

Supreme Package

Family Style or Buffet 6-hour Event

~ \$75 Saturday ~ Sunday - Friday \$72 ~

*Premium Bar, Champagne Toast for Head Table, Cheese, Cracker & Crudit  Display
White Table Linen & Napkins, Chair Covers & Sash, Cake Cutting w/ Ice Cream
Sundae, Coffee & Tea Service, Late Night Snack of House Made Pizza*

Soup Service ~ 3

Chicken Pastina ■ Italian Wedding ■ Stracciatella ■ Minestrone, Cream of Broccoli

Garden Salad w/ Mirage Vinaigrette ~ Classic Caesar ~ 3

Pasta (Choice of Two)

Meat Sauce ■ Tomato Basil ■ Primavera ■ Alfredo ■ Garlic & Oil

Four Cheese Tortellini ■ Red or White Clam Sauce ~ 3

Spinach & Cheese or Meat Ravioli ~ 3

Vegetable Selection (Choice of One)

Fresh Green Beans w/ Garlic & Oil ■ Fresh Vegetable Medley

Lemon Butter Broccoli ■ Sweet Corn w/ bell peppers,

Zucchini & Squash Provencal ~ 2 Steamed Asparagus ~ 3

Potatoes (Choice of One)

Herb Roasted Redskins ~ Rosemary Roasted ~ Santa Anna ~

Garlic or Home-style Mashed

Garden Rice Pilaf

Entr e Choices (Choice of Two)

Mirage Chicken w/ Limone, Marsala, Piccata, Panko Beurre Blanc,

Grecian Marinated & Grilled (or) Siciliano w/ Ammoglio ,

*Roast Top Sirloin w/ Mushroom Demi , Hand Crafted Meat Balls w/ Tomato Basil or
Mushroom Demi , Roasted Pork Loin Au jus, (or) Italian Breaded Pork Medallions w/*

Ammoglio

Icelandic Cod Butter Crumb or Pizzaiola

Italian Sausage w/ Peppers & Onions - Polish Sausage w/ Sauerkraut

Chicken Spiedini ~3

**Beef Tender Tips w/ Mushroom Demi ~8*

**Tenderloin of Beef w/ Mirage Zip Sauce (Mkt)*Prime Rib of Beef Au jus (Mkt)*

Canadian Salmon Beurre Blanc ~4

*All prices are per person plus 6% tax & a 20% Event Fee, Gratuity's are Greatly appreciated
6-hour Event, Prices subject to change without notice.*

Screen & Projector 150 each

Ultimate Package

Individual Plated or Family Style Service 6-hour Event

Saturday \$110 ~ Sunday - Friday \$106

*Ultimate Bar, Champagne Toast for All Guests,
Mirage Antipasto Display w/ Shrimp Cocktail
(2) Hot Hors D'oeuvres Selections or Fresh Seasonal Fruit & Petite Pastry Platters
Chair Covers w/ Sash, White Table Linen & Napkins,
Cake Cutting w/ Ice Cream Sundae Coffee & Tea Service
~Late Night Snack~
House Made Pizza, & Coney Island station*

Soup Service ~ 3

Chicken Pastina ~ Italian Wedding ~ Stracciatella ~ Minestrone ~ Cream of Broccoli

Garden Salad w/ Mirage Vinaigrette ~ Classic Caesar ~2

Pasta (Choice of Two)

Meat Sauce ▪ Tomato Basil ▪ Primavera ▪ Alfredo ▪ Garlic & Oil

Vegetable Selection (Choice of One)

*Fresh Green Beans w/ Garlic & Oil ▪ Fresh Vegetable Medley
Lemon Butter Broccoli ▪ Zucchini & Squash Provencal
Steamed Asparagus ~3*

Potato (Choice of One)

*Herb Roasted Redskins ~ Roasted Rosemary ~ Santa Anna
Home-style or Garlic Mashed ~ Duchess Piped (Plated Only) ~ 2*

Entrée Choices

**Choice Filet Mignon w/ Mirage Zip Sauce
or Family Style Service of
Carved Beef Tenderloin w/ Mirage Chicken Selection

*All prices are per person plus 6% tax & a 20% Event Fee, Gratuities are Greatly Appreciated
6-hour, Event, Prices subject to change without notice*

Screen and Projector 150 each

Dinner Menu

Family Style or Buffet

Saturday ~\$60 ~ Sunday - Friday \$56

Included

Two Entrees, Two Pastas

Garden Salad w/ Mirage Vinaigrette

Choice of Potato & Vegetable

Fresh Baked Dinner Rolls & Garlic Bread

Six Hour House Bar, Soft Drinks, Coffee & Hot Tea Service

Champagne Toast for the Head Table

Chef's Select Gourmet Side Salads Served with Buffet

Wedding Cake cutting Service, with House Dessert

White Table Linen & Napkins

Entrée Choices:

Mirage Breast of Chicken

Sauce Selection: Limón, Marsala, Piccata, Panko Beurre Blanc'

Grecian Marinated & Grilled, or Siciliano w/ Ammoglio Sauce

Roast Top Sirloin with Mushroom Demi

House made Meat Balls Pomodoro or Mushroom Demi

Herb Roasted Pork Loin w/ Herb Au jus

Pork Medallions Siciliano w/ Ammoglio

Icelandic Cod w/ Butter Crumb or Pizzaiola

Rinaldi's Italian Sausage w/ Peppers & Onions

Fresh Polish Sausage w/ Sauerkraut

Chicken Spiedini w/ Ammoglio ~ 3

Beef Tenderloin Tips w/ Mushroom Demi ~ 6

Prime Rib of Beef Au jus (Mkt)

Tenderloin of Beef w/ Mirage Zip Sauce (Mkt)

Canadian Salmon Beurre Blanc ~ 6

Jumbo Shrimp Scampi ~ 12

Third Entrée ~ 6

Soup Service ~ 3 Caesar Salad ~ 3

Chair Covers, w Sash or Band ~ 4

*All prices are per person plus 6% tax & a 20% Event Fee, Gratuity's are Greatly Appreciated
6 Hour Event, Prices are subject to change without notice.*

Screen & Projector ~150 each

Individual Dinner

Mirage Chicken Entrée Selections

SICILIANO

Italian Crumb encrusted w/ Ammoglio Sauce.

LIMONE

Lightly breaded w/ Lemon & White Wine sauce.

GRECIAN

Herb Marinated & Broiled w/Ammoglio Sauce

PICCATA

Mushrooms & Artichoke Hearts w/ Lemon & White Wine

Burre' Blanc

Velvety Caper, White Wine Butter Sauce

MARSALA

w/ Mushrooms and "Florio" Marsala Wine sauce

PARMESAN

Italian Crumb Encrusted w/ Tomato Basil Sauce, Mozzarella & Parmesan Cheese

~ All of the above \$56 ~

CHICKEN SPIEDINI

w/ Asiago Cheese, Roma Tomato w/ Ammoglio Sauce

~\$ 58

SALMON BURRE BLANC

Velvety White Wine Butter Sauce

~ \$58

TOMAHAWK PORK SICILIANO

w/ Ammoglio Sauce

Or Grilled w/ Mirage Zip Sauce

~ \$56

***NEW YORK STRIP STEAK**

Hand Cut, 12 oz. w/ Mirage Zip sauce.

~\$59

***FILET MIGNON**

Center Cut w/ Mirage Zip sauce.

~ \$63

***FILET MIGNON COMBINATIONS**

w/ Chicken Selection ~ \$63, w/ Jumbo Gulf Shrimp "Scampi Style" ~ \$65

w/ Broiled Salmon \$62

w/ Main Lobster Tail ~ Mkt

Dinner selections include 6 Hour Event, 6 Hour House Bar, White Table Linens, & Napkins

Garden Salad, House Vinaigrette, 2 Pasta selections, 1 Potato, & 1 Vegetable

Fresh Baked Dinner Rolls, & Garlic Bread, Coffee & Tea Service, and Soft Drinks, Ice

Cream Sundae

All prices are Per Person plus 6% Sales Tax & 20% Event Fee, Gratuity's are Greatly Appreciated

6 Hour Event, Prices subject to change without notice

Sunday ~ Friday Bookings (less \$4) Does not apply on Holiday Weekends

Screen & Projector ~ \$150 each

House made Soup

Italian Wedding ▪ *Chicken Pastina* ▪ *Stracciatella*
Minestrone ▪ *Cream of Mushroom or Broccoli*
~\$ 3

Salads

Garden Salad w/ Mirage Vinaigrette • *Caesar Salad* ~\$3
Greek, or Antipasto Salad ~\$ 3

Pasta

Rotini Primavera ▪ *Penne Bolognese or Pomodoro* ▪ *Fettuccine Alfredo*
Farfalle Alfredo Primavera
Spinach & Cheese or Veal Ravioli ~ \$3
Red or White Clam Sauce ~ \$3
4 Cheese Tortellini ~ \$3

Potatoes

Herb Roasted Redskins ▪ *Garlic Mashed* • *Home-Style Mashed*
Santa Anna Potato ~ \$2
Duchess Piped (Plated Only) ~ \$3

Vegetables

Fresh Green Beans with Garlic and Oil ▪ *Lemon Butter Broccoli*
Zucchini and Squash Provencal ▪ *Fresh Vegetable Medley*
Asparagus ~ \$3

Dinner Enhancement

Mirage Grilled Seafood Medley
Fresh Jumbo Gulf Shrimp, Sea Scallops & Calamari "Ala Scampi"
(Served Family Style)
~\$15

All prices are per person plus 6% tax & a 20% Event Fee, Gratuity's are Greatly Appreciated

Prices subject to change without notice.
Sunday ~ Friday Bookings (less \$4)
Screen & Projector ~ \$150 each

Hors d'oeuvre Selection

HOT

Meatballs Pomodoro, or Mushroom Demi
Florentine Stuffed Mushroom Caps
Crab Stuffed Mushroom Caps Mkt
Sausage Stuffed Banana Peppers
Calamari Fritti Ammoglio
Chicken Tenderloin Siciliano
Coconut Chicken Tenders
Spinach Artichoke Dip w/ Crostini
Spanakopita Triangles
Bruschetta Siciliano

COLD, Platters

Deviled Eggs & Assorted Canapés
Roasted Peppers, Olives & Fontinella Cheese
Mozzarella Caprese
Grilled Vegetables w/ Balsamic Reduction
Smoked Salmon Pate w/ Crostini
Marinated Seafood Salad
Prosciutto Wrapped Melon

Selection of Five Hors D' Oeuvres (3 Hot 2 Cold) \$17

Selection of Three Hors D' Oeuvres (1 Hot 2 Cold) \$12

****Additional Charge for Passed Appetizers**

International Fromage & Fresh Crudité Display

Table display of fresh crudité with dips, Domestic and Imported Cheese Selection
Assorted crackers Complimented with a Fresh Fruit garnish
\$9

Mirage Antipasto & Fresh Crudité Display

Elaborate Assortment of Italian Delicacies w/ Fresh Crudité & Dip
Prosciutto Di Parma, Spicy Sopressata, Genoa Salami, Fresh Mozzarella Caprese
Smoked Provolone, Fontenelle & Parmigiana Reggiano Cheese's
Castelvetro, Sicilian Style & Black Colossal Olives
Marinated Artichokes, Fresh Roasted Red Peppers w/ Focaccia Bread & Rolls
\$12

Jumbo Shrimp on Ice

Jumbo 100 count ~\$ 350

Chilled Gulf Shrimp w/ Mirage Cocktail Sauce & Fresh Lemons
Decorative Ice Bowl ~ 325

Oysters Rockefeller

100 Oysters ~\$ 375

Chef's Carving Table

w/ Fresh Baked Rolls

Roasted TENDERLOIN of BEEF ~ Mkt
Mirage Zip Sauce

Herb Roasted PORK LOIN ~ \$8.
Wild Mushroom Demi

***RACK OF LAMB ~ Mkt**
Mirage Zip Sauce

Roasted Breast of TURKEY ~ \$8
Natural Herb Au jus

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. Prices subject to change without notice

Screen & Projector ~ \$150

Desserts

TIRAMISU ~ \$7

Lady Fingers in Espresso and layered w/ Mascarpone & Shaved Chocolate.

STRAWBERRY SHORTCAKE ~\$5

Shortcake topped w/ Fresh Strawberries & Whipped Cream.

NEW YORK STYLE CHEESECAKE ~ \$7

New York Style Cheesecake w/ Fresh Strawberry or Chambord sauce.

HOMEMADE COOKIES AND BROWNIES ~\$5

A platter of Assorted House-baked Cookies & Brownies (platters per table)

MINIATURE PASTRIES ~ \$6

Cannoli, Eclairs & Cream Puffs (platters per table)

Fresh Fruit & Pastries

SCRUMPTIOUS SWEETS ~ \$14

A Beautiful display of Miniature Pastries, Fresh Tortes, Cakes

Cheesecakes, Cookies, Fresh Sliced Fruit and Candies

ICE CREAM & SWEETS EXTRAVAGANZA ~ \$17

A gourmet assortment of Miniature Pastries, Fresh Tortes,
Cheesecakes, Tiramisu, Cannoli, Italian Cookies, Brownies, Fresh Sliced Fruit
Hand Dipped Ice Creams, Toppings
Candies & Assorted Nuts.

Smores Bar ~\$ 8

Filled w/ Asst Candies, Hershey's Chocolate, Marshmallows & Graham Crackers

ICE SCULPTURES

CUSTOM, hand-carved for any occasion, from ~325

*All prices are per person plus 6% tax & a 20% Event Fee, Gratuity's are Greatly Appreciated
6 Hour Event, Prices subject to change without Notice*

Bar Selections

House

Vodka ▪ Rum ▪ Spiced Rum • Gin ▪ Scotch ▪ Whiskey ▪ Bourbon
& Peach Schnapps
Wine: Cabernet ~ Pink Moscato ~ Pinot Grigio
Budweiser, Bud Light, Coors Light & Labatt's Blue Light

Premium

Tito's Handmade Vodka
Bacardi Rum ▪ Captain Morgan ▪ Seagram's Gin
J&B Scotch ▪ Canadian Club ▪ Jack Daniels
Cuervo Especial Silver
Southern Comfort ~ Peach Schnapps
Budweiser, Bud Light, Coors Light, Labatt Blue Light,
Voodoo Ranger IPA & Stella Artois
\$11

Ultimate

Grey Goose ▪ Crown Royal ▪ Jameson
Makers Mark ~ Bulliet Bourbon ~ Johnny Walker Black
Casamigos Resposado ~ Bombay Sapphire Gin
Hennessy V.S.
Bailey's ▪ Kahlua
Coors Light, Labatt Blue Light, Bud Light, Voodoo Ranger IPA
Budweiser & Stella Artois

Also includes All **Premium Selections*

\$14

Bar Packages Include Wine: Cabernet ~ Pink Moscato ~ Pinot Grigio
Specialty Wine Selection Upon request at an Additional Cost please inquire

*All prices are per person plus 6% tax w/ a 20% Operations Fee, Gratuity's are Optional
& Greatly Appreciated
Prices subject to change without notice.*