



The Mirage

2017-2018



Weddings Above the Rest

... Where everything special starts with an image...

709 Edgehill Drive

Johnstown, Pa 15905

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The Mirage



Congratulations.... You're Getting Married!

This will be one of the most exciting days of your life! Careful planning will make it one of the most enjoyable!

Let the experienced staff at the Mirage take care of all the meal arrangements for all your wedding activities.

With our experience, we can create a special menu for that important wedding shower, or an elegant meal for the rehearsal dinner, and a terrific menu for your reception... all with prices to suit any budget. And don't forget... the bar staff at the Mirage can provide all your bar services at very competitive rates.

Our Banquet Room can comfortably accommodate groups as large as 120 people and as small as 30. Even with 100 guests, our room still provides plenty of space for your entertainment as well as dancing. The elegance of our room, and the fact that all catered functions are served on china with linens and flatware, gives your guest the quality, atmosphere, and service that they deserve.

Also, we can provide catering services at your location as well (fire hall, church, outside pavilion, or even your own home). So, remember the Mirage, as your full service caterer.

On behalf of the staff and management of the Mirage, we would like you to review the enclosed information and consider us as your full-service caterer for our location at the Mirage or your location.

*Please call us today to schedule an appointment to discuss details for your special day at
814-266-5071.*

*Best wishes in the future!
The Mirage*



The Mirage

The Mirage Wedding Packages Include:

- *Four hour open bar which includes: a choice of domestic draft beer, four house liquors with mixers, two house wines, and garnishes*
- *White or black table linens*
- *Complementary meal for bride and groom*
- *White or black linen napkins*
- *Ivory China*
- *Hors D'oeuvres*
- *Iced Tea, Water, and Coffee*
- *Bread and Butter*
- *Cutting and serving of wedding cake*
- *Dance Floor*
- *Skirted head table, gift table, cookie and cake table*
- *Champagne toast for head table*
- *Custom menu upon request*
- *Discounts for weddings held on Friday and Sunday*
- *Discounts for rehearsal and bridal shower*



Diamond Package

Plated

Hors D'oeuvres

Vegetable Tray & Dip
Cubed Meat & Cheese w/ Mustard Dip
Shrimp Cilantro Bruschetta w/ Herb Toast

Salad (Choose One)

Tossed Salad
Greek Salad
Caesar Salad w/ Parmesan Crisp

Entrees (Choose a maximum of two)

Filet Mignon w/ Gorgonzola Butter
Spinach & Goat Cheese Chicken
Beef Tenderloin w/ Rosemary Butter
Roasted Prime Rib w/ Tyger Sauce
Pistachio Glazed Salmon

Potato (Choose One)

Twice Baked Potatoes
Red Skin Grilled Potatoes
Cheddar Mashed Potatoes
Mashed Sweet Potatoes w/ Praline Garnish

Vegetable (Choose One)

Grilled Asparagus
Sautéed Zucchini
Green Bean Almandine

Dessert

Chocolate Fountain
\$52.00 Per Person
Price Excludes tax & Gratuity



Golden Package

Plated or Family Style

Hors D'oeuvres

*Vegetable Tray & Dip
Assorted Cheese Balls & Crackers
Sausage & Goat Cheese Stuffed Mushrooms*

Salad (Choose One)

*Tossed Salad
Greek Salad
Caesar Salad*

Entrees (Choose a maximum of two)

*Italian Stuffed Chicken
Stuffed w/ Mushrooms, Feta & Sun Dried Tomatoes
Beef au Jus Roasted Top Sirloin
Mandarin Glazed Pork Chop
Jumbo Lump Crab Cake w/ Remoulade*

Potato (Choose One)

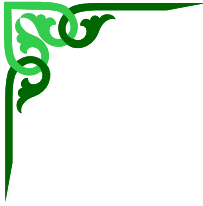
*Twice Baked Potatoes
Red Skin Gilled Potatoes
Cheddar Mashed Potatoes
Mashed Sweet Potatoes w/ Praline Garnish*

Vegetable (Choose One)

*Steamed Broccoli Spears
Sautéed Zucchini
Green Bean Almondine*

Dessert

*\$50.00/\$48.00 Per Person
Price Excludes tax & Gratuity*



Silver Package

Plated or Family Style

Hors D'oeuvres

Vegetable Tray & Dip
Mediterranean Bruschetta
Sweet & Sour Meatballs

Salad (Choose One)

Tossed Salad
Greek Salad
Caesar Salad

Entrees (Choose a maximum of two)

Roasted Turkey & Stuffing
Chicken & Spinach Cannelloni
Specialty Lasagna
Bruschetta Chicken w/ Basil Sauce

Potato (Choose One)

Garlic Mashed Potatoes
Red Skin Grilled Potatoes
Baked Ziti w/ Marinara

Vegetable (Choose One)

Vegetable Medley
Green Bean Almondine
Glazed Carrots

Dessert

\$48.00/\$46.00 Per Person
Price Excludes tax & Gratuity



Bronze Package

Plated or Family Style

Hors D'oeuvres

*Vegetable Tray & Dip
Cheese Ball & Crackers*

Salad (Choose One)

*Tossed Salad
Greek Salad
Caesar Salad*

Entrees (Choose a maximum of two)

*Baked Ham w/ Pineapple Glaze
Chicken Cordon Bleu w/ Swiss Cream Sauce
Stuffed Chicken Breast
Traditional Lasagna*

Potato (Choose One)

*Asiago Au gratin Potatoes
Red Skin Parsley Potatoes
Cheddar Mashed Potatoes*

Vegetable (Choose One)

*Glazed Carrots
Green Bean Almondine
Vegetable Medley*

Dessert

*\$46.00/\$44.00 Per Person
Price Excludes tax & Gratuity*



Hors D'oeuvres

Trays of 50 unless stated otherwise

Cold Hors D'oeuvres:

- *Shrimp Cocktail* *Market Price*
- *Bruschetta*
 - Shrimp Cilantro* \$85.00
 - Mediterranean* \$70.00
- *Antipasta Skewers* \$125.00
- *Vegetable Platter w/ Dip* *Market Price*
- *Fresh Fruit Platter* *Market Price*
- *Cheese Cubes & Mustard Dip* \$70.00
- *Spinach Dip w/ Pumpernickel* \$55.00
- *Cocktail Sandwiches* \$60.00
- *Cubed Meat & Cheese Platter* \$95.00
- *Shrimp Skewers w/ Tequila*
- *Lime Sauce* *Market Price*
- *Cheese ball & Crackers* \$65.00
 - Hawaiian Cheese Ball*
 - Cranberry Orange Cheeseball*
 - Crab Cheese Ball With Cocktail*
 - Cake Butter Cheeseball*
 - Peanut Butter Cheeseball*
 - Cinnamon Bun Cheeseball*





Hors D'oeuvres

Trays of 50 Unless Stated Otherwise

Hot Hors D'oeuvres :

- *Asiago Wrapped Asparagus* \$105.00
- *Bacon Wrapped Scallops* Market Price
- *Coconut Shrimp w/ Parrot Bay Pina Coloda Sauce* \$110.00
- *Crab Stuffed Mushrooms* Market Price
- *Glazed Chicken Strips In Bread Basket* \$75.00
- *Sweet & Sour Meatballs* \$65.00
- *Assorted Mini Quiche* \$120.00
- *Garlic Bread* \$50.00
- *Roasted Prime Fillet of Beef* Market Price
- *Sweet & Spicy Cranberry Meatballs* \$65.00
- *Bacon Wrapped Water Chestnuts* \$85.00
- *Spinach & Parmesan Balls* \$70.00
- *Pepperoni Rolls & Marinara* \$70.00
- *Bacon Wrapped Jalapenos & Cream Cheese* \$110.00
- *Sausage & Goat Cheese Stuffed Mushrooms* \$110.00





Special Touches

Table Favors:

- *Mini Champagne Verdi Bottles* \$2.50/Bottle
- *Labels w/ Saying & Wedding Date* \$0.50/Label

Champagne Toast:

- *House Champagne* \$3.00/Glass
- *Korbel Brut Champagne* \$4.50/Glass

Alcoholic Punches:

- *Sangria:* \$75.00
 - *Made with Lambrusco, Triple Sec, and Brandy. Garnished with assorted fresh fruits.*
 - *Serves 25—30*
- *Fuzzy Navel* \$75.00
 - *Made with Peach Schnapps and Orange Juice. Garnished with fresh peaches and oranges.*
 - *Serves 25—30*
- *Spiked Apple Cider* \$75.00
 - *Made with Major Nelson and Apple Cider. Garnished with apple slices & cinnamon sticks.*
 - *Serves 25—30*
- *Cape Codder* \$75.00
 - *Made with Absolute and Cranberry Juice. Garnished with fresh lime and cranberries.*
 - *Serves 25—30*



Special Touches

Continued

Dessert Tower: *\$5.95/person*

- *Assortment of Petit Fours, Mini Fruit Tarts, and Mini Assorted Cheesecakes.*

Cookie Tower:

- *Your Cookies:* *\$75.00 set-up fee*

Colored Linens:

- *Table Clothes* *Varies by Size*
- *Napkins* *\$0.60/napkin*

Floral Table Centerpiece

- *Silk Floral Arrangements*
 - *Large Vase* *\$15.00/table*
 - *Small Vase* *\$10.00/table*

Decorated Head Table

- *Decorated with white lights and linens to complement your Wedding Colors.*

\$45.00



Bridal Shower

Luncheon Menu's

Something Old \$18.00

- *Choose One :*
 - *Cranberry and Walnut chicken salad served on a butter croissant.*
 - *Chicken Cordon Bleu Sandwich*
 - *Tuna Salad stuffed tomato.*
- *Accompanied with:*
 - *Broccoli Salad, Pasta Salad, or Potato Salad*
 - *Vegetable Tray*
 - *Chips and Pretzels*
- *Dessert: Brownies*
 - *Coffee, Iced Tea and Water*

Something New \$20.00

- *Choose One from Each Section:*
 - *Egg Scrambler—Maple Glazed Ham & Cheddar Jack Cheese or Mediterranean w/ Mushrooms, Onion, Feta and Spinach*
 - *Cinnamon French Toast , Buttermilk Biscuit w/ Apple Butter, Corn Bread Muffin or Belgian Style Waffle,*
- *Accompanied with:*
 - *Home Fried Potatoes*
 - *Maple Sausage Links, Hickory Smoked Bacon or Seasonal Fruit Cup*
 - *Coffee, Iced Tea, Cranberry Juice and Water*

Add a Belgian waffle station or Mimosa Bar to your menu!



Bridal Shower

Luncheon Menus Continued

Something Borrowed \$18.00

- Assorted Sandwich Platter (Luncheon meats, Tuna Salad & Chicken Salad) all prepared and displayed
- Vegetable Tray
- Potato Salad, Pasta Salad, or Broccoli Salad
- Condiments
- Chips and Pretzels
- Brownies
- Coffee, Iced Tea and Water

Something Blue \$18.00

- Choose One:
 - Italian Chef Salad
 - Steak Salad w/ Crispy Onion Straws
 - Chicken Caesar Salad
- Accompanied with:
 - Homemade Italian Wedding Soup
 - Bread and butter
- Dessert: Brownies
 - Coffee, Iced Tea and Water

All in house banquets include:
White or Black table linens
China
Silver flatware



Rehearsal Dinner

Dinner Menu's \$23.00

Faith

Served Family Style

- *Choice of (Choose Two):*
 - *Stuffed Chicken Breast*
 - *Spinach and Goat Cheese Chicken*
 - *Sliced Turkey*
 - *Bruschetta Chicken*
 - *Wild Mushroom Lasagna*
 - *Stuffed Italian Chicken,*
 - *Roasted Top Sirloin*
 - *Greek Roasted Chicken*
 - *Lemon Caper Dill Salmon*
 - *Chicken Cordon Bleu*
 - *Chicken Cakes*
- *Accompanied with:*
 - *(Choose One): Parsley Potatoes, Cheddar Mashed Potatoes, Scalloped Potatoes, Sweet Potatoes, Rigatoni, Garlic Mashed Potatoes, Buttered Noodles, Sage Stuffing, or Wild Rice*
 - *(Choose One): Green Bean Almandine, Vegetable Medley, Glazed Carrots, Peas and Pearl Onions, Sautéed Zucchini, Steamed Broccoli, or Buttered Corn*
 - *(Choose One): Garden Salad, Greek Salad, or Caesar Salad*
 - *Brownies*
- *All dinners include Fresh Baked Bread & Butter. Fresh Brewed Iced-tea, Coffee, and Ice Water.*
- *Specialty Dessert Selections can be added for an additional \$2.00per-person.*



Rehearsal Dinner

Dinner Menu's—Market Price Continued

Love

Plated

- *Main Course (Choose Two):*
 - *Cajun Ribeye w/ Apricot Orange Glaze*
 - *Honey Glazed Salmon*
 - *Lump Crab Cakes w/ Remoulade Sauce*
 - *Mandarin Glazed Pork Chop*
- *Accompanied with:*
 - *(Choose One): Parsley Potatoes, Twice Baked Potatoes, Cheddar Mashed Potatoes, Scalloped Potatoes, Sweet Potatoes, Rigatoni, Garlic Mashed Potatoes, Buttered Noodles, or Wild Rice*
 - *(Choose One): Green Bean Almandine, Vegetable Medley, Glazed Carrots, Peas and Peal Onions, Sautéed Zucchini, Grilled Asparagus, or Buttered Corn*
 - *(Choose One): Tossed Salad, Caesar Salad, or Greek Salad*
 - *(Choose One): Tiramisu Flutes or Chocolate Lava Cake*
 - *All dinners include Fresh Baked Bread & Butter. Fresh Brewed Iced-tea, Coffee, and Ice Water.*
- *We can easily add a bar or bottle of wine to any meal!*



Rehearsal Dinner

Dinner Menu's \$24.00/\$25.00

Continued

Forgiveness

Plated

- *Main Course (Choose Two):*
 - *Crab Cakes & Remoulade*
 - *Honey Glazed Salmon*
 - *Half Roasted Chicken*
 - *Wild Mushroom Lasagna*
 - *Rosemary Sirloin*
 - *Butternut Squash & Goat Cheese Lasagna*
- *Accompanied with:*
 - *(Choose One): Parsley Potatoes, Cheddar Mashed Potatoes, Scalloped Potatoes, Sweet Potatoes, Rigatoni, Garlic Mashed Potatoes, Buttered Noodles, or Wild Rice*
 - *(Choose One): Green Bean Almandine, Vegetable Medley, Glazed Carrots, Peas and Pea Onions, Sautéed Zucchini, Steamed Broccoli, or Buttered Corn*
 - *(Choose One): Tossed Salad, Caesar Salad, or Greek Salad*
 - *Brownies*
- *All dinners include Fresh Baked Bread & Butter. Fresh Brewed Iced-tea, Coffee, and Ice Water.*
- *Specialty Dessert Selections can be added at an additional \$2.00 per-person.*



Rehearsal Dinner

Dinner Menu's \$30.00

Available Sunday through Friday

Loyalty

Buffet

- *Appetizers:*
 - *Pepperoni Rolls w/ Marinara*
 - *Baked Crab Dip*
 - *Fresh Baked Bread*
 - *Tossed Garden Salad*
 - *4 Pasta Entrée Selections*
- *(Choose Two):*
 - *Fettuccini Alfredo*
 - *Penne w/ Meatballs & Marinara*
 - *Basil Pesto Penne*
 - *Penne Mediterranean*
 - *Roasted Red Pepper Pasta*
- *(Choose One):*
 - *Grilled Shrimp over Spinach Fettuccini*
 - *Caribbean Jerk Pasta w/ Chicken*
 - *Shrimp Scampi*
 - *Tortellucci*
 - *Vodka Penne w/ Sausage*
 - *Specialty Lasagna—Five Cheese and
Roasted Red Pepper, Wild Mushroom,
Butternut Squash & Goat Cheese*
- *Specialty Dessert Selection available for an additional \$2.00 per-person.*
- *We can easily add a bar or bottle of wine to any meal!*



Chocolate Fountain

“For the Unforgettable Event”

- *Chocolate Fountain*
 - *Serves 150—200*
 - *Packages Include 2 Hours of Use*

- *Chocolate Fountains*
 - *Small Fountain Serves 50 to 100*
 - *Large Fountain serves 150 to 200*
 - *Packages Include 2 Hours of Use*

- *Chocolate Fountain Packages:*
 - *Package 1: \$300/400*
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette, Pound Cake*

 - *Package 2: \$275/350*
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks.*





Policies and Procedures

Deposits and Payment:

- *Non-Refundable deposit to hold room and date.*
- *Balance to be paid in full one week prior to the event.*
- *Prices do not include applicable state tax and 20% gratuity.*
- *Prices subject to change without notice.*
- *3% surcharge for all credit card Transactions*
- *\$35.00 Returned Check Fee*

Menu and Attendance:

- *Minimum of 30 Guests for in-house banquets*
- *Menu needed 14 days prior to event.*
- *Number of guaranteed guests needed 10 days prior to event.*
- *For larger events we require menu and guest count to be finalized one month prior to event.*

Food and Beverage:

- *Food, beverage, and liquor cannot be brought into The Mirage. All food and beverage must be purchased through The Mirage.*

Deposits:

- *The initial deposit must be received within one week of booking to confirm the booking.*

