

# Mirage

## Breakfast and Brunch

### Continental

Fresh Fruit and Cheese Danish, Fresh Bagels, Variety of Mini Muffins, House made Cookies  
Fresh Seasonal Fruit, Chilled Juice selection, Milk, Coffee & Tea

### Traditional Breakfast Buffet

Chilled Juice selection, Milk, Coffee & Tea  
Fluffy Scrambled Eggs, Homestyle Potatoes, French Toast or Waffles  
Whipped Butter, Warm Syrup, and Whip  
Fresh Bagels, Assorted Mini Muffins, Fresh Seasonal Fruit  
Crisp Bacon Rashers, Savory Sausage link or Sliced Glazed Ham

### Brunch Buffet

Assortment of Petite Fruit and Cheese Danish, Fresh Bagels & a Variety of Muffins,  
Seasonal Fresh Fruit  
Chilled Juices, Milk & Coffee  
Applewood Bacon, Dearborn Ham, Country Link Sausage, Scrambled Eggs  
French Toast, Pancakes, Waffles, Whipped Butter Warm Syrup, and Whipped Cream  
Homestyle Potatoes  
Fresh, Green Beans, Vegetable Medley, Herb Roasted Redskin Potatoes  
Boneless Breast of Chicken, choice of Limone, Marsala, Piccata or Siciliano w/ Ammoglio  
House made Meatballs w/ Tomato Basil or Mushroom Demi-Glace  
Italian Sausage Roasted w/ Onions & Peppers, Polish Sausage w/ Sauerkraut  
\*Roast Sirloin of Beef w/ Mushroom Demi-Glace, \*Herb Roasted Pork Loin Au Jus  
Penne Pasta Choice of Bolognese, Pomodoro, Palomino Sauce or Primavera  
**Choice of (8) Items**  
Mirage French Toast Casserole (add \$1.00)

### Chef Attended Omelet Station (add \$2/person for under 100 guests)

(Served w/ Brunch Buffet or Traditional Breakfast Buffet Only)  
Freshly Made Omelets w/ choice of Bacon, Ham, Sausage  
Onions, Tomatoes, Spinach, Mushrooms, Black Olives, Bell Peppers, Jalapenos  
Cheddar Jack, Mozzarella & Feta Cheese

### Refreshment Breaks, Morning

Fresh Assortment of Danish, with Muffins and Bagels, House made Cookie Variety  
Fresh Seasonal Fruit Platters, Chilled Juice selection, Milk, Coffee & Tea

Afternoon Assorted Cookies, Brownies, Coffee Cake, Coffee, Tea & Soft Drinks

*All prices are per person unless otherwise specified. All food and beverages are subject to 6% sales tax & 20% event fee. Prices subject to change without notice. \*Cooked to order. Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of food-borne illness.*

# *Plated Luncheon*

## *Chicken Piccata*

Sautéed chicken breast served w/ mushrooms & artichoke hearts in a lemon, butter & white wine sauce

## *Chicken Siciliano*

Italian breaded chicken breast sautéed in olive oil served w/ ammoglio on the side

## *Chicken Limone*

Italian breaded chicken breast sautéed in olive oil served w/ a lemon, butter & white wine sauce

## *Chicken Marsala*

Sautéed chicken breast w/ mushrooms & “Florio” Marsala wine

## *Chicken Spiedini*

Lightly breaded chicken breast rolled w/ cheese, onions, tomatoes served w/ ammoglio on the side

## *Chicken D’Mirage*

Lightly breaded chicken breast rolled w/ a blend of cheeses & spinach topped w/ a garlic basil cream sauce

## *Braised Short Rib of Beef*

*Slow Roasted in a Red Wine Sauce with Fresh Herbs*

## *White Fish*

*Broiled Pizziolla complimented with an Ammoglio Sauce*

*Panko Breaded with Beurre Blanc Sauce*

*Siciliano Italian Breaded with Ammoglio*

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## Salmon

*Fresh 6oz, Salmon Filet, Baked and served with your choice of Sauce*

*Dill Beurre Blanc, Butter Pesto, Honey Soy*

## Pork

*Herb Encrusted Pork Loin, Roasted, succulent & tender, served with Demi-Glace*

## Meat Loaf

*Chefs Prime beef seasoned to perfection, hand crafted, & roasted, served with a savory sauce*

## All Plated Lunch Selections Include

**Penne Pasta Choice of Sauce: Bolognese, Tomato Basil, Palomino Sauce or Primavera**

**Fresh Garden Mixed Green Salad w/ Mirage Vinaigrette**

**Herb Roasted Redskin Potatoes or Homestyle Mashed Potatoes**

**Green Beans w/ Garlic & Oil or Fresh Vegetable Medley**

**Fresh Rolls & House Made Garlic Bread**

**Coffee, Tea, Soft Drinks & House Dessert**

## Pasta Alla Mirage

*Penne Pasta House made Jumbo Meat Balls, served in Marinara Sauce,*

*Dusted with shaved Parmesan cheese, includes Salad and Vegetable, Rolls and Butter*

**Filet Mignon w/ Mirage Zip Sauce (add \$12.95)**

## Family Style Luncheon

### Family Style Luncheon Includes:

*(Choice of Two Entrées)*

Appetizer Relish Tray per table or Chicken Pastina Soup

Penne Pasta Choice of Bolognese, Pomodoro, Palomino or Primavera Sauce

Tossed Garden Salad w/ Mirage Vinaigrette

Herb Roasted Redskin Potatoes or Homestyle Mashed Potatoes

Fresh Green Beans w/ Garlic & Oil or Mirage Fresh Mixed Vegetable

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Fresh Rolls & Garlic Bread  
Coffee, Tea, Soft Drinks and House Dessert

## *Luncheon Buffet*

### *Luncheon Buffet Includes:*

*(Choice of Two Entrées)*

Garden Salad w/ Mirage Vinaigrette & Ranch Dressing  
Penne Pasta Choice of Bolognese, Pomodoro, Palomino or Primavera Sauce  
Herb Roasted Redskin Potatoes or Homestyle Mashed Potatoes  
Fresh Green Beans w/ Garlic & Oil or Mirage Fresh Mixed Vegetable  
(2) Chef Select Cold Salads  
Freshly Baked Rolls & Garlic Bread  
Coffee, Tea, Soft Drinks & House Dessert

### *Entrée Choices*

Mirage Chicken Breast: Limone, Marsala, Piccata or Siciliano w/ Ammoglio  
\*Roast Top Sirloin w/ Mushroom Demi-Glace  
\*Herb Roasted Pork Loin Au Jus  
Beef or Pork Siciliano w/ Ammoglio  
Italian Sausage with Peppers & Onions  
Polish Sausage w/ Sauerkraut  
Italian Breaded Chicken or Herb Roasted (Bone In)  
Homemade Meatballs w/ Tomato Basil or Mushroom Demi-Glace  
Oven Roasted Beef or Chicken Spiedini (add \$2.95)  
\*Beef Tenderloin Tips w/ Mushroom Demi-Glace (add \$5.95)  
\*Tenderloin of Beef w/ Zip Sauce (add \$8.95)

*Please request additional Seafood or Fish Entr, we will be happy to accommodate*

## Mirage

### *Gourmet Soup and Salad Buffet*

#### *Includes:*

Crudité w/ Dip, Domestic & Imported Cheese Platter  
Mixed Garden Greens w/ Assorted Fresh Toppings  
Julienne Country Ham, Fresh Turkey Breast & Sliced Grilled Chicken Breast  
Dressings: Mirage Vinaigrette, Balsamic, Blue Cheese, Ranch, Southwest Ranch  
Freshly Baked Rolls & House Made Garlic Bread  
Coffee, Tea, Soft Drinks & House Dessert

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*Choice of Two Homemade Soups:*

Chicken Pastina, Cream of Broccoli, Cream of Mushroom, Minestrone  
Italian Wedding, Cabbage or Chicken Lemon Rice

*Pizza ~ Pasta ~ Salad Buffet*

*Includes:*

Cheese & Pepperoni Pizza  
Special or Favorite Pizza  
Mirage Homemade Sfincione  
Penne Pasta: Bolognese or Pomodoro  
Garden Salad w/ Mirage Vinaigrette & Ranch  
Fresh Rolls & Garlic Bread  
Coffee, Tea & Soft Drinks  
Homemade Italian Subs (add \$2.95)

*Bar Options*

*(Four Hour Service)*

*Beer and Wine Bar*

*(2 Draft Beers and 2 House Wines)*

*Deluxe Beer and Wine ~ add \$8.95*

*(6 Drafts and 4 House Wines)*

*House Bar*

*Premium Bar*

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## *Super Premium Bar*

*Cash Bar ~ Minimum 70 Guests*

*Tab Bar ~ Based on Consumption*

*Bartending Fee Applies*

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