



Dinner Menu

Family Style

Menu:

Two Entrees
Two Pastas
Garden Salad w/ Mirage Vinaigrette
Choice of Potato & Vegetable

Buffet

Menu:

Two Entrees
Two Pastas
Garden Salad w/Mirage Vinaigrette
Choice of Potato & Vegetable
Chef's Selection of Gourmet Salads

Entrée Choices:

Mirage boneless breast of Chicken

Sauce Selection:

Limone, Marsala, Piccata, Panko Beurre Blanc'

Savory w/ Herb Au jus, Grecian Marinated,

Siciliano with Ammoglio Sauce,

Pork Loin, Roasted with Herb Au jus

Pork Medallions, Italian Breaded with Ammoglio

Roast Top Sirloin with Mushroom Demi Glace

Broiled Pizziolla or Butter Crumb

Meat Balls Pomodoro

Italian Sausage, with Peppers & Onions

Polish Sausage with Sauerkraut

Chicken Spiedini (add \$1.95)

Beef Tenderloin Tips with Mushroom Demi-Glace (add \$5.95)

Prime Rib of Beef Au jus (add \$5.95)

Tenderloin of Beef with Mirage Zip Sauce (add \$8.95)

Salmon, Beurre Blanc (add \$2.95)

Jumbo Shrimp Scampi (add \$7.95)

Third Entrée – add \$4.95

Both include:

Freshly Baked Rolls & Garlic Bread

Champagne Toast for Head Table

Six Hour House Bar, Coffee, and Tea

Cutting and Serving of wedding cake, @ \$2.95 with house dessert

House made Soup, add \$1.95 ~Cream of Broccoli \$2.95

Chair Covers \$3.95 per cover

Complimentary White Linen Table covers & White Linen Napkins



Individual Dinner

House Bar Included

CHICKEN ALLA SICILIANO

Lightly breaded chicken breast sautéed with olive oil,
Served with ammoglio sauce.

CHICKEN LIMONE

Lightly breaded chicken breast sautéed with olive oil,
Served with lemon buerre blanc sauce.

CHICKEN PICCATA

Sautéed chicken breast served with capers, mushrooms and artichoke hearts
in a lemon and white wine sauce.

CHICKEN MARSALA

Chicken breast sautéed with mushrooms and "Florio" Marsala wine sauce

All of the above \$48.95

CHICKEN SPIEDINI, Oven Roasted

Stuffed with Provolone, Asiago, Roma Tomatoes, Onions and Pancetta
\$50.95

***NEW YORK STRIP STEAK**

Broiled USDA Choice New York strip steak served with Mirage zip sauce.
\$54.95

***FILET MIGNON**

USDA Choice Center Cut, filet served with Mirage zip sauce.
\$54.95

***FILET MIGNON COMBINATIONS**

With CHICKEN Breast, \$57

SHRIMP (3) \$59

With LOBSTER TAIL - Market price

Individual Dinners Include:

Garden Salad, Mirage Vinaigrette, Pasta, Potato, Vegetable,

Freshly Baked Rolls, & Garlic Bread

Coffee, Tea

House Dessert

House Soup Selection @\$2.95 Per person

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



House made Soup

Italian Wedding ▪ Chicken Pastina ▪ Stracciatella
Minestrone ▪ Cream of Mushroom
Cream of Broccoli (add \$2.95)

Salads

Garden Salad with Mirage Vinaigrette • Caesar Salad
Antipasto Salad (add \$1.00)

Pasta

Rotini Primavera ▪ Penne Bolognese ▪ Penne Pomodoro ▪ Fettuccine Alfredo
•Farfalle Alfredo Primavera
Spinach and Cheese or Veal Ravioli (add \$2.00)
Red or White Clam Sauce (add 1.95) on supreme menu selection
4 Cheese Tortellini (add 1.00) on supreme menu selection

Potatoes

Herb Roasted Redskins ▪ Garlic Mashed • Home-Style Mashed
Santa Anna Potato (add 1.00)
Duchess Piped (Plated Only, add \$1.00)

Vegetables

Fresh Green Beans with Garlic and Oil ▪ Lemon Butter Broccoli
Zucchini and Squash Provencal ▪ Fresh Vegetable Medley
Asparagus \$2.00 (seasonal)

Dinner Enhancement

MIRAGE, Specialty Grilled Seafood Medley \$11
Fresh Jumbo Gulf Shrimp, Sea Scallops and Calamari, Alla Scampi
(Served Family Style)

Hors D'oeuvres

Fresh Baked, Hot, & Crispy

Meatballs Pomodoro or Mushroom Demi-Glace
Florentine Stuffed Mushrooms
Sausage Stuffed Banana Peppers
Calamari Fritti con Ammoglio
Chicken Tenderloin Siciliano
Coconut Chicken Tenders
Marinated Portabellas w/ Zip Sauce
Spinach Artichoke Dip w/ Crostini
Spanakopita Triangles
Grilled Souvlaki w/ Tzatziki & Grilled Pita

Chilled to Perfection

Deviled Eggs & Assorted Canapés
Roast Peppers, Olives & Fontinella Cheese
Bruschetta Siciliano
Mozzarella Caprese, Prosciutto & Salami
Grilled Vegetable w/ Balsamic Reduction
Smoked Salmon Pate~ with Crostini
Marinated Seafood Salad
Prosciutto wrapped Melon
Crab Stuffed Mushroom Caps (add \$2.95)

Selection of Five Hors D' Oeuvres (3 Hot 2 Cold) \$14.95
Selection of Three Hors D' Oeuvres (1 Hot 2 Cold) \$10.95

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
\$6.95

Mirage Antipasto and Fresh Crudité Display

Elaborate display of assorted Italian Delicacies and Fresh Crudité with Dips
Prosciutto Di Parma, Spicy Sopresatta, Salami, Mozzarella Cheese
Smoked Provolone, Fontinella, Parmigiana Reggiano
Castelvetro Olives, Sicilian Olives, Black Colossal Olives
Marinated Artichokes and Fresh Roasted Red Peppers
\$8.95

Jumbo Shrimp on Ice

Jumbo 100 count **\$245**
Chilled shrimp with Mirage cocktail sauce and fresh lemon wedges
With decorative ice bowl add **\$225**

Oysters Rockefeller

100 Oysters **\$275**

Chef's Carving Table

With fresh baked rolls and sauces
***ROASTED TENDERLOIN OF BEEF \$11.95**
Whole carved prime tenderloin served with Mirage Zip Sauce
HERB ROASTED PORK LOIN \$6.95
Seasoned whole carved pork loin served with roasted garlic Demi Glace
***RACK OF LAMB – Market price**
Prime New Zealand Lamb roasted to perfection served with Mirage zip sauce
Breast of TURKEY Involtini w/ Herb Au Jus \$7.95
Stuffed w/ Smoked Provolone, Asiago and Prosciutto Di Parma



Desserts

TIRAMISU \$4.95

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

STRAWBERRY SHORTCAKE \$3.95

Shortcake topped w/ Fresh Strawberries & Whipped Cream.

NEW YORK STYLE CHEESECAKE \$4.95

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

HOMEMADE COOKIES AND BROWNIES \$3.95

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

MINIATURE PASTRIES \$4.95

Cannoli, Eclairs & Cream Puffs (platters per table)

Fresh Fruit & Pastries

SCRUMPTIOUS SWEETS \$7.95

A Beautiful display of Miniature Pastries, Fresh Tortes, Cakes
Cheesecakes, Cookies, Fresh Sliced Fruit and Candies

ICE CREAM & SWEETS EXTRAVAGANZA \$11.95

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

GOURMET CHOCOLATE FOUNTAIN \$7.95

Fountain of Gourmet Chocolate with Assorted Cookies, Candies and Fresh Fruits for Dipping.

CHOCOLATE FOUNTAIN ADDED TO SWEETS ABOVE \$3.95

Smores Bar \$4.95

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

ICE SCULPTURES

CUSTOM, hand-carved for any occasion, from **\$325**

Mirage Banquet Center

586.228.2222

www.themiragebanquets.com

All prices are per person plus 6% tax and 20% service charge. Prices subject to change.

House Bar

Vodka ▪ Rum ▪ Spiced Rum • Gin ▪ Scotch ▪ Whiskey ▪ Bourbon &
Peach Schnapps
Wine: Cabernet - Chardonnay - Pink Moscato - Pinot Grigio
Two Draft Beers on Tap

Premium Bar

Quality Selection

Tito's Handmade Vodka • Absolut Vodka
Bacardi Rum ▪ Captain Morgan ▪ Seagram's Gin
J&B Scotch ▪ Canadian Club ▪ Jack Daniels ▪ Jim Beam
Southern Comfort ▪ Peach Schnapps
Wine: Cabernet – Chardonnay - Pink Moscato - Pinot Grigio
Six Draft Beers on Tap

Ultimate Bar

Top Shelf

Grey Goose ▪ Crown Royal ▪ Jameson Irish Whiskey
Dewar's White Label
Hennessy VS ▪ Sambuca Romania • 1800 Silver Tequila
Bailey's ▪ Kahlua • Amaretto • Frangelico
Six Draft Beers on Tap

House Beer and Wine

Wines: Cabernet - Chardonnay - Pinot Grigio - Pink Moscato
Three House Draft Beers on Tap

Premium Beer and Wine w/ (3) Premium Draft Beers add \$2.95