

Friday & Sunday ~ Saturday

Premium Bar = Cheese, Cracker & Crudité Display = Chair Covers & Sash = Up-lighting Cake Cutting w/ Ice Cream Sundae = Champagne Toast for Head Table Late Night Snack of House Made Pizza

<u>Soup, House Made</u>

Chicken Pastina • Italian Wedding • Stracciatella • Minestrone, Cream of Broccoli <u>Garden Salad w/ Mirage Vinaigrette or Classic Caesar</u>

<u>Pasta (</u>Choice of Two) Meat Sauce = Tomato Basil = Primavera = Alfredo = Garlic & Oil Four Cheese Tortellini (add \$.95) = Red or White Clam Sauce (add \$1.95) Spinach & Cheese or Meat Ravioli (add \$1.95)

<u>Vegetable Selection (Choice of One)</u> Fresh Green Beans w/ Garlic L Oil = Fresh Vegetable Medley Lemon Butter Broccoli = Sweet Corn w/bell peppers, Zucchini L Squash Provencal (add \$1.00) Steamed Asparagus, seasonal 5(add \$2.00)

<u>Potatoes (</u>Choice of One) Herb Roasted Redskins = Santa Anna = Garlic or Home-style Mashed Garden Rice Pilaf

Entrée Choices (Choice of Two)

Mirage Chicken w/ Limone, Marsala, Piccata, Panko Beurre Blanc, Grecian Marinated or Siciliano w/Ammoglio = Herb Roasted Pork Loin Au jus Italian Breaded Pork Medallions w/Ammoglio = Roast Top Sirloin w/Mushroom Demi Broiled Pacific Cod Pizzaiola or Siciliano ~ Italian Sausage w/ Peppers & Onions Polish Sausage w/ Sauerkraut Hand Crafted Meatballs w/ Tomato Basil or Mushroom Demi Chicken Spiedini or Di Mirage (add \$2.95) *Beef Tender Tips w/ Mushroom Demi (add \$5.95) *Tenderloin of Beef w/ Mirage Zip Sauce (add \$8.95) *Prime Rib of Beef Au jus (add \$7.95) Broiled Salmon Beurre Blanc (add \$3.95) 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.



<u>Ultimate Wedding Package</u> Individual Plated or Family Style Service Friday L Sunday ~ Saturday

Ultimate Bar = Mirage Antipasto Display w/Shrimp Cockțail (2) Hot Hors D'oeuvres Selections or Fresh Seasonal Fruit L Petite Pastry Platters = Chair Covers w/Sash = Up-lighting Cake Cutting w/Ice Cream Sundae = Champagne Toast for All Guests ~Late Night Snack~ House Made Pizza Board L Coney Island station

House Recipe Soup Selection

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

<u>Garden Salad w/Mirage Vinaigrette, or Classic Caesar</u>

<u>Pasta (</u>Choice of Two) Meat Sauce = Tomato Basil = Primavera = Alfredo = Garlic & Oil

<u>Vegetable Selection (</u>Choice of One) Fresh Green Beans w/ Garlic L Oil

Fresh Vegetable Medley Lemon Butter Broccoli
Zucchini L Squash Provencal Steamed Asparagus (seasonal)

<u>Potato (</u>Choice of One) Herb Roasted Redskins = Santa Anna = Home-style or Garlic Mashed Duchess Piped (Plated Only)

Entrée Choices

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

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