



Supreme Wedding Package

Friday \$49.95/Person ▪ Saturday \$53.95/Person

Premium Bar ▪ *Cheese, Cracker, Crudite Display, Family Style Dinner* ▪ *Chair Covers and Sash* ▪ *Uplighting*
Cake Cutting with House Desert ▪ *Champagne Toast for Head Table* ▪
Late Night Snack of Pizza

Homemade Soup (Add \$1.95)

Italian Wedding ▪ *Chicken Pastina* ▪ *Stracciatella* ▪ *Minestrone* ▪ *Cream of Mushroom* ▪
Cream of Broccoli (\$2.50)

Garden Salad with Mirage Vinaigrette

Pasta: (Choice of Two)

Meat Sauce ▪ *Tomato Basil* ▪ *Primavera* ▪ *Alfredo* ▪ *Garlic & Oil* ▪
Red or White Clam Sauce (add \$2.95) ▪ *Spinach & Cheese Raviolis (\$1.95)* ▪
Veal Raviolis (add \$2.95)

Vegetable Selection: (Choice of One):

Fresh Green Beans with Garlic & Oil or Almandine ▪ *Mirage Fresh Mix* ▪
Lemon Butter Broccoli ▪ *Zucchini and Squash Provencal (add \$.95)*
Steamed Asparagus (add \$1.95)

Potatoes: (Choice of One):

Herb Roasted Redskins ▪ *Santa Anna* ▪ *Garlic Mashed* ▪ *Dutches Mashed* ▪
Homestyle Mashed ▪ *Dutchess Piped (add \$1.00)*

Entrée Choices: (Choice of Two):

Breast of Chicken with Limone, Marsala, Picatta, Savory with Demi Glace or
Siciliano with Ammoglio Sauce ▪ *Roasted Pork Loin with Herb Au Jus* ▪
Italian Breaded Pork Medallions with Ammoglio ▪ *Roast Top Sirloin with Mushroom*
Demi Glace ▪ *Broiled Tilapia with Pizziolla or Butter Crumb* ▪ *Italian Sausage with*
Peppers & Onions ▪ *Polish Sausage with Sauerkraut* ▪ *Chicken Spiedini (add \$3)*
Chicken Di Mirage (add \$3) ▪ **Beef Tenderloin Tips with Mushroom Demi Glace*
(add \$5.95) ▪ **Tenderloin of Beef with Mirage Zip Sauce (add \$9.95)*

**Cooked to order. Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of food-borne illness.*

All prices are per person unless otherwise specified.. All food and beverages are subject to 6% sales tax and 18% service charge. Prices are guaranteed for twelve months from booking date.



Ultimate Wedding Package

Friday \$69.95/person

Saturday \$74.95/person

*Ultimate Bar ▪ Mirage Gourmet Cheese Display with Crudites & Dip and
2 Hot Hors D'oeuvres -OR- Fabulous Fruit & Gourmet Pastry Display,
Individual Plated Dinner ▪ Chair Covers and Sash ▪ Uplighting ▪ Cake Cutting with
House Desert ▪ Champagne Toast for All Guests ▪ Late Night Snack of Pizza &
Coney Station*

Homemade Soup

*Italian Wedding ▪ Chicken Pastina ▪ Stracciatella ▪ Minestrone ▪
Cream of Broccoli*

Garden Salad with Mirage Vinaigrette

Pasta: (Choice of Two)

*Meat Sauce ▪ Tomato Basil ▪ Primavera ▪ Alfredo ▪ Garlic & Oil ▪ Red or White Clam
Sauce (add \$2.95) Spinach & Cheese Raviolis (add \$1.95) Veal Raviolos (add \$2.95)*

Vegetable Selection: (Choice of One):

*Fresh Green Beans with Garlic & Oil or Almandine ▪ Mirage Fresh Mix ▪
Lemon Butter Broccoli ▪ Zucchini and Squash Provencal (add \$.95) ▪
Steamed Asparagus (add \$1.95)*

Potatoes: (Choice of One):

*Herb Roasted Redskins ▪ Santa Anna ▪ Garlic Mashed ▪ Dutches Mashed ▪
Homestyle Mashed ▪ Dutchess Piped (add \$.95)*

Entrée Choices:

**USDA Choice Filet Mignon with Mirage Zip Sauce -OR- Family Style Service:*

**Beef Tenderloin with Chicken Breast of Choice*

Add Chocolate Fountain \$4.95/person

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