



Dinner Menu

Family Style Dinner

Friday \$41.95 – Saturday \$45.95

Menu:

Two Entrees
Two Pastas-or-Soup & One Pasta
Garden Salad with house dressing
Choice of Potato & Vegetable
Fresh Rolls & Garlic Bread

Dinner Buffet

Friday \$38.95 - Saturday \$42.95

Menu:

Two Entrees
Two Pastas
Garden Salad with house dressing
Choice of Potato & Vegetable
Fresh Rolls & Garlic Bread
Chef's Selection of Gourmet Salads

Entrée Choices:

Breast of Chicken with Limone, Marsala, Piccata,
Savory with Demi Glace. Grecian Marinated,
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 Tilipia with Pizziolla or Butter Crumb
Italian Sausage with Peppers and Onions
Polish Sausage with Sauerkraut or Peppers and Onions
Chicken Spiedini (add \$2.95)
Chicken Di Mirage (add \$2.95)
*Beef Tenderloin Tips with Mushroom Demi Glace (add \$5.95)
*Tenderloin of Beef with Mirage Zip Sauce (add \$9.95)
Broiled Salmon Beurre Blanc (add \$3.95)

Third Entrée – add \$3.95

Both include:

Champagne Toast for Head Table
Six Hour House Bar
Coffee, tea and soft drinks
Cutting and Serving of wedding cake to be served with house desert

Homemade Soup add \$1.95 Cream of Broccoli \$2.50

Chair Covers \$2.00 additional



Individual Plated

CHICKEN ALLA SICILIANO \$45

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

CHICKEN LIMONE \$45

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

CHICKEN PICCATA \$45

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

CHICKEN MARSALA \$45

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

OVEN ROASTED CHICKEN SPIEDINI \$48

Lightly breaded breast of chicken, stuffed with Provolone, Asiago
Roma tomatoes, onions and Pancetta.

***OVEN ROASTED VEAL SPIEDINI \$55**

Lightly breaded Provimi veal medallions, stuffed with Provolone, Asiago,
Tomato, Onion and Pancetta

***NEW YORK STRIP STEAK \$50**

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

***FILET MIGNON – \$52**

Broiled USDA Choice Steer filet served with Mirage zip sauce.

***FILET MIGNON COMBINATIONS**

With CHICKEN \$54

With SHRIMP \$59

With Chicken Di Mirage \$57

With CHICKEN SPIEDINI \$57

With LOBSTER TAIL - Market price

Individual Dinners Include:

Homemade Soup, Pasta, Potato, Vegetable, Garden Salad with Mirage Vinaigrette,
Crudit  Platter per table, Fresh Rolls, Coffee, Tea, Soft Drinks and House Dessert
Mirage Antipasto Platter per table (add \$4.50)



Homemade soups

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

Salads

Garden Salad with Mirage Vinaigrette
Antipasto Salad (add \$1.00) Caesar Salad (add \$.50)

Pasta

Rotini Primavera ▪ Penne Bolognese ▪ Penne Pomodoro ▪ Fettuccine Alfredo
Spinach and Cheese or Veal Ravioli (add \$2.00)

Potatoes

Herb Roasted Redskins ▪ Santa Anna ▪ Garlic Mashed
Dutchess Mashed ▪ Home-style Mashed ▪ Dutchess Piped (add \$1.00)

Vegetables

Fresh Green Beans (Almandine or with Garlic and Oil) ▪ Lemon Butter Broccoli
Zucchini and Squash Provençal ▪ Mirage Fresh Mix ▪ Asparagus \$2.00 (seasonal)

Dinner Enhancement

MIRAGE SEAFOOD MIXED GRILL \$11
Fresh Jumbo Gulf Shrimp, Sea Scallops and Calamari, Alla Scampi
(Served Family Style)