

Plated Luncheon

(75 Person Minimum)

CHICKEN PICCATA \$16.95

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

CHICKEN SICILIANO \$16.95

Lighting breaded chicken breast sautéed with olive oil and garlic,
Served with ammoglio on the side.

CHICKEN LIMONE \$16.95

Italian breaded chicken breast sautéed in olive oil,
and served with a lemon buerre blanc sauce.

CHICKEN MARSALA \$16.95

Chicken breast sautéed with mushrooms and “Florio” Marsala wine

CHICKEN SPIEDINI \$18.95

Lightly breaded breast of chicken, with smoked & fontinella cheeses
tomatoes, onions, served with ammoglio on the side.

CHICKEN D’MIRAGE \$18.95

Lightly breaded chicken breast, rolled with a blend of four cheeses
and spinach topped with a roasted garlic basil cream sauce.

Plated Luncheons Include:

Garden salad with house dressing, vegetable, pasta and potato,
Fresh rolls, Garlic Bread, coffee, tea, and soft drinks and house dessert

All prices are per person unless otherwise specified.

All food and beverages are subject to 6% sales tax and 18% service charge

*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.*

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Family Style Luncheon \$21.95

(75 Person Minimum)

Entrees

(Choice of two)

Chicken Limone, Chicken Marsala, Chicken Piccata,
Chicken Siciliano, Parmesan Dusted Roast Chicken,
Roast Top Sirloin with mushroom demi glace, Tilapia Pizzaiola,
Herb Roasted Pork Loin, Italian Sausage with Peppers and Onions,
Polish Sausage with peppers and onions, or sauerkraut
Pork Medallions Siciliano (add \$2)
Oven Roasted Chicken Spiedini (add \$3),
*Beef Tenderloin with Mushroom Demi Glace (add \$7.95)
*Beef Tenderloin Tips with Mushroom Demi Glace (add \$4.95)

Family Style Luncheon Includes:

Chicken Pastina soup, relish tray per table,
Garden salad with house dressing, vegetable, pasta, potato,
Fresh rolls, coffee, tea, soft drinks and house dessert

Luncheon Buffet \$18.95

(Choice of two)

*Roast Top Sirloin, *Herb Roast Pork Loin,
Parmesan Dusted Chicken, Italian Sausage with peppers and onions,
Polish Sausage with peppers and onions, or sauerkraut,
Meatballs with tomato basil or mushroom sauce
Breast of Chicken -Limone, Marsala, Piccata, or Siciliano
*Beef Tenderloin Tips with mushroom sauce (add \$4.95)
*Tenderloin of Beef with zip sauce (add \$6.95)

Luncheon Buffet Includes:

Garden salad with house dressing, vegetable du jour,
Penne pasta with meat, tomato basil or primavera sauce
Herb roasted redskins or Mashed potatoes
Chef's cold salad assortment, fresh rolls, coffee, tea, Soft drinks and house dessert

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Gourmet Soup and Salad Buffet \$19.95

(75 Person Minimum)

Includes:

Crudite with dips, domestic and imported cheeses,
Mixed garden greens with assorted fresh toppings
Julienne country ham, fresh turkey breast, and sliced grilled chicken breast
Dressings: Mirage vinaigrette, ranch, Caesar and raspberry vinaigrette
Fresh rolls, coffee, tea, soft drinks and house dessert

Choice of two homemade soups:

Chicken Pastina, Cream of Broccoli, Cream of Mushroom, Minestrone,
Wedding Soup, Cabbage and Chicken & Rice

Luncheon Bar Prices

House Bar Services \$7.95

(Maximum Four Hours)

Vodka – Rum – Gin – Scotch – Whiskey – Bourbon - Peach Schnapps
House Wines – Cabernet, Chardonnay, Pinot Grigio, Pink Moscato
Draft Beers - Budweiser, Bud Light, Molson Canadian, Shock Top Belgian White

Premium Bar Service \$11.95

Absolut – Bacardi – Captain Morgan - Beefeater- J&B Scotch
Canadian Club – Jack Daniels – Jim Beam
Southern Comfort - Peach Schnapps
House Wines – Cabernet, Chardonnay, Pinot Grigio, Pink Moscato
Draft Beers - Budweiser, Bud Light, Molson Canadian, Shock Top Belgian White

Above includes Sweet and Dry Vermouth, Juices, Mixers,
Soft Drinks, Garnishes and Service Staff.

Beer and Wine \$5.95

Draft Beers - Budweiser, Bud Light, Molson Canadian, Shock Top Belgian White
House Wines – Cabernet, Chardonnay, Pinot Grigio, Pink Moscato

Punch Service

Prices per gallons 2.5

Fruit Punch \$55~ Fruit Punch with Liquor \$75~ Mimosa \$95

Tab Bar Service

(\$100 bartender fee for guest count under 70
will be waived if bar sales reach \$400)

Domestic Draft Beer \$3.00 ~ Wine \$5.00 per glass
House Brands \$4.00 ~ Premium Brands \$5.00

*Cooked to order. Consuming raw or undercooked meats, shellfish, seafood

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Soups

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

Salads

Garden Salad with house dressing
Antipasto Salad \$1.00 Caesar Salad \$.50

Pasta

Rotini Primavera - Penne Bolognese - Penne Pomodoro - Fettuccine Alfredo

Potatoes

Oven Roasted Redskins - Santa Anna – Garlic Mashed
Dutchess Mashed – Home-style Mashed – Rice Pilaf

Vegetables

Fresh Green Beans (Almandine or with Garlic and Oil) – Lemon Butter Broccoli
Zucchini and Squash Provençal – Mirage Fresh Mix – Asparagus \$1.00 (seasonal)

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