

Plated Luncheon

CHICKEN PICCATA \$18.95

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

CHICKEN SICILIANO \$18.95

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

CHICKEN LIMONE \$18.95

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

CHICKEN MARSALA \$18.95

Floured and sautéed chicken breast sautéed with mushrooms and “Florio” Marsala wine

CHICKEN SPIEDINI \$20.95

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

CHICKEN D’MIRAGE \$20.95

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.*

Family Style Luncheon \$21.95

Entrees

(Choice of two)

Chicken Limone, Chicken Marsala, Chicken Piccata,
Chicken Siciliano, Parmesan Dusted Chicken (Bone In),
Roast Top Sirloin with Mushroom Demi-Glace,
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 Tips with Mushroom Demi-Glace (add \$4.95)
*Tenderloin of Beef with Zip Sauce (add \$7.95)

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 with Mushroom Demi-Glace, *Herb Roast Pork Loin,
Parmesan Dusted Chicken (Bone In), Italian Sausage with Peppers and Onions,
Polish Sausage with Peppers and Onions, or Sauerkraut,
Homemade Meatballs with Tomato Basil or Mushroom Demi-Glace
Mirage Chicken Breast: Limone, Marsala, Piccata, or Siciliano
*Beef Tenderloin Tips with Mushroom Demi-Glace (add \$4.95)
*Tenderloin of Beef with Zip Sauce (add \$6.95)

Luncheon Buffet Includes:

Garden Salad with House Dressing, Vegetable,
Penne Pasta with Meat Sauce, Tomato Basil or Primavera Sauce
Herb Roasted Redskins or Homestyle Mashed Potatoes
Chef's Cold Salad Assortment, Fresh Rolls & Garlic Bread
Coffee, Tea, Soft Drinks and House Dessert

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Gourmet Soup and Salad Buffet \$19.95

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,
Italian Wedding, Cabbage and Chicken & Rice

Luncheon Bar Prices

House Bar Services \$7.95

(Maximum Four Hours)

Vodka – Rum – Spiced Rum - Gin – Scotch – Whiskey – Bourbon - Peach Schnapps
House Wines – Cabernet, Chardonnay, Pinot Grigio, Pink Moscato
Draft Beers – Coors Light, Labatt Blue Light, Pabst Blue Ribbon & (3) Seasonal Beers

Premium Bar Service \$11.95

Absolut – Tito's - Bacardi – Captain Morgan – Gordon's Gin - J&B Scotch
Canadian Club – Jack Daniels – Jim Beam
Southern Comfort - Peach Schnapps
House Wines – Cabernet, Chardonnay, Pinot Grigio, Pink Moscato
Draft Beers – Coors Light, Labatt Blue Light, Pabst Blue Ribbon &
3 Seasonal Beers

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

Beer and Wine \$5.95

Draft Beers – Labatt Blue Light, Coors Light, Pabst Blue Ribbon
Deluxe Beer & Wine w/ (3) Premium Craft Beers add \$2.95

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 100
will be waived if bar sales reach \$400)

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Soup

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

Salad

Garden Salad with Mirage Vinaigrette or Classic Caesar Salad
Mirage Antipasto Salad (Add \$1.00)

Pasta

Penne Bolognese or Pomodoro
Rotini Primavera ~ Fettuccine Alfredo

Potato

Herb Roasted Redskins - Santa Anna – Garlic Mashed
Dutchess Mashed – Home-Style Mashed – Rice Pilaf

Vegetable

Fresh Green Beans (Almandine or with Garlic and Oil) – Lemon Butter Broccoli
Zucchini and Squash Provencal – Mirage Fresh Mix – Asparagus (Add \$1.50)

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