

Supreme Wedding Package

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

Premium Bar = Family Style Dinner = Chair Covers and Sash = Uplighting

Cake Cutting with House Desert - Champagne Toast for All Guests - Late Night Pizza

<u>Appetizer</u> Gourmet Cheeses, Fresh Crudite Display with Crackers

<u>Homemade Soup</u> Italian Wedding = Chicken Pastina = Stracciatella =Minestrone= Cream of Mushroom = Cream of Broccoli <u>Garden Salad with Mirage Vinaigrette</u>

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

<u>Vegetable Selection: (Choice of One):</u> Fresh Green Beans w ith Garlic & Oil or Almandine = Mirage Fresh Mix = Lemon Butter Broccoli = Zucchini and Squash Provencal

<u>Potatoes: (Choice of One):</u> Herb Roasted Redskins = Santa Anna = Garlic Mashed = Dutches Mashed = Homestyle Mashed = Dutchess Piped (add \$1.00) Entrée Choices:

Breast of Chicken with Limone, Marsala, Picatta, Savory with Country Gravy 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 & Onions = Polish Sausage with Sauerkraut or Peppers & Onions = Chicken Spiedini (add \$3) = Chicken Di Mirage (add \$3) = *Beef Tenderloin Tips with Mushroom Demi Glace (add \$5) = *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.

Mirage Banquet Center

586.228.2222



Ultimate Wedding Package

Friday \$69.95/person Saturday \$74.95/person

Ultimate Bar - Mirage Antipasto Display with Crudites & Dip and 2 Hot Hors Do'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

> Appetizer Mirage Antipasto Display with Crudites & Dip

Homemade Soup Italian Wedding = Chicken Pastina = Stracciatella =Minestrone= Cream of Mushroom = Cream of Broccoli Garden Salad with Mirage Vinaigrette

> Pasta: (Choice of Two) Meat Sauce = Tomato Basil = Primavera = Alfredo

Vegetable Selection: (Choice of One): Fresh Green Beans with Garlic & Oil or Almandine - Mirage Fresh Mix - Lemon Butter Broccoli - Zucchini and Squash Provencal

Potatoes: (Choice of One): Herb Roasted Redskins = Santa Anna = Garlic Mashed = Dutches Mashed = Homestyle Mashed
Dutchess Piped (add \$1.00)

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/person

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