

Dessert & Plated Package : Add-on's

THE
Mirage
BANQUET & EVENT CENTER

Premium Dessert Station

\$8 w/ package | \$12 ala Carte

Strawberry Pound Cake Trifle
French Silk Cheesecake Trifle
Strawberry Pavlova Cupcakes

Oreo & Cream Trifle
Watermelon Bites with Cream Cheese
& Balsamic Drizzle

Trio of Push Pops :

- Chocolate Mousse
- Mango Cheese Cake
- Berries & Sabayon Cream

Key Lime Trifle
Assorted Yogurt & Granola Parfaits

Soups \$3

Italian Wedding
Cream of Broccoli
Lemon Lentil
Minestrone
Cream of Potato
Chicken Noodle
Beef Barley
Tomato Bisque
Corn Chowder
Clam Chowder - \$4.5
Shrimp Bisque - \$4.5



Chef Charcuterie Board & Artisan Breads

\$2.95 w/ package | \$6.95 Ala carte | 50 Guest Min

Select Import & Domestic Cheeses,
Smoked Meats, Jams, Nuts, & Chocolates

Baked Brie in French Pastry with Berries & Cream

\$2.95 w/ package | \$4.95 Ala Carte (30 Minimum)

French Brie Layered with Strawberries
Baked in Pastry Dough. Served with Seasonal
Select Berries, Sweet Short Bread, Cream & Marmalade

1 Course Salads \$8

Pecan Chicken with Herb Orange Mayo
Classic Chicken Salad with Berry Garnish
Strawberry Poppy Seed
Spaghetti Salad
Tuna & Egg Salad Duet - \$5
Guacamole - \$5
Lobster Claw Thai Noodle - \$8

Cold Soups \$3

Gazpacho with Crispy Tortillas
Chilled Cucumber with Water Melon & Mint
Cold Cantaloupe with Basil Cream
Strawberry Coconut
Vichyssoise (Potato Leek)

