



Menu Selections



2025-2026

Hello there!

At Th Kitchen Wine Cellar, we know that the best moments in life deserve more than just a venue and a menu—they deserve an experience. With over 30 years in the industry, we've poured our passion for great food and warm hospitality into crafting unforgettable events.

What started as a passion for exceptional dining at Asiago's Tuscan Italian, The Kitchen on Main, The Kitchen on Penn, and Tap814 Speakeasy has grown into a full-service catering and event division dedicated to bringing your vision to life.

Whether you're dreaming of a grand affair or a cozy gathering, our team takes the stress out of planning so you can focus on making memories.

From handcrafted menus to seamless service, we are here to handle every detail—because you deserve to enjoy the moment as much as your guests. Let's create something extraordinary together.

We can't wait to work with you!

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HOUSE POLICIES

RENTAL FEES:

No room rental fee with minimum guest count or room minimum of \$1200.00 for private spaces- Room rental fees to be accrued for larger event venues

PAYMENTS:

Pick Up & Drop Off:

Balance to be paid in Full prior to drop off, pick up, or event

Prices do not include applicable state and local taxes

15% Service fee is added to all orders

prices subject to change without notice

Market price items will be provided prior to purchase

3% surcharge on all credit card sales

tax exempt certificates due if applicable prior to purchase

Catering & On Site:

Balance to be paid in full prior to the event

Prices do not include applicable state tax and 15% service charge on food, bar and supplies- 20% Gratuity

Prices subject to change without notice.

3% surcharge for all credit card transactions

\$35.00 Returned Check Fee

If a group is sales tax exempt a copy of the Tax Exemption Certificate is required prior to the event.

DEPOSITS:

Pick Up & Drop Off:

All payments are due upon purchase for pick up and drop off orders

Catering & On Site:

Non-Refundable deposit of \$300 required to hold the room and date. • The initial deposit must be received within seven days of booking to confirm the booking. • If the deposit is not received within seven days of booking, The location reserves the right to release the space for booking.

MENU & ATTENDANCE:

Pick Up & Drop Off:

Menu and guest count is due upon order - changes to menu and/or guest count may not be able to be completed 4 days or less prior to the date of pick up or drop off- if reasonable request can be accommodated a service fee may be added for late notice changes

Catering & On Site:

Menu needed 14 days prior to event. • Number of guaranteed guests is needed 10 days prior to event. In the event the guaranteed count is not provided, the expected count on the contract will be the guaranteed count. • The Mirage cannot be responsible for more than 5% over the guaranteed guest count

DECORATIONS & SET UP:

Catering & On Site:

No Location permits anything nailed or taped to the walls or ceiling. • Hanging decorations must have management approval prior to the day of the event. • If required, the facility will be available 2 hours prior to the event for set up and decorating. • A \$100.00 cleaning fee will be included for glitter and confetti.

HOUSE POLICIES CONTINUED

LET US DO THE WORK...

...but first

FACILITIES:

Catering & On Site:

The Kitchen on Main:

- On Site Full Service- Entire Space Rental Capacity- 64 guests-
- The Wine Cellar is not handicap accessible

Asiago's Tuscan Italian:

- Semi Private Seating Capacity- 45 guests
- On site Full Service- Entire Space Rental Capacity- 200 Guests

The Mirage events at Asiago's:

- Maximum Capacity-140 (Seating Only w/ Long Tables) • All Rounds-96 (Seating Only) • Class Room Style w/ Screen-48 • U Shape w/ Screen-30 • Wedding Reception w/ Long Tables-100 to 115 • Wedding Reception w/ Round Tables- 80 to 90
- All seating estimates are dependent on additional tables and items required for event.*

Tap814 Speakeasy:

- Speakeasy semi private seating capacity- 25 guests
- on site full service events- entire space rental capacity- 100 guests

Tap814 Supperclub:

- On site full service events- capacity 45 guests

The Kitchen on Penn:

- Semi Private seating capacity- 30 guests
- On site Full service events- Entire Space Rental Capacity- 125 guests

Off Site Catering- Drop off • Full Service • Partial Service:

Any location can cater up to 450 guests

FOOD & BEVERAGE:

Catering & On Site:

All food, beverage, and spirits must be purchased through the location of the event and consumed on premise.. • Excess food is the property of the company.

Off Site Catering- Drop Off • Full Service • Partial Service:

If a bar package is purchased through the location, no other alcoholic items will be serviced through the company bar rentals or employees- all alcoholic items must be registered and serviced by a licensed bartender provided by the company.

BREAKFAST BUFFETS

CHOOSE FROM THE FOLLOWING ITEMS TO
BUILD OUT A BREAKFAST BUFFET STATION.

SCRAMBLED EGGS
BREAKFAST POTATOES
BREAKFAST HAM
BACON
SAUSAGE LINKS
CINNAMON FRENCH TOAST
BISCUIT
CROISSANT
TOAST
ASSORTED PASTRIES
ASSORTED BREAKFAST BREADS
SEASONAL FRUIT
YOGURT PARFAIT

EGG SCRAMBLERS

HAM & CHEESE

MAPLE GLAZED HAM & CHEDDAR JACK CHEESE

MEDITERRANEAN

MUSHROOMS, PURPLE ONION, FETA CHEESE &
SPINACH

VEGGIE

PURPLE ONION, TOMATO, GREEN PEPPER &
BROCCOLI

SAUSAGE PHILLY

SPICY ITALIAN SAUSAGE, SAUTÉED ONION & PEPPERS,
& MOZZARELLA CHEESE

MEAT SCRAMBLER

CRISPY BACON, MAPLE GLAZED HAM, SPICY ITALIAN
SAUSAGE, & CHEDDAR JACK CHEESE

CHEF ATTENDED STATIONS

OMELET STATION made to order whole egg and egg
white omelets accompanied by sharp cheddar, pepper
jack, bell pepper, red onion, chopped spinach, roasted
broccoli, tomatoes, chopped bacon, diced ham, sliced
sausage and hot sauces \$15/PERSON

PANCAKE STATION accompanied by fresh berries,
whipped cream, real maple syrup, whipped butter,
cinnamon & sugar, buttercream and seasonal fruit
compote \$15/PERSON



OR CHOOSE A PACKAGE

THE BUSINESS BRUNCH

SCRAMBLED EGGS
CHOICE OF 1 BREAKFAST MEAT
BREAKFAST POTATO
CHOICE OF 1 BREAD
\$25/PER PERSON

THE CONTINENTAL

ASSORTED PASTRIES
ASSORTED BREAKFAST BREADS
SEASONAL FRUIT
YOGURT PARFAIT
COFFEE & JUICE
\$25/PER PERSON

THE SCRAMBLER

CHOICE OF 1 OR 2 SCRAMBLERS
BREAKFAST POTATOES
CHOICE OF 1 BREAKFAST BREAD
YOGURT PARFAIT
COFFEE & JUICE.
1 SCRAMBLER—\$25/PERSON
2 SCRAMBLERS—\$27/PERSON

DELUXE

SCRAMBLED EGGS
CHOICE OF 1 BREAD
BREAKFAST POTATOES
YOGURT PARFAIT
CHOICE OF 1 MEAT
COFFEE & JUICE
\$30/PERSON

MIMOSA BAR

INCLUDES CHOICE OF 3 JUICES AND
ASSORTED FRUITS

BLOODY MARY BAR

INCLUDES TOMATO JUICE AND
ASSORTED TOPPINGS



PER PERSON BRUNCH

ONE OPTION • TWO OPTIONS • THREE OPTIONS

\$35/PERSON

\$40/PERSON

\$45/PERSON

BREAKFAST FRITTATA

VEGETARIAN

CREMINI MUSHROOM/ROASTED
TOMATO/SPINACH/BROCCOLI/
ONION/MOZZARELLA/RICOTTA

HAM & CHEESE

MAPLE GLAZED HAM/SMOKED
CHEDDAR CHEESE

SAGE & FENNEL SAUSAGE

CREMINI MUSHROOM/FETA/SAGE &
FENNEL SAUSAGE

MEDITERRANEAN

SPINACH/CREMINI
MUSHROOMS/SPANISH
ONION/ROMA TOMATO/FETA

BREAKFAST MEAT

APPLEWOOD SMOKED BACON
SAGE AND FENNEL SAUSAGE
HONEY ROASTED HAM
JACK DANIELS CHICKEN TENDERS
BISCUITS & GRAVY
LAVENDER ROASTED CHICKEN

BREAKFAST FAVORITES

YUKON GOLD HOME FRIES
HASHBROWN CASSEROLE
GRANOLA YOGURT PARFAIT
FRESH FRUIT PLATTER

BREAKFAST SWEETS

BELGIUM WAFFLE
BRIOCHE FRENCH TOAST
MONTE CRISTO ROLL
CINNAMON ROLL
BLUEBERRY BREAD PUDDING

BREAKFAST BREADS

CHIVE & CHEDDAR BISCUITS
BUTTERED CROISSANTS
ASSORTED BAGELS
ASSORTED MUFFINS
BANANA BREAD

COFFEE | TEA | WATER | JUICE INCLUDED



HOR D'OEUVERS

TRAYED FOR 50 PEOPLE

DIPS

- | | |
|---------------------------------|---------|
| • ASIAGO CHEESE DIP | \$90.00 |
| • BUFFALO CHICKEN DIP | \$90.00 |
| • BAKED CRAB DIP | MARKET |
| • FIESTA DIP | \$90.00 |
| • SPINACH DIP WITH PUMPERNICKEL | \$80.00 |

PLATTERS MARKET

- VEGETABLE PLATTER WITH DIP
- FRESH FRUIT PLATTER
- CHEESE CUBES & MUSTARD DIP
- COCKTAIL SANDWICHES
- CUBED MEAT & CHEESE PLATTER
- CHEESEBALL AND CRACKERS

COLD

- | | |
|------------------------------|--------------|
| • CAPRESE BITES | \$90.00 |
| • SHRIMP COCKTAIL | MARKET PRICE |
| • SHRIMP CILANTRO BRUSCHETTA | \$90.00 |
| • MEDITERRANEAN BRUSCHETTA | \$75.00 |
| • ANTI PASTA SKEWERS | \$125.00 |

HOT

- | | |
|--|--------------|
| • BACON WRAPPED SCALLOPS | MARKET PRICE |
| • COCONUT SHRIMP WITH PARROT BAY PINA COLADA SAUCE | \$120.00 |
| • CRAB STUFFED MUSHROOMS | MARKET PRICE |
| • GLAZED CHICKEN STRIPS | \$80.00 |
| • SWEET & SOUR MEATBALLS | \$75.00 |
| • ASSORTED MINI QUICHE | \$140.00 |
| • SWEET & SPICY CRANBERRY MEATBALLS | \$75.00 |
| • BACON WRAPPED WATER CHESTNUTS | MARKET PRICE |
| • SPINACH & PARMESAN BALLS | \$70.00 |
| • PEPPERONI ROLLS & MARINARA | \$80.00 |
| • SAUSAGE & GOAT CHEESE STUFFED MUSHROOMS | MARKET |
| • SHRIMP SKEWERS WITH TEQUILA LIME SAUCE | MARKET PRICE |



PARTY STATIONS



CHEESEBALL STATION

SERVED WITH ASSORTED CRACKERS

CHOOSE ANY 3 FOR \$200

HAWAIIAN \$80.00

CRANBERRY ORANGE \$80.00

CRAB WITH COCKTAIL MARKET

CAKE BUTTER \$80.00

PEANUT BUTTER \$80.00

SPINACH MOZZARELLA \$80.00

BACON & CHEDDAR JACK \$80.00



DIPS STATION

SERVED WITH GARLIC TOAST,
TORTILLA CHIPS, CELERY, AND
CARROTS

CHOOSE ANY 3 FOR \$210

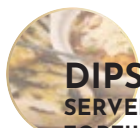
ASIAGO CHEESE DIP

BAKED CRAB DIP

BUFFALO CHICKEN DIP

SPINACH DIP

FIESTA DIP



BRUSCHETTA STATION

SERVED WITH GARLIC & HERB
TOAST AND OLIVE OIL TOAST

CHOOSE ALL 3 FOR \$210

MEDITERRANEAN BRUSCHETTA

SHRIMP CILANTRO BRUSCHETTA

SEASONAL BRUSCHETTA

WINTER- PEAR AND GOAT CHEESE

SPRING- STRAWBERRY MINT

SUMMER- WATERMELON JALAPEÑO

FALL- SPICED APPLE



BREAD DISPLAY

\$400

ASSORTED BREAD/ROLLS/SWEET

BREAD/HERB TOAST

BUTTER BOARD

OLIVE TAPENADE

SPINACH DIP

BRUSCHETTA

CHEESE BALLS

SMOKED SALMON DIP

CHEESE DIP

SALAD DISPLAY

CHOOSE 3 FOR \$220

ORZO

GREEK

BITTER SWEET

KITCHEN SALAD

WATERMELON/FETA/BASIL

SUPPER-CLUB SALAD

CHEF ATTENDED CARVING STATION

PRICED PER PERSON

ROASTED TOP SIRLOIN \$9.00

PRIME RIB MARKET

PORK LOIN \$7.00

WHOLE PISTACHIO SALMON FILET MARKET

ROASTED TURKEY BREAST \$7.00

HONEY MAPLE GLAZED HAM \$7.00

CRAB CAKES MARKET



PARTY PACKAGES

MINIMUM OF 50 SERVINGS



MEDITERRANEAN BRUSCHETTA
SPINACH MOZZARELLA CHEESEBALL VEGETABLE
PLATTER CUBED CHEESE W/ MUSTARD
BAKED PIZZA ROLLS

\$30/PERSON

SWEET & SOUR MEATBALLS
MEDITERRANEAN BRUSCHETTA
CUBED CHEESE WITH MUSTARD
VEGETABLE PLATTER
MINI COCKTAIL SANDWICHES
SPINACH DIP AND PUMPERNICKEL BREAD

\$35/PERSON

CHEDDAR AND BACON CHEESE BALL
SPINACH PARMESAN BALLS
ANTI PASTA SKEWERS
VEGETABLE PLATTER WITH RANCH
MEDITERRANEAN BRUSCHETTA
SWEET AND SOUR MEATBALLS

\$35/PERSON

ASSORTED VEGGIE PLATTER WITH RANCH DIP
CUBED MEAT AND CHEESE PLATTER WITH MUSTARD
SWEET AND SOUR MEATBALLS
SHRIMP CILANTRO BRUSCHETTA
CHEDDAR AND BACON CHEESE BALL
ASIAGO CHEESE DIP
CAPRESE BITES

\$40/PERSON



PLATED LUNCHEONS

COMBINATION PLATES

SPINACH & GOAT CHEESE STUFFED CHICKEN - \$30

Boneless chicken breast filled with a savory blend of spinach, goat cheese, and select spices | Seasonal vegetable | Potato choice | Bread & butter

SAGE STUFFED CHICKEN - \$30

Tender boneless chicken breast stuffed with traditional sage stuffing, baked to perfection | Seasonal vegetable | Potato choice | Bread & butter

MEDITERRANEAN PASTA - \$30

Penne pasta | lemon-herb butter | sun-dried tomatoes | spinach | feta | asiago | parmesan cheese | Bread & butter

JUMBO LUMP CRAB CAKE - MARKET PRICE

Handcrafted with premium jumbo lump crab, served with house-made remoulade | Seasonal vegetable | Potato choice | Bread & butter

GENOVESE PASTA - \$30

Grilled Chicken and Bacon With Basil Pesto Cream Sauce | Bread & butter

BOURBON GLAZED SALMON - \$32

Fresh salmon glazed in a bourbon sauce | Seasonal vegetable | Potato choice | Bread & butter



ENTREE SALAD PLATES

KITCHEN SALMON SALAD - \$30

Mixed Greens | fresh mozzarella | candied almonds | berries | sweet and sour vinaigrette

MEDITERRANEAN CHICKEN SALAD - \$28

Mixed Greens | Grilled Chicken | kalamata olives | cucumber | tomatoes | red onion | lemon herb vinaigrette

GRILLED CHICKEN CAESAR - \$24

Chilled romaine hearts | Asiago cheese | Crispy bacon | Garlic croutons | Classic Caesar dressing



LUNCHEON BUFFETS

ENTREES

CLASSIC STUFFED CHICKEN BREAST
ROASTED TOP SIRLOIN
LAVENDER ROASTED CHICKEN
ROASTED TURKEY
MEDITERRANEAN PASTA
BAKED ZITI
CHICKEN BRUSCHETTA
SPINACH & GOAT CHEESE CHICKEN BREAST
TRADITIONAL LASAGNA
BUTTERNUT SQUASH AND SAGE LASAGNA
WILD MUSHROOM LASAGNA
CAPRESE CHICKEN LASAGNA
CHICKEN PARMESAN

SALADS

KITCHEN SALAD
ORZO SALAD
BITTERSWEET SALAD
SUPPER-CLUB SALAD
BROCCOLI SALAD
CAESAR SALAD
GREEK SALAD
SPINACH SALAD

ACCOMPANIMENTS

MASHED POTATOES
CHEDDAR MASHED POTATOES
BROCCOLI SPEARS
GREEN BEAN ALMANDINE
SUGAR SNAP PEAS
PARSLEY POTATOES
PENNE WITH SAUCE
ROASTED ROOT VEGETABLES
SAGE STUFFING

1 ENTREE | 1 SALAD | 2 ACCOMPANIMENTS \$30
2 ENTREES | 1 SALAD | 2 ACCOMPANIMENTS \$34
3 ENTREES | 1 SALAD | 2 ACCOMPANIMENTS \$ 38

ALL BUFFETS INCLUDE DESSERT, BREAD & BUTTER, ICED TEA & COFFEE
DESSERT SELECTION: BROWNIES
SPECIALTY DESSERT SELECTION \$4.00 PER-PERSON.
CHOOSE FROM:
ASSORTED FRUIT PIES, CREAM PIES, CAKES



**50-100 GUESTS
\$50/PERSON**

FAMILY STYLE DINNERS

**SALAD
CHOICE OF 1**
GARDEN
CAESAR
GREEK
SPINACH



**ENTREES
CHOICE OF 2**
STUFFED CHICKEN BREAST
GOAT CHEESE & SPINACH STUFFED CHICKEN BREAST
SLICED TURKEY WITH GRAVY
BRUSCHETTA CHICKEN
ROASTED TOP SIRLOIN
LAVENDAR ROASTED CHICKEN
CHICKEN CORDON BLEU
BOURBON SALMON
BRUSCHETTA WHITE FISH
ROASTED PRIME RIB
MANDARIN GLAZED PORK LOIN
PISTACHIO GLAZED SALMON
FILET MIGNON MEDALLIONS

**STARTCH
CHOICE OF 1**
PARSLEY POTATOES
MASHED POTATOES
CHEDDAR MASHED POTATOES
SCALLOPED POTATOES
SWEET POTATOES
PENNE WITH MARINARA
GARLIC MASHED POTATOES
WILD RICE PILAF
SAGE STUFFING

**VEGETABLE
CHOICE OF 1**
GREEN BEAN ALMANDINE
BUTTERED CORN
GLAZED CARROTS
BUTTERED PEAS
SAUTÉED ZUCCHINI
STEAMED BROCCOLI
ROASTED ROOT VEGETABLES

**DESSERT
CHOICE OF 1**
BROWNIES
SEASONAL FRUIT PIE
SEASONAL CREAM PIE
SEASONAL CAKE



PLATED DINNERS

ENTREES

CHOICE OF 2

CRAB CAKES & JALAPENO LIME TARTER	MARKET
GOAT CHEESE AND SPINACH STUFFED CHICKEN	\$37
BOURBON GLAZED SALMON	\$42
HERB CRUSTED PRIME RIB	MARKET
NEW YORK STRIP SAUTÉED MUSHROOMS AND ONION	MARKET
TOMAHAWK MANDARIN GLAZED CHOP	MARKET
10 OZ FILET MIGNON	MARKET
LAVENDAR ROASTED CHICKEN	\$37
PISTACHIO GLAZED SALMON	\$42
18 HOUR BEEF SHORT RIB	\$45
CHICKEN PICCATA	\$35

SALAD

CHOICE OF 1 SUPPERCLUB

CAESAR
GREEK
SPINACH



STARTCH

CHOICE OF 1

PARSLEY POTATOES
MASHED POTATOES
CHEDDAR MASHED POTATOES
SCALLOPED POTATOES
SWEET POTATOES
PENNE WITH MARINARA
GARLIC MASHED POTATOES
WILD RICE PILAF
SAGE STUFFING

VEGETABLE

CHOICE OF 1

GREEN BEAN ALMANDINE
BUTTERED CORN
GLAZED CARROTS
BUTTERED PEAS
SAUTÉED ZUCCHINI
STEAMED BROCCOLI
ROOT VEGETABLES

DESSERT

CHOICE OF 1 BROWNIES

SEASONAL FRUIT PIE
SEASONAL CREAM PIE
SEASONAL CAKE
SEASONAL MOUSSE

BUFFET DINNER

ENTREES

CLASSIC STUFFED CHICKEN BREAST
ROASTED TOP SIRLOIN
CHICKEN CAPRESE
LAVENDAR HONEY CHICKEN
ROAST PORK LOIN WITH RASPBERRY MELBA SAUCE
CHICKEN CORDON BLEU
MEDITERRANEAN WHITE FISH
TRADITIONAL LASAGNA
BUTTERNUT SQUASH AND SAGE LASAGNA
WILD MUSHROOM LASAGNA
CAPRESE CHICKEN LASAGNA
CHICKEN PARMESAN

CHEF ACCOMPANIED CARVING STATION

ROASTED TURKEY
HONEY BAKED HAM
ROASTED TOP SIRLOIN
PORK LOIN
PISTACHIO GLAZED SALMON
PRIME RIB

SALADS

TOSSED GARDEN
COLE SLAW
POTATO SALAD
PASTA SALAD
MACARONI SALAD
BROCCOLI SALAD
CAESAR SALAD
GREEK SALAD
SPINACH SALAD

DESSERT

CHOICE OF 1

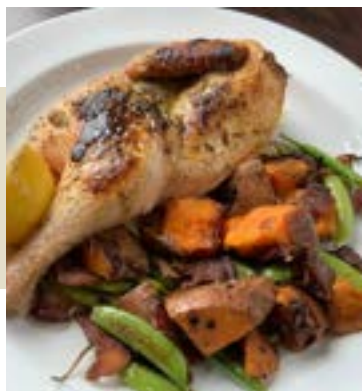
BROWNIES
SEASONAL MOUSSE

ACCOMPANIMENTS

MASHED POTATOES
CHEDDAR MASHED POTATOES
GARLIC MASHED POTATOES
GREEN BEAN ALMANDINE
GLAZED CARROTS
SCALLOPED POTATOES
PARSLEY POTATOES
PENNE & MARINARA
SEASONAL VEGETABLES
STEAMED BROCCOLI
BUTTERED CORN
WILD RICE PILAF
ROASTED ROOT VEGETABLES

1 ENTREE | 1 SALAD | 2 ACCOMPANIMENTS \$35
2 ENTREES | 1 SALAD | 2 ACCOMPANIMENTS \$38
3 ENTREES | 1 SALAD | 2 ACCOMPANIMENTS \$ 42
CARVING STATION PROTEINS AT MARKET PRICE

ALL BUFFETS INCLUDE BREAD & BUTTER, ICED TEA & COFFEE



GRAZING TABLES

THE CHEESES

STILTON BLUE
TRIPLE CREAM BRIE
AGED CHEDDAR
HAVARTI
APRICOT STILTON
GOUDA

ASIAGO
GRUYERE
BLACK PEPPER PARMESAN
GOAT CHEESE
PECORINO
PORT WINE

THE MEATS

SALAMI
PROSCIUTTO
SWEET SOPPRESSATA
RED PEPPER SOPPRESSATA
HERB SOPPRESSATA
BLACK PEPPER SOPPRESSATA
PANCETTA

HOT CAPICOLA
SWEET CAPICOLA
ANDOUILLE
PEPPERONI
MORTADELLA
CHORIZO

NUTS

GLAZED PECANS
MARCONA
ALMONDS
SALTED ALMONDS

WALNUTS
CASHEWS
PISTACHIOS

FRUITS & VEGETABLES

CUCUMBER
HEIRLOOM TOMATOES
SUGAR SNAP PEAS
OLIVES
ROASTED RED PEPPER
ARTICHOKE HEARTS
SWEET PEPPERS
MULTI-COLORED CARROTS
WATERMELON RADISH
PEPPADEW

BLACKBERRIES
BLUEBERRIES
STRAWBERRIES
RASPBERRIES
KIWI S
TARFRUIT
DRIED APRICOTS
DRIED DATES
DRIED FIGS
GRAPES

JAMS | MUSTARDS | HONEY

KITCHEN PUMPKIN BUTTER
KITCHEN PEACH MOJITO JAM
STONE GROUND MUSTARD
DIJON MUSTARD
PORT WINE MUSTARD

HOT PEPPER MUSTARD
CARAMELIZED ONION MUSTARD
MAPLE CHAMPAGNE MUSTARD
LOCALLY SOURCED HONEYCOMB
HOT HONEY

THE CRUNCH

ASSORTED CRACKERS
CROSTINI
FRENCH BAGUETTE

HERB CRISP BREAD STICKS
FLATBREAD
NAAN
PRETZELS



HOUSE SELECTED CHOICES WILL CREATE A PERSONALIZED TABLE FOR YOUR EVENT

2 ITEMS FROM EACH CATEGORY \$22 PP
3 ITEMS FROM EACH CATEGORY \$30PP
5 ITEMS FROM EACH CATEGORY \$35PP





HUMMUS SAMPLER \$225

CHOICE OF 3

INCLUDES NAAN, BREADSTICKS & FRESH
SEASONAL VEGETABLE ASSORTMENT

ROASTED RED PEPPER

ROASTED BEET

CILANTRO PISTACHIO PESTO

BLACK BEAN

GRILLED ARTICHOKE

ROASTED SWEET POTATO

SWEET PEA

WHITE BEAN

MEDITERRANEAN HUMMUS PLATTER \$225

GRILLED ARTICHOKE HUMMUS | GREEK OLIVES | ROASTED RED PEPPER |
CHARRED GRAPE TOMATOES | FETA | RED ONION | ENGLISH CUCUMBERS | FIG
BALSAMIC REDUCTION
SERVED WITH GARLIC CROSTINI

DESSERT BOARDS

HAND CRAFTED BOARDS INCLUDING SOME OF THE OPTIONS BELOW
PRODUCTS MAY VARY

10-15 \$150 | 20-25 \$275 | 30-40 \$375 | ABOVE 40 CUSTOM

COOKIES

PETITE FOURS

CUPCAKES

MACAROONS

CANDIES

CHOCOLATES

BON BONS

BROWNIE BITES

DIPPED PRETZELS

DONUTS

PRALINES

DIPPED STRAWBERRIES

CHEESECAKE BITES

CARAMEL POPCORN

GRAPES

BERRIES

TRUFFLES

MINI TARTS

CANNOLI

CAKE POPS

ALMOND BARK

DIPPED WAFERS





COCKTAILS

OPEN BAR

INCLUDES BARTENDER, MIXERS, MILLER LITE & YUENGLING, FOUR HOUSE LIQUORS, AND THREE HOUSE WINES

	LOWER SHELF	UPPER SHELF
2 HOURS	\$18/PP	\$21/PP
3 HOURS	\$20/PP	\$23/PP
4 HOURS	\$22/PP	\$25/PP



CASH BAR

ALLOWS GUESTS TO PURCHASE DRINKS ON AN INDIVIDUAL BASIS.

HOST BAR

ALL DRINKS ARE PAID FOR BY THE HOST ON A PER DRINK/CONSUMPTION BASIS.

INCLUDES BARTENDER, MIXERS, MILLER LITE & YUENGLING, FOUR HOUSE LIQUORS, AND THREE HOUSE WINES

HOUSE BRANDS	\$8.00
CALL/NAME BRANDS	\$10.00
PREMIUM BRANDS	\$12.00
CORDIALS	\$8.00
DOMESTIC BOTTLED BEER	\$6.00
IMPORTED BOTTLED BEER	\$8.00
HOUSE WINES	\$9.00
JUICES	\$4.00
SODAS	\$4.00
SEASONAL PUNCHES (SERVES 25)	\$125.00
SEASONAL NA PUNCHES (SERVES 25)	\$75.00

CASH AND HOST BAR REQUIRE:

\$35.00 SET-UP FEE

\$15.00 AN HOUR FOR BARTENDER

MORE THAN 50 PEOPLE WILL REQUIRE TWO BARTENDERS

CRAFTING
COUNTLESS
MEMORIES.

WHILE FOOD IS
ONE OF THE MOST
IMPORTANT
ASPECTS OF ANY
EVENT, TOP-NOTCH
BAR SERVICES CAN
ELEVATE THE
EXPERIENCE TO
THE NEXT LEVEL.
WHETHER YOU
PREFER
SOMETHING
SIMPLE LIKE BEER
AND WINE, OR
YOU WANT
SOMETHING
SPECIAL LIKE
CRAFTED
COCKTAILS
THEMED TO YOUR
EVENT, WE MAKE
THE PROCESS
EASY, FUN AND
DELICIOUS.



SPECIALTIES

TRADITIONAL MARGARITA

TEQUILA, TRIPLE SEC, FRESH SQUEEZED SOUR MIX, SALT AND LIME

STRAWBERRY BASIL MARGARITA

TEQUILA, TRIPLE SEC, FRESH SQUEEZED SOUR MIX, STRAWBERRIES AND FRESH BASIL

MANGO MARGARITA

TEQUILA, TRIPLE SEC, FRESH SQUEEZED SOUR MIX, MANGO PURÉE AND GRENADINE

MOSCOW MULE

VODKA, GINGER BEER AND LIME

KENTUCKY MULE

BOURBON, GINGER BEER AND LIME

FRENCH 75

CHAMPAGNE, GIN, LEMON AND SIMPLE SYRUP

BUFALA NEGRA

BOURBON, BASIL, GINGER ALE, SIMPLE SYRUP AND BALSAMIC

BLOOD ORANGE OLD FASHIONED

WHISKEY, BLOOD ORANGE PURÉE, LEMON, AGAVE, AMARO NONINO AND BITTERS

THE ELVIS

GIN, GRAPEFRUIT JUICE, ST. GERMAIN AND IPA

BLACKBERRY SAGE COLLINS

GIN, BLACKBERRIES, FRESH SAGE AND SODA

SOCIAL BUTTERFLY

VODKA, CRANBERRY JUICE, POM, PROSECCO AND BLACKBERRY

BLOODY MARY

VODKA, HOUSE MADE BLOODY MARY MIX, ANTI PASTA SKEWERS AND CELERY

BOURBON CIDER

BOURBON, MAPLE SYRUP, APPLE CIDER AND LEMON JUICE

TRADITIONAL MOJITO

RUM, LIME, MINT, SODA AND SIMPLE SYRUP

WHISKEY GINGER MOJITO

WHISKEY, MINT, SODA, GINGER SYRUP AND LIME

JACK & ARNEY

FRESH LEMONADE, TEA AND WHISKEY

DARK & STORMY

RUM, GINGER BEER AND LIME

WHITE PEACH SANGRIA

WHITE WINE, PEACH PURÉE, CHAMPAGNE, SIERRA MIST AND PEACHES

TRADITIONAL WHITE SANGRIA

WHITE WINE, WHITE GRAPE JUICE, APPLE JUICE, PEACH PURÉE AND VODKA

TRADITIONAL RED SANGRIA

RED WINE, ORANGE JUICE, PINEAPPLE JUICE, PEACH PURÉE, AMARETTO AND VODKA

WE LOOK
FORWARD TO
YOUR

Event

THE MIRAGE EVENTS



THE KITCHEN ON MAIN
THE WINE CELLAR
THE PANTRY



724.238.4199



kitchenonmain.com

