

Thank you!

for considering The Mockingbird's Miraval Ballroom as a place to host your event.
We would love to assist you in creating a memorable experience for you & your guests.

Starters Starter

Starters

Please Select One

- Caesar Salad
 - House Salad
 - Baby Field Green Salad
 - Soup Du Jour add 1.00 p.p.
 - N.E. Clam Chowder \$2.50 p.p.
 - Greek Salad add 1.50 p.p.
 - Antipasto Salad add 1.50 p.p.
- Dinner rolls and butter**

Accompaniments...

Please Select Two
Add 3.00 pp. for each additional selection

- Roasted Rosemary Potato
- Garlic Mashed Potato
- Sautéed Seasonal Vegetables
- Baby Carrots with Herb Butter
- Mashed Sweet Potato
- Roasted Butternut Squash
- Steamed Cauliflower
- Rice Pilaf
- Green Beans
- Basmati Rice
with Sundried Cranberries

Entrées

Please select two entrées
Add \$9.00 p.p. for each additional entrée selection

Chicken Madeira

Mushrooms, Artichokes & Roasted Red Peppers
over a Madeira demi glace

Chicken Piccata

with White Wine, Lemon Butter Sauce, Mushrooms & Caper Berries

Brown Sugar and Cayenne Roasted Salmon

with an Sweet Asian Chile Sauce Drizzle

Apple Pecan Maple Pork Medallions

Roasted Atlantic Salmon

Chicken & Shrimp in Vodka

& Plum Tomato Cream Sauce

Chicken Saltimbocca

Baked Stuffed Jumbo Shrimp

Panko Sole & Crab Piccata

Chicken & Broccoli Alfredo & Pasta

Chicken in Gorgonzola Cream Sauce

Carved Honey Ham

Chicken Parmesan

Mediterranean Crusted Salmon

Baked Stuffed Haddock

Four Cheese Toasted Ravioli Parmesan

Baked Macaroni and Cheese

Chicken & Sweet Italian Sausage Cacciatore

Roasted Soy & Plum Glazed Carved Pork Loin

Peppercorn Crusted Roasted Tenderloin of Beef

With Horseradish Sauce (add \$10. p.p.)

Carved Black Angus Sirloin Station (add \$ 11. p.p.)

Roasted Prime Rib Carving Station (add \$ 10. p.p.)

\$ 34.95 p.p.



Dessert

Please Select One

- Cheesecake with Seasonal Fresh Fruit
- Chocolate Overload Mousse Cake
- Amaretto Mousse Served in a Martini Glass
with Straw Cookie
- Red Velvet Torte
- Seasonal Selections are also available

Custom Personalized Cakes

are available with proper notice

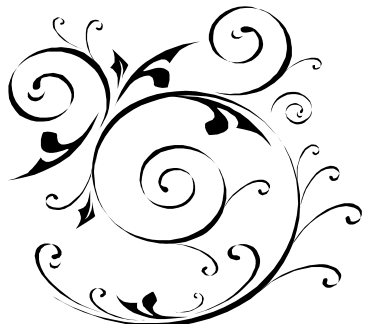
Beverages.....

Fresh Brewed Coffee, Decaffeinated
Coffee & Herbal Tea

Complimentary Bar Service

(One bartender per 100 guests)

Hosted / Open bars are available
& are based on a consumption basis



Please alert us when ordering if any of your guests have food allergies or need a customized meal due to dietary restrictions.
All pricing is subject to a 20% administrative fee(this is not a gratuity) and a 7% MA tax. Menu & Pricing subject to change
due to market pricing & availability. This menu is not available for wedding receptions.

The Details

Deposit & Contract

A \$500.00 deposit for each room reserved or a \$1800 deposit is required to book the entire ballroom. A signed function contract is also required at the time the event is booked. The deposit will be credited towards your final bill.

Date Availability

Friday, Saturday & Sunday events cannot be booked more than four months in advance to the event date.

Linen

All events include standard length white table linens & dinner napkins. Floor length table linens, overlays & chair covers are available for an additional fee.

Payment

Payment in full is required 7 days prior to the event (in the form of cash, bank check or money order). Sorry no credit cards or personal checks are accepted for final payment.

Deposit Refund

A 90 day written cancellation notice is required for all refunds.

Room Amenities

Fees & Guest Minimums

Our full capacity is 220 guests

Miraval East

A picturesque room of 16 foot ceilings boasts a double sided fireplace with stone hearth and surround. A curved glass wall overlooks our landscaped grounds, circular patio and waterfall pond. Private bar.
70 guest minimum /
100 guest capacity for plated dinner service
\$350 room fee

Miraval North

Hardwood floors and 16 foot ceilings showcase a built-in stage area. 40 guest minimum / 70 guest capacity for plated dinner service
\$250 Room fee

Miraval West

Nestled under 16 foot ceilings, the "west" features a large picturesque window and a cozy fireplace with stone hearth and surround. 30 guest minimum / 50 guest capacity for plated dinner service
\$250 Room fee

Great Additions

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Start the party off with a toast

Mini Martini Toast (prices vary)

Champagne Toast \$6.00 p.p.

Mimosa Toast \$5.50 p.p.

Prosecco Toast \$7.00 p.p.

Bottled Wine for the table

Corbel Canyon

Chardonnay, Pinot Grigio

White Zinfandel

Merlot, Pinot Noir

Cabernet

\$29.95 per bottle

Displays

Accommodates up to 50 guests

Cheese and Crackers \$130.00

Seasonal Fruit, Cheese & Crackers \$150.00

Vegetable Crudités & Herb Dip \$130.00

Passed Appetizers

Other items available, per 50 pieces

Baked Stuffed Mushrooms \$ 100.00

Scallops Wrapped in Bacon
with our black raspberry glaze \$175.00

Spinach and Feta Spanakopita \$ 95.00

Jumbo Shrimp Cocktail with our spicy lime
infused cocktail sauce \$155.00

Braised Short Rib Bites wrapped in bacon
\$175.00

Buffalo Chicken Skewers
with Gorgonzola dipping sauce \$130.00

Fried Butternut Stuffed Ravioli
Vermont Maple Cream Dipping Sauce \$110.00

Tomato Basil Crostini \$ 95.00
Tempura Chicken with Maple Glaze \$110.00



838 North Bedford Street
East Bridgewater, MA 02333
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Dinner Buffet Menu

Visit Us Online
www.mockingbirdrestaurant.com

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