

Thank you for inquiring about our in-house catering services. We would be delighted to assist you in planning your party and making it a memorable event for you and your guests. We invite you to work with us in creating a menu that you and your guests will enjoy. Please inquire with Chef/Owner Frank Cannizzaro for a personalized consultation.

DEPOSIT & CONTRACT

A deposit of \$200.00 & a signed function contract is required at the time the function is booked. The deposit will be credited towards your final bill.

GUARANTEE

A guaranteed thirty adult guest minimum must be confirmed 10 days prior to the function.

PAYMENT

Payment in full (in form of cash, bank check or money order) is required when final count is given. Sorry, No Personal Checks or Credit Cards Accepted for Final Payments.

REFUNDS

A 60 day cancellation notice is required for all refunds.

LINEN

All functions include white linen napkins. Table clothes and other napkins colors are available for a small additional charge.

ALL PRICES ARE SUBJECT TO 5% MEALS TAX AND 20% GRATUITY

All prices subject to change.

Buffet Menus

Silver Brunch

choice of

Carved Oven Roasted Breast of Turkey, Pork loin
Or Honey Glazed Ham

Scrambled Eggs

With Scallions, Tomato & Cheese

Hickory Smoked Bacon

Sweet Italian Sausage

with Peppers & Onions

Pasta with Marinara Sauce

Fresh Fruit Tray

Caesar Salad

Grilled Vegetable Salad

with pesto & olive oil

Assorted Bagels & Rolls

Coffee, Tea & Juice Station

\$ 15.95 per person

Gold Brunch

Scrambled Eggs

With Scallions, Tomato & Cheese

Hickory Smoked Bacon

Sweet Italian Sausage

with Peppers & Onions

Chicken Marsala

Over egg noodles

Seafood Alfredo

With lobster Ravioli

Fresh Fruit Tray

Caesar Salad

Bacon Maple Potato Salad

Roasted Red Bliss Potatoes tossed with a Maple Vinaigrette, Bermuda

Onion & Bacon Bits

Assorted Bagels & Rolls

Coffee, Tea & Juice Station

\$19.95 per person

Platinum Brunch

Everything
from the Gold Menu Plus

Chef Manned Carving Station

Please select one

Roast Sirloin, Pork loin, Turkey
or Leg of Lamb

Champagne or Mimosa Toast
\$26.95 per person

Make your Party Extra Special with
Omelets Made to Order

Let your guests make a custom blend of
their favorites, Chefs Seasonal toppings

Only \$ 4.00 per person when
added to any brunch menu



Basic Breakfast

30 person minimum

Fresh Fruit Tray
Carved Honey Glazed Ham
Hickory Smoked Bacon
Scrambled Eggs
with Scallions, Tomatoes & Cheese
Red Bliss Home Fried Potatoes
Assorted Bagels & Rolls
with butter & cream cheese
Coffee, Tea & Juice Station
\$ 13.95 per person

Also Available:

Additional charge per person:

Omelet Station	4
Honey Glazed Ham	2.50
Cinnamon French Toast	2
Hickory Smoked Bacon	2
Roasted Carved Pork loin	3.50
Sweet Bread French Toast	2.25
Oven Roasted Turkey	3.50
Homemade Corn Beef Hash	3.50
Linguiça with Onions & Peppers	2.50
Sweet Italian Sausage	2.50
Silver Dollar Pancakes	2
Eggs Benedict	3
Assorted Mini Danish	2.50
Assorted Muffins or Tea breads	2.50

Beverage Service

N/A Citrus Punch Toast \$2.25
Champagne Toast \$3
Mini Martini Toast \$5 and up
Mimosa Toast \$3.25

Soda Station

\$4.50 per pitcher

Bar Service

A \$75.00 charge
(bartender & set up fee)

Special Occasion Cakes

By The Bashful Baker

Includes:

Complimentary Cutting Service
Decorated with Fresh Flowers
Delivery to the Restaurant

Average price listed

14" serves 30-50 \$ 95

16" serves 50-75 \$ 140

Gourmet Mini

Cocktail Pastries \$15 dz.

Plated Desserts

Chocolate Torrone, Rustic Apple Tart,
Cream Brulee' Cheesecake, Carrot Cake,
Pear Cranberry Strudel, Tiramisu,
Lemone' Bread Pudding, Chocolate Zabione

Viennese Pastry Tables

Room Capacities

New Contemporary Room

60 Guests

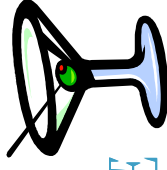
Traditional Room

80 Guests

MOCKINGBIRD

RESTAURANT

& MARTINI LOUNGE



838 North Bedford Street
East Bridgewater, MA 02333
508-378-4911

Breakfast/ Brunch

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www.mockingbirdrestaurant.com

Summer 2007