

Luncheon Buffet Menus

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. White Table clothes are available for an additional charge

ALL PRICES ARE SUBJECT TO 6.25% MEALS TAX AND 20% GRATUITY

All prices subject to change.

Menu 1

Choice of Two

Pasta with Marinara Sauce
White Rice with a Confetti of Vegetables
Rosemary Roasted Potatoes
Seasonal Sautéed Vegetable

Choice of Two Entrée's

Sautéed Chicken, Broccoli & Pasta
Sweet Italian Sausage
with Onion, Mushroom & Rigatoni
in Parmesan Cream Sauce

Baked Manicotti

with Mozzarella & Tomato Sauce
Rosemary Garlic & Soy Glazed

Roasted Pork Loin

Apple Corn Bread Stuffed Chicken
Chicken & Sausage Cacciatore

Carved Honey Glazed Ham

Sautéed Mandarin Orange Basil Chicken

Choice of One

Garden or Caesar Salad

\$14.95 per person

All Buffets include:

Assorted Dinner Rolls
Italian Roasted Coffee & Herbal Tea Station
Professional Wait staff
Customized Room Setup
Cake / Gift Table

We would be happy to work with you to customize a menu to fit your needs.

Menu 2

Choice of Two

Grilled Vegetable Salad with Pesto Dressing
Rice Pilaf

Rosemary Roasted Potatoes
Seasonal Sautéed Vegetables

Bacon Maple Warm Potato Salad

Sautéed Green Beans with Garlic & Oil

Choice of Two Entrée's

Chicken Marsala over Egg Noodles

Stuffed Sole with Broccoli, Cheese & Crabmeat

Seared Pork Medallions

With Poached Pears, Sundried Cherries & Toasted Pecans

Macadamia Nut Crusted Salmon

Tuscan Chicken

Sautéed Chicken with Zucchini, Roasted Peppers,
Red Onion, Eggplant with Garlic, Basil, Sundried Tomato
& tossed with Rigatoni & Grated Romano Cheese

Chicken & Vegetables in Pesto Alfredo Sauce

Chicken Saltimbocca

Topped with Sautéed Mushrooms & Ham
in a Madeira & Sage Demi Glaze

Baked Stuffed Haddock

With shrimp & scallop stuffing

Chicken Scampi over pasta

Oriental Chicken Stir-fry

with Snow Pea, Water Chestnut & Scallion & Carrot Sauté

Choice of One

Baby Greens with Gorgonzola, Toasted

Pecans, Poached Pears with Raspberry

Vinaigrette

or

Antipasto Salad

With Cheese, Sliced Italian Meats
& Roasted Vegetables

\$17.95 per person

Menu 3

Choice of Two

Fettuccini Alfredo

Asparagus Spears

Long Grain Wild Rice

Rosemary Roasted Potatoes

Broccoli Augratin

Sautéed Seasonal Vegetables

Choice of Two Entrée's

Chicken & Shrimp Piccata with Caper Berries,
Mushrooms, Artichokes in lemon butter sauce

Roasted Pork Tenderloin

With Rosemary Dijon Crust, Mushroom Demi Glace

Chicken & Shrimp in Vodka Sauce

with Plum Tomato, Scallions, Prosciutto,
Vodka & Sweet Cream with Pasta

Seafood Stuffed Ravioli

with Sautéed Shrimp in a Sherry Cream Sauce

Carcofi Chicken

Breaded, & fried chicken breast topped with melted
Mozzarella with a sauté of artichoke hearts, tomato,
mushrooms, spinach & fettuccini in a cream sauce
with hint of sage

Roasted Salmon Oscar

with sautéed crabmeat & asparagus spears.

Topped with béarnaise sauce

Baked Swordfish

With seared shrimp, baby spinach and roasted peppers

Choice of One

Caprese Salad

With sliced tomato, basil,

fresh mozzarella & baby greens

or

Boston Butter Lettuce, Radicchio, Feta Cheese,

Roasted Red Peppers & Mushrooms

with Balsamic Vinaigrette Reduction

\$21.95 per person

Plated Luncheon 30 person minimum

Stuffed Chicken Florentine

With Prosciutto, Spinach, Artichoke, Cheese Stuffing & Supreme Sauce

Chef's Seasonal Vegetable

Roasted Red Bliss Potatoes

Mixed Green or Caesar Salad

Assorted Dinner Rolls

\$ 15.95

Char grilled Marinated Steak Tips

With Onions, Peppers & Spinach

Basmati Rice

Mixed Green or Caesar Salad

Assorted Dinner Rolls

\$ 16.95

Roasted Pork Tenderloin

With Poached Pears & Sundried Cherries in a Maple Butter Sauce

Red Bliss Mashed Potato

Mixed Green or Caesar Salad

Assorted Dinner Rolls

\$ 16.95

All of our plated luncheons include:

Coffee and Herbal Tea Service

White Linen Napkins

Professional Wait staff

Customized Room Layouts

Room Capacities

New Contemporary Room

60 Guests

Traditional Room

80 Guests

Let us help

With decorations, floral arrangement, photography & entertainment

Baked Haddock Pomodori

Roasted with Balsamic Marinated Plum

Tomato, Bermuda Onion & Basil

Over Orzo Pasta tossed in Pesto

Oregano Garlic Bread

Baby Field Green Salad with Cucumber,

Onion & Cherry Tomato, Fresh

Raspberry Coulis & Balsamic Reduction

\$ 16.95

Ginger Marinated Seared Chicken

with Mango Peach Salsa

With Rice Pilaf

Mixed Green or Caesar Salad

Assorted Dinner Rolls

\$ 15.95

Apple & Sundried Cranberry

Cornbread Stuffed Chicken

With Supreme Sauce,

Mashed Potato and Vegetable

Mixed Green or Caesar Salad

Assorted Dinner Rolls

\$ 15.95

Chicken Piccata

A Seared chicken breast with a sauté of

artichoke hearts, mushrooms, caper

berries in a lemon white wine butter

sauce & over a bed of fettuccini

Mixed Green or Caesar Salad

Assorted Dinner Rolls

\$ 15.95

ALL PRICES ARE SUBJECT TO 6.25% MEALS TAX

AND 20% GRATUITY

All prices subject to change.

Starters price per person

Champagne Toast \$3

Mini Martini Toast \$5 & up

Cheese & Cracker Plates For Each Table \$ 2

Fresh Fruit Skewers \$ 2

Soup Du Jour \$1.75

N.E. Clam Chowder \$2.50

Cheese Ravioli with sage brown butter or Tomato \$2

Deep Fried Butternut Ravioli Course \$3

Lobster Ravioli Course \$4

Beverage Service/Station

Citrus Punch Station

\$2.25 P.P.

Soda Station

\$4.50 per pitcher

Champagne Toast

\$3 P.P.

Mini Martini Toast

\$5 and up

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 Tortone, Rustic Apple Tart,

Cream Brûlée Cheesecake, Carrot Cake,

Pear Cranberry Strudel, Tiramisu,

Lemone' Bread Pudding, Chocolate Torte

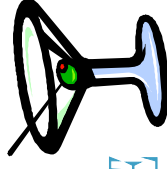
Subject to seasonal availability

Viennese Pastry Tables

MOCKINGBIRD

RESTAURANT

& MARTINI LOUNGE



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

Luncheon

Menus

www.mockingbirdrestaurant.com