

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 due 7 days prior to the event. 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.

## Luncheon Buffet Menus

### 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

\$15.95 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.

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

All prices subject to change.

### 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 Roasted Salmon

with Sugar Snap Pea, Water Chestnut & Scallion 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

\$18.95 per person

### Menu 3

Choice of Two

Fettuccini Alfredo  
Asparagus Spears  
Long Grain Wild Rice  
Rosemary Roasted Potatoes  
Broccoli Au gratin  
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 Glaze

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

\$22.95 per person

## Plated Luncheon 30 person minimum, please make one selection:

### 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  
\$ 16.95

### Char grilled Marinated Steak Tips

With Onions, Peppers & Spinach  
Basmati Rice

Mixed Green or Caesar Salad  
Assorted Dinner Rolls  
\$ 17.95

### 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  
\$ 17.95

### All of our plated luncheons include:

Coffee and Herbal Tea Service  
White Linen Napkins  
Professional Wait staff  
Customized Room Layouts

### Starters price per person

Champagne Toast \$3.50  
Mini Martini Toast \$5 & up  
Cheese & Cracker Plates For Each Table \$ 2.50  
Fresh Fruit Skewers \$ 2.50  
Soup Du Jour \$1.95  
N.E. Clam Chowder \$2.95  
Cheese Ravioli with sage brown butter or Tomato \$2.95  
Deep Fried Butternut Ravioli Course \$3.95  
Lobster Ravioli Course \$4.95

### 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  
\$ 17.95

### Roasted Salmon Filet

With Sautéed Chic Peas, Cherry Tomato,  
Nicoise Olives & Caper Berries  
over a Baby Field Greens with  
an Orange Citrus Basil Dressing  
Toasted Focaccia Bread  
\$ 17.95

### Garlic & Lemon Brushed Chicken & Shrimp Kabobs with Japanese Ponzu Citrus Dipping Sauce

With Basmati Rice & Steamed Vegetables

Baby Field Green Salad  
Assorted Dinner Rolls  
\$ 18.95

### Carcofi Chicken

A 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

Baby Field Green Salad  
Assorted Dinner Rolls  
\$ 16.95

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## Beverage Service/Station

### Citrus Punch Station

\$2.75 p.p.

### Soda Station

\$4.95 per pitcher

### Champagne Toast

\$3.50 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 \$ 110

16" serves 50-75 \$ 155

### Gourmet Mini

Cocktail Pastries \$15 dz.

### Plated Desserts

Chocolate Torte, Rustic Apple Tart,  
Cream Brulee' Cheesecake, Carrot Cake,  
Pear Cranberry Strudel, Tiramisu,  
Lemone' Bread Pudding, Chocolate Torte  
Subject to seasonal availability

### Viennese Pastry Tables

### Room Capacities

New Contemporary Room  
60 Guests  
Main Dining Room  
80 Guests

### Let us help

With decorations, floral arrangement,  
photography & entertainment



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

## Luncheon Menus

[www.mockingbirdrestaurant.com](http://www.mockingbirdrestaurant.com)