



Private Dining Price List Winter 2012

Thank you for expressing an interest in **MOCKINGBIRD**. Our goal is to make your event unique and memorable. We offer a variety of menus that can be tailored to your event needs. Chef / Owner John Sheely uses the freshest seasonal ingredients available to create intense, bold, modern flavors. In addition, you may choose wine from our award winning list of over 300 selections. Our experienced staff and our attention to every detail will enable you to enjoy your special occasion, and the company of your guests, without concern. It would be our pleasure to answer any questions you may have regarding a private function at **MOCKINGBIRD**. Please feel free to contact us at 713 533 0200

At your service,

John Sheely
Chef / Owner
MOCKINGBIRD

Room Descriptions and Capacities

The Balcony is our semi private room overlooking the restaurant. The room comfortably accommodates **10 to 25** for reception and dinner.

The Wine Room is an exclusive private room that seats **15 to 65** for reception and dinner, or up to **95** for reception only.

The Restaurant can be bought out to accommodate up to **150** guests for a seated dinner or **250** guests for a reception.

Reservation and Event Guidelines

A **\$25.00 per person** for Lunch and **\$50.00 per person** for Dinner deposit is required to reserve the **Wine Room** or **Balcony** for your event.

This deposit will be applied to your final dining and beverage bill.

The deposit will be retained in full however, if the event is **cancelled within 72 hours** prior to the event.

Confirmation, menu items and guarantee of total guests must take place **72 hours** prior to the event.

Final guest count must be guaranteed no later than 72 hours prior to reservation date.

Final bill will reflect guarantee total with no exceptions.

Additional Charges

A 20% gratuity is applied to all Food and Beverage charges and a sales tax of 8.25% is applied to the total of all food and non alcoholic beverage sales.

There is a \$1000 Food and Beverage Minimum for The Balcony Sunday thru Thursday

There is a \$2000 Food and Beverage Minimum for The Balcony Friday and Saturday

There is a \$1500 Food and Beverage Minimum for the Wine Room Sunday Thru Thursday

There is a \$3500 Food and Beverage Minimum for The Wine Room Friday and Saturday

We can also arrange any Audio Visual or Floral Arrangements at your request.

MOCKINGBIRD

Dinner First Course

Gulf Lump Crab Cake
jicama, cucumber and carrot slaw with creamy citronette

Mix Greens Salad
raspberries, candied pecans, Texas goat cheese and raspberry vinaigrette

Bistro Caesar Salad
romaine lettuce, parmesan reggiano and sweet pepper bruschetta

Roasted Organic Baby Beet Salad
English stilton cheese, toasted pine nuts and balsamic glazed

Soup of the Season with traditional garniture

Texas 1015 onion soup with gruyere crouton

Main Plates

Grilled NY Strip Steak
wild mushrooms, watercress, garlic mashies and red wine/shallot reduction

Broken Arrow Ranch Wild Board Sausage
penne pasta, wild mushrooms, kiln dried tomatoes and parmesan cream

Pan Roasted Muscovy Duck Breast
almond wild rice, caramelized baby carrots black cherry compote (add Foie Gras \$12.00 Suppl.)

Natural Roasted Half Chicken
fricassee of wild mushrooms, smoked bacon and creamed corn thyme sauce

Dijon Crusted Colorado Lamb Rack
goat cheese & fine herb mashed potatoes, Farci Vegetables and rosemary lamb reduction
(\$12.00 Suppl.)

Sesame Seed Crusted Hawaiian Tuna
wasabi mashies, stir fry vegetables soy / sake glazed (\$10.00 suppl.)

Pan Seared Mountain Trout
oyster mushrooms, haricot verts, confit potatoes and lobster butter

Roasted Wild Salmon
paella style risotto, black mussels, andouille sausage and sofrito lemon butter

Desserts

Flourless Chocolate Cake
raspberry sauce

Apple Bread Pudding
caramel sauce

Lemon Tart
Strawberry / rhubarb coulis

Classic Crème Brûlée
wild mix berries

Coffee & Tea

\$75 per Person – Choice of Three First Courses, Choice of Three Main Courses, Choice of Two Desserts

\$85 per Person – Choice of Three First Courses, Choice of Three Main Courses, Cheese Course
& Choice of Three Desserts

All Prices Subject to 8.25% Sales Tax and 20% Gratuity

Menu Items Subject to Seasonal Change

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MOCKINGBIRD

Lunch

Appetizers and Salads

Gulf Lump Crab Cake
jicama, cucumber and carrot slaw with creamy citronette

Local Mixed Greens Salad
ripe tomatoes, TX. goat cheese and mustard shallot vinaigrette

Bistro Caesar Salad
romaine lettuce, parmesan reggiano and sweet pepper bruschetta

Soup of the Season with traditional garniture

Texas 1015 Onion Soup with gruyere crouton

Main Plates

Grilled Prime NY Strip Steak
wild mushrooms, watercress, garlic mashies and red wine/shallot reduction

Pan Roasted Wild Salmon
truffled parsnip puree, oyster mushrooms, baby spinach and herbed butter

Veal Bolognese
slow simmered Bolognese, rigatoni pasta and fresh ricotta cheese

Raspberry Chicken Breast Salad
local mixed greens, asparagus, applewood smoked bacon, parmesan and raspberry vinaigrette

Vegetable Plate
assorted local vegetables, grilled, steamed and roasted / beurre blanc sauce

Seared Jumbo Sea Scallops
risotto carbonata, english peas, smoked lardons and beurre blanc

Grilled Chicken paillard
Italian black rice, roasted ratatouille and thyme pan jus

Pan Seared Mountain Trout
garlic haricots verts, roasted new potatoes and caper lemon beurre noisette

Pappardelle Pasta
jumbo shrimp, diver scallops, lump crab, roasted garlic
White wine sauce

Desserts

Flourless Chocolate Cake
raspberry sauce

Apple Bread Pudding
caramel sauce

Lemon Tart
strawberry / rhubarb caulis

Classic Crème Brûlée
mixed wild berries

Coffee & Tea

\$39 per Person – Choice of Two Appetizers, Choice of Three Main Courses, Choice of Two Desserts

\$42 per Person – Choice of Three Appetizers, Choice of Three Main Courses, Choice of Three Desserts

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Passed Hors d'oeuvres

Passed Hors d'oeuvres – Choose Three

½ Hour \$16.00 per person

1 Hour \$19.00 per person

Passed Hors d'oeuvres – Choose Five

½ Hour \$18.00 per person

1 Hour \$21.00 per person

Canapés

Caramelized Apples & Stilton on Gougère

Serrano Ham and Fig Jam on Olive Bread

Oven Roasted Wild Mushroom and Goat Cheese Pizza

Smoked Salmon on Homemade Potato Chip with Horseradish Crème Fraîche

Rosemary and Dijon Crusted Lamb Chops (\$3.00 suppl.)

Spoons/Forks/Skewers

Tuna Tartare with Capers and Sweet Peppers

Salmon Tataki with Dill, Red Onion and Crème Fraîche

Sea Bass Ceviche with Avocado Mousse

Boudin Blanc Lollipops with Andouille Mayonnaise

Crispy Gulf Oyster Forks with Spicy Remoulade

Grilled Shrimp Skewers with Peanut Sauce

Basted BBQ Chicken Satay Skewers

Grilled Rib Eye of Beef Skewers with Caramelized “1015” Onions

Platters

Cheese: assorted artisan selection

\$10.00 per person

Charcuterie: assorted homemade Pâté, Salumi, Smoked Duck, Proscuitto di San Daniele

\$10.00 per person

Fruit or Vegetable Crudités

small \$35.00 1-6 ppl

medium \$45.00 6-12 ppl

large \$55.00 10-15 ppl

All Prices Subject to 8.25% Sales Tax and 20% Gratuity

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MOCKINGBIRD
bistro / wine bar

ROOM RESERVATION /GUEST GUARANTEE/CC AUTHORIZATION FORM

CONTACT NAME: _____

GROUP: _____

DAY / DATE: _____

NUMBER OF GUESTS: _____ TIME: _____ ROOM: _____

DEPOSIT: \$25.00 per person for Lunch and \$50.00 per person for Dinner. The deposit will be applied to final bill at end of event

ADDITIONAL NOTES / REQUIREMENTS / ARRANGEMENTS:

CARDHOLDER SIGNATURE: _____

PAYMENT INFORMATION

CARDHOLDERS NAME: _____

BILLING ADDRESS: _____

CREDIT CARD TYPE: _____

CREDIT CARD #: _____

EXPIRATION DATE: _____ CONTACT PHONE #: _____

CONTACT FAX #: _____

**Notice of cancellation must be given three weeks prior to reservation date.
Final guest count must be guaranteed no later than 72 hours prior to reservation date.**

Bill will reflect guarantee total with no exceptions.