

MOCKINGBIRD BISTRO

Private Dining Price List
2009

Thank you for expressing an interest in **MOCKINGBIRD BISTRO**. 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 400 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 BISTRO**. Please feel free to contact us at 713 533 0200

At your service,

John Sheely

Chef / Owner
MOCKINGBIRD BISTRO

Room Descriptions and Capacities

The Balcony is semi-private room overlooking the restaurant. The room comfortably accommodates from 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 accommodate up to 150 guests for a seated dinner or 250 guests for a reception.

Reservation and Event Guidelines

A \$500.00 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 before the event.

Confirmation of 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 \$2000 Food and Beverage Minimum for **The Balcony** Thursday through Saturday and a \$1000 Minimum Monday through Wednesday.

There is a \$3500 Food and Beverage Minimum for **The Wine Room** Thursday through Saturday and a \$2000 Minimum Monday through Wednesday

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

MOCKINGBIRD BISTRO

Dinner

First Course

Crab Cake
with red pepper coulis and a micro green salad

Wood Duck Farms Green Salad
ripe tomatoes and manchego cheese with mustard shallot vinaigrette

Bibb Lettuce and Texas Goat Cheese Salad
toasted pine nuts, roasted red peppers and red wine vinaigrette

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

Soup of the Season

Texas 1015 Onion Soup with gruyere crouton

Main Plates

Grilled Strip Steak
wild mushrooms, roasted pearl onions, watercress and garlic mashies

Veal Bolognese
rigatoni pasta and fresh ricotta cheese

Pan-seared Muscovy Duck Breast (add Foie Gras 10.00 Suppl.)
almond rice, baby carrots and raspberry/port glaze

Natural Roasted Half Chicken
caramelized fall root vegetables, dried cranberries and orange glaze

Focaccia-crust Colorado Lamb Rack (\$10.00 suppl.)
goat cheese mashies and Farci Vegetables

Pepper-crust Ahi Tuna (\$10.00 suppl.)
sautéed shiitakes, wasabi mashies and soy/ginger glaze

Pan-seared Mountain Trout
lobster and roasted fingerling potatoes, garlicky green beans and caper lemon beurre noisette

Roasted Wild Salmon
with smoked salmon yukon mashed potatoes and steamed broccolini and beurre rouge

Desserts

Mascarpone Cheese Cake
with warm berry compote

Flourless Chocolate Cake
with raspberry sauce

Apple Bread Pudding
with caramel sauce

Lemon Tart
with raspberry coulis

Crème Brûlée

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 BISTRO

Lunch

Appetizers and Salads

Butternut Squash Risotto
maple glaze and crispy pancetta

Bibb Lettuce and Texas Goat Cheese Salad
toasted pine nuts, roasted red peppers and red wine vinaigrette

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

Soup of the Season

Texas 1015 Onion Soup with gruyere crouton

Main Plates

Grilled Prime Strip Steak
wild mushrooms, roasted pearl onions, watercress and garlic mashies

Grilled Salmon
sweet pepper soffritto, saffron beurre blanc and crispy leeks

Veal Bolognese
rigatoni pasta and fresh ricotta cheese

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

Penne Carbonara
pancetta, applewood smoked bacon and parmesan cream sauce

Spinach and Grilled Chicken Breast Salad
Texas goat cheese, apples, asparagus, red onions, candied walnuts and herb vinaigrette

Grilled Chicken Breast
wild mushroom risotto, glazed baby carrots and thyme pan jus

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

Desserts

Flourless Chocolate Cake
with raspberry sauce

Mascarpone Cheese Cake
with warm berry compote

Apple Bread Pudding
with caramel sauce

Lemon Tart
with raspberry coulis

Crème Brûlée

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 Two Desserts

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

Menu Items Subject to Seasonal Change

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MOCKINGBIRD BISTRO

Passed Hors d'oeuvres

Canapés

Caramelized Apples & Stilton on Gouyère
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 suppl.)
Jumbo Shrimp Wrapped in Smoked Bacon (\$3 suppl.)

Spoons/Forks

Tuna Tartare with Capers and Sweet Peppers
Salmon Tataki with Dill, Red Onion and Crème Fraîche
Sea Bass Ceviche with Avocado Mousse
Crispy Gulf Oyster Forks with spicy remoulade

Skewers

Grilled Shrimp with Peanut Sauce
Basted BBQ Chicken Satay
Grilled Rib Eye of Beef with Caramelized "1015" Onions

Platters

Cheese \$10 per person

Charcuterie \$10 per person

Fruit and Crudités
small \$35 ~ 1-6 ppl
Medium \$45 ~ 6-12 ppl
Large \$55 ~ 10-15 ppl

Passed Hors d'oeuvres – Choose Three

½ Hour \$16 per person

1 Hour \$19 per person

Passed Hors d'oeuvres – Choose Five

½ Hour \$18 per person

1 Hour \$21 per person

All Prices Subject to 8.25% Sales Tax and 20% Gratuity
Menu Items Subject to Seasonal Change

**Final guest count must be guaranteed no later than 72 hours prior to reservation date.
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ROOM RESERVATION /GUEST GUARANTEE/CREDIT CARD AUTHORIZATION FORM

CONTACT NAME: _____

GROUP: _____

DAY / DATE: _____

NUMBER OF GUESTS: _____ TIME: _____ ROOM: _____

DEPOSIT: \$500, which will be applied to final bill at end of event

ADDITIONAL NOTES / REQUIREMENTS / ARRANGEMENTS:

PAYMENT INFORMATION

CARDHOLDERS NAME: _____

BILLING ADDRESS: _____

CREDIT CARD TYPE: _____

CREDIT CARD #: _____

EXPIRATION DATE: _____

CARDHOLDER SIGNATURE: _____

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.**