



MOCKINGBIRD

bistro / wine bar

Private Dining Price List ~ Summer 2010

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 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**. 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 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 deposit of \$25 per person for lunch and \$50 per person for dinner 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 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 & 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 & beverage minimum for **The Balcony** for Friday and Saturday. There is a \$3500 food & beverage minimum for **The Wine Room** Friday and Saturday. We can also arrange any Audio Visual or Floral Arrangements at your request.

mockingbirdbistro.com

MOCKINGBIRD

Dinner First Course

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

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, watercress, garlic mashies and red wine/shallot reduction

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

Pan-seared Muscovy Duck Breast
almond rice, baby carrots and raspberry/port glaze (add Foie Gras \$10 suppl.)

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

Focaccia-cruste Colorado Lamb Rack
goat cheese mashies and Farci Vegetables (\$10 suppl.)

Pepper-cruste Ahi Tuna
sautéed shiitakes, wasabi mashies and soy/ginger glaze (\$10 suppl.)

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

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

Desserts

Ricotta Cheese Cake
with market 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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Lunch

Appetizers and Salads

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

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, watercress, garlic mashies and red wine/shallot reduction

Grilled Salmon
local sweet pepper ragout and lemon butter sauce

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

Penne Primavera
ratatouille vegetables, roasted cherry tomatoes and Texas goat cheese

Slow-braised Short Ribs
olive oil smashed Yukon potatoes, asparagus and braising jus

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

Ricotta Cheese Cake
with market 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

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Passed Hors d'oeuvres

Canapés

Caramelized Apples & Stilton on Gougère
Serrano Ham & Fig Jam on Olive Bread
Oven-roasted Wild Mushroom & Goat Cheese Pizza
Smoked Salmon on Homemade Potato Chip with Horseradish Crème Fraîche
Rosemary- & Dijon-crusting Lamb Chops (\$3 suppl.)
Jumbo Shrimp Wrapped in Smoked Bacon (\$3 suppl)

Spoons/Forks

Tuna Tartare with Capers & Sweet Peppers
Salmon Tataki with Dill, Red Onion & 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 or Crudités

Small \$35 ~ serves 1-6 ppl

Medium \$45 ~ serves 6-12 ppl

Large \$55 ~ serves 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

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ROOM RESERVATION /GUEST GUARANTEE/CC AUTHORIZATION FORM

CONTACT NAME: _____

GROUP: _____

DAY / DATE: _____

NUMBER OF GUESTS: _____ TIME: _____ ROOM: _____

DEPOSIT: \$25 per person for Lunch and \$50 per person for Dinner. 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.**