



Mozambique Diamond Wedding Package

\$75 Menu 2018

Seated Dinners include;

1 Salad Selection, 2 Entrée Selections, Cake Cutting & Service

All prices quoted per person, service charges and sales tax applicable.

Dinner includes fresh baked Portuguese rolls with butter and Champagne toast

SALADS

MEDITERRANEAN SALAD

*Kalamata olives, grape tomatoes, feta cheese, artichoke hearts,
Pepperdrops & Grecian Vinaigrette*

SPINACH SALAD

*Fresh spinach, chilled asparagus, shaved red onions, bacon bits and parmesan cheese
with a champagne vinaigrette*

THE PEPPERDROP WEDGE

*Iceberg wedge, Pepperdrops, green olives, grape tomatoes,
Stilton cheese, bacon bits*

ENTRÉES

ATLANTIC LOBSTER

2 Lobster tails served with Mozambique rice and lemon butter Peri Peri sauce

8 OZ. FILET AND LOBSTER TAIL

Yukon Gold mashed potatoes and steamed asparagus

14 OZ. PRIME NEW YORK STEAK

*Topped with melted stilton bleu cheese and served with Yukon gold mashed
potatoes, Asparagus, glazed cipollini*

NEW ZEALAND RACK OF LAMB

20 oz. Wood Grilled Full Rack, with au gratin potatoes, asparagus and fig balsamic glaze

MOROCCAN STYLE CHILEAN SEA BASS

Potpourri of artichoke, fennel and roasted tomatoes, served over pesto mashed potatoes

HALIBUT & SEARED SCALLOPS

8 oz. Lemon Crusted Halibut, 3 Jumbo Seared Scallops with potato cake and fennel velouté

PENNE PASTA

*Grilled chicken breast, asparagus, spinach, roasted tomatoes,
mushrooms, olive oil, garlic and shaved Pecorino cheese*

DURBAN LAMB CURRY

*Slow simmered lamb, potato and carrots, simmered in Mozambique
House curry sauce, served with toasted basmati rice*

SEAFOOD CURRY

*Shrimp, lobster, scallops and calamari, simmered in Mozambique
House Curry Sauce, served with toasted basmati rice*

DESSERT

WEDDING CAKE CUTTING & SERVICE

Provided by host