



Mozambique \$75 Menu

Please Narrow Down Your Menu To;

1 Salad Selection, 2 Entrée Selections, 1 Dessert Selection

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

Dinner includes fresh baked Portuguese rolls with butter

**Guests will choose their (1) Entrée evening of the event*

APPETIZERS

(\$5 additional per 1 appetizer selection-served family style)

GRILLED CHICKEN TENDERLOIN

With pomegranate molasses

WOOD FIRED GIANT PRAWNS

With Peri Peri dipping sauce

SALADS

MEDITERRANEAN SALAD

Kalamata olives, grape tomatoes, feta cheese, artichoke hearts, Peppadrops & 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, Peppardrops, 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

NEW ZEALAND RACK OF LAMB

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

14 OZ. PRIME NEW YORK STEAK

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

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*

DESSERTS

SIGNATURE WARM BREAD PUDDING

With bananas, toasted macadamia nuts, white chocolate, Amarula Sauce

WARM POTTED CHOCOLATE CAKE

With vanilla ice cream

NEW YORK CHEESECAKE

With Raspberry Coulis

GINGER LACED CRÈME BRULÉE

Topped with fresh berries

FRESH MANGO SORBET

With Raspberry Coulis