



MOZAMBIQUE

DIAMOND WEDDING PACKAGE | \$75 MENU

Please Narrow Down Your Menu to;

1 Salad Selection, 2 Entrée Selections, Cake Cutting and Service. All prices quoted per person, service charges and sales tax applicable. Dinner includes fresh baked Portuguese rolls with butter and Champagne toast. Guests will choose their (1) Entrée evening of the event.

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 Peppadrop Wedge

iceberg wedge, Peppadrops, green olives, grape tomatoes, Stilton cheese, bacon bits

ENTRÉES

Atlantic Lobster

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

8 oz. Filet + Lobster Tail

Yukon Gold mashed potatoes and 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

2 grilled chicken skewers, 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 Mozambique rice

Seafood Curry

Shrimp, lobster, scallops and calamari, simmered in Mozambique house curry sauce, served with Mozambique rice

DESSERT

Wedding Cake + Cutting Service

cake provided by host