



MOZAMBIQUE

LUNCH MENU | \$50 MENU

Please Narrow Down Your Menu to;

50 people or less: 2 Salads, 4 Entrées, 2 Desserts | **50 - 100 people:** 2 Salads, 3 Entrées, 2 Desserts or

100+ people: 1 Salad, 2 Entrées, 1 Dessert

All prices quoted per person, service charges and sales tax applicable. Lunch includes fresh baked Portuguese rolls and butter. Guests will choose their (1) Salad, (1) Entrée, and (1) Dessert during the event.

SALADS

Mixed Green Salad with grape tomatoes, cucumber, Peppadrops, sundried tomato croutons and Grecian vinaigrette

Mozambique Caesar our signature Caesar-style dressing with sun dried tomato croutons and shaved Parmesan cheese

Peppadrop Wedge Salad iceberg wedge, peppadrops, green olives, grape tomatoes and bacon bits, covered in bleu cheese dressing with a wedge of Stilton cheese

Red & Gold Beet Salad beets, arugula, pickled onion and goat cheese, tossed in raspberry adobe vinaigrette

Mediterranean Salad garden greens with artichoke hearts, kalamata olives, pickled onions, tomatoes and feta cheese, tossed in Grecian vinaigrette

ENTRÉES

Peri Peri Rotisserie Chicken ¼ Grilled Chicken with Mozambique rice mixed vegetables

Peri Peri Prawns 4 prawns with the shell on, Mozambique rice and mixed vegetables with Peri Peri sauce

Mozambique Beef Burger 10 oz. freshly chopped filet, cheddar cheese, applewood smoked bacon, lettuce, fresh tomato and onion with seasoned fries and dill pickle slice

Vegetable Curry slow simmered vegetables, apples and dates, served with organic brown rice, chutney and sambals

Penne Pasta Mozambique (Vegetarian) asparagus, mushrooms, spinach, oven roasted tomatoes, garlic, olive oil and shaved Pecorino cheese

DESSERTS

Flour-less Chocolate Ganache with mixed berry coulis

Bread Pudding macadamia nut, banana, and white chocolate, with Amarula cinnamon crème anglaise

Portuguese Hot Butter Pudding baked sponge cake caramelized with butter, brown sugar and brandy, served with fresh whipped cream

New York-Style Cheesecake with mixed berry coulis

Fresh Sorbet Chef's choice

Strawberries dipped in chocolate