



# MOZAMBIQUE

DINNER MENU | \$75 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. Dinner 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

**10 oz Filet of Beef Tenderloin** served with Yukon Gold mashed potatoes and asparagus

**Peri Peri Rotisserie Chicken & Prawns** with Mozambique rice and mixed vegetables

**Seared Scallops** 6 pan seared scallops wrapped in prosciutto, with truffle risotto and caponata sauce

**Blackened Salmon** wood grilled filet of salmon, cous cous, sautéed asparagus topped with roasted tomatoes and orange segment relish

**Durban Lamb Curry** slow simmered lamb, potato and carrots simmered in Mozambique house curry sauce, served with Mozambique rice, chutney and sambals

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

**Penne Pasta Mozambique** asparagus, roasted tomatoes, spinach, mushrooms and garlic in a light pecorino cream sauce (Vegan upon request) | add to your pasta: Wood Grilled Prawns , 2 Chicken Pops, or Boerewors Farmer's Sausage

## 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