



MOZAMBIQUE

SAPPHIRE WEDDING PACKAGE | \$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 with butter and champagne toast. 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

OR Wedding Cake Cutting & Service cake provided by host