



MOZAMBIQUE

DINNER MENU | \$80 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.

APPETIZERS *(\$8 additional per 1 appetizer selection-served family style)*

Grilled Chicken Tenderloin with Peri Peri dipping sauce

Wood Fired Giant Prawns with Peri Peri dipping sauce

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

14 oz. Prime New York Steak Yukon Gold mashed potatoes and steamed asparagus

10 oz. Wood Grilled Filet of Beef Yukon Gold mashed potatoes and steamed asparagus

Chilean Sea Bass potpourri of artichoke, fennel and roasted tomatoes, served over pesto mashed potatoes

Grilled Halibut 8oz Lemon crusted, with potato cake and fennel velouté

Seafood Curry shrimp, lobster, scallops and calamari simmered in Mozambique house curry sauce, served with Mozambique rice

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

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

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