



MOZAMBIQUE

DIAMOND WEDDING PACKAGE | \$89 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

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

20 oz. New Zealand Rack of Lamb wood grilled full rack, with au gratin potatoes, asparagus and fig balsamic glaze

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 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

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

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