



# MOZAMBIQUE

## DINNER MENU | \$89 MENU

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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

**Atlantic Lobster** 2 Lobster tails served with Mozambique rice, lemon butter and Peri Peri sauce

**8 oz. Filet and Lobster Tail** Yukon Gold mashed potatoes and steamed asparagus

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

**14 oz Prime New York Steak** topped with melted Stilton bleu cheese and served with Yukon Gold mashed potatoes, asparagus, glazed cipollini

**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

**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

### 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