



Dinner Specialties

Served with your choice of ratatouille or a side salad.

Chicken Paprikash

Juicy, fork-tender chicken simmered in a rich Hungarian paprika sauce, garnished with sour cream and served with redskin mashed potatoes. \$13.95

Beef Stroganoff

Braised beef and portabella in a Marsala wine demi glaze, topped with a dollop of sour cream and served with buttered spatzle. \$14.95

German Roast Pork Loin*

Tender roast pork loin served with redskin mashed potatoes and your choice of cranberry apple compote or a rich demi glaze. \$14.95

Ham Gorgonzola Spatzle

House made spatzle and smokey Black Forest ham simmered in a creamy gorgonzola sauce. \$12.95

Garden Vegetable Spatzle

A medley of sauteed vegetables and portabellas tossed with spatzle in a creamy pesto Parmesan sauce. \$12.95

Zurich-Style Veal

Tender strips of veal simmered in a creamy mushroom sauce finished with a touch of demi glaze. Served with redskin mashed potatoes. \$15.95

Afternoon Tea Served Daily

Enjoy a steaming pot of loose leaf tea accompanied by European scones, savory canapes, and decadent miniature pastries presented on an elegant three-tier tray. Available by reservation Tuesday through Sunday from 2 to 4pm.

Host your next event at Mozart's!

Let us treat your guests to fantastic food and exceptional service in our elegant event space. From weddings to baby showers, birthdays and more, Mozart's Catering & Events will go above and beyond to help you create lasting memories of your special day.

**Gluten Free Option Available. Please inform your server if you would like a gluten free meal*

An 18% gratuity will be added to checks for parties of six or more.

