



Mozart's

RESTAURANT ■ BAKERY ■ PIANO CAFE

A Classical Dinner

\$35 PER GUEST

Garden Salad

Main Course

Choose two options for group. Add a third entrée for \$5 more per guest.

BEEF STROGANOFF

Braised beef and mushrooms in a red wine demi glace.

CHICKEN PAPRIKASH

Succulent chicken simmered in a rich Hungarian paprika sauce.

CHICKEN IN WHITE WINE MUSHROOM SAUCE

Fork-tender chicken breast simmered in a creamy white wine mushroom sauce.

CHICKEN MARSALA

Succulent chicken and mushrooms in a Marsala wine sauce.

HAM & SWISS SPATZLE

House made spatzle with smoky Black Forest Ham and melted Swiss in a creamy sauce.

SPINACH SPATZLE

Fresh spinach with melted provolone and house made spätzle in a creamy sauce.

RATATOUILLE*

A flavorful vegetarian stew of tomato, eggplant, zucchini, bell pepper and onion.

COCONUT LENTIL CURRY WITH CARROT*

Tender red lentils simmered in coconut milk with vegetables and a blend of Indian spices. Vegetarian.

CHANA MASALA*

A chickpea curry with Indian spices, tomato, and fresh herbs. Vegetarian.

CHICKEN CURRY

Fork-tender pieces of chicken breast and thighs simmered with a flavorful curry sauce.

Dinner Side & Vegetable

Dessert

Beverage

*Gluten Free option



Side Options

Choose one per group:

BUTTERED SPATZLE

MASHED POTATOES*

BASMATI RICE*

Vegetable Options

Choose one per group:

BROCCOLI ALMONDINE*

FRESH MARKET VEGETABLES*

Dessert

A decadent treat prepared by our talented pastry chefs to end your event on a sweet note.

Beverages

Fresh brewed coffee, hot tea, iced tea or soda.

Add Soup Course

\$2.50 per guest; Please choose one:

CREAM OF MUSHROOM

HUNGARIAN GOULASH

Guest counts and entrée selections are due on the Friday one week prior to your reservation.

Wine and beer available for an additional cost.

Please call to make a reservation at 614-268-3687, or email us at info@mozartscafe.com.

Tax and 20% service charge are additional.

