



# Mozart's

RESTAURANT ■ BAKERY ■ PIANO CAFE

## *A Classical Dinner*

Served buffet\*\* \$35 per guest; +\$10 per guest for plated meal service

### *Garden Salad* *Main Course*

*Choose options two for group; Add a third entrée choice for \$5 more per guest*

**Beef Stroganoff** Braised beef and mushrooms in a red wine demi glace

**Chicken Paprikash** Tender chicken simmered in a rich Hungarian paprika sauce

**Chicken in White Wine Mushroom Sauce**

**Chicken Marsala** Succulent chicken and mushrooms in a Marsala wine sauce

**German Roast Pork Loin** with Cranberry-Apple Compote

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

**Spinach Spatzle** Fresh spinach with melted Swiss and house made spätzle in a creamy sauce

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

**Coconut Lentil Curry\*** Red lentils and vegetables simmered in coconut milk with 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 simmered with a flavorful curry sauce.

### *Dinner Side*

*Choose one for group:*

Mashed Potatoes\*

Buttered Spatzle

Basmati Rice\*

### *Vegetable*

*Choose one for group:*

Market Vegetables:

Broccoli Almondine\*

### *Beverages*

*Beverages included with purchase of any bar package; or +\$5 per person with no alcohol service*

Coffee, hot tea, iced tea

### *Add Dessert to your Menu!*

*Chef's Choice* A decadent treat prepared by our Pastry Chef to end your dinner on a sweet note +\$5/pp

*European Miniature Pastry Assortment* +\$7.50/pp

*Two-layer Sheet Cake* +\$5/pp

Alcohol service and bar packages are available for an additional cost. Tax and service charge are additional.

\*Gluten Free menu option \*\*Staff are trained to answer any questions food allergens