



Mozart's

RESTAURANT ■ BAKERY ■ PIANO CAFE

A Classical Dinner

\$30.95 PER GUEST;

PLATED SERVICE FOR PARTIES OF 30 OR FEWER; BUFFET SERVICE FOR PARTIES OF 30 OR MORE.

Garden Salad

Main Course

Choose two options for group. Three entree choices for \$5 more per guest.

BEEF STROGANOFF

Tender cubes of beef braised with mushrooms and onions in a red wine demi glace.

CHICKEN PAPRIKASH

Succulent chicken simmered in a rich Hungarian paprika sauce.

GARDEN VEGETABLE SPATZLE

Seasonal vegetables tossed with our house made spatzle in a creamy Parmesan sauce, topped with marinated portabella.

PORK WIENER SCHNITZEL

An Austrian specialty! A lightly breaded cutlet cooked to a delicate golden brown.

SWISS SAUTEED CHICKEN

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

Dinner Side & Vegetable

Dessert

Beverage

Guest counts and entree selections (if applicable) are due on the Friday one week prior to your reservation.



Side Options

Choose one per group:

BUTTERED SPATZLE

REDSKIN MASHED POTATOES

Vegetable Options

Choose one per group:

RATATOUILLE

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

TOMATO BISQUE

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.

