

our function menu

breakfast platters

(all snacks serve 12 portions, unless otherwise indicated. prices per platter.)

french toast ramekins – <i>individual french toast bread & butter bakes with bacon, cheese & mushrooms</i>	155
breakfast springrolls – <i>with scrambled egg, bacon & cheddar</i>	185
mini breakfast sliders - <i>pork banger and bacon patty burger with egg salad</i>	197
cocktail croissants - <i>served with butter, jam & cheese</i>	245
muffins – <i>(lemon & poppy seed, bran or blueberry) served with butter, jam & cheese</i>	249
rainbow fruit kebabs - <i>served with honeyed vanilla yoghurt</i>	255
bread table – <i>with peppadew cream cheese, chicken liver pate, butter & jam</i>	265
mini mediterranean vegetable quiches - <i>with roast mix veg, sundried tomatoes & feta</i>	275

savoury snack platters

(all snacks serve 12 portions, unless otherwise indicated. prices per platter.)

chicken livers on potato crisps - <i>crispy potato slices topped with creamy, garlic portuguese chicken livers</i>	89
grilled caprese tomato bruschetta - <i>toasted ciabatta slices topped with tomato, mozzarella and basil pesto</i>	99
rib & crispy potato bites - <i>crispy potato slices topped with deboned, marinated pork rib, garlic mayo and deep fried onion rings</i>	90
vietnamese springrolls - <i>deep fried springrolls stuffed with vegetables, glass noodles and chicken (can also be made vegetarian)</i>	115
salami pizza puffs - <i>salami, cheese and marinara mini muffins</i>	140
brie & tomato tartlets - <i>mini pastry tartlets with oozy brie and cherry tomatoes</i>	159
pizza pies – <i>mini pizza pies with bacon & marinated mushrooms</i>	165
bobotie samoosas - <i>traditional malay style lamb and beef mince samoosas</i>	175
chicken parcels - <i>creamy basil pesto chicken with sundried tomatoes in phyllo parcels</i>	179

biltong pate - <i>cream cheese biltong spread served on pita crisps with onion marmalade</i>	185
feta, biltong and peppadew springrolls	195
gammon & cheddar croquettes - <i>dutch bitterballen style croquettes</i>	195
chicken satay - <i>thai style chicken skewers with peanut dipping sauce</i>	219
mini brie and asparagus quiches	285

sweet snack platters

(all snacks serve 12 portions, unless otherwise indicated. prices per platter.)

chocolate caramel biscuit truffles	170
mini banoffi tarts	195
honeyed pear and walnuts puffs with gorgonzola	249
mini milktart & chocolate springrolls	289

our famous diy braais

(bring and braai your own meat and choose from a selection of side dishes and salads. all cutlery, crockery, wood, braai grids and seasoning is provided. additional large bags of kuier fire wood are available at R45 a bag. minimum 6 pax per braai)

BYO meat (woodage to braai your own)	15p.p.
the basic sides (potato salad, greek salad & individual cheese & garlic buns)	49p.p.

carbs on the side

(prices per person)

buttery cheese & garlic stuffed buns	10
noodle salad - <i>fusilli pasta with cheddar and peppers and a tangy tomato sauce</i>	15
individual cornbreads - <i>(so yummy!) served with butter</i>	24
potato & mushroom bake - <i>south africa's favourite</i>	27
mediterranean potato salad - <i>potatoes, chickpeas, sundried tomatoes, feta, bacon & cannellini beans in a garlicky, lemony dressing</i>	29

cheesy burrito's - *flour tortilla wraps with mexican tomatoes, beans and cheese* 37

the side salads & veggies

(prices per person)

<i>greek salad - the ol' classic with vinaigrette</i>	19
<i>middle eastern veggie salad - chickpeas, tomatoes, cucumber & feta with vinaigrette</i>	26
<i>spiced roasted butternut - stuffed with cherry tomatoes and brie</i>	27
<i>sweetcorn with paprika & onion butter</i>	29
<i>warm roast veg & potato salad – tossed in our fabulous veggie dressing</i>	34
<i>caprese salad – fresh tomatoes, mozzarella & basil pesto vinaigrette</i>	38
<i>biltong & avo salad - served with our own creamy ranch dressing</i>	49

our potjies

(all pots serve 10 people)

<i>osso bucco style oxtail and beef shin pot - stewed with tomatoes and white wine, served with wheat</i>	1160
<i>beef shin hot pot – with onion dumplings and rice</i>	1280
<i>mediterranean lamb pot – deboned shoulder of lamb served with rice</i>	1350

*** prices exclude a 10% service fee on all functions**

***get a 15% discount on all functions booked from monday to wednesday**

*** 50% deposit is payable to secure the booking**

*** we can also assist with decorating and entertainment (live music, bouncing castles, virtual golf, putting competitions, face painting, mimes (just kidding) minute-to-win-it games etc.)**

*** venue hire fee (only applicable for private functions if you want the whole place to yourself. what happens at mujo stays at mujo...):**

mondays to wednesdays R2500

thursdays to sundays R5000

For any queries, please contact Liezl on 082 886 0067 or at mujo@mujofood.co.za.