

our function menu

savoury canapés

(all canapés serve 12, unless otherwise indicated.)

cheesy jalapeño potato poppers (v) – <i>potato shells, cream cheese, cheddar, jalapeno's</i>	115
feta & lemon dip (v) – <i>served with pita chips</i>	120
chicken livers on potato crisps - <i>potato slices, creamy, garlic portuguese chicken livers</i>	125
vegan satay veggie cups (ve) – <i>red cabbage, carrots, spring onion, peanuts, satay dressing</i>	130
grilled caprese tomato bruschetta (ve) - <i>toasted ciabatta, tomato, mozzarella, basil pesto (can also be made with vegan cheese)</i>	150
rib & crispy potato bites - <i>potato slices, deboned, marinated pork rib, garlic mayo, deep fried onion rings</i>	139
mini ranch chicken tacos – <i>shredded chicken, bacon, lettuce, ranch dressing, crisp flour taco</i>	145
vietnamese springrolls (v)– <i>chicken, noodles, carrots, cabbage, mushrooms, spring onion, sesame oil (can also be made vegan)</i>	145
gammon & cheddar croquettes - <i>dutch bitterballen style croquettes</i>	170
corn dog bites – <i>cheese griller bites fried in corn batter</i>	170
pizza pies (v) – <i>mini pizza pies with bacon & marinated mushrooms (omit bacon for vegetarian option and can also be made with vegan cheese)</i>	180
salami pizza puffs – <i>cheese, salami and marinara mini muffins</i>	205
charred corn & chipotle hummus pita crisps with chorizo crumbs (ve) - <i>(can also be made vegan)</i>	205
biltong pate - <i>cream cheese, biltong, pita crisps, onion marmalade</i>	225
feta, biltong and peppadew springrolls	249
cheesy meatball pizza cups	249
bobotie samoosas - <i>traditional malay style lamb and beef mince samoosas</i>	259
corn fritters (v) – <i>topped with basil pesto cream cheese and slow roasted tomatoes</i>	259

sweet canapés

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

chocolate caramel biscuit truffles	235
ginger and white chocolate biscuit truffles	255
mini banoffi tarts	255
mini milktart & chocolate springrolls	270

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 R50 a crate.)

BYO meat (woodage to braai your own)	150 for the first 6 people 15 per person thereafter
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choose your sides

buttery cheese & garlic stuffed buns	12
noodle salad - <i>fusilli pasta with cheddar and peppers and a tangy tomato sauce</i>	18
greek salad - <i>the ol' classic with vinaigrette</i>	21
classic potato salad – <i>with boiled eggs and creamy mayonnaise dressing</i>	29
potato & mushroom bake - <i>south africa's favourite</i>	30
mediterranean potato salad - <i>potatoes, chickpeas, sundried tomatoes, feta, bacon & cannellini beans in a garlicky, lemony dressing</i>	35
spiced roasted butternut - <i>stuffed with cherry tomatoes and brie</i>	35
warm roast veg & potato salad – <i>tossed in our fabulous veggie dressing</i>	40

our potjies

(all pots serve 10 people)

osso bucco style oxtail and beef shin pot - <i>stewed with tomatoes and white wine, served with wheat</i>	1640
beef shin hot pot – <i>with onion dumplings and rice</i>	1790
mediterranean lamb pot – <i>deboned shoulder of lamb served with rice</i>	1900

* prices exclude a 10% service fee on all functions

* 50% deposit is payable 48 hours prior to the reservation

* regrettably no outside catering is allowed.

For any queries, please contact us on 072 562 2937 or at mujo@mujofood.co.za.