



# MU'OOZ CATERING

## Entree

### **SAMBUSA**

*Crispy filo parcels filled with beef mince, seasoned with and spices accompanied by Silsie (v)*

### **TAMIA**

*Chickpeas, garlic, Green chilli, dill and spices served with yoghurt or Silsie dip (v) (gf)*

### **SPRING ROLLS**

*A delicious combination of vegetables and lentils, combined with Eritrean herbs and spices, hand wrapped in pastry and served golden brown with Silsie (v)*

## Mains

### **KANTISHA (GF)**

*A rich mushroom stew flavoured with Berberé, onion, tomatoes and garlic*

### **DUBA (GF)**

*Pumpkin sautéed in a rich flavour of Berberé in onion, tomatoes and garlic*

### **SHIRO (GF)**

*Finely ground chickpeas with oil and spices served with stuffed green chilies*

### **BRUSN(GF)**

*Red lentils stewed with Eritrean spices*

### **ALICHA (GF)**

*A mild stew of potatoes, green beans, zucchini and perfumed with turmeric, ginger & herbs*

### **BARAI OR DORHO ZIGHNI (GF)**

*A traditional spicy beef or chicken curry flavored with Berberé, onion, tomato, garlic & Tasame*

### **QULWA (GF)**

*Tender lamb cubes sautéed in Tasame, red onion, capsicum, garlic, rosemary, green chilies & fresh tomato*

### **SPECIAL ASMERA (GF)**

*The traditional dish of the capital city of Eritrea – Lamb with potatoes, capsicum, Berberé, rich tomato sauce & traditional Eritrean herbs*

### **FOUNDERS SPECIAL (GF)**

*Coconut chicken curry with mushrooms, zucchini, garlic and herbs*

## Desserts

### **BUSBUSA**

*Traditional African semolina cake served warm with fresh berry fruit coulis*

### **AFRICAN DONUTS**

*Traditional African drop donuts drizzled with an orange glaze*

## MU'OOZ CLASSICS

**\$18.90**

Per person

- Choose **any 2** of your favourite mains
- Finish off with Salad, Enjera & Rice

70-99 Guests  
**\$18.90 p/p**

40-69 Guests  
**\$19.90 p/p**

25-39 Guests  
**\$20.90 p/p**

## MU'OOZ FULL EXPERIENCE

RECOMMENDED

**\$43.90**

Per person

*For 50+ guests*

- Choose **two** entrees to start
- Choose **any 4** of your favourite mains
- Add Muooz Salad, Enjera & Rice
- Choose **one** of our unique desserts
- Finish off your dining experience with Traditional Eritrean Coffee

70-99 Guests  
**\$43.90 p/p**

40-69 Guests  
**\$44.90 p/p**

25-39 Guests  
**\$45.90 p/p**

## MU'OOZ SOCIALISER

**\$23.90**

Per person

- Choose **one** entree to start
- Choose **any 3** of your favourite mains
- Finish it off with Muooz Salad, Enjera & Rice

70-99 Guests  
**\$27.90 p/p**

40-69 Guests  
**\$24.90 p/p**

25-39 Guests  
**\$25.90 p/p**

**ENJERA** - is a traditional savoury pancake, soft & sour like bread used to pick up the food. It is a mix of maize, sorghum, ragi, flours, roasted & ground fenugreek seeds, fermented for up to 24hrs.

**SILSIE** - A traditional Eritrean sauce often used as a base in many dishes, especially meat dishes.

**BERBERE** - Traditional hot pepper seasoning used to flavour many traditional Eritrean dishes.

**TESMI** - Clarified butter flavored with Eritrean herbs & spices including garlic, red onion & roasted fenugreek seed.

# COCKTAIL MENU

Selection of 4 items- \$15.90 p/p, 6 items - \$18.90 p/p, 8 items - \$ 25.90p/p  
+ GST

## HOT

### SAMBUSA

*Crispy meat samosa seasoned with Eritrean herbs & spices accompanied by silsie*

### CHICKEN KEBAB

*Different sauces Berbere, lemon, turmeric & garlic (GF)*

### CHICKEN ROAST

*Drumsticks roasted with onion, tomato, capsicum, garlic, ginger, cumin & butter (GF)*

### MINI PIZZA

*Topped with silsie, cherry tomato & mozzarella cheese*

### MEAT BALLS

*Minced beef with different Eritrean herbs & spices (GF)*

### SPRING ROLLS

*Vegetables & lentils combined with Eritrean herbs wrapped in golden brown pastry (V)*

## COLD

### ENJERA PINWHEEL

*Either Brusn "red Lentils" or spicy silsie wrapped in traditional Enjera bread (V)*

### TAMIA

*Finely crumbled & seasoned chickpea bites (V) (GF)*

### FRETATA

*Traditional pan fried egg with different herbs, spices & veggies (GF)*

### ERITREAN SANDWICHES

*Chicken & Salad/Egg & Lettuce/ Full (Fava beans, tomato, onion green chilli & cumin)*

### MIXED VEG

*Raw sliced carrot, celery, cucumber with garlic yogurt/siljo (V) sauce*

### FRUIT PLATE

*Mixed seasonal fruits*

Extra charges for delivery



# CONFERENCE OPTIONS

## Morning and Afternoon Tea list

Select 2 items from the list below including tea, coffee & juice \$15.50 p/p

- Traditional African deep-fried pastry (sweet & savory)
- Busbusa Traditional African semolina & coconut cake
- Pumpkin cake
- Mini muffins (sweet & savory)
- Fruit Plate

Lunch (\$18 p/p) – Your choice of 4 items from the cocktail menu list (*refer to last page*) or 2 buffet dishes from the traditional Eritrean main dishes list and served with Enjera, rice & salad.

*(Extra \$2 p/p for cold water & juice)*

## All Day Conference Packages

*(Minimum 15 guests)*

### Package 1

**On Arrival** - Fresh traditional tea & coffee, cold water and juice

**Morning Tea** – 2 items from the Morning and Afternoon Tea list plus Eritrean coffee, cold water and juice

**Lunch** – Your choice of 4 items from the cocktail menu list or 2 buffet items from the traditional Eritrean main dishes list and served with Enjera, rice & salad. *(Extra \$3 p/p for cold water & juice)*

**Afternoon Tea** – 2 items from the Morning and Afternoon Tea list plus Eritrean coffee, cold water and juice

\$33 p/p *without* crockery, cutlery and linen or \$38p/p *with* crockery, cutlery and linen

### Package 2

**On Arrival** - Fresh traditional tea & coffee, cold water and juice.

**Morning Tea** – 2 items from the Morning and Afternoon Tea list plus Eritrean coffee, cold water and juice

**Lunch** – Your choice of 6 items from the cocktail menu list (next page) or 3 buffet items from the traditional Eritrean main dishes list and served with Enjera, rice & salad.

*(Extra \$3 p/p for cold water & juice)*

**Afternoon Tea** - 2 items from the Morning and Afternoon Tea list plus Eritrean coffee, cold water and juice

\$38 p/p *without* crockery, cutlery and linen or \$43 p/p *with* crockery, cutlery and linen

## SERVICE INFORMATION

Our catering menu is available 7 days per week, and our friendly staff will happily support your function in either African traditional or smart casual attire. Delivery available for drop off or full catering experience.

### Wait Staff

*(Minimum of 2 hours for wait staff hire)*

#### Charges:

**Monday – Friday** - \$28/hour, per wait staff person

**Saturday** - \$38/hour, per wait staff person

**Sunday** - \$43/hour, per wait staff person

**Cultural Speaker** - \$150 for 1st the half hour, then \$50 per hour thereafter

Staff are able to perform the following tasks to support your function:

- Set up the function area
- Heat, prepare and present food
- Serve your guests (if alcohol is to be served by our staff – please advise prior to the event)
- Clean up after the function

### Delivery

We deliver our food to the greater Brisbane and local suburban areas (up to 10kms). There is a \$40 charge for delivery or you can collect your meals from the restaurant at a convenient time to suit your event.

If you live outside this catchment zone a further charge of \$3 per 1km is added. We are happy to travel outside of Brisbane, prices subject to catering requirements and distance.

### Terms

We ask for a 25% deposit upon placing the order, with final numbers confirmed at least 3 days prior to the event.

If you choose to use our platters/crockery there is a \$5 per platter deposit that is refunded upon their return.