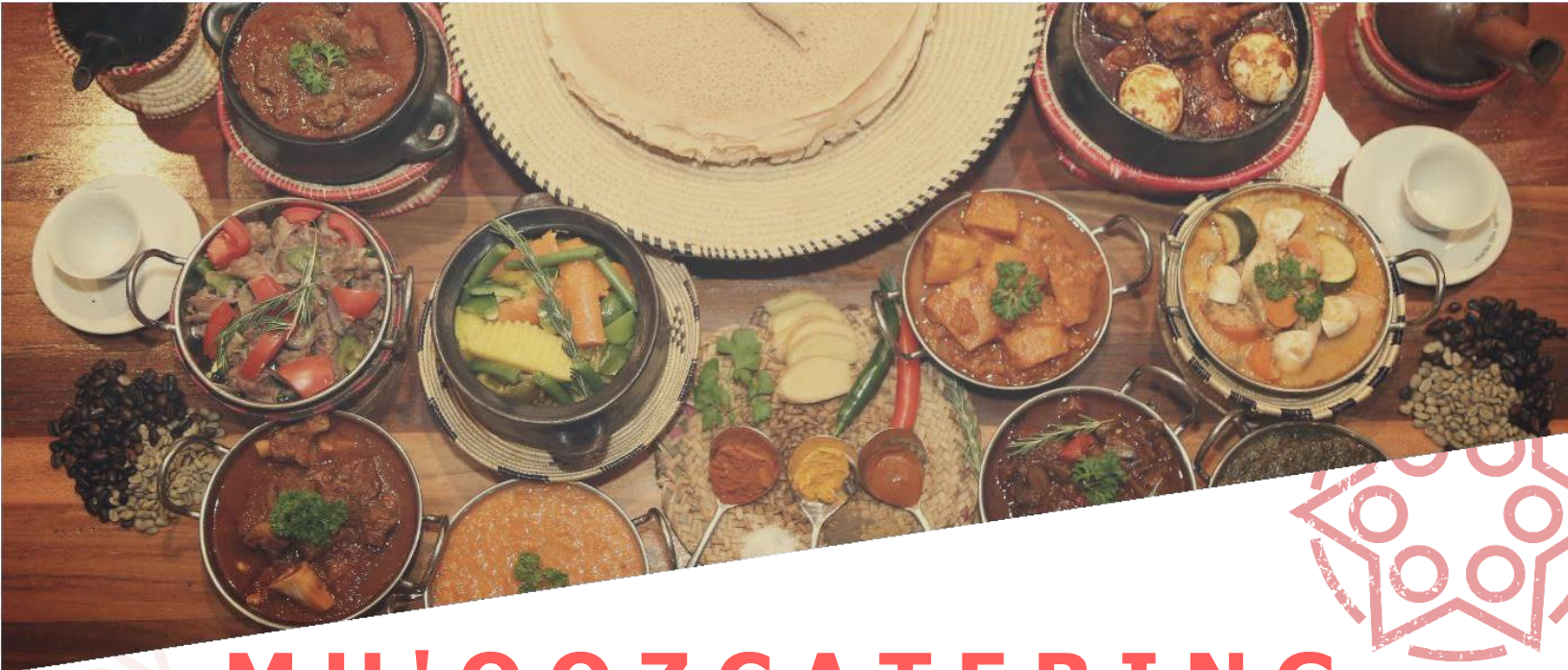




MU'OOZCATERING

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

\$22.00

Per person

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

70-99 Guests
\$22.00 p/p

40-69 Guests
\$27.00 p/p

25-39 Guests
\$29.00 p/p

MU'OOZFULL EXPERIENCE

RECOMMENDED

\$45.00

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
\$45.00 p/p

40-69 Guests
\$47.00 p/p

25-39 Guests
\$50.00 p/p

MU'OOZ SOCIALISER

\$25.00

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
\$25.00 p/p

40-69 Guests
\$27.00 p/p

25-39 Guests
\$30.00 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.

Any Extras \$5 p/p Add the Traditional

Eritrean Coffee Ceremony \$5 p/p

COCKTAIL MENU

Selection of 4 items-\$22.00p/p,6 items - \$27.00p/p,8 items - \$ 30.00p/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)

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 Brusen "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/ Fuel (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 \$20.00 p/p

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

Lunch (\$22 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 \$3 p/p for cold water & juice)

** Please note: All our meals are Halal

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 \$40 p/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 4 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 \$45 p/p *with* crockery, cutlery and linen



SERVICE INFORMATION

Our catering menu is available 7 days a week with minimum spent of \$500 for Sunday, 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 3 hours for wait staff hire)

Charges:

Monday – Friday - \$40/hour, per wait staff person

Saturday - \$55/hour, per wait staff person

Sunday - \$65/hour, per wait staff person

Cultural Speaker - \$250 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 \$50 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 \$5 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 \$10 per platter deposit that is refunded upon their return.