MU MU

PRIVATE PARTY

FOOD MENU

Luxury food options to compliment your exclusive reservation.

I PIZZA BUFFET
II FORK BUFFET
III AFTERNOON TEA BUFFET
IV CANAPÉS
V FINGER FOOD
VI MID-WEEK CELEBRATION
VII DELUXE MENU
VIII 3 COURSE ITALIAN
IX CELEBRATION CAKE

OPTION ONE

PIZZA BUFFET

We are the first in Maidstone to bring authentic, traditional Neapolitan pizzas from our pizza oven direct from Naples. We make the dough from scratch and leave to rest for over 30 hours and then cook in our artisan ovens at 4500 to give the most authentic, amazing pizza experience.

These are now available for private parties along with our homemade garlic bread & bruschetta. All ingredients are direct from Naples:

MARINARA — £11.95
Tomato, oregano, garlic, basil, extra virgin olive oil

MARGHERITA — £14.95
Tomato, ftor di latte cheese, basil, parmesan cheese, olive oil

NAPOLETANA — £14.95
Tomato, ftor ft latte cheese, black olives, capers, garlic, anchovies, basil, extra virgin olive oil

TRIPLE MUSHROOM — £14.95
Tomato, ftor di latte cheese, king oyster mushroom, oyster mushroom and champignon mushrooms

NDUJA — £15.50
Tomato, ftor di latte cheese, Napoletana sausage, salami, nduja spicy sausage, basil extra virgin olive oil

PARMA HAM & BURRATA — £16.50
Tomato, ftor di latte cheese, Parma ham, burrata, basil, extra virgin olive oil

GLUTEN FREE & VEGAN OPTIONS AVAILABLE

THE DEAL

Pizzas to serve 30 guests	£350
Pizzas to serve 50 guests	£595

Pizzas can be ordered individually to suit your budget if you don't want to go for the deal above

HOMEMADE CHIPS

Portion of homemade chips	£5.50
20 portions of chips	£99.95
30 portions of chips	£149.95
40 portions of chips	£199.90

OPTION TWO

FORK BUFFET

Our homemade rigatoni pasta made from our Italian kitchen being Nonna Fift's recipe from the 1940's

SAUCES

HOMEMADE PENNE

with short rib ragu (From Tuscany)

HOMEMADE PENNE

with fresh tomato, basil and garlic (From Campania)

ALSO AVAILABLE FOR VEGANS AND GLUTEN-FREE

£449.50	£749.50
FOR 30 PEOPLE	FOR 50 PEOPLE

Includes mixed Italian salad with pecorino cheese & Italian dressing and homemade bread

If these options do not suit your budget, pastas can also be ordered separately from our menu and can be mixed & matched.

OPTION THREE

AFTERNOON TEA BUFFET

£29.95 pp for groups of up to 30 people

WARM SCONES

with jam & clotted cream

SELECTION OF FINGER SANDWICHES

Ham & Tomato | Kentish Brie & Cranberry | Free Range Egg Mayo | Cucumber

SMOKED SALMON

& cream cheese en croute

HOMEMADE PENNE

with fresh tomato, basil and garlic (From Campania)

SELECTION OF MINI DESSERTS

Seasonal Fruits and Vanilla Custard Tart | Chocolate Tart | Mini Tiramisu | Mini Pistachio Cannoli

SERVED WITH CANDY FLOSS & FRUIT SMOOTHIE

GLUTEN-FREE AND VEGAN OPTIONS AVAILABLE

SPECIAL DEAL — 30 GUESTS	SPECIAL DEAL — 50 GUESTS
£750	£1250

OPTION FOUR

CANAPÉS

£19.95 a head for a group up to 30 people

CITRUS-CURED CHERRY TOMATOES

with basil bocconcini (V)

FALAFEL BITES

with sumac yogurt (Ve)

BEEF TARTARE CONES

with truffle pecorino

SMOKED SALMON

lemon cream cheese roulade

DORSET CRAB ARANCINI

with lemon and dill relish

OPTION FIVE

FINGER FOOD

£24.95 a head for a group of up to 30 people

CHICKEN SATAY

with peanut sauce and green onion

BRUSCHETTA

Homemade toasted bread, cherry tomatoes, red onion, garlic, balsamic & basil

BBQ PULLED PORK SLIDERS

with jack cheese, and coleslaw

BUTTERED FISH AND CHIPS

with tartar sauce

THAI-STYLE PRAWN SKEWERS

with sweet chili dipping sauce

OPTION SIX

3 COURSE MID-WEEK CELEBRATION

£24.95 — Sunday to Thursday

- 3 Course Set Menu
- Decorational Service Includes a personalised banner and ballons
- Private dining (if required)
- Complimentary limoncello or Amaretto

Available Monday – Thursday all day and night

STARTERS

HOMEMADE GARLIC BREAD
with mozzarella

ANTIPASTI BOARD
with Sicilian olives, honey olive oil, dolce latte, Italian hams, and salami with our homemade bread

BRUSCHETTA
Homemade toasted bread, cherry tomatoes, red onion, garlic, balsamic & basil

MAINS

ITALIAN MEATBALLS
with homemade spaghetti

PARPADELLE (CAMPANIA)
with fresh tomato, basil & pecorino (served room temperature)

NDUJA PACCHERI (CALABRIA)
with Italian sausage, nduja, parmesan & chilli

BURRATA & FIG SALAD (PALERMO)
tossed in our vegan sage butter sauce.

MUSHROOM PIZZA (CAPRIS)
with ham & salami

DESSERTS

TRADITIONAL TIRAMISU
with a pistachio cream

PISTACHIO AND ALMOND TART
served with our homemade coconut gelato

NUTELLA AND RICOTTA RING
with vanilla gelato

OPTION SEVEN

DELUXE MENU

Sunday – Friday £35pp · Saturday £45pp

STARTERS

PRAWN COCKTAIL
Marie Rose sauce with shredded lettuce & brown bread (can be made gluten-free upon request)

5 ROOT VEGETABLE SOUP
onion bhaji & homemade bread (can be made gluten-free upon request)

CHICKEN LIVER PATE
with chilli jam & warm homemade bread (can be made gluten-free upon request)

TOMATO, OLIVE & BASIL BRUSCHETTA
with balsamic dressing (vegan)

MAINS

TUSCAN BRAISED LAMB
rosemary whipped potatoes, garden vegetables

MUMU BURGER BEEF BURGER
with lettuce, tomato, smoked cheese & BBQ mayo with chips

SEARED CHICKEN BREAST
fondant potato, green veg bundle & mushroom stroganoff sauce

PAN-FRIED FILLET OF SALMON
with fresh water prawns, crushed new potatoes, buttered spinach & a Chardonnay dill ftsh velouté (can be made gluten free on request)

VEGAN MUMU MURGER
vegan falafel patty, vegan cheese, BBQ sauce & vegan mayo with chips & vegan slaw

DESSERTS

HOMEMADE PISTACHIO TART
with vanilla bean ice cream

BABBA RUM SPONGE CAKE
toffee biscuit base with vanilla bean ice cream, glazed bananas & chocolate toffee fudge sauce

VEGAN BERRY PAVLOVA

STICKY TOFFEE PUDDING
with warm caramel sauce & vanilla bean ice cream

SELECTION OF HOMEMADE GELATO
salted caramel, ftor di latte & pistachio

OPTION EIGHT

3 COURSE ITALIAN MENU

£35pp

STARTERS

SHELL ON KING PRAWNS
in a white wine, garlic, and chilli sauce

BURRATA
with cherry tomatoes, basil, and a garlic olive

ANTIPASTI BOARD
with Sicilian olives, honey olive oil, dolce latte, Italian hams, and salami with our homemade bread

AUBERGINE PARMIGIANA
(vegan)

MAINS

NDUJA PIZZA
tomato, ftor di latte cheese, Napoletana sausage, salami, nduja spicy sausage, basil extra virgin olive oil

8OZ KENTISH FILLET STEAK £12 supplement
with homemade style chips with salad and a black peppercorn sauce.

GOATS CHEESE AND ROASTED BEETROOT
salad with ftgs, olives, and pumpkin seeds, in our honey and ftg dressing.

KING PRAWN AND CRAB PARPADELLE
in a roasted garlic vermouth sauce.

VEGAN RAVIOLI
tossed in our vegan sage butter sauce.

CHICKEN MILANESE
with chips, tru_ffe sauce & salad

DESSERTS

TRADITIONAL TIRAMISU
with a pistachio cream

PISTACHIO AND ALMOND TART
served with our homemade gelato

RUM BABA
served with our homemade gelato

GELATOS
pistachio, salted caramel, white chocolate and raspberry and Tuscan vanilla

OPTION NINE

PERSONALIZED CELEBRATION CAKE

Now we do homemade tiramisu cake with personalized message or name. You can order it with your own message or name when you book to celebrate your special day.

£55.00

Note: Please keep your note short.