

Moji² AFRO-FUSION CUISINE

MOJI SQUARED CATERING

West African Flavour, Elevated

Luxury catering for corporate events, private dining, celebrations and curated gatherings.

MINDFUL INGREDIENTS | FRESHLY PREPARED | MADE WITH LOVE

Kent & Surrounding Areas | Delivery & Collection Available | WhatsApp Bookings Available

ABOUT US

FOOD THAT LOVES YOU BACK







At Moji Squared, we believe exceptional food begins with intentional ingredients.

Our menus blend bold West African flavours with a modern, refined approach to cooking—thoughtfully prepared using olive oil, natural seasonings and carefully selected ingredients.

From intimate gatherings to large-scale events, we create memorable dining experiences designed to nourish, impress and bring people together.

- BOLD FLAVOURS
- QUALITY INGREDIENTS
- BEAUTIFULLY PRESENTED
- EXCEPTIONAL SERVICE

WHY CLIENTS CHOOSE

MOJI SQUARED

- Refined West African-Inspired Cuisine
- Freshly Prepared to Order
- Natural Seasonings & Mindful Ingredients
- Corporate & Private Event Catering
- Grazing Tables & Buffet Spreads
- Flexible Collection & Delivery Options
- Beautifully Presented Dishes



> "Great food. Beautifully prepared. Made with care."

OUR SERVICES

CORPORATE CATERING
Office lunches, meetings, networking events and team celebrations.



PRIVATE EVENTS
Birthdays, weddings, baby showers, private dining and celebrations.



GRAZING TABLES & BOXES
Curated sharing platters designed to impress guests.



WEEKLY MEAL CATERING
Freshly prepared meals delivered for busy professionals and families.



SIGNATURE MENU HIGHLIGHTS





GRAZING BOXES & LUXURY PLATTERS

Flavour. Quality. Presentation. ♡

CORPORATE & OFFICE CATERING

Elevate your next meeting or workplace event with freshly prepared catering your team will actually look forward to.

PERFECT FOR:

- Team lunches
- Client meetings
- Wellness initiatives
- Staff appreciation
- Networking events

Custom packages available upon request.

LET'S CATER YOUR NEXT EVENT

Whether you're planning an intimate gathering or large celebration, we'd love to create something special for you.

07368 959513
orders@mojisquared.co.uk
Kent, UK

SCAN TO ENQUIRE

PRICE LIST

STANDARD 8–10 | MEDIUM 15–18 | LARGE 20–25

1. SIGNATURE ROAST FEAST *Honey-roasted potatoes or Yorkshire puddings, carrots, parsnips, broccoli*	STANDARD	MEDIUM	LARGE
Chicken	£105	£195	£245
Beef	£125	£235	£295
Lamb	£140	£265	£335
Salmon	£145	£275	£345

2. MAINS & RICE TRAYS	STANDARD	MEDIUM	LARGE
Jollof Rice	£50	£90	£120
Fried Rice	£55	£100	£135
Aromatic Couscous	£50	£90	£120
Jasmine Rice + Sweet Pepper Prawns	£105	£195	£250
Ofada Brown Rice + Native Stew	£95	£175	£225
Spinach Mélange + Jasmine Rice	£70	£125	£165
Spinach Mélange + Mixed Meat	£95	£175	£225
Beef in Peppered Sauce + White Rice	£100	£185	£240

Minimum order: £75 collection | £150 local delivery

Delivery, setup & staffed service quoted separately

Vegetarian / vegan options available

Please ask about allergens and bespoke menus

PRICE LIST

3. CHICKEN, MEAT & SEAFOOD

	STANDARD	MEDIUM	LARGE
Signature Honey Glazed Chicken Pieces Finished with honey and parsley.	£65	£125	£160
Suya-Style Chicken Skewers With mixed peppers. May contain traces of Celery, Mustard, Gluten (Wheat) and Sesame. Halal.	£60	£120	£160
Suya Wings Mildly spiced chicken wings tossed in a peanut-free, suya-inspired blend with honey and parsley. Halal.	£55	£105	£135
Crispy Chicken Wings Served with Buffalo or Sweet Chilli sauce. Contains Eggs, Soy. May contain traces of Gluten (Wheat). Halal.	£50	£95	£125
Salmon Bites Delicate salmon pieces seasoned with natural and organic spices, finished with a light honey glaze and sweet peppers. Contains Fish, Soy.	£85	£160	£210
Fish Tray (Atlantic Croaker or Herring Hake) Gently seasoned with natural and organic spices, finished with a light honey glaze and sweet peppers. Contains Fish, Soy.	£75	£150	£200
King Prawns & Mango Sweet Chilli	£65	£125	£175
Tempura Prawns & Mango Sweet Chilli	£65	£125	£175
Smoked Chevon (Asun) Tender, flame-grilled diced goat pieces marinated in aromatic West African spices, onions and red peppers. Halal.	£85	£165	£220



4. CLASSIC CANAPÉS, SIDES & EXTRAS

	STANDARD	MEDIUM	LARGE
Vegetable Spring Rolls & Sweet Chilli	£35	£65	£80
Signature Beef Pies Shortcrust hand pies crafted with organic flour, filled with seasoned minced beef, potatoes and carrots. Contains Gluten (Wheat), Eggs, Milk. Halal.	£55	£110	£165
Signature Chicken Pies Shortcrust hand pies crafted with organic flour, filled with minced chicken, potatoes and carrots. Contains Gluten (Wheat), Eggs, Milk. Halal.	£50	£100	£150
Moi Moi (VE) Soft, savoury steamed pudding made from blended beans, tomatoes, onions and light spice. May contain traces of Gluten (Wheat).	£45	£85	£110
Plantain & Tropical Salsa Sweet plantain lightly fried in olive oil, served with a rich West African salsa, coconut yogurt and lime.	£45	£65	£90
Plantain Tray	£35	£50	£75
Garden Salad Premium selection of Frisée, crisp Apollo lettuce, radicchio, cucumbers and tomatoes.	£35	£55	£75
Signature Continental Grazing Selection Includes premium cured meats, a variety of cheeses, honey, crackers and fruit.	£75	£120	£240



PRICE LIST

5. DESSERTS

DESSERT MENU	STANDARD	MEDIUM	LARGE
Apple Crumble Dessert Cups	£50	£95	£125
Gourmet Dough Bites in Dessert Cups West African doughnuts fried in olive oil. Served with blackberries, strawberries, blueberries, toppings and gourmet dipping sauces.	£60	£120	£160
Luxury Gourmet Puff Puff Platter Fried in olive oil and finished with Lindt or Ferrero Rocher, fresh blackberries, strawberries and blueberries. Small 40 • Med 60 • Large 80.	£55	£105	£140
Carrot Cake Portions (VE)	£45	£105	£145
Coconut Cake Portions (VE)	£45	£105	£145
Jamaican-Inspired Rum Fruit Cake Rich fruit cake with raisins, currants, sultanas, cherries and mixed dried fruits, slowly macerated in rum and selected spirits.	£70	£165	£200





DESSERT NOTES

Gourmet Dough Bites in Dessert Cups are served with a selection of toppings and dipping sauces including Belgian Chocolate, Biscoff, Raspberry, Cinnamon Crème, Pistachio, Ivory Chocolate and Sicilian Lemon.

Luxury Gourmet Puff Puff Platters are accompanied by gourmet dipping sauces of your choice and finished with premium chocolates and fresh fruit garnishes.

Jamaican-Inspired Rum Fruit Cake is made with raisins, currants, sultanas, cherries and mixed dried fruits, slowly macerated in rum and a carefully selected blend of spirits, then finished with cherries and a delicate snow-sugar dusting.

Please notify us of all allergens and dietary requirements when placing your order.

INDIVIDUAL BOXES & EVENT PACKAGES

AFRO FUSION GRAZE BOX

An indulgent, carefully curated selection of hot and cold items including gourmet puff puff, beef pie, king prawns, chicken wings, spring rolls, condiments, a premium charcuterie selection, seasonal fruits, chocolate, gourmet plantain crisps and luxury garnishes. Supplied with one beverage (premium lemonade, still or sparkling water, orange juice or Appletiser). Contains Gluten (Wheat), Eggs, Milk, Soy, Sesame and Crustaceans. Halal. Includes utensils.

20 Boxes	**£370**
30 Boxes	**£555**
40 Boxes	**£740**
50 Boxes	**£825**
100 Boxes	**£1,650**

Minimum order: 20 boxes • Available in multiples of 10.
Volume pricing applies to orders of 50 boxes or more.

LITTLE GRAZER

A colourful child-friendly selection including mini sweet dough balls, sausage rolls, chicken wings, bread, cheese, crackers, fresh fruit, carrot and cucumber, crisps or popcorn and a drink.

20 Boxes	**£280**
30 Boxes	**£420**
40 Boxes	**£560**
50 Boxes	**£600**
100 Boxes	**£1,200**

Minimum order: 20 boxes • Available in multiples of 10.
Volume pricing applies to orders of 50 boxes or more.

BESPOKE & CORPORATE CATERING

BRONZE PACKAGE

Minimum 20 guests

£20.95 per person

Includes:

- 2 Mains
- 2 Classic Canapés
- 1 Dessert

SILVER PACKAGE

Minimum 30 guests

£25.95 per person

Includes:

- 3 Mains
- 3 Classic Canapés
- 1 Dessert

PLATINUM PACKAGE

Minimum 50 guests

£29.00 per person

Includes:

- 3 Mains
- 4 Classic Canapés
- 2 Desserts

IMPORTANT INFORMATION

For corporate events, private celebrations, weddings and larger-scale catering, tailored menus and packages are available.

Premium and bespoke catering experiences are individually quoted according to menu, guest numbers and service requirements.

- Tray serving numbers are approximate and may vary depending on portion size and the number of dishes being served.
- Vegetarian, vegan and Halal options are available across selected dishes.
- Please advise us of all dietary requirements and allergens before placing an order.
- Delivery, staffing, buffet set-up, serviceware, equipment and collection are charged separately where required.
- All menus and prices are subject to availability and final confirmation.

07368 959513 | bookings@mojisquared.co.uk | www.mojisquared.co.uk

ALLERGEN INFORMATION MENU

SHARING PLATTERS

Gourmet Puff Puff Platter

Handcrafted, West African doughnuts fried in olive oil. Finished with a choice of Lindt or Ferrero Rocher chocolate and garnished with a selection of fresh blackberries, strawberries, and blueberries. Accompanied by gourmet dipping sauces of your choice, Belgian Chocolate, Bubblegum Crème, Biscoff , and/or Strawberry, Ivory Chocolate. Small Tray, 40 bites, Med Tray- 60 bites & Large Tray-80 bites)
Contains: Gluten (Wheat).

King Prawns (Tray)

Succulent king prawns delicately coated in a light batter and fried to a crisp, golden finish. Served with sweet chilli dipping sauce. (Small Tray, 25 prawns, Medium Tray, 50 prawns, Large Tray, 75 prawns) **Contains: Crustaceans (Prawns), Gluten (Wheat), Eggs, Soya. May contain Sesame.**

Signature Beef / Chicken Pies

Shortcrust hand pies crafted with organic flour, filled with a savoury blend of seasoned beef or chicken, potatoes, and carrots. Small Tray - 15 pies, Medium- 30 pies & Large- 50 pies)
Contains Milk, Cereals containing Gluten (Wheat) (Halal).

Spring Rolls

Crispy spring rolls filled with vegetables. **Contains Soy, Celery, Gluten (Wheat), Sesame.**

GRAZING BOXES

Afro Fusion Box

An indulgent, carefully curated selection of hot and cold items including gourmet puff puff, beef pies, king prawns, chicken wings, spring rolls, condiments, a premium charcuterie selection, seasonal fruits, chocolate, gourmet plantain crisps & luxury garnishes. Supplied with one beverage (a choice of premium lemonade, still or sparkling water, orange juice or Appletiser) **Contains Gluten (Wheat) Eggs, Milk, Soy Sesame, Crustaceans) (Halal). Includes utensils.**

Little Grazer Box

A playful, bitesized feast made for children. Packed with tasty favourites and colourful treats. Includes: Mini puff puff, cocktail sausages, chicken skewers, bread, cheese, crackers, fruit, carrot/cucumber and choice of sweet treat, toy, crisps, popcorn and smoothie. Contains Wheat, Celery, Mustard. May contain traces of Nuts.

MAINS

Signature Roast Feast

Honey roasted potatoes or yorkshire puddings served with carrots, parsnips, broccoli, with a choice of lamb, salmon, chicken or beef. **Contains Wheat, Fish,**

Fried Rice (VE option available)

Fried rice, prawns and a selection of vegetables. **Contains Soy, Crustaceans.**

Jollof Rice (VE option available)

Signature jollof rice made with olive oil tomatoes and onions.

Couscous (VE option available)

Delicate couscous infused with aromatic spices and bell peppers. Contains cereals containing **Gluten (Wheat), Molluscs, Fish & Soy.**

Sweet Pepper Prawns + Rice

Steamed jasmine rice crowned with succulent, lightly spiced sweet prawns and mixed peppers. Contains **Soy, Crustaceans**

Brown Rice + Native Stew

Soft West African Ofada (brown) rice served with a rich, slow cooked native stew, packed with deep, smoky flavours and mixed meat. (Halal)

Spinach Mélange (VE)

Jasmine rice with a sweet spinach, mushroom and tomato medley.

CLASSIC CANAPÉS

Suya Wings

Mildly spiced chicken wings tossed in a peanut free, suya-inspired blend with honey and parsley. **May contain traces of Celery, Mustard, Gluten (Wheat), and Sesame. (Halal)**

Crispy Chicken Wings

Delicious honey glazed chicken wings in a crispy coating made with natural herbs and spices. Served with a choice of Buffalo or Sweet Chilli sauce. **Contains Eggs, Soy. May contain traces of Gluten (Wheat). (Halal)**

Spring Rolls

Crispy spring rolls filled with vegetables. **Contains Soy, Celery, Gluten (Wheat), Sesame.**

Tempura Prawns

Tempura Prawns with a sweet chilli sauce. **Contains Crustaceans, Gluten (Wheat) Soy and Seasame.**

Signature Beef Pies

Shortcrust hand pies crafted with organic flour, filled with a savoury blend of seasoned minced beef, potatoes, and carrots. **Contains Contains Gluten (Wheat) Eggs, Milk. (Halal)**

Signature Chicken Pies

Shortcrust hand pies crafted with organic flour, filled with a savoury blend of minced chicken, potatoes, and carrots. **Contains Gluten (Wheat) Eggs, Milk. (Halal)**

Moi Moi Roses (VE)

Soft & savoury steamed pudding made from blended beans, tomatoes, onions and lightly spiced. **May contain traces of Gluten (Wheat).**

King Prawns

King Prawns with a sweet chilli sauce. **Contains Crustaceans, Soy and Seasame.**

Plantain Salsa

Cubes of plantain fried in olive oil topped with a tomato and sweet pepper salsa.

Premium Charcuterie Selection

A delicately presented antipasti of salami, crackers, olives, gourmet plaintain crisps, nuts, grapes and other seasonal fruit, cheeses, chocolate. Contains Gluten (Wheat), Milk, Nuts, Soy.

ALLERGEN INFORMATION MENU

DESSERTS

Gourmet Puff Puff (West African Doughnuts)

West African doughnuts made with organic flour, date sugar and honey presented in a dessert cup with a choice of topping sauces, Ivory Chocolate (Milk), Belgian Chocolate (Milk), Biscoff (Contains Soy, Wheat), Pistachio (Nuts), Sicilian Lemon, Coconut Crème, Strawberry Coulis, Bailey's Cream (Milk, non alcoholic)
Contains Gluten (Wheat).

Apple Crumble

Layered apple and crumble in a small dessert cup with custard.
Contains Cereals containing Gluten (Wheat), Milk. VE option available on request)

Carrot Cake (VE)

Carrot cake finished with a vegan cream cheese frosting.
Contains Cereals containing Gluten (Wheat), Eggs.

Jamaican-Inspired Rum Cake

A deeply rich fruit cake made with raisins, currants, sultanas, cherries and mixed dried fruits, slowly macerated in rum and a carefully selected blend of spirits for a beautifully deep, aromatic flavour. Finished with cherries and an elegant dusting of snow sugar.
Contains Cereals containing Gluten (Wheat), Eggs, Milk and Sulphites.

PREMIUM EXTRAS

Smoked Chevon

Tender, flame-grilled diced goat pieces, marinated in aromatic West African spices, onions and red peppers (Halal).

Our mains can also be presented as 'Petite Mains', elegantly served in individual 8oz cups upon request. This service carries an additional fee, reflecting the additional preparation and presentation involved.

For all bespoke menus, tailored experiences, or special requests, please get in touch with us.
We'd be delighted to curate something exceptional for your event.