GLOBAL CATERING COLLECTION

Ethiopian

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Vegetable sambusas

Lentil-filled pastry triangles

Beef sambusas

Spiced beef pastry triangles

Kategna bites

Injera with spiced butter and berbere

Azifa cups

Green lentil salad with mustard

MAIN DISHES

Doro wat

Spiced chicken stew with eggs

Misir wat

Red lentils in berbere sauce

Sega wat

Slow-simmered spiced beef stew

Shiro wat

Seasoned chickpea flour stew

SIDES & ACCOMPANIMENTS

Injera

Fermented teff-blend flatbread

Atkilt wat

Cabbage, carrots and potatoes

Gomen

Sauteed collard greens

Timatim salad

Tomato, onion and green chile salad

DESSERTS

Ambasha

Lightly sweet celebration bread

Dabo kolo

Small crisp baked bread snacks

Fruit cups with lime

Seasonal fruit, event-friendly option

Coffee cake squares

Ethiopian-coffee-inspired event dessert

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $27 / guest

Doro wat + Injera + Atkilt wat

Signature — $39 / guest

Vegetable sambusas + Doro wat + Misir wat + Injera + Atkilt wat + Ambasha

Celebration — $54 / guest

Beef sambusas + Misir wat + Sega wat + Atkilt wat + Gomen + Dabo kolo

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$675	$1,350	$2,700
Signature	$975	$1,950	$3,900
Celebration	$1,350	$2,700	$5,400

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.