



# CORPORATE CATERING

- Authentic Ethiopian cuisine — freshly prepared for every event
- Professional, punctual, and reliable catering service
- Extensive vegetarian & vegan options for all dietary needs
- Experienced with large-group catering for offices and corporate events

## EXECUTIVE LUNCH PACKAGE — \$22–\$28 per person

✓	2 Entrées (meat & vegetarian options)
✓	Injera or rice
✓	Fresh salad
✓	Individually packed option available for desk delivery

## TEAM BUFFET PACKAGE — \$30–\$38 per person

✓	3–4 Entrées — mix of meat & vegetarian
✓	Sides included
✓	Full setup & serving equipment provided

## PREMIUM CORPORATE EVENT — \$40–\$50 per person

✓	5 Entrées — fully customizable
✓	Appetizers
✓	Staffed service throughout the event
✓	Beverage add-ons available

## WHY CHOOSE HABESHA?

✓ On-time delivery, every time	✓ Flexible dietary options
✓ Freshly prepared, never pre-packaged	✓ Professional presentation
✓ Large-group experience	✓ Customizable menus

- Corporate minimum: \$1,500
- Contact us to request a custom quote for your team or corporate event
- We recommend booking at least 5–7 business days in advance
- All packages can be tailored to dietary restrictions upon request
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# ETHIOPIAN FOOD GUIDE

A guide to our authentic dishes — served on Rice or injera :- the traditional Ethiopian sourdough flatbread





<b>Doro Wot</b>	Ethiopia's most iconic dish — slow-cooked chicken drumsticks simmered for hours in a rich, spiced berbere (red pepper) sauce with hard-boiled eggs. A staple at celebrations and holidays.
<b>Keye Wot</b> <i>(Spicy Beef Stew)</i>	Tender cubed beef slow-cooked in a bold, fiery berbere sauce with caramelized onions. Deep, complex flavor with a satisfying heat.
<b>Alecha Wot</b> <i>(Mild Beef Stew)</i>	A mild, comforting beef stew seasoned with turmeric, ginger, garlic, and green chilies. A great option for guests who prefer a gentler spice level while still enjoying full Ethiopian flavor.
<b>Beef Tibis</b> <i>(Sautéed Beef)</i>	Pan-seared cubed beef sautéed with onions, Bell Paper, tomatoes, and rosemary in a hot skillet. Served slightly caramelized with a smoky edge — bold and satisfying.
<b>Doro Tibis</b> <i>(Sautéed Chicken)</i>	Juicy chicken pieces sautéed with tomatoes, onions, and aromatic Ethiopian spices. A lighter, flavorful alternative to the traditional chicken stew — great for mixed groups.
<b>Sambusa</b> <i>(Crispy Pastry)</i>	Golden, deep-fried triangular pastries stuffed with seasoned ground beef or lentils, onions, and spices. A popular Ethiopian appetizer and street food, perfect for cocktail hours.



<b>Miser Wot</b> <i>(Red Lentil Stew)</i> 	Red lentils cooked low and slow in a deeply spiced berbere sauce. Rich in flavor and protein, this is one of the most beloved dishes during Ethiopian fasting days. Vegan and gluten-free.
<b>Diffen Miser</b> <i>(Whole Red Lentils)</i> 	Whole lentils simmered in a mildly spiced sauce, offering a heartier texture than split lentils. A filling, earthy dish with warming spices. Vegan and gluten-free.
<b>Shiro Wot</b> <i>(Chickpea Stew)</i> 	A smooth, velvety stew made from ground chickpea flour blended with garlic, onions. It has a creamy, porridge-like consistency and deeply savory flavor. A fan favorite.
<b>Alecha Keke Wot</b> <i>(Split Pea Stew)</i> 	Mild yellow split peas simmered with turmeric, onions, and a touch of ginger. Gentle, nourishing, and naturally sweet — a wonderful choice for guests with sensitive palates. Vegan and gluten-free.
<b>Gomen</b> <i>(Collard Greens)</i> 	Tender collard greens sautéed with garlic, onions, and ginger. Simple yet deeply flavorful, Gomen is a staple side dish served at nearly every Ethiopian meal. Vegan and gluten-free.
<b>Tikel Gomen</b> <i>(Cabbage &amp; Carrots)</i> 	Lightly spiced cabbage and carrots cooked with turmeric and green chilies. A mild, colorful, and crowd-pleasing side dish that pairs beautifully with any stew. Vegan and gluten-free.
<b>Fosolia</b> <i>(Green Beans &amp; Carrots)</i> 	Fresh green beans and sliced carrots sautéed together with onions, garlic, and mild spices. A vibrant and healthy side dish that adds color and crunch to any spread. Vegan and gluten-free.
<b>Kaye sire wot</b>	



<b>Injera</b> <i>(Sourdough Flatbread)</i> 	The foundation of every Ethiopian meal. Injera is a large, spongy sourdough flatbread made from teff flour, fermented for 2–3 days. Used both as a plate and utensil — guests scoop food by tearing off pieces. Vegan and gluten-free.
<b>Ethiopian Coffee Ceremony</b> <i>(Buna)</i>	Ethiopia is the birthplace of coffee. The traditional ceremony involves roasting green coffee beans tableside, grinding by hand, and brewing in a clay pot called a jebena. Served in small cups with incense — a truly unforgettable cultural experience for guests.
<b>Tej</b> <i>(Ethiopian Honey Wine)</i>	A traditional Ethiopian fermented honey wine with a light, mildly sweet, and slightly bitter taste from the gesho plant (similar to hops). Tej has been enjoyed in Ethiopia for centuries and adds an authentic touch to any event.

**Dietary Key:**  = Vegan & Gluten-Free All dishes are prepared fresh. Please inform us of any allergies when ordering.

**Thank you for choosing Habesha Ethiopian Restaurant & Bar!**