



WEDDING CATERING

Celebrate Your Special Day with Authentic Ethiopian Cuisine



SILVER PACKAGE — \$28–\$32 per guest

✓	3 Entrées (1 meat, 2 vegetarian)
✓	Injera included
✓	2 Side dishes
✓	Disposable setup
✓	Delivery included within 15 miles



GOLD PACKAGE — \$38–\$45 per guest

✓	4–5 Entrées of your choice
✓	Salad + sides
✓	Full buffet setup & equipment
✓	Sterno warmers included
✓	Serving staff (2 hours)
✓	Basic décor presentation



PLATINUM PACKAGE — \$55–\$70 per guest


✓	6+ Entrées — custom selection
✓	Appetizers
✓	Full-service staff throughout event
✓	Elegant buffet presentation
✓	Custom menu consultation
✓	Complimentary tasting for couple (up to 4 guests)

WEDDING ADD-ONS

- ★ Coffee Ceremony Station — A beautiful Ethiopian cultural touch
- ★ Sambusa Appetizer Tray — Crispy, savory pastries for cocktail hour
- ★ Desert: *Baklava, Marble Cake, Vanilla Tea Cake, Baklava*

- ★ Soda, Mango, Fruit punch, Lemenade, orange , Flex seed almond smoothies
- ★ Liquor, beer, wine, Cocktail or mocktail
- ★ Extra Serving Staff — Additional hands for larger events


★ Custom Menu Cards — Personalized printed cards for each table


 Wedding minimum: \$4,500

 Deposit: 50% required to secure your date


 Final Balance Due: 7 days before the wedding

 Custom packages available — contact us to discuss your vision

 Vegetarian, vegan & gluten-free options available across all packages

 46 Whitney Ave, New Haven, CT 06510

 (718) 812-5169 | (203) 668-8651

 habesha2ethio@gmail.com








ETHIOPIAN FOOD GUIDE

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





Doro Wot	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.
Keye Wot <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.
Alecha Wot <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.
Beef Tibis <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.
Doro Tibis <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.
Sambusa <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.



Miser Wot <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.
Diffen Miser <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.
Shiro Wot <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.
Alecha Keke Wot <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.
Gomen <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.
Tikel Gomen <i>(Cabbage & 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.
Fosolia <i>(Green Beans & 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.
Kaye sire wot	



Injera <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.
Ethiopian Coffee Ceremony <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.
Tej <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!