Thank you for your interest in a Spice Bridge business catering your event!

Our Food Business Incubator helps talented South King County chefs launch and build their businesses. These emerging entrepreneurs love to share their culinary traditions from all over the world. Our staff will help match you with a business(es) for your catering event. Once the match is made, you work directly with the selected business(es) on your event needs including menu selection, set up and delivery, and payment.

As a catering match-maker, we will:

• Check availability with our businesses based on your catering needs.
• Introduce you to your business(es) of choice.
• Respond in 2-3 business days from your submitted request. We are not usually able to accommodate catering orders with less than one week’s notice.

As a non-profit incubator, we are not able to offer delivery services, day of event service and staffing, and ongoing coordination of the menu, pricing and other event details. Please work directly with the selected caterer on your event needs.

Our businesses each have a $250 minimum for a catering order with a 50% deposit. Businesses will be able to provide delivery, setup, and utensils upon request, but there will be additional fees.

How it works:

Step 1: Review these sample menus and catering terms and conditions.
Step 2: Choose Option 1 or 2 below to let us know about your event:

Option 1: Work directly with 1 or more businesses for your event.

• Please fill out the catering request form at http://www.spicebridge.org/catering to help us direct your catering request.
• Staff will send you an introduction to the business(es) of your choice pending their availability.
• The business will make further arrangements directly with you.

Option 2: Have an assortment of dishes from our Spice Bridge platters or boxed meals. Our platter and boxed meals contain 4 different items from the businesses vending at Spice Bridge on the day of your event. Please note this option has limitations in accommodating dietary needs. We normally have a minimum order of 12 boxes and a maximum of 40 boxes. Delivery is not available.

• The first step to place a platter or boxed meal order is to fill out the boxed meal and platter form at http://www.spicebridge.org/catering
• We will confirm your order with you and send you an invoice.

Questions? Please email catering@foodinnovationnetwork.org.

Revised 3/4/2022
Chefs Adama Jammeh and Oumie Sallah

Raised in Gambia, Adama Jammeh came to King County three years ago by way of St. Louis and Atlanta. She was long considered an exceptional cook by her community, who encouraged her to seek bigger opportunities. Here in the Seattle area, Adama and her sister Oumie Sallah have been able to expand their culinary skills and offerings, founding Afella Jollof Catering.

"Afella" means "tastes good" in the Serer language and "Jollof" is a local name for the people.

Kaani Sauce: a perfect dipping sauce to add some heat to all of our dishes. A full jar is 12 ounces. $15.

https://afellajollof.square.site/
@AfellaJollof

425-465-6600
afellajollofcatering@gmail.com
Appetizers and Finger Foods

**Samosas**: Savory pastry filled with marinated Halal ground beef with peppers, chopped onions, garlic and our secret recipe Nokoss seasoning, wrapped in a flour dough and deep fried. Vegetarian also available. Minimum order tray of 25.

**Pastells**: Similar to samosas, with a flaky pie-like crust. Minimum order tray of 25.

**Chicken Kebobs**: Halal chicken marinated overnight with our secret Nokoss seasoning, peppers and onions. A tray serves 25-30.

Main Dishes

**Chicken Yassa Drumstick**: Halal chicken drumsticks marinated overnight with our secret Nokoss seasoning, grilled with onions and peppers. Full tray serves 25.

**Fried Plantains**: A Senegambian specialty. Fresh plantains cut and deep fried. The caramelization creates a sweet dish that is a great complement to our more savory dishes. A full tray serves 25-30.

**Spinach Stew**: A savory vegetarian stew featuring spinach and our special spice mix in a tomato base.

**Mini Sandwiches**: With a Senegambian twist! Please contact us to discuss pricing based on your selections.

Main Dishes


**Yassa Legumes**: Cabbage, carrots, peppers, onions, garlic and green beans in our signature Nokoss sauce. Full tray serves 25-30

Drinks

**Hibiscus Juice**
**Organic Ginger Juice**

Our special juices are a refreshing and unique pairing with any of our dishes.

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Catering Selection

**Entrees and Appetizers**

**Muntu or Ashak**: is a traditional dumpling dish of Afghanistan. Each Mantu is filled with onions, spices, grass fed beef. Ashak is filled with leeks and spices and both are topped with garlic yogurt tomato based lentils sauce. Each order contains approximately 50 dumplings as a side and 100 as a full.

Side order: $150 Full order: $275

**Boulanee**: A savory Afghan pastry, filled with seasonal vegetables. Full tray contains 20 Mini Size Boulanee $125.

**Afghan Minced Lamb Kebabs**: tray of 50 kebabs $375.

**Afghan grilled chicken**: Full tray serves 20 people. $375

**Qabili-Pilau**: Lamb Shank or Chicken topped with spiced carrots and raisins. Full tray serves 20 people.

Lamb $500, Chicken $400

**Afghan Salad**: Chopped cucumbers, tomatoes, and onions topped with cilantro or mint and drizzled with fresh lime and a touch of salt.

Full tray serves 25-50 people. $250

**Lubiya-E-Chalau**: Slow cooked organic small red beans with Afghan spices, served with basmati rice and salad.

Full tray serves 25-50 people, $250 per tray.

**Afghan Seasoned Rice**: Full tray serves 25-50 people, $250 per tray.

**Zozo’s Cookies**: Gluten-free chocolate chip cookies based on Zozo’s own recipe. $5 each.
Mwana Moyo originally hails from Tanzania and brings her love of the tastes of Zanzibar to Tukwila with Moyo Kitchen.

In addition to being Mwana’s last name, Moyo is also Swahili for “heart,” which Mwana and her sister Khadija bring to the kitchen. Their hope for Moyo Kitchen is to continue growing, sharing love and culture with people through good food!
**Kianzio (Appetizer)**

- **Sambusa**
  Pastry, green onions, carrot, cilantro, lime & pepper. Full tray of 25 for $100, or $4 each.

- **Chapati**
  Ghee oil, white flour, salt. Full tray of 25 $100

**Vinywaji (Drinks)**

- **Fruit Drinks**
  Various flavors available. $4 per serving.

- **Chai**
  Moyo's special recipe, served with milk. Available hot or cold. $3 per serving or $35 per gallon.

**Chakula (Main Dishes)**

- **Zanzibar Pilau**
  Choice of Halal goat/beef/or chicken cubes cooked with spices. Rice, choice of meat, potatoes, dried grapes & mixed masala (cinnamon, clovers, cardamon, pepper). Call for current prices based on your selection.

- **Coconut Chicken Stew**
  Halal yogurt-marinated chicken seasoned with ginger, garlic, onions, cilantro, mint, curry and mint. $500 per tray, serves 50-100.

**Tamu Tamu (Desserts)**

- **Zanzibar Shortbread**
  Special shortbread cookies from chef Mwana. Full tray of 50 cookies, $150.

- **Mandazi**
  Fried fluffy sweet bread. White flour, coconut cream, vanilla, sugar, cardamon. Full tray of 50 pieces, $100.

- **Rice Cake**
  Rice flour, coconut cream, egg yolk. Full tray of 50 pieces, $100.
Soozveen translates to 'the promise of love' in Kurdish, our native language. We are two sisters sharing our family meals, created with love. Handed down through stories, women in our family have used these recipes for generations. With spices from Northern Iraq, you will be able to taste the love.

-Sheelan & Zozan Shamdeen

Desserts

Baklava
Kunafeh (sweet cheese pastry)
Custard (served in cups)
Khoshaf (fruit cups)
Jasmine Flower Cookies
Kleicha (date and walnut pastry)
Halawat Al juzur (Sweetness of Carrots)
Creme-Caramel

Kaykat Al juzur (Carrot Cake) $60
Small Cheesecake (serves 10-12) $30
Large Cheesecake (serves 20-25) $45

Catering Packages

Snack Platter
$20/person
3 assorted Starters and Small Plates

Tea Time
$25/person
Starter/Small Plate
Entree
Dessert

Dinner Party
$32/person
Starter
Small Plate
Entree
Dessert

Ordering

Please order at least two weeks in advance.

Minimum order: $300
Deposit: 50% of order
Cancellations less than one week from your event will not be issued refunds.

Gluten Free and Vegetarian options available, please ask when you call.
**Starters** $200 per tray (serves 25)
- Hummus
- Baba Ganoush
- Tzasiki
- Eggplant Yogurt Dip
- Falafel & Tahini

**Small Plates** $200 per tray (serves 25)
- Baked Potato Roses
- Lahmacun Flatbread Arabic Pizza
- Borek (Layered Cheese Pie)
- Fatayer (Spinach Stuffed Pastry)
- Kufta (Beef or Lamb Kebabs)
- Kebba (Bulger stuffed with vegetables or meat)

**Main Dishes** priced per person
- **Iraqi Biryani**
  - Vegetarian $20/person Meat $25/person
- **Baked Chicken or Fish** (Lightly breaded) $25
- **Maqluba** (upside-down chicken or vegetables and rice)
  - Vegetarian $20/person Meat $25/person
- **Dolmas** (your choice of grape leaves, swiss chard, onion, tomato, or eggplant)
  - Vegetarian $20/person Meat $25/person
- **Pardapilav Biryani** (encased in phyllo dough)
  - Vegetarian $20/person Meat $25/person
- **Shrimp Noodles** (spaghetti with garlic and coriander) $25
- **Iraqi Rice Pilaf** $25
- **Stuffed Seasonal Squash** $25
- **Kabab Muluki** (kebab wrapped in eggplant) $25
- **Minced Meat Roll Stuffed with Bulgur** $20

**Salads** priced per person
- Garden Salad $10
- Tabbouleh Bulgur with Fresh Vegetables $8
- Tabbouleh Couscous with Fresh Vegetables $9
- Fattoush Toasted Flatbread with Greens $11
- Seasonal Salad Call for options Market Price

**Soups & Stews** priced per person
- Okra Stew $7
- Lentil Soup $7
- Eggplant Stew $7

**Extras**
- Extra Rice $5
- Herbed Rice and Fava Beans $4
- Extra Pita $5
When chef Caroline Musitu was young, she would help her mom cater weddings, parties, and church programs in the Congolese capital, Kinshasa.

After moving to the Seattle area, Caroline started her own catering business, building on the traditional recipes she learned from her family.

The only Congolese food business in the region, Taste of Congo brings fresh, healthy meals featuring unique flavors to King County.

Please order one week in advance.

Individual boxed meals are available. Call for pricing.

Minimum order $300
Delivery is available for an additional fee.

Chef Caroline Musitu
206-778-5615

tasteofcongoseattle@gmail.com
tasteofcongo.square.site
Facebook: @tasteofcongo
### Side Dishes
**Full trays serve 20-24 people**

- **Fried Plantains** $250
  Delicately seasoned spiced jasmine rice with vegetables.

- **Yellow Rice** $250
  Delicately seasoned spiced jasmine rice with vegetables.

- **Beef Samosa** $4 each
  Savory pastry filled with beef, onion, celery and cilantro. 25 piece minimum.

- **Salad** $250
  Seasonal vegetables, Congolese-style.

- **Fruit Platter** $250
  Seasonal fruits.

### Main Dishes

- **Kebobs** $10 each, $300/tray
  Chicken or beef kebobs with Congolese seasonings.

- **Chicken Mayo** $400
  Chicken seasoned with garlic, pepper, paprika, and chef’s special spices. Topped with mayonnaise and finished in the oven. A Tasate of Congo favorite!

- **Congoese Beef Stew** $400
  Served with tender seasoned beef, garlic, nutmeg and vegetables.

### Dessert
**25 piece minimum**

- **Beignets** $1 each
  Dairy free Congolese donut.

- **Congoese Cookie Waffles** $5 each
  A crispy sweet waffle great for snacking.
Prices are for full trays unless noted. Full trays serve approximately 25 people.

Appetizers

Vegan Stuffed Jalapeño stuffed with potatoes, tomatoes, Jalapeño, onions, garlic, ginger, lemon & Ethiopian spices and herbs. $87.50

Meat Stuffed Jalapeño - staffed with beef, onions, garlic, ginger, curry, Jalapeño, & Ethiopian spices. $137.50

Entrees

Vegan rice mix - rice, carrot, peas, onion, kale, raisin & Ethiopian spices. $210.00

Beef rice mix - rice, beef, onion, tomato, & spice and herbal mixes. $250.00

Vegan Injera roll - chickpea stew with sauteed spinach rolled inside the injera. $300.00

Beef injera roll - beef stew made with onion, berbere (Ethiopian red paper), garlic, & Ethiopian spice mix paired with sauteed cabbage made with onion, beef, garlic, ginger, Ethiopian curry, and Ethiopian spice mix rolled inside the injera. $300.00

House salad - made with seasonal vegetables and fruits mix. people - $150.00

Desserts

Vegan baklava - philo dough, walnut, pistachio, coconut butter, sugar syrup, and house baklava spice mix. $120.00

Regular baklava - philo dough, walnut, pistachio, butter, honey syrup, and house baklava spice mix. $120.00

Fruit Salad - $95.00