



SPICE BRIDGE

GLOBAL FOOD HALL AT TUKWILA VILLAGE

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.



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



Senegambian Cuisine

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.

\$4 each



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

\$4 each



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

\$300/tray

Main Dishes



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

\$300/tray



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.

\$150/tray

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

\$240/tray



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



Jollof Rice: Our signature favorite. Jasmine rice caramelized with tomatoes, onions, garlic, black pepper, our secret Nokoss seasoning and mixed veggies. Each tray serves 25-30.

\$240/tray

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

\$160/tray

Drinks



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

\$50/gallon

Hibiscus Juice
Organic Ginger Juice



Catering Selection

Entrees and Appetizers

Muntu or Ashak is a traditional dumpling dish of Afghanistan. Each Muntu 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!



Moyo Kitchen

Authentic East African Food

Where to find us

14200 Tukwila International Blvd
at Spice Bridge

206-227-0442

moyokitchen20@gmail.com

moyokitchen.square.site

[@moyokitchen20](https://www.instagram.com/moyokitchen20)



Moyo Kitchen

Authentic East African Food

Catering Menu

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, cloves, cardamom, pepper). Call for current prices based on your selection.

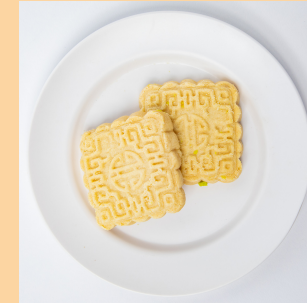


Coconut Chicken Stew

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, cardamom. Full tray of 50 pieces, \$100.



Rice Cake

Rice flour, coconut cream, egg yolk. Full tray of 50 pieces, \$100.

Desserts

\$150 per tray (serves 25)

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

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



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.

SOOZVEEN

(206) 734-0932



zshamdeen@gmail.com

facebook.com/soozveen

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 \$20-25
Vegetarian \$20/person Meat \$25/person

Baked Chicken or Fish (Lightly breaded) \$25

Maqluba (upside-down chicken or vegetables and rice) \$20-25
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) \$20-25
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

Extras

Extra Rice \$5

Herbed Rice and Fava Beans \$4

Extra Pita \$5

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





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.

206-778-5615

tasteofcongoatlanta@gmail.com

tasteofcongo.square.site

Facebook: @tasteofcongo

Taste of Congo



Chef Caroline Musitu
206-778-5615

Side Dishes

Full trays serve 20-24 people

Fried Plantains \$250

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.



Plantains

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 Taste of Congo favorite!

Congolese Beef Stew \$400

Served with tender seasoned beef, garlic, nutmeg and vegetables.



Yellow Rice and Kebobs

Dessert

25 piece minimum

Beignet \$1 each

Dairy free Congolese donut.

Congolese Cookie Waffles \$5 each

A crispy sweet waffle great for snacking.



Beignets



Samosas



WUHA
Ethiopian-American
Cuisine

Catering Sample Menu

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

