
Lion of Judah
Ethiopian American Cuisine

2525 N Ashley Street, Ste W, Valdosta, GA 31602. 816.799.7345
Website: www.myloj.com
Email: lionofjudahcuisine@gmail.com

Guest's Name: _____

Guest's Phone Number: _____

Guest's Email:_____

Date Ordered/Paid: _____

Date To Be Picked Up:_____

We need at least 24 hours advance to fulfill orders. In the event that there is a rush order, we may be able to fulfill orders quicker depending on our workload. Please call 816.799.7345 for any questions or concerns.

🥬🥬 = Vegan
🥬= Vegetarian

Taste of Ethiopia Catering Packages

1. *Gursha Gathering (Serves 10–15)*

- Injera (traditional sourdough flatbread)
- Doro Wot (chicken or jackfruit stew with or without hard-boiled egg – your choice)
- Messir Wot (tomato-based or turmeric-based lentil stew)
- Gomen (collard greens sautéed with garlic, tomatoes, onions and other aromatics)
- Veggie Medley/Atakilt Alicha (cabbage, carrots, potatoes)
- Nana's Salad (mixed green salad with our homemade lemon dressing)

Price: $275

2. Ambessa Celebration (Serves 20–25)

Everything in the Gursha Gathering, **plus**:

- Tibs (beef, chicken, oyster mushrooms, tofu or salmon sautéed with onions, peppers, tomatoes, rosemary and Ethiopian spices)
- Kik Alitcha (mild split peas stew in either tomato or turmeric based sauce)
- Sambusas (crispy pastries filled with lentil, beef, veggies, tofu or greens filling)
- Buna Brownies or Cheesecake Sambusas

Price: $495

3. Fusion Feast – Ethiopian-American Blend (Serves 25–30)

- Two Types of Tibs of choice(beef, chicken, oyster mushrooms, tofu or salmon sautéed with onions, peppers, tomatoes, rosemary and Ethiopian spices)
- Yellow Saffron, Coconut or Jolloff RIce
- Gomen/Greens or Candied Yams
- Nana's Salad or Injera Crunch Salad
- Injera or Choice of Corn Bread Muffins
- Assorted desserts

Price: $575

Appetizers

Dish (½ Pan)	Price	Quantity	Total
Corn Ribs (40 ribs/10 reg orders) 🥬🥬 *A juicy corn, quartered, cooked and slathered in our savory blend of seasonings.*	$50		
Watermelon Fries (Feeds 15-20)🥬🥬 *Refreshing watermelon, sliced and seasoned with our spice blend. Served with a sweet homemade dipping sauce.*	$50		
Sambusas(12 individual sambusas) 🥬🥬available - specify flavor in comments *2 flaky "African Eggrolls" with your choice of fillings:Choose from Beef, Chicken, Lentils, Tofu, Collard Greens or Mixed Veggies*	$60		
Salted Injera Chips & Hummus (feeds 15-20) 🥬🥬 *Airy and crunchy injera chips served with hummus. Choice of spicy. ranch or salted.*	$50		
Spicy Injera Chips & Hummus (feeds 15-20) 🥬🥬 *Airy and crunchy injera chips served with hummus. Choice of spicy. ranch or salted.*	$50		
Ranch Injera Chips & Hummus (feeds 15-20) 🥬 *Airy and crunchy injera chips served with hummus. Choice of spicy. ranch or salted.*	$50		

Appetizers

Dish (½ Pan)	Price	Quantity	Total
Potato Crisp with LOJ's Savory Dipping Sauce 🥬🥬 *Homemade thinly sliced fresh potato chips, either salted, ranch or salted. Served with LOJ's savory sauce.*	$50		
Original Chicken Wings (50 count) *6 deliciously fried chicken wings with your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Peach BBQ Chicken Wings (50 count) *6 deliciously fried chicken wings with your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Awaze Chicken Wings (50 count) *6 deliciously fried chicken wings with your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Buffalo Chicken Wings (50 count) *6 deliciously fried chicken wings with your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Ranch Chicken Wings (50 count) *6 deliciously fried chicken wings with your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Honey Hot Chicken Wings (50 count) *6 deliciously fried chicken wings with your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		

Appetizers

Dish (½ Pan)	Price	Quantity	Total
Original Oyster Mushroom Wings (50 count) 🥬🥬 *6 deliciously fried oyster mushroom "wings" your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Peach BBQ Oyster Mushroom Wings (50 count) 🥬🥬 *6 deliciously fried oyster mushroom "wings" your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Awaze Oyster Mushroom Wings (50 count)🥬🥬 *6 deliciously fried oyster mushroom "wings" your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Buffalo Oyster Mushroom Wings (50 count)🥬🥬 *6 deliciously fried oyster mushroom "wings" your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Ranch Oyster Mushroom Wings (50 count)🥬 *6 deliciously fried oyster mushroom "wings" your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		

Appetizers			
Honey Hot Oyster Mushroom Wings (50 count) 🥬 *6 deliciously fried oyster mushroom "wings" your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
Sweet Heat Oyster Mushroom Wings (50 count) 🥬🥬 *6 deliciously fried oyster mushroom "wings" your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original*	$65		
COMMENTS & REQUESTS(APPETIZERS):			

Ethiopian Sides

Dish (½ Pan)	Price	Quantity	Total
Greens (Gomen) 🥬🥬 *Brilliant mixture of collards, kale, beet leaves and fresh herbs cooked to perfection with loads of flavor.*	$40		
Veggie Medley (Atikilt/Alicha) 🥬🥬 *Cabbage, Carrots, Potatoes, String Beans and Tomatoes, cooked with herbs, aromatics and tumeric.*	$40		
Yellow Lentils (Messir) 🥬🥬 *Smooth lentil stew made with either a curry base or tomato base and Ethiopian spices*	$40		
Red Lentils (Messir) 🥬🥬 *Smooth lentil stew made with either a curry base or tomato base and Ethiopian spices*	$40		
Beets (Key Sir) 🥬🥬 *Sauteed fresh beets, cooked to perfection. A flavor no one can “beet”!*	$40		
Yellow Split Pea (Kik) 🥬🥬 *Split pea stew made with aromatic herbs and Ethiopian spices.*	$40		
Red Split Pea (Kik) 🥬🥬 *Split pea stew made with aromatic herbs and Ethiopian spices.*	$40		

Ethiopian Sides

Dish (½ Pan)	Price	Quantity	Total
Chickpea Wot (Shurro) 🥬🥬 *Traditional Ethiopian stew made with pureed chickpeas, tomato, garlic and Ethiopian spices.*	$40		

PanAfrican Sides

Dish (½ Pan)	Price	Quantity	Total
Candied Yams 🥬🥬 *An American favorite, these yams are sweet, buttery and perfectly seasoned*	$40		
Garlic Sauteed String Beans 🥬🥬 *Fresh string beans seasoned and sauteed to perfection*	$40		
Mashed Potatoes & Gravy 🥬🥬 *Buttery potatoes, seasoned and mashed. Paired with a homemade gravy*	$40		
Ethio-Inspired Black-Eyed Peas 🥬🥬 *Smokey and flavorful southern favorite cooked in coconut milk and Ethiopian spices.*	$40		

COMMENTS & REQUESTS(SIDES):

Ethiopian Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Tofu Tibs 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$75		
Medium Tofu Tibs 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$75		
Spicy Tofu Tibs 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$75		
Tofu Kay Wot 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$77		
Medium Tofu Kay Wot 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$77		
Spicy Tofu Kay Wot 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$77		

Ethiopian Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Oyster Mushroom Tibs 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$85		
Medium Oyster Mushroom Tibs 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$85		
Spicy Oyster Mushroom Tibs 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$85		
Oyster Mushroom Kay Wot 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$87		
Medium Oyster Mushroom Kay Wot 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$87		
Spicy Oyster Mushroom Kay Wot 🥬🥬 *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices*	$87		

Ethiopian Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Beef Tibs *Marinated steak, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$85		
Medium Beef Tibs *Marinated steak, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$85		
Spicy Beef Tibs *Marinated steak, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$85		
Beef Kay Wot *Marinated steak, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spice*	$87		
Medium Beef Kay Wot *Marinated steak, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$87		
Spicy Beef Kay Wot *Marinated steak, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$87		

Ethiopian Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Chicken Tibs *Marinated chicken breast, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices* **halal	$75		
Medium Chicken Tibs *Marinated chicken breast, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices* **halal	$75		
Spicy Chicken Tibs *Marinated chicken breast, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices* **halal	$75		
Chicken Kay Wot *Marinated chicken breast, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices* **halal	$77		
Medium Chicken Kay Wot *Marinated chicken breast, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices* **halal	$77		
Spicy Chicken Kay Wot *Marinated chicken breast, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices* **halal	$77		

Ethiopian Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Doro Wot *Ethiopia's beloved, bold chicken stew simmered in a rich berbere chili sauce with onions, garlic, ginger and an array of herbs. Served with a hard-boiled egg.*	$100		
Medium Doro Wot *Ethiopia's beloved, bold chicken stew simmered in a rich berbere chili sauce with onions, garlic, ginger and an array of herbs. Served with a hard-boiled egg.*	$100		
Spicy Doro Wot *Ethiopia's beloved, bold chicken stew simmered in a rich berbere chili sauce with onions, garlic, ginger and an array of herbs. Served with a hard-boiled egg./*	$100		
Vegan Doro Wot (Jackfruit) 🥬 🥬 *Ethiopia's beloved, bold chicken stew simmered in a rich berbere chili sauce with onions, garlic, ginger and an array of herbs. Served with a hard-boiled egg.*	$110		
Medium Doro Wot (Jackfruit) 🥬 🥬 *Ethiopia's beloved, bold chicken stew simmered in a rich berbere chili sauce with onions, garlic, ginger and an array of herbs. Served with a hard-boiled egg.*	$110		
Spicy Doro Wot (Jackfruit) 🥬 🥬 *Ethiopia's beloved, bold chicken stew simmered in a rich berbere chili sauce with onions, garlic, ginger and an array of herbs. Served with a hard-boiled egg.*	$110		
Asa Tibs (Salmon) *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$120		

Ethiopian Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Medium Asa Tibs (Salmon) *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$120		
Spicy Asa Tibs (Salmon) *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$120		
Asa Kay Wot Tibs (Salmon) *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$122		
Medium Asa Kay Wot Tibs (Salmon) *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$122		
Spicy Asa Kay Wot Tibs (Salmon) *Marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices*	$122		
COMMENTS & REQUESTS (MAIN):			

PanAfrican Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Nigerian Red Stew 🥬🥬 *A rich stew featuring a vibrant sauce of blended tomatoes, bell peppers and onions*	$75		
Nigerian Red Stew with Beef *A rich stew featuring a vibrant sauce of blended tomatoes, bell peppers and onions with seasoned, flavorful steak pieces*	$100		
Nigerian Red Stew with Chicken *A rich stew featuring a vibrant sauce of blended tomatoes, bell peppers and onions with seasoned, flavorful chicken pieces*	$95		
Nigerian Red Stew with Salmon *A rich stew featuring a vibrant sauce of blended tomatoes, bell peppers and onions with seasoned, flavorful salmon pieces*	$110		
Nigerian Red Stew with Tofu 🥬🥬 *A rich stew featuring a vibrant sauce of blended tomatoes, bell peppers and onions with seasoned, flavorful tofu pieces*	$95		
Nigerian Red Stew with Oyster Mushrooms 🥬🥬 *A rich stew featuring a vibrant sauce of blended tomatoes, bell peppers and onions with seasoned, flavorful oyster mushrooms pieces*	$100		
Okra Stew 🥬🥬 *A simple yet flavorful and healthy stew with fresh okra, spinach, herbs and seasonings*	$75		

PanAfrican Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Egusi Soup 🥬🥬 *A rich and hearty West African classic made with ground melon seeds, which provide a nutty, savory flavor profile. Made with spinach and aromatic spices. It is sure to be a favorite.*	$80		
Egusi Soup with Tofu 🥬🥬 *Tofu added to a rich and hearty West African classic made with ground melon seeds, which provide a nutty, savory flavor profile. Made with spinach and aromatic spices. It is sure to be a favorite.*	$100		
Egusi Soup with Beef *Flavorful steak added to a rich and hearty West African classic made with ground melon seeds, which provide a nutty, savory flavor profile. Made with spinach and aromatic spices. It is sure to be a favorite.*	$105		
Egusi Soup with Chicken *Juicy chicken breast added to a rich and hearty West African classic made with ground melon seeds, which provide a nutty, savory flavor profile. Made with spinach and aromatic spices. It is sure to be a favorite. **halal*	$100		
Egusi Soup with Oyster Mushrooms 🥬🥬 *Wonderfully seasoned oyster mushrooms added to a rich and hearty West African classic made with ground melon seeds, which provide a nutty, savory flavor profile. Made with spinach and aromatic spices. It is sure to be a favorite.*	$105		

PanAfrican Main Dishes

Dish (½ Pan)	Price	Quantity	Total
Egusi Soup with Salmon *Juicy pieces or salmon added to a rich and hearty West African classic made with ground melon seeds, which provide a nutty, savory flavor profile. Made with spinach and aromatic spices. It is sure to be a favorite.*	$115		
COMMENTS & REQUESTS (PANAFRICA MAIN):			

Injera, Rice, Genfo/Fufu/Swallow & Corn Bread

Dish	Price	Quantity	Total
Jolloff Rice 🥬🥬 (½ pan) *A smoky, aromatic and slightly spicy West African rice dish made with rich tomatoes, red pepper, and spice blend that is infused with layers of flavor.*	$50		
Saffron Yellow Rice 🥬🥬(½ pan) *A buttery yellow rice*	$40		
Coconut Rice 🥬🥬(½ pan) *A fluffy and light tasting rice with diced onions and peppers stirred in*	$45		
Plantain Fufu (15 count) 🥬🥬 *A traditional West African staple made from freshly pounded green plantains, resulting in smooth, starchy dough-like consistency that is used to scoop rich soups and stews.*	$65		
Genfo/Mixed Grain Fufu 🥬🥬(15 count) *A mixed grain porridge/fufu. Eaten in both Ethiopia and West Africa, it is a starchy dish eaten with a spoon in Ethiopia and with one's hands in West Africa*	$65		
Ugali/Corn Fufu 🥬🥬 (15 count) *A traditional West African staple made from freshly pounded green plantains, resulting in smooth, starchy dough-like consistency that is used to scoop rich soups and stews.*	$65		
Injera 🥬🥬 (40 rolls) *A spongy fermented flatbread from Ethiopia, made from teff flour and mixed grains.*	$40		

Pasta

Dish (½ pan)	Price	Quantity	Total
Buttery Corn Bread Muffin 🥬 (15 count)	$30		
Cream Corn Corn Bread Muffin 🥬 (15 count)	$30		
Sweet Potato Corn Bread Muffin 🥬 (15 count)	$30		
COMMENTS & REQUESTS:			

Pasta			
Dish (½ pan)	**Price**	**Quantity**	**Total**
Spaghetti with Meat Sauce	$75		
Spaghetti with Marinara 🥬	$60		
Vegan Spaghetti with Marinara 🥬 🥬	$65		
Vegan Penne With Sun Dried Tomatoes & Spinach 🥬 🥬	$75		
Baked Ziti 🥬	$75		
Baked Ziti with Meat Sauce	$80		
COMMENTS & REQUESTS (PASTA):			

Salads

Dish (½ Pan)	Price	Quantity	Total
Nana's Salad 🥬🥬 *Our house salad with Nana's homemade lemon dressing. It is fresh, light and addictive.*	$35		
Berry Healthy Salad 🥬🥬 *Our house salad with juicy blueberries, strawberries, sweet Vidalia dressing, our homemade cheese and a craisin walnut blend on the side*	$45		
Injera Crunch Salad 🥬🥬 *Influenced by our love for the flavors found in Mexican Street Tacos and the fresh ingredients and flavors of our salads – we've combined the two to make a delightful fusion dish. Mixed greens, cilantro, radishes, our Nana's Salad Dressing topped with crunchy injera bites.*	$50		

Salad Add-Ons

Marinated Oyster Mushrooms	$40		
Marinated Steak	$40		
Marinated Chicken	$35		
Marinated Salmon	$45		
Injera Crunch "Croutons"	$5		
Ayib (Homemade Ethiopian Cheese)	$15		

COMMENTS & REQUESTS (SALAD):

Desserts

Dish (½ Pan)	Price	Quantity	Total
Vanilla Crunch (serves 8) *Crunchy,honey sweetened Injera topping, placed on vanilla ice cream.*	$30		
Vegan Vanilla Crunch (serves 8) *Crunchy, agave sweetened Injera topping, placed on vegan vanilla ice cream*	$35		
Mrs Barbara's Famous Sweet Potato Pie *Literally THE BEST sweet potato pie you will taste*	$25		
Mrs Barbara's Famous Pecan Pie *Literally THE BEST pecan pie you will taste*	$25		
Vegan Vanilla Ice Cream (8 servings)	$15		
Vanilla Ice Cream (8 servings)	$10		
Tipsy Pineapple Coconut Upside Down Cake *Coconut rum infused pineapple upside down cake*	$40		
Ethiopian Inspired Banana's Fosters Banana Pudding *Great Grandma Verna's banana pudding mixed in with traditional Ethiopian wine (tej)*	$40		
Cheesecake Sambusas (8) *Flaky pastry filled with cheesecake and served with a chocolate, strawberry or caramel dipping sauce.*	$20		
Smore's Sambusas (8) *Flaky pastry filled with marshmallows, graham crackers and chocolate*	$20		
Buna Brownies and Ice Cream(8) *Chocolate Brownies made from scratch and infused with ethiopian coffee*	$20		
COMMENTS & REQUESTS(DESSERT):			

Homemade Sauces & Spices

Gallon	Price	Quantity	Total
Awaze(homemade medium heat sauce) 🥬🥬	$5		
LOJ Savory Sauce 🥬🥬	$6		
Data (homemade HOT spice) 🥬🥬	$6		
LOJ Dry Spice Blend 🥬🥬	$8		

Teas, Drink & Buna(Coffee)

Gallon	Price	Quantity	Total
LOJ Ethiopian Spice Tea 🥬🥬	$14		
South African Honey Bush Spiced Tea 🥬🥬	$14		
Hibiscus Spiced Tea 🥬🥬	$14		
LOJ Fresh Lemonade 🥬🥬	$12		
**Make the Tea Chai 🥬	add $3		
**Make the tea Vegan Chai 🥬🥬	add $4		
Bottled Water & Soft Drinks 🥬🥬	$2.50/person		
Buna (Ethiopian Coffee- 96oz)	$40		

Service Options

- Pick Up: Includes disposable pans and utensils
- Drop-Off Delivery: Includes disposable pans and utensils (delivery charge based on distance)
- Full-Service Catering: includes staff setup, chafers and cleanup (15% service fee applies)

Special Requests

We are happy to accommodate vegetarian, vegan, halal, or gluten-free options upon request. Allergies must be disclosed in writing at least 72 hours prior to the event.

⚖️ Legal & Service Terms

1. **Deposits & Payment**
   A 50% non-refundable deposit is required to secure your catering date. Final balance is due 48 hours prior to the event unless otherwise agreed in writing. Accepted payments: Cash, Card, CashApp($LionofJudahEACuisine) or Zelle(lionofjudahcuisine@gmail.com)
2. **Cancellation Policy**
   Cancellations made less than 72 hours before the event will forfeit all deposits.
3. **Liability Disclaimer**
   Lion of Judah Ethiopian American Cuisine complies with Georgia Department of Public Health regulations. We cannot guarantee an allergen-free environment. Clients assume responsibility for disclosing all dietary restrictions.
4. **Equipment & Damages**
   Client agrees to return or account for all catering equipment. Lost or damaged equipment will be billed at replacement cost.
5. **Indemnification**
   Client agrees to indemnify and hold harmless Lion of Judah Ethiopian American Cuisine, its owners, agents and employees from all claims arising from the event, except those due to the restaurant's sole negligence or misconduct.
6. **Food Safety Disclaimer**
   All perishable food should be consumed within two hours of delivery or refrigerated promptly. Lion of Judah Ethiopian American Cuisine is not responsible for food safety once food leaves our supervision.

Client Signature: _____ Date: _____
Representative (Lion of Judah): _____ Date: _____

Prices & Items are subject to change without notice. Please contact LOJ with any questions including spice levels.