



PREMIUM BUFFET

FOR BOOKINGS

(971) 50 100 4860 | (971) 52 154 7355
Info@theartofhosting.me | sale@theartofhosting.me

STARTERS

Burrata Platter [D, N, V]

Premium Italian Burrata, Zesty Dressing of Roasted Pistachios, Preserved Lemon, Lemon Zest, Castelvetrano Olives, Fresh and Dried Thyme, Olive Oil, Basil Leaves and Maldon Salt

Maple Wood-Smoked Salmon Platter [F]

500g of In-House Maple Wood-Smoked Norwegian Salmon, Paired with Our Signature Mustard Dill Dressing, Baby Gem Lettuce, Capers, Caper Berries, and Lemon wedges.

Charred Zucchini with Labneh & Dukkah [D, N, V]

Grilled Zucchini Served on a Herbed Labneh, Topped with Dukkah, Lemon Zest, Sumac, Mint, and Pomegranate. Drizzled with Lemon Oil.

Miso Eggplant [S, SM, N, VEGAN]

Japanese Miso Stuffed Baby Eggplant Topped With Scallions and Sesame Seeds

Cold Vine Leaves [N, VEGAN]

Mama's Cold Vine Leaves Slow Cooked in Pomegranate Vinaigrette

Greek Platter Baked Feta, Cherry Tomatoes and Olive [D, N, V]

Baked Feta with Roasted Cherry Tomatoes & Kalamata Olives. Served with Rustic Garlic Bread

Beef Carpaccio [RW, M, D]

Thinly Sliced Tenderloin Steak Topped with a Herb Sauce, Shaved Pecorino and Pickled Shimeji Mushrooms

Asian Salmon Crudo Platter [RW, F, S, SM, M, G]

Sashimi Style Salmon Platter with a Yuzu Miso Dressing. Topped with Sesame, Chili Crisp, Coriander and Pickled Red Onion

Vegetable Rice Paper Rolls [S, SM, P, VEGAN]

Mixed Vegetable Rice Paper Spring Rolls Served with a Peanut Dipping Sauce. Elegant and Fresh!

Crispy Spring Rolls [G, E]

Mixed Vegetable Spring Rolls Served with Sweet Chili Sauce

Burek [G, D, E]

Traditional Filo Pastry Rolls. Choice of Cheese, Spinach or Meat

Kibbeh Balls [G, D]

Traditional Crispy Lebanese Kibbeh. Served with Cucumber Yogurt

Croquetas [G, D, E]

Traditional Spanish Cheese Croquettes. Crispy on the Outside and Goopy on the Inside. Choice of Manchego Cheese, Veal Bacon, or Chorizo

SALADS

Thai Crunch Salad [SM, P, VEGAN]

Shredded Tricolor Cabbage, Red & Yellow Capsicum, Green Onion, Carrots, Sesame Seeds, Roasted Peanuts and a Thai Peanut Dressing

Roasted Beetroot Salad [D, M, N, SM, V]

With Spiced Walnuts, Orange Segments, Fennel, Pickled Red Onions, Feta Cheese and Fresh Zaatar with Greek Vinaigrette

Lentil Salad [N, D, M, V]

Puy Lentils, Apples, Chopped Walnuts, Shallots, Crumbled Feta, and a Mustard Vinaigrette

Lina's Salad [N, VEGAN]

Mixed Greens, Fresh Zaatar, Walnuts, Pomegranate, and Citrus Dressing

Goat Cheese Salad [D, N, V]

Toasted Goat Cheese with Spinach, Mesclun, Candied Pecans, Beetroot, Roasted Cherry Tomato, Served with Maple Balsamic Dressing

Let's Get Freekeh Salad [D, G, N, M, V]

Cooked Freekeh, Baby Spinach, Arugula, Cucumber, Pomegranate, Cashew Nuts, Feta Cheese & Coriander Lime Dressing

Authentic Greek Salad [d, v]

Tomato, Cucumber, Green Bell Pepper, Red Onion, Kalamata Olives, Dried Oregano with Greek Feta and a Greek Vinaigrette

Sriracha Honey-Lime Quinoa Salad [SM, VEGAN]

Tricolor Quinoa, Edamame, Red Cabbage, Carrots, Red Bell Pepper, Scallions, Sesame Seeds and a Sesame Sriracha Lime Dressing

Mexican Street Corn Salad [D, M, V]

Roasted Corn, Scallions, Jalapeno Pepper, Cotija Cheese, Coriander, Red Bell Pepper, Avocado and a Smoked Lime Dressing

Caesar Salad [G, D, E, V]

Romaine Lettuce, Parmesan, Spiced Croutons, Classic Caesar Dressing

Levantine Salad [D, N, M]

Boston Lettuce, Fresh Zaatar, Jordanian Olives, Sumac, Manchego Cheese, Toasted Almonds, Mustard Dijon Dressing

Fattoush Salad [G, VEGAN]

Traditional Fattoush Salad with Romaine Lettuce, Cherry Tomatoes, Radish, Red Onion, Cucumber, Mint Leaves, Parsley, Crispy Pita, Sumac and Pomegranate Lemon Dressing

Tabbouleh [G, VEGAN]

Chopped Parsley and Mint, Scallions, Tomato, Bulgur Wheat and Citrus Vinaigrette

CASSEROLE MAINS

Kibbeh Bil Siniyeh [D, G, N]

Angus Beef, Bulgur and Pine Nuts Pie. Served With a Side of Yogurt and Cucumbers

Ultimate Beef Lasagna [D, G, E]

Delight in Layers of Perfectly Cooked Pasta, Rich and Savory Bolognese Sauce, Creamy Béchamel, and Melted Mozzarella in a Golden-Baked Classic Lasagna

SERVES 6 GUESTS

Mama's Koosa Warak Enab [C, N]

Traditional Jordanian Pot of Stuffed Baby Zucchini and Vine leaves. Slow Roasted in a Tomato Sauce and Topped with Lamb Chops

Creamy Chicken Dauphinoise [D, G]

Chicken with a Creamy Potato Dauphinoise

Spinach and Feta Pie [D, G, V]

Filo Pastry, Greek Feta and Sundried Tomato in a Caserole

Sweet Potato and Eggplant Lasagna [D, G, V]

Our Vegetarian Version of Lasagna is to die for! Pasta Sheets with Bechamel, Mozzarella and Roasted Sweet Potato and Eggplant

BEEF MAINS

Angus Smoked Beef Brisket [D]

Succulent Brisket, Smoked and Slow Cooked to Perfection. Served with Chimichurri on the Side with Roasted Mashed Potatoes.

Beef Bourguignon [D]

Traditional French Beef Stew with Homemade Beef Broth, 0.0% Red Wine, Carrots, Onions and Mushroom. Served with Vermicelli Rice

Beef Stroganoff [D, G]

Sautéed Beef with Caramelized Onions, Mushrooms and a Creamy Beef Jus Sauce. Served with Vermicelli Rice

Beef Biryani [N, D]

An Aromatic Delight of Beef Biryani with Tender Marinated Beef and Fragrant Basmati Rice. Layered with Exotic Spices, Herbs and Topped with Sultana Raisins and Cashews. Served with Raita

Veal Piccata A Limone [D, G]

Crusted Milk Fed Veal Served in a Lemony Chicken Broth with Capers, Shallots and Fresh Parsley with Sauteéd Garlic Green Beans

LAMB MAINS

Rustic Lamb Roast [D, M]

Slow Roasted and Braised Lamb Shoulder in Homemade Lamb Stock and Mixed with a Date Gravy with Roasted Garlic Mashed Potatoes

Lamb Biryani [D, N, M]

A Cousin to our Delicious Beef Biryani Yet Done with Tender Australian Lamb. Fragrant Basmati Rice and South Asian Spices Compliment the Dish. Topped with Sultana Raisins and Cashews. Served with Raita and Kachumber Salad

Traditional Jordanian Lamb Mansaf [D, N, G]

Tender Lamb Cooked in a Fermented Yogurt Sauce (Jameed) with Fragrant Rice and Toasted Nuts

Moroccan Lamb Tagine with Dates and Almonds [D, N]

A North African Delight with Moroccan Spiced Lamb, Dates and Almonds. Tender, Sweet and a Crowd Pleaser. Served with Pearl Couscous



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ALLERGENS

Celery (C), Mollusks (MC), Dairy (D), Egg (E), Fish (F), Gluten (G), Mustard (M), Nuts (N), Peanuts (P), Sesame (SM), Shellfish (SF), Soya (S), Vegetarian (V), Vegan (VEGAN), Served Raw (RW)

CHICKEN MAINS

Portuguese Chicken [D]

Portuguese Style Spatchcock Chicken Marinated with a Homemade Pimento Paste and a side of Herb-Roasted Potatoes.

Freekeh with Arabic Chicken and Toasted Nuts [D, G, N]

A Secret Family Recipe Made with Green Durum Wheat. Served with Arabic Spiced Baby Chicken and Toasted Almonds. Served with Chicken Gravy and Tzatziki.

Sweet and Sour Chicken [S, SM, N, E]

Aunt Hanan's Delicious Sweet and Sour Chicken. Served with Coconut Crunchy Rice.

Homemade Butter Chicken [D, G, M, N]

A Very Authentic Butter Chicken Dish Served with Cilantro Rice and Naan

Thyme & Garlic Chicken [D]

Healthy, Hearty and Oh So Delicious! Grilled Chicken Thighs with Lemon, Thyme and Garlic with Herb-Roasted Potatoes.

Thai Red Curry Chicken [G, SM]

Slow Cooked Chicken in an Aromatic Red Curry Sauce. Served with Coconut Rice.

Grilled Chicken With Romesco Sauce [N, D]

Tender Grilled Chicken Breast with Romesco Sauce with Miso Maple Glazed Carrots.

Poulet Stroganoff [D, M]

A Creamy Chicken Stroganoff Stew with Mixed Capsicums and Mushroom. Served with Vermicelli Rice.

Chicken Biryani [D, N]

Tender Chicken Thigh Biryani. Aromatic and Fragrant Basmati Rice Mixed with South Asian Spices and Topped with Sultana Raisins and Cashews. Served with Raita and Kachumber Salad.

Peri Peri Chicken [D, N, P]

Sweet and Spicy Spatchcock Style Charcoal Grilled Chicken with a Peri Peri Sauce with Coconut Rice.

FISH AND SEAFOOD MAINS

Sea Bass Sayadieh [D, SM, F, N]

Oriental Sayadieh Rice, Grilled Sea Bass, Burnt Onion Gravy and Topped with Crispy Onions

Miso Blackened Salmon Filet [S, F, D]

Roasted Fillet of Salmon with a Caramelized Sweet Miso Paste a side of Roasted Potatoes

Miso Blackened Cod Filet [S, F, D]

Roasted Fillet of Cod with a Caramelized Sweet Miso Paste with Sesame Rice

One Love, Thai Prawn Stew [SF, D]

Pan Fried Seabass, Baked Onion Coconut Sauce. Served with Sesame Rice

Oven Baked Salmon Filet [F, D]

With Choice of Lemon Dill Sauce or Sundried Tomato Sauce with Roasted Garlic Mashed Potatoes

Shrimp Coconut Curry [SF, D]

Mediterranean Style Shrimp Stew with a Fragrant Tomato Sauce Made with Seafood Stock. Served with Ginger Rice

Thai Lemongrass Shrimp [SF, D]

A Thai Style Shrimp Stew with a Lemongrass Infused Sauce. Served with Ginger Rice

Sea Bass Fillets with Caper Butter [F, D]

Oven Roasted Sea Bass Topped with a Creamy Caper Butter Sauce and Lemon Sauteéd Garlic Green Beans

Mediterranean Sea Bass [F, D]

Whole Roasted Seabass with Braised Fennel, Capers, and Kalamata Olives with Quinoa

VEGETARIAN MAINS

Fatet Bathenjan [D, G, N, SM, V]

Eggplant Fatteh with Tahini Yogurt, Pomegranate Molasses and Chili Oil. Topped with Toasted Bread and Pine Nuts

Gigantic Truffled Cheesy Mac [D, G, V]

Mixed Mushroom and Truffle Mac 'n' Cheese Casserole.

Penne Arabiatta [D, G, V]

Penne Pasta with a Rich Tomato Sauce. Served with Parmesan Cheese



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Sweet Potato, Mushroom and Lentil Curry [VEGAN]

A Warm, Delicious and Hearty Stew Slow Cooked for Hours. Served with Basmati Rice

Butter Cauliflower [D, G, M, N, V]

Our Vegetarian Version of Butter Chicken. Done with Crispy Cauliflower Florets. Served with Cilantro Rice

Vegetarian Biryani [D, M, N, V]

Aromatic and Fragrant Basmati Rice Mixed with South Asian Spices and Vegetables. Topped with Sultana Raisins and Cashews. Served with Raita

Moujaddara with Crispy Onions [D, V]

A Vegetarian Levantine Dish of Rice and Lentils Topped with Crispy Fried Onions. Served with Tzatziki

Miso Eggplant on Udon Noodles with Edamame and Sesame [S, SM, VEGAN]

A Vegetarian Levantine Dish of Rice and Lentils Topped with Crispy Fried Onions. Served with Tzatziki

SIDES

RICE & GRAINS

Coconut Crunchy Rice [D, N, V]

Basmati Rice with Walnut, Mint, Coriander and Roasted Capsicum

Arabic Rice [D, V]

Vermicelli Rice [D, G, V]

Saffron Rice [D, V]

Garlic Rice [D, V]

Cilantro Rice [D, V]

Mushroom Rice [D, V]

Coconut Rice [D, V]

Sesame Rice [D, V]

Spiced Basmati Rice [D, V]

Ginger Rice [D, V]

Herbed Couscous [D, G, V]

Quinoa [V]

VEGETABLES

Miso Maple Glazed Carrots [D, V]

Coconut Poached Corn Ribs with Miso Butter [D, V]

Broccolini [D, V]

Roasted Cauliflower with Tahini [D, SM, V]

Roasted Mushrooms [D, V]

Roasted Zucchini with Lemon Zest [D, V]

Roasted Green Asparagus [D, V]

Roasted White Asparagus with Lemon and Garlic [V]

Roasted Root Vegetables [V]

Sauteéd Garlic Green Beans [D, V]

Creamed Spinach [D, V]

POTATO

Roasted Garlic Mashed Potatoes [D, V]

Truffled Mashed Potatoes [D, V]

Herb-Roasted Baby Potatoes [D, V]

Potato Gratin [D, V]

Roasted Sweet Potato Cubes [D, V]

Skin-on Fries Served with Classic Sauce [V]

Choice of Classic, Cajun or Truffle Parmesan



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DESSERTS

Each Flavor is Considered 1 Dessert Option

Mini Éclairs [G, D, E]

Coffee, Chocolate, Pistachio(n), Salted Caramel, Strawberry, Vanilla, Black Forest

Petit Choux [G, D, E]

Coffee, Chocolate, Pistachio(n), Salted Caramel, Strawberry, Vanilla

Mini Cake [G, D, E]

Victoria Sponge, Banana Cake, Red Velvet Cake, Lazy Cake (N), Chocolate Mousse Cake, Lotus Caramel Cake, Coconut Cake, Honey Butter Brioche, Triple Chocolate Brownie, Tiramisu

Mini Cheesecake [G, D, E]

Burnt Basque Cheesecake, White Chocolate Cheesecake, Strawberry Cheesecake

Mini Tart [G, D, E]

Mixed Fruit Tart, Lemon Meringue Tart, Pecan (N)

**

Ask our Team about Refined Sugar Free Desserts from Teal Bakehouse

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PREMIUM BUFFET

INFORMATION

RATE PER PESON

AED 240

MINIMUM

10 Guests

PACKAGE INCLUDES

3 Appetizers or Salads
3 Main Courses
2 Desserts



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