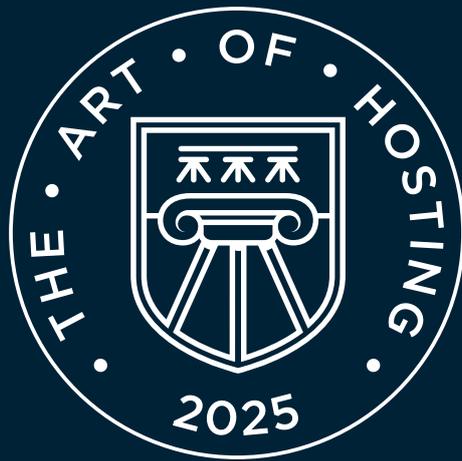


THEARTOFHOSTING.ME



# SIGNATURE BUFFET

FOR BOOKINGS

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

## STARTERS

### 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

### 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 Goey 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



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#### ALLERGENS

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### 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

## 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]

Aunty 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

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]

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.

### Beef Stroganoff [D, G]

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

### Ultimate Beef Lasagna [D, G, E]

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

### 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

## 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

### 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



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## SIDES

### RICE & GRAINS

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#### 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]

#### Herbed Couscous [D, G, V]

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### VEGETABLES

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#### 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]

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### POTATO

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#### 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)

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Ask our Team about Refined Sugar Free Desserts from Teal Bakehouse

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## PREMIUM BUFFET

### INFORMATION

#### RATE PER PESON

AED 180

#### MINIMUM

10 Guests

#### PACKAGE INCLUDES

2 Appetizers or Salads  
2 Main Courses  
2 Desserts



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