



THE ART OF HOSTING

Premium Buffet

Burrata Platter

6 pieces of 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

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

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

Miso Eggplant

Japanese Miso Stuffed Baby Eggplant Topped With Scallions and Sesame Seeds

Cold Vine Leaves

Mama's Cold Vine Leaves Slow Cooked in Pomegranate Vinaigrette

Beef Carpaccio

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

Asian Salmon Crudo Platter

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

Information

240 AED per head for a minimum of 10 people.

The package is inclusive of:

Two - Vegetarian Main Course

Three - Main Course, Sides & Desserts

Four - Appetizers or Salads

*Excluding set up & delivery charges.

Salads

Thai Crunch Salad

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

Roasted Beetroot Salad

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

Lentil Salad

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

Goat Cheese Salad

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

Authentic Greek Salad

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

Mexican Street Corn Salad

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

Levantine Salad

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



THE ART OF HOSTING

Main Course

Ultimate Beef Lasagna

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

Mama's Koosa Warak Enab

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

Angus Smoked Beef Brisket

Succulent Brisket, Smoked and Slow Cooked to Perfection. Served with Miso Maple Glazed Carrots, Chimichurri and Mashed Potatoes on the Side

Beef Bourguignon

Traditional French Beef Stew with Homemade Beef Broth, 0.0% Red Wine, Carrots, Onions and Mushroom. Served with Mashed Potatoes on the Side

Rustic Lamb Roast

A Classic Pinch Recipe Since Day One. Slow Roasted and Braised Lamb Shoulder in Homemade Lamb Stock and Mixed with a Date Gravy. Served with Rosemary Roasted Potatoes

Traditional Jordanian Lamb Mansaf

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

Portuguese Chicken With Roasted Baby Potatoes

Portuguese Style Spatchcock Chicken Marinated with a Homemade Pimento Paste. Served with Roasted Baby Potatoes

Homemade Butter Chicken

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

Grilled Chicken With Romesco Sauce

Tender Grilled Chicken Breast with Romesco Sauce. Served with Carrots and Potatoes

Sea Bass Sayadieh

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

Miso Blackened Salmon Filet

Roasted Fillet of Salmon with A Caramelized Sweet Miso Paste. Served with Rosemary Roasted Baby Potatoes

Thai Lemongrass Shrimp

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

Sea Bass Fillets with Caper Butter

Oven Roasted Sea Bass Topped with a Creamy Caper Butter Sauce and Lemon. Served with Baby Potato Salad

Vegetarian Main Course

Spinach and Feta Pie

Flaky golden pastry filled with tender spinach, fresh herbs, and creamy cheese.

Sweet Potato and Eggplant Lasagna

Layers of roasted sweet potato and eggplant baked with rich tomato sauce, creamy béchamel, and melted cheese

Fatet Bathenjan

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

Gigantic Truffled Cheesy Mac

Mixed Mushroom and Truffle Mac 'n' Cheese Casserole. A Pinch Classic!

Vegetarian Biryani

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

Miso Eggplant on Udon Noodles with Edamame and Sesame

Roasted Eggplant with Japanese Miso, Udon Noodles, Edamame and Sesame

Moujaddara with Crispy Onions

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

Butter Cauliflower

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

Penne Arabiatta

Al dente penne tossed in a fiery tomato sauce infused with garlic, chili, and fresh herb

Sweet Potato, Mushroom and Lentil Curry

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

Sides

Coconut Crunchy Rice

Mushroom Rice

Herbed Couscous

Maple Glazed Carrots

Coconut Poached Corn Ribs with Miso Butter

Roasted Zucchini with Lemon Zest

Roasted White Asparagus with Lemon and Garlic

Creamed Spinach

Roasted Garlic Mashed Potatoes

Herb-Roasted Baby Potatoes

Desserts

Éclair Assortment

Macaron Assortment

Mini Tart Assortment

Petit Fours

Cheesecake

Coconut Cake

Lotus Caramel Cake

Refined Sugar Free Desserts from Teal Bakehouse



THE
ART
OF
HOSTING