



THE  
ART  
OF  
HOSTING



THE ART OF HOSTING  
**FESTIVE MENU**

FOR BOOKINGS

(971) 50 100 4860 | (971) 52 154 7355  
[Info@theartofhosting.me](mailto:Info@theartofhosting.me)

## FESTIVE AMUSE BOUCHE

### Hoisin Duck Crepes [G, D, E, SM]

Confit Duck Leg Wrapped in a Homemade Crepe with Hoisin, Cucumber and Leek

### Cranberry, Date & Spice Lamb Meatballs [G, D, E]

Served with Tzatziki

### Caramelized Onion, Figs and Gruyère Bruschetta [G, D, V]

Served On Toasted French Baguette

### Camembert Bites [G, D, E, V]

Crispy Creamy Camembert Bites with Truffle Honey

### PBJF [G, F, E, D]

Peanut Butter, Foie Gras and Jelly on Brioche Toast

(+AED 5 / Piece)

---

MINIMUM ORDER: AED 280 FOR 20PCS. ADDITIONAL AED 14 PER PIECE

---

## APPETIZERS

### Prawn Cocktail [SF, E, M, G]

1kg Classic Poached Prawn Cocktail Served with Marie Rose Sauce & Lemon Wedges

AED 320 (Serves 6 guests)

### Classic Soups (Served with Lemon Wedges and Croutons)

Split Pea Soup with Veal Bacon [D]  
Roasted Tomato, Basil and Cream Soup [D, V]  
Hearty Warm Pumpkin Soup [D, V]

AED 130 for 2 liters

### House Smoked Salmon Platter [F]

500g of Premium In-House Maple Wood-Smoked Norwegian Salmon. Served with Mustard Dressing, Gem Lettuce, with a Side of Capers, Caperons and Lemon Wedges

AED 280 (Serves 6 Guests)

\*\*Requires Advanced Ordering\*\*

### Beetroot Gravlax [F]

500g of In-House Beetroot Cured Norwegian Salmon. Served with Mustard Dressing, Gem Lettuce, with a Side of Capers, Caperons and Lemon Wedges

AED 280 (Serves 6 Guests)

\*\*Requires Advanced Ordering\*\*

### Christmas Baked Brie [V, D, N]

Premium Baked Camembert Topped with Caramelized Onions, Almonds, Dried Figs & Pepper Jelly

AED 325 (Serves 6 Guests)



### **Burrata Platter [D, N, V]**

6 pieces of Premium Italian Burrata, Confit Cherry Tomatoes, Almond Pesto, Olive Oil, Basil Leaves and Maldon Salt

**AED 375 (Serves 6 Guests)**

### **Dibba Bay Oysters Platter (75pcs)**

Served with Mignonettes, Lemon Wedges & Tabasco

**AED 1,125 (Suitable for Larger Gatherings)**

\*\*Requires Advanced Ordering\*\*

\*\*Additional Service Staff Required to Shuck Oysters\*\*

### **Vitello Tonnato [E, M, F]**

A Classic Italian Dish made of Sliced Milk-Fed Veal with Homemade Tuna Sauce and Capers

**AED 320 (Serves 6 Guests)**

### **Duck Liver Pate [E, D]**

Complete your Festive Table with Halal Duck Liver Pate. Perfect next to your Cheese and Charcuterie Platter

**(Market Price)**

### **Roasted Chestnuts [N]**

Roasted Chestnuts Served in Bamboo Cones. Perfect For Outdoor Events

**AED 15 / Person**

## **S A L A D S**

### **Roasted Beetroot Salad [D, M, N, V]**

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

### **Raphael's Festive Salad [V, D, N]**

Mixed Greens, Orange Segments, Pomegranate Seeds, Crumbled Feta, Candied Pecans with a Honey Dijon Vinaigrette

### **French Lentil Salad [D, M, V, N]**

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

### **Merry Berry Salad [N, V, D]**

Spinach, Frisée, Red Apple, Green Apple, Dried Cranberries, Silvered Almonds and a Sweet Berry Dressing.

### **Goat Cheese Salad [D, N, V]**

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

**All Salads AED 300 / Person**



# MAIN DISHES

## WESTERN CLASSICS

### Mama's Roast Turkey [G, D, N, M]

THE MOST DECADENT TURKEY!

AED 995

Our Turkeys are 8-9 Kg | Brined for 48 hours, Made with Love!

#### Choice of 1 Stuffing

**Option 1 — Oriental Stuffing**  
(Arabic Rice, Minced Beef and Toasted Nuts)

**Option 2 — Traditional Southern Stuffing**  
(Beef Sausage, Toasted Croutons, Cranberry, Apple, Chestnuts and Gravy)

\*\*Served with Maple Sage Gravy & Homemade Cranberry Sauce & 2 Sides\*\*  
(Included in Price)

Serves 10 guests | Pre-Ordering of 3 days is required

### Whole De-Boned Corn-Fed Chicken [G, D, M, CN]

Charcoal Roasted Tender Roasted Whole Spanish Chicken with Homemade Gravy.

AED 200 (Serves 4 Guests)

Choice of 3 Styles:  
Lebanese / Portuguese / Peri Peri

### Australian Grain Fed Beef Wellington 1KG [G, D, M, E]

Beef Tenderloin with Mushroom Duxelles in a Puff Pastry served with Homemade Gravy.

AED 700 (Serves 6 guests )

### Smoked Angus Beef Brisket [D]

Succulent 14 Hour Smoked and Slow Cooked Brisket. A Perfect Southern Holiday Special Treat!

AED 400 (Serves 10 guests )

### Beef Bourguignon [C, D]

Traditional French Beef Stew with 0.0% Red Wine, Carrots, Onions and Mushroom.

AED 450 (Serves 10 guests )

### Baked Whole Crusted Salmon [F, N, D]

Topped with Dried Cranberries, Parmesan Cheese, Almond, Soft Herbs, Pomegranate Shower.  
Served with a Lemon Caper Dill Sauce.

AED 500 (Serves 10 guests )



## MAIN DISHES — WESTERN CLASSICS

### **Mushroom Wellington [G, D, V, E]**

Our Meatless Version of the Beef Wellington with Mixed Mushrooms. Served with a Vegetarian Gravy.

**AED 400 (Serves 6 guests )**

### **Lobster Spaghetti [G, D, SF]**

A Rich Lobster Spaghetti with Canadian Lobster and a Tomato Sauce Made with Lobster Bisque.

**(Market Price)**

### **Lobster Thermidor [G, D, SF]**

Classic French Preparation of Tender Canadian Lobster with 0.0% White Wine and Mustard Cream Sauce. Finished with Gruyere Cheese.

**(Market Price)**

---

## MAIN DISHES — EASTERN DELICACIES

### **Mama's Koosa Warak Enab [CN]**

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

**AED 500 (Serves 8 guests )**

### **Rustic Lamb Bone-in Roast [D]**

Slow Roasted and Braised Bone-In Lamb Leg in Homemade Lamb Stock, Mixed with Date Gravy.

**AED 500 (Serves 10 guests )**

---

## S I D E D I S H E S

Additional Sides are AED 20 per portion

**Celery Root Puree [V, D]**

**Roasted Root Vegetables [V, D]**

**Honey Roasted Parsnips [V, D]**

**Dauphinoise [V, D]**

**Cauliflower Cheese [V, D]**

**Maple Glazed Heirloom Carrots with Pecans [V, D, N]**

**Braised Red Cabbage [V, D]**

**Maple-Glazed Brussels Sprouts with Toasted Hazelnuts [V, D, N]**

**Duck Fat Roasted Potatoes [D]**

**Roasted Jumbo Green Asparagus [V, D]**

**Herb-Roasted Potatoes [V, D]**

**Roasted White Asparagus with Lemon, Olive Oil and Garlic [V]**

**Yams with Caramelized Pecans and Toasted Marshmallows [V, D, N]**

**Green Beans with Magic Aioli Sauce [F, D]**

**Mashed Potatoes [V, D]**

**Truffle Potato Mash [V, D]**



## CASSEROLES, TARTS AND PIES

### Spinach And Feta Pie [D, G, V]

Just Like Yaya Used To Make. Filo Pastry, Greek Feta and Sundried Tomato in a Casserole

AED 300 (Serves 6 guests)

### Gigantic Truffled Cheesy Mac [D, G, V]

Mixed Mushroom and Truffle Mac 'n' Cheese. Decadent and Delicious

AED 450 (Serves 10 guests)

### Cheesy Fig Galette [D, G, V, E]

A Delicious Sweet and Savory Tart with Blue Brie Cheese, Figs and Balsamic Drizzle

AED 300 (Serves 6 guests)

### Tomato and Burrata Tart [D, G, V, E]

Arranged Mixed Tomatoes in a Tart with Caramelized Onions and Honey. Topped with Burrata and Served with Homemade Pesto

AED 400 (Serves 6 guests)

### Mushroom & Leek Pie [V, G, D, E]

Roasted Mixed Mushrooms And Leeks With A White Sauce Flavored With Thyme & Peppercorn

AED 380 (Serves 6 guests)

### Beef And Mushroom Pie [G, D, E]

Tender Beef Chuck and Roasted Mushrooms with Fragrant Herbs and Spices

AED 400 (Serves 6 guests)

## CHEESE & CHARCUTERIE ROOM

Ask Our Team For More Premium or Different Selection  
of Cheese and Charcuterie

### Cheese Platter [G, D, N, V]

Served with Crackers, Fresh & Dried fruits, Pickles, Jams, Condiments & Truffle Honey

4 persons — AED 350 | 6 persons — AED 425 | 8 persons — AED 515  
(Manchego, Comté, Brie de Meaux, Blue Stilton)

### Cheese & Charcuterie Platter (Halal) [G, D, M, N]

Served with Crackers, Fresh & Dried Fruits, Mustard, Pickles, Jams, Condiments & Truffle Honey

4 persons — AED 375 | 6 persons — AED 474 | 8 persons — AED 565  
(Manchego, Brie de Meaux, Blue Stilton, Bresoala, Spicy Salami)



## SWEET TREATS

### Bûche De Noel "Yule Log" [G, D, E]

Choose your flavors: Chocolate / Praline / Vanilla

AED 280 (Serves 8 guests)

### Pumpkin Pie [G, D, E]

Homemade Spiced Pumpkin and Cinnamon pie

AED 350 (Serves 8 guests)

### Pecan Pie [G, D, E, N]

A Classic American Pecan Pie

AED 350 (Serves 8 guests)

### Croquembouche [G, D, E]

Salted Caramel Choux Pastry Puffs Piled into a Cone and Bound with Threads of Caramel

AED 320 (Serves 6 guests)

### Sticky Fig Pudding [G, D, N, E]

A Twist To The Classic Sticky Toffee Pudding But Made With Dried Figs. Topped with Toffee Sauce and Toasted Pecans

AED 330

### British Minced Pies (AED 150 for 10pcs) [G, D, E]

10 Pieces Homemade Crusted Tarts, Filled with Soaked Orange Fruits, Dried Fruits and Cranberry, Orange Zest

AED 300

### Pudding Chomeur [G, D, E]

An Ode To Montreal Canada. A Decadent Sponge Cake Cooked in Maple Syrup and Served With A Maple Cream.

AED 300

---

CHECK OUT OUR TEAL MENU FOR Refined SUGAR FREE, GLUTEN FREE & RAW VEGAN DESSERTS

---

## FESTIVE STATIONS

### Our Infamous Cheese And Cold Cuts Cart [D, G, M, N]

A Variety of Premium Cheeses and Cold Cuts Served on our Signature Cheese Cart.

AED 4,750 (Good for 30 guests)

### Raclette Station [D, G]

Freshly Melted Raclette Served with a Side of Homemade Artisan Bread, Cornichons, Roasted Potatoes & Bresaola

3,250 AED (Good for 30 guests)



## FESTIVE STATIONS

### **Pain Perdu Station [D, G, E]**

Our Soft, Decadent French Toast Topped with Vanilla Ice Cream, Maple Caramel and Fresh Fruits

**2,500 AED (Good for 30 guests)**

### **Cookie Skillet Station [D, G, E]**

Our Famous Cookie Skillet Baked Fresh on Site. Served with Multiple Toppings and Ice Creams.  
Absolutely Delicious!

**2,500 AED (Good for 30 guests)**

\*\*  
Good for 30 Guests | 40 AED per Additional Guest  
Prices are For Food Only  
\*\*

## **FINISH AT HOME**

**Chef Prepped Ready to Cook Mains**

### **Ready to Bake Roast Turkey [G, D, N, M]**

Served with Maple Sage Gravy & Homemade Cranberry Sauce

**AED 795**

**Choice of 1 Stuffing**

**Option 1 — Oriental Stuffing**  
(Arabic Rice, Minced Beef and Toasted Nuts)

**Option 2 — Traditional Southern Stuffing**  
(Beef Sausage, Toasted Croutons, Cranberry, Apple, Chestnuts and Gravy)

### **Ready to Bake Beef Wellington 1Kg [G, D, M, E]**

Beef Tenderloin with Mushroom Duxelles in a Puff Pastry served with Homemade Gravy

**AED 600 (Serves 6 guests )**

### **Ready to Bake Mushroom Wellington [G, D, V, E]**

Our Meatless Version of the Beef Wellington with Mixed Mushrooms. Served with a Vegetarian Gravy

**AED 300 (Serves 6 guests )**

### **Rustic Lamb Bone-in Roast [D]**

Slow Roasted and Braised Bone-In Lamb Leg in Homemade Lamb Stock, Mixed with Date Gravy.

**AED 500 (Serves 10 guests )**



**FINISH AT HOME**

**Baked Whole Crusted Salmon [F, N, D]**

Topped with Dried Cranberries, Parmesan Cheese, Almond, Soft Herbs, Pomegranate Shower.  
Served with a Lemon Caper Dill Sauce.

**AED 450 (Serves 10 guests )**

**Christmas Baked Brie [V, D, N]**

Premium Baked Camembert Topped with Caramelized Onions, Almonds, Dried Figs & Pepper Jelly.

**AED 325 (Serves 6 guests )**

**Prawn Cocktail [SF, E, M, G]**

1KG Classic Poached Prawn Cocktail Served with Marie Rose Sauce & Lemon Wedges

**AED 290 (Serves 6 guests )**

---

**Honey Roasted Parsnips [V, D]**

**Duck Fat Roasted Potatoes [D]**

**Herb-Roasted Potatoes [V, D]**

**Maple Glazed Heirloom Carrots with Pecans [V, D, N]**

**Maple-Glazed Brussels Sprouts with Toasted Hazelnuts [V, D, N]**

**Roasted Root Vegetables [V, D]**

**Roasted Jumbo Green Asparagus [V, D]**

---

[C]	Celery	[G]	Gluten	[S]	Soys
[CN]	Cinnamon	[M]	Mushroom	[V]	Vegetarian
[D]	Dairy	[N]	Nuts	[VG]	Vegan
[E]	Egg	[SM]	Sesame	[SP]	Spicy
[F]	Fish	[SF]	Shellfish		

---