



THE
ART
OF
HOSTING



THE ART OF HOSTING
FESTIVE MENU

FOR BOOKINGS

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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)

SIDE DISHES

Additional Sides are AED 20 per portion

Celery Root Puree [V, D]

Honey Roasted Parsnips [V, D]

Cauliflower Cheese [V, D]

Braised Red Cabbage [V, D]

Duck Fat Roasted Potatoes [D]

Herb-Roasted Potatoes [V, D]

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

Mashed Potatoes [V, D]

Truffle Potato Mash [V, D]

Roasted Root Vegetables [V, D]

Dauphinoise [V, D]

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

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

Roasted Jumbo Green Asparagus [V, D]

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

Green Beans with Magic Aioli Sauce [F, 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, Bresola, 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)

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

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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
[CN] Cinnamon
[D] Dairy
[E] Egg
[F] Fish

[G] Gluten
[M] Mushroom
[N] Nuts
[SM] Sesame
[SF] Shellfish

[S] Soys
[V] Vegetarian
[VG] Vegan
[SP] Spicy
