



CORPORATE MENU

FOR BOOKINGS

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

THE MEDITERRANEAN TABLE

Created for corporate fixed contract catering and team lunches, each menu is designed for sharing and bringing people together. From colourful salads and mezze to charcoal-grilled favourites, slow-cooked meats and comforting classics, select from our collection to create a table tailored to your occasion.

SOUPS

Avgolemono [G, E]

Greek chicken, lemon and rice soup thickened with egg.

Chickpea & Rosemary

Chickpeas simmered with rosemary, tomato and garlic, then lightly blended.

Soup Harira

Moroccan tomato, lentil and chickpea soup with coriander.

Soup Minestrone Verde

Courgette, beans, spinach and herbs in a light tomato-vegetable broth.

Red Lentil & Cumin

Red lentil soup with cumin, tomato and aromatic vegetables.

Roasted Pepper and Tomato

Roasted peppers and tomatoes blended with garlic, basil and olive oil.

Roasted Pumpkin & Sage

Roasted pumpkin blended with sage, garlic and vegetable broth.

Wild Mushroom & Thyme [D]

Mixed mushrooms blended with thyme, garlic and a touch of cream.

SANDWICHES

Club Sandwich [G, E]

A three-layer club with roasted chicken, crisp turkey bacon, egg, lettuce, tomato and herb mayonnaise.

Tuscan Tuna [G, F]

Tuna, cannellini bean, roasted pepper and caper salad in ciabatta with lemon, parsley and olive oil.

Avocado & Roasted Beet [G, D]

Avocado, glossy roasted beet, whipped feta and rocket in seeded toast with citrus and pumpkin seeds.

Chicken Avocado [G, D]

Grilled chicken, avocado, tomato and crisp lettuce with a fresh herb yoghurt dressing in ciabatta.

Falafel [G, SM]

Falafel, silky tahini, pickles and fresh salad in a warm contemporary pita.

Chicken Shawarma [G, D]

Charred spice-marinated chicken, toum, cucumber pickles and parsley in a crisp-edged flatbread.

SALADS

Authentic Greek Salad [D]

Ripe tomato, cucumber, peppers, Kalamata olives, capers, oregano and feta.

Roasted Beetroot, Orange & Feta [D, N]

Marinated beetroot, fresh orange, shaved fennel, candied walnuts, feta and chives.

Mediterranean Lentil Salad

Earthy lentils, crisp vegetables, apple, fennel, cherry tomato and a touch of jalapeño.

Fattoush [G]

Crisp vegetables, pomegranate, radish and fresh herbs with sumac and toasted bread.

Lina's Salad [D, N]

Baby spinach, frisée and romaine, pomegranate, spring onion and walnuts.

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Pesto Fusilli [D, N, G]

Fusilli tossed with basil pesto, sun-dried tomato, toasted pine nuts and Parmesan.

Mediterranean Corn Salad

Sweet corn, red pepper and onion with coriander, parsley and torn mint.

Build Your Own Salad

Romaine Lettuce, Red Radish, Cucumber, Cherry Tomato

MEZZE

Mouttabal [SM, N]

Deeply smoky aubergine blended with tahini and lemon, finished with toasted pine nuts.

Classic Tzatziki [D]

Thick strained yoghurt with cucumber, dill, mint, garlic and extra virgin olive oil.

Muhammara [N]

Sweet roasted peppers and toasted walnuts with pomegranate molasses.

Hummus [SM]

Silky chickpea and tahini hummus with lemon and extra virgin olive oil.

SMALL BITES

Chicken Croquetas [G, D]

Crisp Spanish-style croquetas with a creamy roast chicken and béchamel centre.

Fattet Batenjan Cups [G, D, SM]

Crisp pita cups layered with roasted aubergine, chickpeas and garlic-tahini yoghurt.

Mediterranean Vegetable & Feta Mini Quiche [G, D, E]

Roasted courgette, red pepper, spinach, feta and herbs in crisp shortcrust pastry.

Kibbeh [N, G]

Golden bulgur shells filled with aromatic seasoned beef and toasted pine nuts.

Vine Leaves

Tender vine leaves wrapped around fragrant rice, tomato, onion, herbs and lemon.

Cheese Börek [D, G, E]

Golden pastry generously filled with seasoned white cheese and fresh herbs.

Cheese Rolls [D, G, E]

Crisp pastry rolls filled with seasoned cheese.

Crispy Spring Rolls [G, E]

Mixed vegetable spring rolls served with sweet chilli sauce.

Prawn & Courgette Fritters [SF, G, E]

Crisp prawn and courgette fritters with lemon-herb aioli.

MAIN DISHES

BEEF

Daube de Boeuf Provençale

Slow-braised beef with tomato, olives, orange and Provençal herbs in a rich, glossy jus.

Smoked Angus Beef Brisket [S, G]

Slow-smoked Angus brisket with a restrained glaze, pickled shallots and fresh herbs.

Italian Meatballs [G, N, D]

Juicy beef meatballs in rich tomato fondue with Parmesan and fresh basil.

Beef Kofta [SM]

Flame-grilled beef kofta with tahini, sumac onions and fresh herbs.

[CONTINUE >](#)



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CHICKEN

Harissa & Preserved Lemon Charcoal Chicken

Charcoal-grilled chicken lacquered with harissa and preserved lemon, finished with fresh herbs.

Chicken Souvlaki [D]

Lemon and thyme-marinated chicken with herb yoghurt and charred citrus.

Chimichurri Charcoal Chicken

Whole charcoal chicken marinated with parsley, garlic, vinegar and olive oil.

Thai Red Curry Chicken

Chicken slow-cooked in aromatic red curry and coconut sauce.

Chicken Chasseur [D]

Roasted chicken with mushrooms, tomato and tarragon in a classic hunter-style sauce.

Shish Tawook [D]

Tender marinated chicken, grilled and served with toum, crisp pickles and sumac.

Butter Chicken [D, N]

Charred chicken folded through a silky tomato, butter and aromatic spice sauce.

Chicken Musakhan [G, N]

Sumac-roasted chicken with slow-cooked onions, crisp flatbread and toasted pine nuts.

Chicken Biryani [G, N, D]

Fragrant spiced chicken layered with saffron rice, crisp onions and fresh herbs.

Roast Baby Chicken Served with an Oriental Hashweh [D, N]

Roasted baby chicken on a bed of aromatic beef and spiced rice with toasted pine nuts. Served with a side of cucumber yogurt

LAMB

Lamb Kofta

Flame-grilled lamb kofta with smoked aubergine, fresh herbs and sumac.

Mutton Biryani — Chef's Special [G, D]

Fragrant spiced mutton layered with saffron rice, crisp onions and fresh herbs.

FROM THE SEA

Oven-Baked Salmon, Lemon & Herbs [F]

Herb-baked salmon finished with a bright lemon glaze and seasonal vegetables.

Sayadieh [SM, D, F]

Spiced fish with deeply caramelised onion rice, tahini sauce and crisp onions.

Harissa Prawns, Lemon & Herbs [SF]

Charred prawns with harissa, preserved lemon, garlic and fresh herbs.

Garlic Prawns Provençale [SF]

Prawns sautéed with garlic, tomato, parsley, lemon and extra virgin olive oil.

Prawn Saganaki [SF, G, D]

Prawns baked in rich tomato sauce with feta, oregano and fresh herbs.

Coconut & Lime Prawn Curry [SF]

Prawns simmered in a fragrant coconut sauce with lime, ginger and aromatic spices.

FROM THE GARDEN

Cauliflower Steak, Tahini & Pomegranate [SM, N]

Charred cauliflower with silky tahini, pomegranate, fresh herbs and toasted seeds.

Aubergine Involtni & Whipped Feta [D] ★

Grilled aubergine rolled around whipped feta, served over tomato fondue with basil oil.

Aubergine Parmigiana [D]

Layers of roasted aubergine, rich tomato, mozzarella, Parmesan and basil.

Ratatouille Provençale

Courgette, aubergine, peppers and tomato slowly cooked with Mediterranean herbs and basil oil.

Vegetable Souvlaki, Pita & Tzatziki [D, G]

Charred Mediterranean vegetables with warm pita and cooling tzatziki.

White Bean Cassoulet

Creamy white beans and Mediterranean vegetables beneath a golden herb crust.

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Moroccan Vegetable Tagine

Jewel-toned vegetables and chickpeas with preserved lemon and aromatic Moroccan spices.

TRAYBAKES

Classic Beef Lasagne [D, G]

Layers of slow-cooked beef ragù, pasta and creamy béchamel finished with Parmesan.

Moussaka [D]

Layers of aubergine and seasoned beef beneath golden béchamel and rich tomato.

Mediterranean Chicken Traybake

Roasted chicken with tomato, artichoke, olives, lemon and Mediterranean herbs.

Kafta Bil Sinieh

Oven-baked kafta layered with potato, tomato and white onion baked in a tray with a rich tomato sauce.

Kafta Bil Tahini [N]

Oven-baked kafta layered with potato and baked in a rich tahini sauce. Topped with pine nuts.

Baked Mac & Cheese [D, G]

Silky macaroni and cheese beneath a golden herb crumb, finished with fresh chives.

ON THE SIDE

Saffron Pilaf [D]

Fragrant long-grain rice infused with saffron and warm aromatics.

Lemon & Herb Couscous

Fluffy couscous with lemon zest and fresh Mediterranean herbs.

Broccolini, Garlic, Chilli & Lemon

Charred broccolini with garlic, chilli and fresh lemon.

Provençal Roasted Root Vegetables

Seasonal roots roasted with garlic and Provençal herbs.

Mediterranean Roasted Potatoes

Golden roasted potatoes with garlic, lemon and herbs.

What's Included:

1 x soup + bread station
1 x salad
1 x salad bar
2 x appetizers (sandwich / bites / mezze)
2 x protein mains
1 x vegetarian main
2 x sides

AED 58/head

Corporate Buffet Catering

Service Information & Terms

Minimum Headcount:

Minimum of 50 guests per day. Fluctuations in daily headcount can be accommodated with a minimum of one week's notice.

Menu Planning:

Weekly menus will be submitted to the client one week in advance for review.

Food Service:

All menus are prepared fresh daily and delivered hot, with hot dishes presented in chafing dishes ready for buffet service.

Lunch Service:

Standard lunch service is from 12:00 PM to 2:00 PM.

Equipment & Tableware:

Plates, cutlery, serving utensils, chafing dishes and standard buffet equipment are included.

Delivery & Collection:

Daily delivery and collection of catering equipment will be arranged by The Art of Hosting.

Delivery Charge:

A daily delivery and collection charge of AED 80 applies.

Optional Service Staff:

A dedicated full-time waiter can be provided at an additional charge of AED 2,500 per month.

Service Staff Scope:

Where a dedicated waiter is selected, the waiter will support the daily buffet setup, service period, replenishment, clearing and coordination of catering equipment.

Additional Requirements:

Any requirements outside the agreed menu, service hours, equipment or staffing scope may be quoted separately.



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