



LIVE STATIONS

FOR BOOKINGS

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



THE
ART
OF
HOSTING

SMOKE HOUSE

15 GUESTS

AED 2,550/package . AED 170/guest

(Food only. Chef + Equipment charges are additional)

STARTERS

Guacamole [G]

Avocado, Coriander, Red Onions, Lime Juice, Chili Flakes & Tortilla Chips

Butter Sourdough [G, D]

Warm sourdough served with whipped butter, smoked salt and honey glaze

Charred Baby Gem Salad with Honey Dressing [D]

Grilled Baby Gem, Manchego cheese, finished with a Honey dressing

FROM THE GRILL

Chicken Burger [G, D, E]

Slow-grilled cornfed chicken basted with Honey Glaze, Coleslaw, Pickles

Smashed Burger [G, D]

Grilled Black Angus Smashed Burger, Pickles, Iceberg finished with a classic Burger Sauce

House Smoked Brisket [G]

Carved Slow Cooked Brisket served with Potato Buns

SAUCE SELECTION

BBQ Sauce

Sweet and smoky classic BBQ sauce with molasses

Honey Glaze

Lightly spiced honey glaze with Tennessee Honey

Smoked Chimichurri

Fresh herbs, garlic and olive oil

SIDE SELECTION

Grilled Sweetcorn on the Cob with Citrus Butter [D]

Charred Sweetcorn finished with lemon butter and charred citrus

Skin on Fries

Skin on Fries

PREMIUM BBQ STATION

10 GUESTS

AED 195/guest

(Food only. Chef + Equipment charges are additional)

STARTERS

Sourdough Bread [G]

Freshly sliced sourdough served for the table.

Caesar Salad [D, F, G]

Romaine, Parmesan, spiced croutons and classic Caesar dressing.

FROM THE GRILL

Australian Grain-Fed Tenderloin

Premium Australian beef tenderloin, grilled to order.

Jumbo Prawns [SF]

Jumbo prawns grilled with lemon and olive oil.

Spatchcock Corn-Fed Chicken

Whole corn-fed chicken, marinated and grilled over charcoal.

Vegetable Skewer

Charred Mediterranean vegetable skewer



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ALLERGENS

Celery (C), Mollusks (MC), Dairy (D), Egg (E), Fish (F), Gluten (G), Mustard (M), Nuts (N), Peanuts (P), Sesame (SM), Shellfish (SF), Soya (S), Vegetarian (V), Vegan (VEGAN), Served Raw (RW)

SAUCES

Chimichurri

Fresh parsley, garlic, chilli, vinegar and olive oil.

Entrecôte Steak Sauce [D, E, M]

Creamy tarragon and mustard steak sauce.

BBQ Sauce[M]

Smoky barbecue sauce with tomato and spices.

SIDES

Grilled Vegetables

Seasonal vegetables grilled with olive oil and herbs.

Rosemary-Roasted Potatoes

Crisp roasted potatoes with garlic and rosemary.

Each person will receive 1 portion of protein, total 3 and starters and sides are for sharing.

Chef is excluded, cost is 400 AED

Set up charges are 1000 AED for the equipment and plates.

PIZZA

30 GUESTS

AED 3,050/package

Burrata [G, D]

Tomato, mozzarella, fresh burrata and rocket.

Margherita [G, D]

Tomato, mozzarella, fresh basil and olive oil.

Mortadella [G, D, N]

Mortadella, burrata, mozzarella and pistachio.

Quattro Formaggi [G, D]

Mozzarella, Provolone, Gorgonzola and Parmesan.

Pepperoni[G, D]

Tomato, mozzarella and spicy beef pepperoni.

Truffle Mushroom [G, D]

Wild mushrooms, truffle cream and truffle oil.

Includes 15 pizzas with a minimum of 5 pizzas per selection.

All equipment and chefs included

Additional Pizza will cost AED 70

PASTA STATION

10 GUESTS

AED 150/guest

Classic Focaccia [G]

Freshly baked Italian focaccia, sliced and served warm.

PASTA & RISOTTO

Mixed Mushroom Truffle Rigatoni [G, D]

Rigatoni with mixed mushrooms, vegetable reduction, cream and truffle.

Rigatoni Arrabbiata [G, D]

Rigatoni tossed in a homemade cherry tomato arrabbiata sauce with Parmesan and fresh green and red chillies.

Risotto al Verde [D]

Creamy pea-puree risotto with Parmesan, green peas and sundried tomato.

Each person will receive 1 of each pasta total 3

Chef is excluded, cost is AED 400

Set up charges are AED 1,000 for the equipment and plates

If only Risotto only AED 45 per portion with a surcharge of AED 500 for the wheel + equipment, minimum 20 people

[CONTINUE >](#)



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PAELLA

20 GUESTS

AED 3,900/package . AED 195/guest

Cold Cuts [D]

Selection of bresaola, roasted turkey, Manchego and Brie.

Croquetas [G, D]

Manchego Cheese Croquetas

Gambas al Ajillo (Spanish Garlic Shrimp) [S, F]

Prawns sautéed with garlic, olive oil and a touch of chilli.

Paella Station [SF, F]

Saffron Bomba rice with prawns, calamari, seabass and mussels, cooked in rich fish stock.

Spanish Omelette [E, D]

Classic Spanish tortilla with potato and onion.

Chef is excluded, cost is AED 400

Set up charges are AED 1,000 for the equipment and plates

LATINO BRASA

20 GUESTS

AED 5,000/package . AED 250/guest

Guacamole

Avocado, Coriander, Red Onions, Lime Juice, Chili Flakes

SKEWERS

Beef Anticucho

Chargrilled beef anticucho with a smoky, lightly spiced Peruvian glaze.

Prawn Anticucho [SF]

Chargrilled prawns with a smoky anticucho marinade and chives.

Black Cod [F]

Chargrilled black cod with a bright Chilean-style marinade and chives.

Chicken Anticucho

Chargrilled chicken thigh with classic anticucho marinade and chives.

Setas Anticucho

Portobello mushrooms grilled with anticucho-style marinade and chives.

Shiitake Anticucho [D, S]

Shiitake mushrooms with soy-tamarind butter and chives.

SIDES

Grilled Asparagus

Fire-grilled asparagus with shallot dressing and chives.

Corn Salad

Sweet corn salad with roasted pepper, onion, parsley and mint.

Arroz Rojo

Tomato Fragrant Rice, black beans, Corn

Each person will receive 1 skewer of each, total 6 and sides are for sharing

Chef is excluded, cost is AED 400

Set up charges are AED 1,000 for the equipment and plates



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JAPANESE YAKITORI

20 GUESTS

AED 4,500/package . AED 225/guest

Beef Yakitori [SM, S]

Chargrilled beef skewer glazed with yakitori sauce, spring onion and sesame.

Black Cod Miso Yakitori [F]

Black cod skewer glazed with miso and finished with spring onion.

Chicken Yakitori

Chargrilled chicken thigh skewer with a sweet and smoky glaze and chives.

Salmon Yakitori [F, SM, S]

Salmon skewer with ginger teriyaki, sesame and spring onion.

Sirloin [SM]

Grilled beef sirloin with rosemary and green chilli.

Spicy Beef

Tender Angus beef skewer with spicy glaze and spring onion.

Grilled Corn [D]

Grilled corn with yuzu butter and chives.

Baby Spinach Salad [F, D]

Baby spinach with Parmesan, yuzu dressing and bonito.

Japanese Baked Potato

Charcoal Baked Potato with Yuzu Butter

Sushi Rice

Steamed Sushi Rice with Roasted Sesame Seeds and Teriyaki Sauce on the Side

Chef is excluded, cost is AED 400

Each person will receive 1 skewer of each, total 6 and sides are for sharing

Set up charges are AED 1,000 for the equipment and plates

LAMB LOKMA

30 GUESTS

AED 5,000/package

Includes

16kg Spit Roast Australian Lamb
Fresh Saj

Sauces

Daqaos, Fresh Chatta, Tzatziki

Condiments

Mixed Oils, Fresh Herbs, Spices

Sides

Roasted Fingerling Potatoes, Fresh Moultabal



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