

Dinner Buffet

Dinner buffets are served with bread service and freshly brewed coffee, decaffeinated coffee and iced tea.
Parties with fewer than 30 guests will be charged a \$50 small-group fee. Minimum of 20 pp for a buffet.

The Grand Vizier

Select two starters, two vegetables, two starches, three entrées and one dessert
\$39 per person

The Velvet Carpet

Select one starter, two vegetables, one starch, two entrées and one dessert
\$36 per person

Diamonds and Rubies

Select two starters, one vegetable, one starch, one entrée and one dessert
\$27 per person

Starters

- Frisée with candied walnuts, apples, grapes, blue cheese and cider vinaigrette
- Salad of romaine hearts, feta cheese, cucumber, grape tomatoes, red onions and roasted red and yellow peppers
- Baby green beans with prosciutto and Gruyère
- Southwest charred corn and jicama salad
- Seasonal roasted mushroom salad with thyme and sherry
- Cilantro potato salad
- Israeli couscous with mint, tomatoes and lemon
- Classic cracked-wheat tabouleh
- Panzanella (toasted focaccia, cucumbers, celery and red onions)
- Pasta salad with Kalamata olives and sun-dried tomatoes
- Avocado, tomatoes, corn, aged cheddar & chipotle sherry vinaigrette
- Classic Caesar salad
- Fruit display
- Vegetable crudité

Starch Selections

- Parmesan smashed red potato skins
- Bacon cheddar mash
- Vegetable rice pilaf
- Wild rice with cherry and curry
- Whipped Yukon mash
- Pepperjack cream polenta
- Smoked mozzarella gratiné

Vegetable Selections

- Baby green beans
- Stir-fried vegetables
- Honey-glazed carrots
- Cauliflower gratiné
- Chef's seasonal selection

Entrée Upgrades

- Roast beef tenderloin with mushroom and Cabernet demi-glacé.....\$6 per person
- Roasted dry-aged prime rib au jus with horseradish sauce.....\$5 per person

Entrée Selections

- Blackened steak tips with béarnaise
- Char su Asian beef spare ribs with ginger
- Brined roasted Iowa pork loin with bourbon apple jus
- Cajun Alfredo, farfalle pasta with grilled chicken, peas and andouille
- Baked chicken penne with vodka tomato cream
- Grilled chicken breast Piccata with caper berries
- Sugar dijon-glazed Atlantic salmon with corn black bean salsa
- Lemon herb poached filet of Basa
- Vegetarian stirred fried rice with Cajun tofu
- Spiced grilled flank steak with tomatoes and cilantro

Dessert Selections

- Brownies and cookies
- Carrot cake
- Cheesecake
- Mini chocolate pot de crème
- Mini tiramisu martini
- Strawberry shortcake
- Duet of chocolate mousse

Please note the above prices are subject to a 22% service charge and 9.725% sales tax. 0807

—Aladdin Holiday Inn Downtown Kansas City 1215 Wyandotte Kansas City, MO 64105 816.421.8888 www.hialaddin.com

Dinner Entrée Selections

All entrées include presentation of garden salad with our house dressing; choice of starch; choice of vegetable; choice of dessert, bread service with butter and is served with freshly brewed coffee, decaffeinated coffee and iced tea.

Kansas City Pride 8oz. filet mignon grilled to medium rare and served with red wine jus	\$45 per person
10oz. dry-aged prime rib with dijon jus and horseradish sauce	\$44 per person
12oz. Kansas City strip with garlic compound butter	\$41 per person
Char Su Asian beef spare ribs with ginger	\$31 per person
Brined 12oz. Iowa pork chop with bourbon-apple jus	\$36 per person
Cajun Alfredo penne with grilled chicken and peas and andouille	\$29 per person
Baked chicken penne with vodka tomato cream	\$29 per person
Pan roasted chicken breast piccata with caper berries	\$32 per person
Sugar dijon glazed Atlantic salmon with corn-black bean salsa	\$34 per person
Lemon-herb poached filet of Basa	\$31 per person
Filet and chicken: a tender 5oz. filet mignon with a 5oz. grilled seasoned chicken breast with rosemary demi-glacé	\$45 per person
(substitute salmon for chicken for \$3 per person)	
Lemon jumbo shrimp with jalapeño and rosemary	\$37 per person
Vegetarian stir-fried rice with Cajun tofu	\$28 per person

Starches

- Parmesan smashed red potato skins
- Bacon-cheddar mash
- Vegetable rice pilaf
- Wild rice blend with dried cherries and curry
- Whipped Yukon mash
- Pepper jack creamy polenta
- Smoked mozzarella gratiné

Vegetables

- Baby green beans
- Julienne vegetables
- Baby carrots
- Asparagus
- Broccolini
- Broccoli and cauliflower

Desserts

- Cheesecake, spiced carrot cake or chocolate mousse tower.

Salad Upgrades

- Spinach salad with almonds, strawberries and goat cheese
- Caesar with roasted garlic dressing
- Greek salad with romaine and lemon parsley dressing
- \$3 per person

Dessert Upgrades

- Chef's seasonal Crème Brulée
- Crepes with apple and cherry caramel
- Tiramisu with Chambord Anglaise
- \$3 per person