

Lunch Buffets

Lunch Buffets served with freshly brewed coffee, decaffeinated coffee and iced tea.
Parties under 30 people will be charged a \$50 small group fee. Minimum of 20 people for a buffet.

The Grand Vizier Kansas City Buffet

Tender Baby Back Ribs, Cornmeal dusted catfish,
Maple pepper and molasses baked beans,
Cilantro Potato Salad, Corn on the Cob, and Napa Cabbage Salad
Pecan Pie
\$35 per person

The Sultan Kansas City Buffet

17 hour smoked pulled pork with black pepper brioche buns
Maple Pepper and molasses baked Beans,
Cilantro Potato Salad, Cole Slaw,
Cookies and Chocolates
\$25 per person

Italian Buffet

Tomato and parmesan Bisque
Chicken with mushroom Marsala wine sauce
Sausage and peppers with penne pasta
Seafood and vegetable frito misto
Italian Garden Salad with dressing
Garlic Breadsticks
Tiramisu
\$19 per person

Pasta Buffet

Includes Italian garden salad with dressing, garlic breadsticks, Tiramisu dessert and your choice of:

Pasta—choice of two

Farfalle, Penne or Cavatapi

Sauce—choice of two

Alfredo, Cajun Alfredo, Bolognese, Marinara or Basil Walnut Pesto

Ingredients—choice of four

Mushrooms, Chicken, Bell Peppers, Onions, Artichoke Hearts, Italian Sausage, Capers, Tomatoes,
Aged Parmesan or Shredded Provolone

\$19 per person

Deli Buffet

Served with Aladdin House Salad with lemon parsley vinaigrette, crispy potato chips,
a selection of fresh breads, condiments, garnish and your choice of three meats and three cheeses.

Meats

Peppered Turkey, Black Forest Ham, Pepperoni, Salami, Roast Beef or Genoa Salami

Cheeses

Cheddar, American, Swiss, Maytag Blue, Port Salut, Cabot White Cheddar or Provolone

\$11 per person

Plated Lunches

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The Grand Vizier

Select two starters, one entrée, one side and one dessert
\$31 per person

The Velvet Carpet

Select one starter, one entrée, one side and one dessert
\$22 per person

Diamonds and Rubies

Select one starter, one entrée and one side
\$19 per person

Lunch Starters

Aladdin house Greek salad
Romaine hearts, Caesar dressing, croutons, Parmesan cheese
Chilled asparagus, balsamic reduction, Parmesan cheese, capers
Baby mozzarella, tomatoes, basil, extra-virgin olive oil
Spinach, prosciutto, strawberries, almonds, raspberry vinaigrette
Provençal crab cake, saffron-lemon aioli
Pepper-crust beef carpaccio, garlic-chive Havarti cheese aioli
Prosciutto, melon salad, balsamic reduction
Chilled grilled vegetables, spicy sriracha-blue cheese sauce
Chilled gazpacho soup, cilantro oil
Vegetable soup, walnut-basil pesto
Tomato-Parmesan bisque, basil oil

Lunch Entrées

Pan-roasted chicken breast, white wine rosemary-garlic sauce
Grilled Italian sausage, hand-crafted tomato sauce, roasted bell peppers
Pan-seared chicken breast, white wine garlic sauce, artichokes, tomatoes, capers
Grilled salmon, grilled asparagus, pesto aioli
Pan-roasted Iowa pork chop, apple-bourbon demi-glacé
Caramelized dijon salmon, cherry tomatoes, roasted onions
Risotto macaroni and cheese, four cheeses, asparagus, tomatoes
Soy molasses-glazed tofu, spicy lemon broccoli
Fried rice with fresh vegetables and eggs

Plated Lunches

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Lunch Sides

Baby green beans
Parmesan smashed red potato skins
Julienne vegetables
Bacon-cheddar mash
Baby carrots
Vegetable rice pilaf
Asparagus
Wild rice blend with dried cherries and curry
Broccolini
Whipped Yukon mash
Broccoli and cauliflower
Pepperjack creamy polenta

Lunch Desserts

Brownies and cookies
Carrot cake
Cheesecake
Mini tiramisu martini
Strawberry shortcake
Duet of chocolate mousse

Lunch Entrée Upgrades

Prosciutto-wrapped salmon, pesto cream sauce (\$5 per person)
Moroccan-spiced rare yellowfin tuna, spicy lobster peanut sauce (\$5 per person)
Grilled Kobe 6oz. beef medallion, bordelaise sauce (\$5 per person)
Garlic pepper-crusted 8oz. Kansas City strip, Pinot Noir jus (\$5 per person)

Dessert Upgrades

Chef's seasonal crème brûlée
Orange chocolate Pot de Crème
Crepes with apple and cherry caramel
Tiramisu with Chambord Anglaise
\$3 per person