

Receptions

*Guidelines for Hors d'Oeuvres: 8 to 10 pieces per person for light hors d'oeuvres;
11 to 12 pieces per person for medium hors d'oeuvres; 13 to 15 pieces per person for heavy hors d'oeuvres*
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Aladdin Hot Canapés

- Warm Potato Blinis with Smoked Salmon, Crème Fraîche, Sevruga Caviar and Dill \$43/dozen
- Chorizo on Fried Tortilla with a Lime Sour Cream \$21/dozen
- Grilled Flatiron Oscar (crabmeat, asparagus and béarnaise) \$33/dozen
- Maine Crab Cakes with Lime Mayonnaise \$43/dozen
- Mini Lobster Thermidor \$43/dozen
- Mini Beef Wellington \$32/dozen
- Mini Assorted Quiches \$26/dozen
- Jumbo Portobello Puffs \$31/dozen
- Lobster-Stuffed Phyllo Pockets \$39/dozen
- Crab Rangoon \$35/dozen
- Seasonal Mushroom Tarts with Sherry and Smoked Paprika \$27/dozen
- Shrimp Saltimbocca (Prosciutto and Sage) \$32/dozen
- Loli-Pop Lamb Chops with Dijon \$11/chop

Aladdin Cold Canapés

- Thai Lobster Salad on a Fried Wonton and Wasabi Caviar \$43/dozen
- Crab-Stuffed Smoked Salmon Roll \$40/dozen
- Deviled Quail Egg, Tomato Jam and Wasabi Caviar \$37/dozen
- Black Olive and Tomato Tapenade on Toasted Focaccia and Arugula Pesto \$25/dozen
- Italian Vegetable Salad on Goat Cheese and Toasted Focaccia \$28/dozen
- Ahi Tuna Tartar with Wasabi and Cucumber \$39/dozen
- Seared Tuna on a Fried Wonton with Wasabi and Sweet Asian Glaze \$39/dozen
- Aladdin Charmoula Chicken in a Saffron Crepe and Roasted Red Pepper Sauce \$27/dozen
- Red California Grapes Wrapped in Gorgonzola Cheese and Pistachio \$24/dozen
- Southwest Scallop Seviche in a Cucumber Cup \$39/dozen
- Smoked Trout Mousse with Horseradish in Parmesan Cheese Puffs \$37/dozen
- Cheese Puffs with Southwest Chicken Salad \$29/dozen
- Steak Tartar on Toast Points with Horseradish and Capers \$37/dozen
- Duck Confit Salad on Raisin Bread Croutons \$37/dozen
- Cheese Puffs with Crabmeat Salad and Avocado \$41/dozen
- Toast Points with Sliced Prosciutto, Melon and Goat Cheese \$25/dozen
- Rye Toast Points with Boursin Cream Cheese Mousse and Candied Walnuts \$22/dozen

*All prices are subject to change due to seasonality. *Minimum order of 4 dozen.
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

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Salad Displays

Each salad display serves approximately 25 people

- Frisée with Candied Walnuts, Apples, Grapes, Blue Cheese and Cider Vinaigrette \$45/bowl
- Salad of Romaine Hearts, Feta Cheese, Cucumbers, Cherry Tomatoes, Red Onions and Roasted Red and Yellow Peppers \$45/bowl
- Baby Green Beans with Prosciutto and Gruyère \$55/bowl
- Southwest Charred Corn and Jicama Salad \$38/bowl
- Seasonal Roasted Mushroom Salad with Thyme and Sherry \$39/bowl
- Mediterranean Potato Salad \$38/bowl
- Cilantro Potato Salad \$38/bowl
- Israeli Couscous with Mint, Tomatoes and Lemon \$32/bowl
- Classic Cracked-Wheat Tabouleh \$31/bowl
- Panzanella (Toasted Focaccia, Cucumbers, Celery and Red Onions) \$34/bowl
- Pasta Salad with Kalamata Olives and Sun-Dried Tomatoes \$35/bowl
- Avocado, Tomato, Corn, Aged Cheddar and Chipotle Sherry Vinaigrette \$42/bowl

Displays

Each display serves approximately 25 people

- Seasonal Garden Vegetables with House-Made Dipping Sauce \$45/tray
- Selection of Imported Cheeses and Cherry Walnut Bread \$75/tray
- Seafood Display of Seasonal Oysters \$32/dozen; Shrimp Cocktail \$28/dozen; Sliced Smoked Salmon, Crème Fraîche, Capers and Toast Points \$40/half-pound
- Antipasto Platter with Aladdin Artisan Olive Salad \$55/tray
- Caviar, Toast Points, Snipped Chives, Dilled Crème Fraîche, Chopped Egg and Minced Red Onion \$110/ounce
- Seasonal Fruit Platter \$45/tray
- Spinach and Artichoke Dip with Lime-Scented Chips \$30/pan
- Chicken Wings with a Choice of Aladdin's Three Signature Sauces \$15/dozen
- Fried Oysters with House-Made Jalapeño Jelly \$32/dozen
- Oysters Rockefeller \$32/dozen
- Assorted Handmade or House-Made Truffles and Cookies \$24/dozen

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Aladdin Tea Sandwiches

- Watercress and Cream Cheese \$28/dozen
- English Cucumber and Sun-Dried Tomato Pesto \$28/dozen
- Deviled Ham \$28/dozen
- Open-Faced BLT with Lemon Aioli \$29/dozen
- Smoked Salmon and Dilled Crème Fraîche \$31/dozen
- Grilled Eggplant, Prosciutto and Herbed Ricotta Panini \$31/dozen
- Black Forest Ham, Caramelized Vidalia and Dijon Panini \$31/dozen
- Pastrami with Curried Onion Relish \$31/dozen

Fork, Spoon and Brochette

- Thai Peanut Chicken Satay \$24/dozen
- Antipasto Brochette \$25/dozen
- Bacon-Wrapped Shrimp and Thai Peanut Sauce \$32/dozen
- Chilled Tomato Gazpacho with Basil Oil \$29/dozen
- Chilled Melon Soup and Riesling \$28/dozen
- Cabernet and Rosemary Beef Brochette \$31/dozen
- Tomato and Fresh Mozzarella Brochette \$29/dozen
- Prosciutto and Melon Brochette \$29/dozen
- Melon Brochette with Honey Lime Syrup \$28/dozen
- Beef Negimaki \$37/dozen
- Roquefort Cheesecake with Walnut Crust and Balsamic Reduction \$31/dozen
- Seasonal Oyster Martini with Sky Mignonette \$38/dozen
- Bread, Tomato and Cucumber Brochette (Panzanella) \$25/dozen
- Buckwheat Noodle Salad with Thai Peanut Dressing \$25/dozen
- Shrimp Cocktail \$30/dozen
- Tuna Confit with Wasabi and Bar Soy \$37/dozen
- Crab Salad with Avocado \$41/dozen
- Duck Confit with Apples and Brie \$37/dozen

Mini Sweet Indulgences

- Double Cream Milk Chocolate and Chambord Shooter \$25/dozen
- S'More Shooter with Amaretto and Graham Cracker Rim \$24/dozen
- Lemon Drop Shooter with Biscotti and Grand Marnier Rim \$23/dozen
- Mini Double Cream Chocolate Pot de Crème with Blackberry Compote \$25/dozen
- Seasonal Fruit Tartlets \$29/dozen
- Tiramisu Martini \$31/dozen
- Seasonal Crème Brûlée \$26/dozen
- Chocolate Terrine with Pistachio Crème Anglaise \$28/dozen
- Trio Chocolate Mousse \$27/dozen
- "Coffee and Cigarettes" Cappuccino Mousse and Chocolate Cigarette \$29/dozen
- Inverted Strawberry Napoleon with Orange Cream \$28/dozen
- Raspberry Wine Cream Slices \$29/dozen

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Small Group Receptions

The following Reception Packages are designed for small groups of 30 people or less.

Diamonds

Your choice of eight of the following Canapés:

(2 dozen of each selection)

Maine Crab Cakes with Lime Mayonnaise

Mini Lobster Thermadore

Mini Beef Wellington

Mini Assorted Quiches

Jumbo Portabella Puffs

Lobster-Stuffed Phyllo Pockets

Crab Rangoon

Red California Grapes Wrapped in
Gorgonzola Cheese and Pistachio

Thai Peanut Satay

Antipasto Brochette

S'More Shooter with Amaretto and

Graham Cracker Rim

Plus the following Displays:

Seasonal Garden Vegetable with

House-Made Dipping Sauce

Selection of Imported Cheeses and

Cherry Walnut Bread

Seasonal Fruit Platter

Spinach and Artichoke Dip with Lime-Scented Chips

Frisee Salad with Candied Walnuts, Apples, Grapes,

Bleu Cheese and Cider Vinaigrette

Israeli Couscous Salad with Mint,

Tomatoes and Lemon

\$28.00 per person

Jasper

Canapes

(4 dozen each)

Maine Crab Cakes with Lime Mayonnaise

Red California Grapes Wrapped in

Gorgonzola Cheese and Pistachio

Displays

Spinach and Artichoke Dip with Lime-Scented Chips

Chicken Wings with Aladdin's Signature Sauces

Seasonal Garden Vegetables with

House-Made Dipping Sauce

\$15.00 per person

Rubies

Your choice of six of the following Canapés:

(2 dozen of each selection)

Maine Crab Cakes with Lime Mayonnaise

Mini Lobster Thermadore

Mini Beef Wellington

Mini Assorted Quiches

Jumbo Portabella Puffs

Lobster-Stuffed Phyllo Pockets

Crab Rangoon

Red California Grapes Wrapped in
Gorgonzola Cheese and Pistachio

Thai Peanut Satay

Antipasto Brochette

S'More Shooter with Amaretto and

Graham Cracker Rim

Plus the following Displays:

Selection of Imported Cheeses and

Cherry Walnut Bread

Seasonal Fruit Platter

Spinach and Artichoke Dip with

Lime-Scented Chips

\$25.00 per person

Agate

Canapes

(4 dozen each)

Mini Assorted Quiches

Antipasto Brochette

Displays

Selection of Imported Cheeses with

Cherry Walnut Bread

Seasonal Fruit Platter

\$11.00 per person

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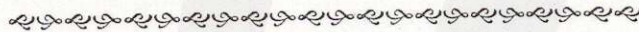
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Action Stations

An Attendant Fee of \$75 will be charged for each station.

Carving Stations

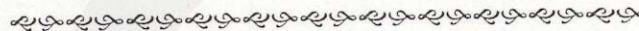
Honey-baked ham with fig mustard sauce	\$185.00 serves 35
Deep-fried turkey with country gravy	\$160.00 serves 35
Herb-roasted pork tenderloin with apple bourbon jus	\$185.00 serves 30
Tenderloin of beef with green peppercorn demi-glacé	\$375.00 serves 20
Encrusted baked salmon with dijonaise	\$240.00 serves 30
Roast prime rib of beef with horseradish sauce	\$350.00 serves 20



Pasta Station

\$9 per person

Pasta	Sauce	Ingredients
<u>Choose 2</u>	<u>Choose 2</u>	<u>Choose 3</u>
Farfalle	Alfredo	Mushrooms
Penne	Cajun Alfredo	Chicken
Cavatappi	Bolognese	Bell Peppers
	Marinara	Onions
	Basil Walnut Pesto	Artichoke Hearts
		Italian Sausage
		Capers
		Tomatoes



Dessert Stations

\$11 per person

- Crepes with apples, cranberries, caramel and house-made vanilla ice cream
- Bananas Foster with house-made vanilla ice cream
- Ice cream Sunday buffet with house-made vanilla ice cream, cherries, double-cream chocolate sauce, caramel sauce, pecans, dried blueberries and sliced bananas