

# **Ali baba Restaurant Banquet Menu**

110 Hart Field Rd. At the Airport 291-9078 or 292-4701

## **Fresh Middle Eastern Salads**

*Salads are price per pound.*

Hummus \$ 6.95 Tabbouleh \$ 6.95

Tahini \$ 6.95 Baba Ghannouj \$ 6.95

10 Piece Pita Bag Unheated-\$4.00 Heated-\$5.00

## **Appetizer Trays**

*Includes meat grape leaves, vegetarian grape leaves, samboosa, meat pies, spinach pies, meat and potato kebabs, Feta cheese and olives.*

**\$ 6.00 per person**

## **Veggie Appetizer Trays**

*Includes vegetarian grape leaves, spinach pies, vegetarian samboosa, cheese and potato kebabs, spanokopita, Feta cheese and olives.*

**\$ 6.00 per person**

## **All Time Favorite Cheese and Fruit Platter**

*American, Swiss, Cheddar, Brick, Gouda and Provolone. with Seasonal Fruit*

**\$ 4.25 per person w/ 10 person minimum.**

## **Fresh Veggie Platter**

*Broccoli, carrots, radishes, cucumbers, celery, cherry tomatoes plus vegetable dip.*

**\$ 3.25 per person w/10 person minimum.**

## **Buffet Menu Options**

*Our diverse menu gives you plenty of options.*

*If there is something else specific that you may have in mind, please feel free to ask. Prices are per person.*

## **Lunch**

**Option 1** *One entree, one salad, one side, one dessert, hot rolls or pita.*

**\$ 11.95**

**Option 2** *Two entrees, one salad, one side, one dessert*

**\$ 13.95**

## **Dinner**

**Option 1** *Two entrees, two salads, two sides, two desserts, hot rolls or pita.*

**\$19.95**

**Option 2** *Three entrees, three salads, two sides, three desserts, hot rolls or pita*

**\$26.95**

### **Appetizer Buffet**

*Fresh vegetables, Middle Eastern or American appetizers, fresh fruit, and dessert. \$14.95*

*(Beverages Include Iced Tea and Soda)*

**Coffee Service Available**

### **Chicken Specialties**

#### **Lemon Chicken**

*Bone in chicken, marinated in lemon juice, cooked with tomatoes, onions, green peppers and parsley.*

#### **Chicken Cacciatore**

*Bone in chicken, baked in a marinara sauce with mushrooms and green peppers*

#### **Chicken & Vegetable Pasta**

*Boneless chicken, cooked with fresh vegetables and served with angel hair pasta.*

#### **Persian Chicken**

*Bone in chicken, baked in a sweet yet spicy tomato sauce with raisins, prunes and almonds.*

#### **Chicken Curry**

*Bone in chicken, stewed in a spicy sauce of curry, onions, tomatoes, garlic and ginger.*

#### **Chicken Moussak'han**

*Bone in chicken, baked on top of homemade pita bread, with lemon juice, sumac, and nutmeg, topped with sautéed onions*

#### **Chicken Farouj**

*Bone in chicken, baked with onions, potatoes, carrots, garlic, cumin and lemon juice.*

#### **Chicken Carbonara**

*Boneless chicken breast sautéed, topped with a creamy sauce flavored with bacon, served with angel hair pasta.*

#### **Chicken Mediterranean**

*Boneless chicken sautéed with peppers, mushrooms and onions, deglazed with ouzo and topped with feta cheese.*

**Greek Chicken Rolls**

*Boneless breast stuffed with roasted red peppers, feta cheese and herbs, topped with a roasted tomato coulis.*

**Beef Specialties****Greek Beef Roast**

*Seared sirloin, roasted with onions, garlic, tomato sauce, bay leaves, and red wine.*

**Pepper Steak**

*Thinly sliced sirloin baked with green peppers, onions, and tomatoes.*

**Roasted Sirloin Tips**

*Thin strips of lean sirloin baked with carrots, celery, bay leaves, and thyme.*

**Burgundy Beef Tips**

*Marinated in burgundy wine, seared in pan juices with onions and cloves.*

**Lamb Specialties****Roasted Leg O'Lamb**

*Middle Eastern style, with lemon, garlic and specialty spices, roasted with vegetables.*

**Lamb Curry**

*Tender cubes of lamb stewed in a spicy sauce with curry, onions, tomatoes, garlic and ginger.*

**Minted Lamb**

*Tender cubes of lamb cooked in a yogurt base sauce with fresh mint, onions and garlic.*

**Lamb Couscous**

*Moroccan style lamb stew with vegetables in a mildly spicy sauce, served with a special Moroccan grain pasta.*

**Vegetarian Specialties****Spinach Lasagna**

*Lasagna pinwheels stuffed with spinach and ricotta, baked in a marinara sauce.*

**Mushroom Mussakaah**

*Sliced eggplant layered with mushrooms and onions, baked with cheese and tomato sauce.*

**Vegetable Biryani**

*A basamati rice and vegetable dish, mildly spicy with curry and garden vegetables.*

**Ratatouille**

*A classic Mediterranean vegetable stew, with eggplant, zucchini, onion, tomatoes and garlic.*

**Eggplant Cannelloni**

*Grilled sliced eggplant, stuffed with feta and fresh herbs in a tomato coulis.*

**Tortellini Alfredo**

*Tri-colored cheese filled pasta topped with a rich and creamy Alfredo sauce.*

**Angel Hair Pasta Primavera**

*Fresh sautéed vegetables served with angel hair pasta with your choice of Alfredo or marinara sauce.*

**Seafood Specialties****White Fish Tarragon**

*Baked fillets marinated in lemon, olive oil, garlic and tarragon.*

**Greek Plaki**

*White fish fillets baked with tomatoes, white wine, mushrooms and onions.*

**White Fish Florentine**

*White fish baked with spinach, onion and crumbled bacon.*

*Pieces are a large size but can be cut into halves or quarters for your convenience*

**Additional Menu Upgrades**

*(Any item below may be substituted for any other regular buffet item, for the additional per person price quoted.)*

**Greek Seafood Sauté** (Add \$ 3.00 per person)

*Shrimp with fresh sautéed vegetables, topped with ouzo and feta cheese.*

**Seafood Paella** (Add \$ 3.50 per person)

*Shrimp, fish, scallops and chicken cooked with rice and vegetables*

**Seafood Alfredo** (Add \$ 3.00 per person)

*Shrimp, scallops and crabmeat baked with pasta in a creamy cheese sauce.*

**Prime Rib Au Jus** (Add \$ 5.00 per person)

*Chef carved or thinly sliced and served buffet style.*

**Whole Stuffed Lamb** (Add \$ 6.00 per person)

*Middle Eastern traditional whole lamb stuffed with a rice stuffing with pine nuts and meat.*

### **Sides and Salads Selection**

*Rice Potato Salad Tabbouleh  
Garlic Roasted Potatoes Fresh Garden Salad Baba Ghannouj  
Parslied Potatoes Greek Pasta Salad Hummus  
Green Beans Almondine Mint Garden Salad Tahini  
Sauteed or Steamed Fresh Vegetables Fatoush Salad Greek Salad  
Scalloped Potatoes*

### **Mid-Eastern Dessert Choices**

**Bakalva** *Phyllo stuffed with walnuts & cinnamon, baked and topped with a light lemon syrup*

**Knafa** *Shredded wheat stuffed with ricotta & sugar, baked and topped with a light syrup*

**Greybeh** *Shortbread cookie crust baked with a lemon topping, sprinkled with powdered sugar*

**Choclava** *Our own chocolate version of classic baklava*

### **Traditional Desserts Available**

**Cappuccino Cheese Cake Bars Sour Cream Coffee Cake White, Yellow, or Chocolate Sheet Cake**

*(Standard cake with no special decoration requirements, may be ordered in place of any other desserts.)*

### **Dessert Party Trays**

#### **Bakalava**

*30 Piece tray \$ 65.00/Half tray \$ 37.50/Quarter Tray \$ 21.00*

#### **Knafa**

*20 Piece tray \$ 60.00/Half tray \$30.00*

#### **Graybeh**

*24 Piece tray \$ 30.00/Half tray \$ 17.00*

#### **Chocklava**

*30 Piece tray \$ 70.00/Half tray \$ 40.50/Quarter Tray \$ 24.00*

#### **Assorted Tray**

*30 Piece tray \$ 70.00/Half tray \$ 40.50*

**Pieces are a large size but can be cut into halves or quarters for your convenience**

**Thank you for your interest in our services. We have been in the restaurant and catering business for 27 years in the Morgantown area. All events, big or small are handled with the highest level of quality and service. In addition to our upscale catering menu, we also have a special menu for office and corporate functions that is available upon request. Delivery and setup is available for all catering for an additional fee. As well as off site catering, we have a banquet room at the airport for up to 50 guests. If you have any other menu items in mind that you do not see on our menu our staff is diverse and we would be glad to give you quote. Charges may apply for linen service. A 24 hour cancellation is required for all banquets. Please call if we can be of any further assistance**