

Catering MENU

www.aladdinshouston.com



APPETIZERS

GRAPE LEAVES

Vine leaves stuffed with rice, tomatoes, and parsley. Cooked with lemon juice and pomegranet molasis. Served cold.

\$ 1.25

pc

BEEF GRAPE LEAVES

Vine leaves stuffed with rice, beef, and onions cooked in an herbed tomato sauce base. Served Hot.

\$ 1.45

pc

CABBAGE ROLLS

Cabbage leaves stuffed with rice and beef served either in a tomato sauce base or a lemon garlic and mint. Served Hot.

\$ 2.59

pc

FALAFEL

Deep-fried chickpea patties seasoned with herbs and spices. Crunchy from the outside and soft from this inside we call them Falafel Hush Puppies

\$ 1.35

pc

SPINACH/CHEESE/BEEF PIE

Stuffed with fresh spinach, onions, lemon juice, and sumac, which makes for an amazing spinach pie; a blend of feta and mozzarella cheese mixed with tomatoes, onions, and oregano; ground beef mixed with tomatoes, onions, and Mediterranean spices. All these kinds of pies are Lebanese pastries that are perfect for any occasion.

\$ 1.99

pc

STUFFED MUSHROOMS

A mixed of mozzarella, tomatoes, onions, oregano, and basil stuffed in mushrooms and baked in the oven.

\$ 1.99

pc

BEEF SAMBOSAK

Savory pastry pockets filled with spiced ground beef, onions, and pine nuts, perfectly fried to a golden crisp.

\$ 2.99

pc

KIBBIE BALLS

A classic Lebanese delight, these football-shaped croquettes are crafted from a mixture of finely ground lean beef and bulgur wheat, filled with a seasoned mixture of minced meat, and onions then fried to achieve a crispy shell with a tender, flavorful core.

\$ 2.45

Skewer

CHICKEN SAMBOSAK

Savory pastry roll filled with spiced shredded chicken, onions, and carrots perfectly fried to a golden crisp.

\$ 2.99

Skewer

PITA BREAD

Freshly baked, soft, and pillowy, this traditional pita bread is the ideal companion for dipping or creating mouthwatering wraps.

\$ 30.00



DIPS & PITA

SPINACH HUMMUS

A nutritious twist on classic hummus blended with spinach. This version adds a vibrant green color and a boost of vitamins to the traditional recipe.

GARLIC SAUCE

A zesty, creamy blend of fresh garlic, lemon juice, and olive oil, a perfect for adding a bright, tangy burst to any dish

TZATZIKI

A refreshing Greek dip made from yogurt, grated cucumber, garlic, olive oil, and fresh herbs like dill. Tzatziki is served cold and pairs well with grilled meats and vegetables.

JALAPENO HUMMUS

A daring twist on the classic, blending creamy chickpeas with fiery jalapeños for a spicy kick, garnished with olive oil and paprika.

8" (7-10 ppl) - \$ 29.99	12" (10-20 ppl) - \$ 45.99	16" (20-30 ppl) - \$ 69.99
18" (30-40 ppl) - \$ 89.99	24" (40-50 ppl) - \$ 109.99	

BABA GHANNOUSH

A smoky, savory dip made from roasted eggplants blended with tahini, olive oil, lemon juice, and garlic. It's a typical appetizer in Mediterranean cuisine

8" (7-10 ppl) - \$ 39.99
12" (10-20 ppl) - \$ 59.99
16" (20-30 ppl) - \$ 69.99
18" (30-40 ppl) - \$ 89.99
24" (40-50 ppl) - \$ 109.99

HUMMUS WITH BEEF

Luxurious, smooth hummus crowned with spiced, tender beef, sautéed onions, and toasted pine nuts, offering a rich medley of flavors.

8" (7-10 ppl) - \$ 45.99	12" (10-20 ppl) - \$ 64.99	16" (20-30 ppl) - \$ 94.99
18" (30-40 ppl) - \$ 124.99	24" (40-50 ppl) - \$ 140.99	

TRADITIONAL HUMMUS

A creamy dip made from mashed chickpeas (garbanzo) , blended with tahini, olive oil, lemon juice, salt, and garlic. It's a staple in Middle Eastern cuisine, served as an appetizer or side dish.

CARAMELIZED ONION HUMMUS

This hummus variation features the sweet, rich flavor of caramelized onions mixed into the classic hummus base. It's a savory blend perfect for those who enjoy a depth of flavor.

SPICY HUMMUS

A variation of traditional hummus infused with Chipotle peppers, chili flakes, and cayenne pepper for a spicy kick. It combines the creaminess of hummus with a medium fiery flavor.

MUHAMMARA

A spicy dip originating from Lebanese cuisine, made from roasted red peppers, walnuts, breadcrumbs, and olive oil, flavored with garlic, lemon juice, and pomegranate molasses. It has a sweet, tangy, and slightly spicy taste.

8" (7-10 ppl) - \$ 39.99
12" (10-20 ppl) - \$ 59.99
16" (20-30 ppl) - \$ 79.99
18" (30-40 ppl) - \$ 99.99
24" (40-50 ppl) - \$ 125.99



SALADS

TABOULI

A refreshing traditional lebanese salad made with finely chopped parsley, mint, tomatoes, and bulgur wheat, dressed with olive oil and lemon juice. It's known for its fresh flavors and health benefits.

FATTOUSH

A Mediterranean salad that combines mixed greens, fresh vegetables, and pieces of toasted or fried pita bread. It's dressed with a zesty sumac and lemon vinaigrette, offering a crunchy and flavorful experience.

GREEK SALAD

A classic Greek salad consisting of tomatoes, cucumbers, red onions, kalamata olives, and feta cheese, dressed with olive oil and oregano. It's a refreshing and iconic Mediterranean dish.

LENTILS

A hearty salad made with cooked green lentils mixed with tomatoes, cilantro, and onions, dressed in an herb vinaigrette. It's a protein-packed option that's both nutritious and filling.

CHICKPEAS

A versatile salad made with cooked chickpeas, tomatoes, onions, and cilantro often dressed with a tangy vinaigrette. It's a nutritious choice that can serve as a meal or a side dish.

MUSHROOM SALAD

Mushroom & Artichoke Salad: A savory salad featuring marinated mushrooms and artichokes, often tossed with grilled carrots and squash tossed in a tangy vinaigrette dressing. It's a flavorful dish that's both hearty and healthy.

CABBAGE

Green and red cabbage mixed with spinach, carrots, and fresh garlic and dressed with a lemon tangy vinegar-based or creamy dressing. It's a simple yet flavorful side dish that complements a variety of meals.

LEBANESE SALAD

A healthy salad made with tomatoes, cucumbers, parsley, red onions, red bell peppers, and mint, dressed with olive oil, lemon juice, Sumac, and garlic. It's a staple in Lebanese cuisine, known for its freshness.

PASTA SALAD

A cold, creamy salad made with penne pasta, mixed with spinach, diced celery, carrots, and black olives m, mixed with lighthouse lemon aioli. It's a versatile dish that can accompany any meat choice.

BEETS & JICAMA

A colorful salad featuring roasted and chilled beets and crunchy jicama tossed in an orange-glazed vinaigrette. It's a delightful mix of sweet and earthy flavors with a crisp texture.

ORZO PESTO

A refreshing salad made with orzo pasta, tossed in a vibrant pesto sauce, and often mixed with kalamata olives and feta cheese. It is a perfect pair with Lamb meat.

QUINOA SALAD

A healthy salad made with cooked red and white quinoa mixed with cucumbers, carrots, feta cheese, and cherry tomatoes dressed in a light orange vinaigrette. It's known for its high protein content and nutty flavor.

CHARGRILLED VEGGIES

A mix of seasonal vegetables, such as bell peppers, zucchini, yellow squash, and carrots grilled to perfection. They're often seasoned with herbs, garlic, oregano, thyme, and olive oil, offering a mild smoky flavor.

SPINACH FETTA SALAD

Spinach Feta Salad: A simple yet delicious salad made with fresh spinach leaves, crumbled feta cheese, sliced mushrooms, red onions, and bell peppers dressed with a GREEK vinaigrette. It's a classic combination of flavors.



8" (8-10 ppl) - \$ 29.99

12" (10-20 ppl) - \$ 45.99

16" (20-30 ppl) - \$ 69.99

18" (30-40 ppl) - \$ 89.99

24" (40-50 ppl) - \$ 109.99

PITA BREAD

Freshly baked, soft, and pillowy, this traditional pita bread is the ideal companion for dipping or creating mouthwatering wraps.

\$ 30.00



HOT VEGGIES

ROASTED POTATOES

Oven-roasted potatoes tossed in a zesty mixture of lemon juice, garlic, and cilantro resulting in a crispy exterior and tender interior with a burst of flavor.

GARLIC BROCCOLI

A healthy and flavorful side dish where broccoli florets are sautéed with garlic, lemon juice, and olive oil, offering a delicious way to enjoy this green vegetable with a punch of flavor.

GREEN BEANS

A hearty green beans stew, simmered in a rich tomato and garlic sauce. This dish features tender green beans cooked slowly in a savory blend of crushed tomatoes and minced garlic, creating a deeply flavorful base.

FRIED OKRA

A Lebanese take on a traditional southern dish created by Mrs. Lori, who insisted in one of her caterings for us to create this dish. Crispy and golden, these bite-sized pieces of okra are coated in a seasoned batter and fried until crunchy it's known for its unique texture and flavor Only at Aladdin Houston

GRILLED VEGGIES

Char grilled marinated veggies, squash, zucchini, carrots, and bell peppers. Marinated in a mixture of garlic, onion, oregano, thyme and a drizzle of olive oil.

BAKED MASHED POTATO

A comforting side where creamy mashed potatoes balled up, breaded and stuffed with cream cheese, which is then baked until the top is golden and crispy. It is a kind of creative twist only at Aladdin Mediterranean cuisine; it's a classic favorite.

SQUASH & ZUCCHINI

A vibrant dish featuring sliced squash, mushrooms, and zucchini sautéed with fresh lemon juice, garlic, and cilantro, creating a light and refreshing side that's both zesty and herbeaceous.

POMEGRANET EGGPLANT STEW

A flavorful stew made with soft eggplant, pomegranate molasses, tomatoes, and spices. It's sweet, tangy, and a bit spicy, perfect with almond rice or pita bread. The eggplant cooks until it blends seamlessly with the sauce.



8" (8-10 ppl) - \$ 29.99

12" (10-20 ppl) - \$ 45.99

16" (20-30 ppl) - \$ 69.99

18" (30-40 ppl) - \$ 89.99

24" (40-50 ppl) - \$ 109.99

LEBANESE MASHED POTATO BALL

A comforting side where creamy mashed potatoes balled up, breaded and stuffed with cream cheese, which is then baked until the top is golden and crispy. It is a kind of creative twist only at Aladdin Mediterranean cuisine; it's a classic favorite.

ROASTED CAULIFLOWER

Our best-selling side, featuring cauliflower florets perfectly roasted to achieve a delicate crispness and a tender interior, with no added seasonings to showcase its natural, wholesome flavor.

8" (8-10 ppl) - \$ 29.99

12" (10-20 ppl) - \$ 49.99

16" (20-30 ppl) - \$ 79.99

18" (30-40 ppl) - \$ 99.99

24" (40-50 ppl) - \$ 119.99

8" (8-10 ppl) - \$ 39.99

12" (10-20 ppl) - \$ 49.99

16" (20-30 ppl) - \$ 79.99

18" (30-40 ppl) - \$ 99.99

24" (40-50 ppl) - \$ 119.99

GRILLED ASPARAGUS

Tender asparagus spears grilled until slightly charred, then often seasoned with salt, pepper, and a squeeze of lemon juice for a simple yet elegant side.

8" (8-10 ppl) - \$ 39.99

12" (10-20 ppl) - \$ 55.99

16" (20-30 ppl) - \$ 79.99

18" (30-40 ppl) - \$ 99.99

24" (40-50 ppl) - \$ 119.99



RICE

VEGGIE RICE

A colorful and nutritious dish made with a blend of rice and assorted vegetables such as carrots, peas, and bell peppers, seasoned with herbs and spices. It's a versatile side that pairs well with any main course.

VERMICELLI ALMOND RICE

A fragrant rice dish featuring toasted vermicelli noodles, slivered almonds, and dried cranberries topped on white rice. It's a delightful combination of textures and nutty tastes.

EGGPLANT RICE

A hearty dish combining rice with roasted eggplant and aromatic spices. It's a flavorful one-pot side dish that offers a beautiful blend of textures and tastes.

8" (7-10 ppl) - \$ 29.99

12" (10-20 ppl) - \$ 39.99

16" (20-30 ppl) - \$ 49.99

18" (30-40 ppl) - \$ 59.99

24" (40-50 ppl) - \$ 89.99

RICE & GROUND BEEF

A comforting dish featuring ground beef cooked with onions and spices and mixed with cooked rice. It's a side dish that adds rich flavor to your meal.

12" (10-20 ppl) - \$ 45.99

16" (20-30 ppl) - \$ 69.99

18" (30-40 ppl) - \$ 89.99

24" (40-50 ppl) - \$ 110.99

RICE & SHREDDED CHICKEN

Tender shredded chicken mixed with fluffy rice cooked with the chicken broth and a blend of spices for extra flavor. This side dish is a perfect pair with any stew it is a Lebanese staple.

16" (20-30 ppl) - \$ 79.99

18" (30-40 ppl) - \$ 99.99

24" (40-50 ppl) - \$ 125.99

RICE & SHREDDED LAMB

Savor a luxurious shredded lamb and rice dish, richly flavored with Middle Eastern spices and tender roasted lamb. Served with yogurt or tahini sauce, it offers an aromatic and indulgent taste experience.

16" (20-30 ppl) - \$ 89.99

18" (30-40 ppl) - \$ 129.99

24" (40-50 ppl) - \$ 149.99

FISH MANDI

A traditional Arabic dish consisting of rice cooked with saffron and aromatic spices served with roasted fish. The fish is marinated with a blend of spices before being cooked, making it a flavorful and distinctive meal.

24" (40-50 ppl) - \$ 159.99



MEATS

CLASSIC CHICKEN KABOB 🌿 🍷

Tender pieces of White meat chicken marinated in traditional Lebanese spices, garlic, onion, and olive oil, then skewered and grilled to perfection. Served with vegetables, it's a timeless and flavorful dish.

\$ 7.99

Skewer

CHIPOTLE CHICKEN KABOB 🌿 🍷

Chicken white meat pieces marinated in a chipotle spicy sauce and a mix of Turkish spices. CharGrilled for a smoky, flavor. Ideal for those who love a kick of heat.

\$ 7.99

Skewer

SAFFRON CHICKEN KABOB 🌿 🍷

White meat cubed chicken marinated in saffron, garlic, onions, and Mediterranean seasoning. The saffron imparts a unique flavor and a beautiful color to the dish.

\$ 7.99

Skewer

FILET STEAK BEEF KABOB 🌿 🍷

Premium beef Filet steak cubes, marinated in olive oil, onions, salt, and pepper to highlight the flavor of this premium cut beef. Char grilled to bring out a rich, savory flavor. A must-try for steak lovers.

\$ 8.99

Skewer

KAFTA MINCED BEEF KABOB 🌿 🍷

A mixture of minced beef, onions, parsley, and Middle Eastern spices formed around skewers and chargrilled. It's flavorful and pairs well with tahini, our tzatziki sauce. It has a sausage texture after it is cooked.

\$ 7.99

Skewer

FILET LAMB KABOB 🌿 🍷

Tender cubes of lamb filet, marinated in a blend of turmeric, aromatic spices, onions, and olive oil, then chargrilled. It's a succulent dish with a rich depth of flavor.

\$ 8.99

Skewer

SHRIMP KABOB 🌿 🍷

Skewered and grilled shrimp, marinated in garlic, lemon, and herbs. It's a light and flavorful dish, perfect for seafood lovers.

\$ 8.99

skewer

LAMB STEW 🌿 🍷

A hearty stew made with tender lamb pieces, tomatoes, garlic, ginger, bell peppers, mixed vegetables.;

\$25.95

lb

BAKED CHICKEN QUARTER 🌿 🍷

A juicy quarter of a chicken (bone in) seasoned with herbs and spices, then baked until golden and tender. A hearty, and delicious meal.

\$7.99

Quarter



MEATS

LAMB GYRO

Thickly sliced lamb cooked on a vertical rotisserie and then chargrilled for extra smokiness, an untraditional take on the gyro meat, which is not served in bread, just served as the protein alone.

\$ 7.99

p/person

CURRY CHICKEN STEW

Tender chicken breast pieces cooked in a flavorful curry sauce with a perfect balance of flavors not too spicy, and it is a savory dish. It's a rich and aromatic dish that's both comforting and exotic.

\$ 24.95

lb

LAMB SHANK & VEGGIES

Slow-cooked fall-of-the-bone lamb shank in a rich aromatic sauce, Aladdin Houston is known for that specific Dish rated the best in the city.

MARKET PRICE

SPICY LAMB MEATBALL

Lamb meatballs seasoned with spicy herbs and cooked in a savory, spicy chipotle sauce. Perfect for those who enjoy bold flavors and some heat.

\$ 24.95

lb

BEEF STEW

Slow-cooked beef with a mix of vegetables in a rich tomato chipotle broth, seasoned with herbs. It's a comforting and hearty dish ideal for cooler weather.

\$ 25.95

lb

WHOLE BAKED SALMON

A whole salmon seasoned with herbs and lemon, then baked to moist and flaky perfection. It's a simple yet elegant dish suitable for special occasions.

MARKET PRICE

WHOLE LAMB WITH GROUND BEEF RICE **\$ 695.00**

A magnificent feast to behold, our whole lamb is slow-roasted until the meat is succulently tender, complemented by a bed of aromatic rice infused with finely ground beef and a blend of traditional spices. A luxurious centerpiece perfect for special gatherings and celebrations

PITA BREAD

Freshly baked, soft, and pillowy, this traditional pita bread is the ideal companion for dipping or creating mouthwatering wraps.

\$ 30.00



SPECIALTY DESSERTS

WALNUT BAKLAVA \$ 2.99

A classic Middle Eastern dessert made of layers of flaky phyllo pastry, filled with chopped walnuts and sweetened with syrup or honey. It's rich, crisp, and utterly delicious. pc

CHOCOLATE-DIPPED BAKLAVA (1/2) \$ 3.99

A modern twist on traditional baklava, these pieces are dipped in rich chocolate, combining the classic crunch and sweetness with the decadence of chocolate. pc

CHOCOLATE-DIPPED BAKLAVA (FULL) \$ 4.99

A modern twist on traditional baklava, these pieces are dipped in rich chocolate, combining the classic crunch and sweetness with the decadence of chocolate. pc

ASHTA STUFFED BAKLAWA \$ 4.99

This variation of baklava is filled with ashta, a creamy and light Middle Eastern clotted cream, adding a silky texture to the crispy layers of pastry. pc

PISTACHIO BIRDS NEST \$ 4.99

A delightful dessert made from thin strands of phyllo dough, shaped into nests, and filled with ground and whole pistachios. It's baked until golden and soaked in sweet syrup. pc

HALAWET ELJIBIN \$ 99.99

A popular Lebanese dessert consisting of sweet cheese dough rolls filled with ashta cream and drizzled with syrup. It's known for its unique texture and sweetness. 18" (30-40 ppl)

KUNAFI \$ 4.99

A traditional Middle Eastern dessert made with a layer of shredded phyllo pastry or semolina dough, encasing a filling of sweet cheese or cream, and topped with syrup. It's renowned for its contrasting textures and rich flavor. pc

ASSEMBLED FRUIT TRAY \$ 99.99

A beautifully arranged selection of fresh, seasonal fruits, cut and ready to enjoy. It's a refreshing and healthy option perfect for any gathering. 24" (40-50 ppl)

DATE COOKIES (MAAMOUL) \$ 2.99

Date Cookies (Maamoul): These are shortbread pastries filled with sweet date paste, often flavored with cardamom or cinnamon. Shaped using traditional molds, they're a staple during festive occasions. pc



DRINKS

ICED TEA \$ 16.99

In house brew and we can serve it sweet or unsweet. Gallon

FRUIT JUICE \$ 29.99

Fresh inhouse juices and they come in four flavors: Mango- Strawberry - watermelon - papaya & pineapple. Gallon

LEBANESE ICED TEA \$ 22.99

Our inhouse ice tea brew mixed with rose water and melbury molasis to give it a perfect sweet floral flavor. Gallon

PHONE SMS: 8325704770

GLUTEN FREE

VEGAN

9 EMAIL: Catering@AladdinsHouston.com

VEGATERIAN

NUT FREE