

Offsite Catering

ALOFT BROOMFIELD DENVER

Aloft Broomfield Denver

8300 Arista Place
Broomfield, CO 80021

1 303 635 2000 aloftbroomfielddenver.com

Breakfast

Menu priced as Drop and Go option for offsite catering. All selections include appropriate plastic dinnerware, plastic ware, and napkins. Food items will be delivered in disposable containers approximately 30 minutes prior to your event, or ready for pick-up at specified time. Each menu category has a menu selection price plus an additional Drop and Go charge for disposable items.

\$40 DROP AND GO FEE

Early Riser \$23 per person

Sliced fresh fruit, assorted freshly baked breakfast breads, chai spiced pancakes with maple cream cheese drizzle, Denver scrambled eggs, Applewood smoked bacon

Buenos Dias \$24 per person

Honey lime fruit salad, churro French toast, warm corn and flour tortillas, chorizo potato hash, scrambled eggs, green chile, pico de gallo, cheddar and cotija cheese

Waffle Bar \$24 per person

Freshly prepared Belgium waffles and cinnamon roll waffles, whipped butter, whipped cream, fresh berries, maple syrup, scrambled eggs with chives and smoked cheddar, sausage patties

The Classic \$23 per person

Freshly baked breakfast breads, vanilla yogurt with fresh berries and granola, fresh fruit, scrambled eggs, roasted breakfast potatoes, bacon

The Continental \$18 per person

Cinnamon rolls and breakfast breads, vanilla bean yogurt with fresh berries and granola, hard boiled eggs, sliced fresh fruit

All menu items are subject to a 22% taxable service charge & 8.35% sales tax.

Gluten free, vegetarian and other allergen items are available in advance upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Breaks

\$12 DROP AND GO FEE

Break #1..... \$12.75 per person

Freshly baked cinnamon rolls with cream cheese frosting, sliced fresh fruit

Break #2..... \$13.75 per person

Vanilla bean yogurt, fresh berries, assorted housemade granolas, freshly baked scones

Break #3..... \$12.75 per person

Freshly baked cookies, assorted chips, whole fruit

Break #4..... \$14.75 per person

Vegetable crudité with ranch dressing, pita chips with hummus, trail mix

Break #5..... \$15.75 per person

Gourmet cheese display with artisan crackers, dried fruits, chocolate truffles

Break #6..... \$12.75 per person

Assorted brownies, cookies, and cream puffs

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Lunch

\$40 DROP AND GO FEE

My Big Fat Greek Lunch..... \$27 per person

Chopped romaine with cucumber, onion tomato, Kalamata olives, and feta with red wine vinaigrette. Tabbouleh salad, chicken souvlaki with rosemary and marinated vegetables. Gyros with roasted gyro meat, warm pita bread, cucumber salsa, tzatziki sauce, and feta. Baklava

Taste of Kentucky \$28 per person

Spinach salad with red onion, bacon, and raspberry vinaigrette. Bourbon baked beans, buttermilk fried chicken with sweet honey bourbon sauce, Guinness braised short ribs, red skinned mashed potatoes, peach cobbler with whipped cream

Terrific Tortilla Trio \$25 per person

Greens with peppers, onion, tortilla strips, cheddar and chipotle ranch dressing. Fiesta black beans with spicy green sauce and cotija cheese, chipotle cream corn, cheese enchiladas, barbacoa meat, warm corn and flour tortillas, salsa, sour cream, cheddar, and shredded lettuce. Cinnamon dusted sopapillas with honey

English Pub Grub..... \$28 per person

Spring salad with peas, crispy onion, oven roasted tomatoes, with citrus vinaigrette. Bangers and mash with stout onion gravy, crispy fish and chips, cabbage with bacon, onion and garlic. Chef choice dessert

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Sandwiches

\$27 DROP AND GO FEE

Sandwich Buffet \$20 per person

A selection of three of your favorite signature sandwiches cut in half, served with your choice of two sides, dill pickle spears, and dessert bars

Side Choices

Fresh fruit salad, Garden salad with two dressings, House made garlic parmesan potato chips, Southwest potato salad, Pasta salad

SANDWICH CHOICES

Italiano

Layered Italian meats, bocconcini mozzarella, roasted red pepper, arugula, and balsamic drizzle on a soft pretzel bun

Chicken and Waffles

Street food waffle sandwich with fried chicken breast, bacon, maple sriracha aioli, and lettuce on cheddar and chive waffles

Roast Beef

Sliced roast beef, caramelized onions and mushrooms, horseradish mayo, oven roasted tomatoes, arugula, and brie on baguette

Club

Smoked turkey, bacon, cheddar, lettuce, tomato, pesto aioli on rosemary boulie bread

Chicken Salad Sandwich

Rotisserie chicken with tart apples and walnuts in a creamy dressing on a flaky croissant

Build Your Own Sandwich Buffet \$22 per person

Sandwich bar with a selection of the ingredients from the three types of sandwiches you choose. Served with your choice of two sides, dill pickle spears, dessert bars

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Appetizers

\$10 DROP AND GO FEE PER APPETIZER SELECTION

Sweet potato crostini with brie, pear, and honey	\$20 per dozen
Blackened shrimp avocado cucumber bites	\$36 per dozen
Antipasto skewers.....	\$26 per dozen
Caprese Skewers	\$20 per dozen
Crab Rangoon.....	\$24 per dozen
Toasted ravioli with tomato basil dipping sauce	\$22 per dozen
Potstickers with sweet chile dipping sauce	\$25 per dozen
Honey BBQ chicken wings	\$25 per dozen
Jalapeno bacon deviled eggs	\$24 per dozen
Mini chicken cordon bleu.....	\$24 per dozen
Beef taquitos with salsa	\$30 per dozen
Pork eggrolls with sweet chile soy	\$24 per dozen
Mini crab cakes with remoulade sauce	\$36 per dozen
Warm gruyere, bacon, and caramelized onion dip.....	\$125 per order
with garlic bread sticks	
Vegetarian Greek Platter.....	\$145 per order
hummus, pesto, tzatziki, artichokes, olives, pita chips, roasted vegetables, and tabbouleh	
Artichoke Dip.....	\$125 per order
with carrots, celery, and toasted baguette	
Smoked salmon Platter	\$145 per tray
Smoked salmon side, hard boiled eggs, capers, peppers, red onion, lemon, and crackers	
Dipping Station.....	\$145 per order
tortilla chips with salsa and guacamole, vegetables with hummus, strawberries with brownie batter cream	

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Dinner

\$40 DROP AND GO FEE

Rocky Mountain.....\$47 per person

Candied walnut and pear salad with lemon poppy seed dressing, warm rolls with butter, steak medallions with cognac cream sauce, ginger pecan crusted halibut with citrus beurre blanc, risotto with butternut squash garlic and sage, sautéed green beans. Assorted desserts

Grand Tour\$45 per person

Panzanella salad with red wine vinaigrette, garlic bread, ratatouille, bacon caramelized onions and manchego stuffed pork roulade, caprese chicken. Assorted cheesecake

Island Paradise.....\$46 per person

Salad with goat cheese, dried cherries, pecans, and maple balsamic dressing. Roasted root vegetables, braised short ribs with Guinness gravy, jerked salmon with pineapple salsa, grilled asparagus, honey cornbread with cinnamon butter. Assorted desserts

Taste of Havana\$43 per person

Field greens with black beans, crisp vegetables, and chipotle lime dressing. Cuban chicken with sofrito rice, mojo pork loin, maple cayenne roasted carrots. Salted caramel crunch cake

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Dessert

**\$10 DROP AND GO FEE
PER SELECTION**

- Let Them Eat Cake\$8 per person**
Cake, cupcakes, cake pops
- Carrot cake with
cream cheese frosting\$7 per person**
- Chocolate mousse with
fresh berries\$7 per person**
- Cheesecake with
Strawberry sauce\$7 per person**
- Key lime pie.....\$7 per person**
- Chocolate bundt cake\$7 per person**

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