

KEVIN TAYLOR
STEAK
CATERING

Kevin Taylor Catering

We are so honored to be the exclusive caterer for aloft Broomfield | Denver! We can accommodate a multitude of culinary styles and cuisine served in many different environments. From a catered lunch for 20 in our private dining room to a sit-down dinner for 250, to a reception for 300, to a party tray to take to your office - we are here to assist in making your event memorable and fulfilling.

Food

Our food - we are passionate about ingredients, flavors, appearance, our guests' desires and serving things that taste wonderful. We use only fresh ingredients, so we have the freedom to shake things up from time to time. If you have an idea, we will run with it. We also like to support our local growers by using their best seasonal ingredients when available. The items you see on this catering guide are just the tip of the iceberg - if you don't see something you have in mind, just say so. We are here to please.

Notes, Taxes & Fees

We ask a 10-person minimum for all catered services. Depending on the time of the event and the amount of labor that is required to set the room, set up charges may apply, but you will always know up front. A contract must be signed to confirm catering services with payment information intact. All food and beverage is subject to 8.45% tax and 21% gratuity that goes directly to those that made your event happen.

Rewards

If you are a Starwood Preferred Guest, Business Guest or Preferred Planner your SPG, SPB, & SPP points are rewarded based on food and beverage subtotals. Please ask for details.

Contact

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Proudly serving the guests of



Event Spaces

We love a good celebration, AND respect a well-done meeting; Kevin Taylor Catering has a number of event locations at *aloft* Broomfield | Denver.

Private Dining Room

Our private dining room is perfect for any occasion. The design imitates the main dining room with rich shades of a warm red and cocoa brown, high ceilings (with noise-reducing tiles) and French doors for privacy - this is our version of the modern steakhouse boardroom. We can accommodate a seated dinner up to 44 and a reception for 60.

Private Use of the Restaurant

Exclusively yours - our restaurant is available for private events up to 300 and we will custom design a menu (be it breakfast, lunch, dinner or a strolling cocktail reception) just for your event.

Tactic

Offers a modern take on the 'boardroom'. A 360 square foot, high-tech executive boardroom with seating up to 12. Includes a 50' flat-panel TV with both a laptop hook-up and a DVD player.

Arista Ballroom

The Ballroom offers you and your guests 3,125 square feet of flexible space, featuring windows and outdoor access to add light to your next event. Divisible into two breakout rooms via an air-wall as well.

The Gardens at Arista

An outdoor courtyard which opens into the Ballroom; a perfect spot for a pre-dinner reception, ceremony or a mid-day break during one of our 300 sunny days.

Catering & Offsite Events

Think of Kevin Taylor Steak/Catering for an intimate dinner party at your home or to bring a catered event to your office. We will also do platters, trays and hors d'oeuvres available for you to pick up. Due to our committed service team and busy kitchen, we do require advance notice for these services.

ALL DAY MEETING PACKAGE

\$70 PER PERSON

- Continental Breakfast Buffet
- Mid-morning Break
- S³ (soup, salad, sandwich) Buffet
- Mid-afternoon Break
- Includes Illy Caffè Coffee refreshes, pitchers of ice water & Hot Tea
- Additional beverages available, based on consumption, not included.

DELUXE ALL DAY MEETING PACKAGE

\$90 PER PERSON

- Continental Plus Breakfast Buffet
- Deluxe Mid-morning Break
- Choice of Lunch Buffet
- Mid-afternoon Break of Artisan Cheese, Crackers, Dips & Chocolates
- Includes Illy Caffè Coffee refreshes, pitchers of ice water & Hot Tea
- Additional beverages available, based on consumption, not included.

Breakfast Displays

Continental \$16 per person

- Assorted Muffins and Pastries with Fruit Preserves & Whipped Sweet Cream Butter
- Fresh Seasonal Fruit
- Individual Horizon Organic® Yogurts
- Beverages: Fresh Juice, Illy Caffè® Coffee Service (regular & decaf) and an assortment of “T”® Hot Teas

Continental Plus \$18 per person

- Sliced NYC-style Bagels, (a Toaster) Horizon® Organic Cream Cheese, Fruit Preserves & Butter
- The very best sliced Seasonal Fruit out there. Period.
- Horizon Organic® Fat-free Vanilla Yogurt, with House-made Granola and Organic Honey
- Beverages: Fresh Juice, Illy Caffè® Coffee Service (regular & decaf) and an assortment of “T”® Hot Teas

New Continental \$21 per person

- Fresh Breakfast Pastries & Breads: Here’s an idea of what we might roll out...Butter Croissant, Almond Croissant, Muffins, Corn Bread, English Muffins, Scones, Miniature Cinnamon Rolls, Seasonal Breakfast Breads, Danish...
- Orange Honey Smoothies: Orange Juice, Horizon Organic® Fat-free Vanilla Yogurt, Bananas & Honey
- Sliced Fresh Fruit Display (or Berries when they are sweetest)
- House Granola ala Dave
- Beverages: Fresh Juice, Illy Caffè® Coffee Service (regular & decaf) and an assortment of “T”® Hot Teas

Biscuits Breakfast \$24 per person

- Fresh-baked ‘The Boehm’ Cheddar Biscuits
- French Herb Scramble with Horizon Organic® Cage-free Eggs
- Apple Wood Smoked Bacon
- Berry, Horizon Organic® Low-fat Vanilla Yogurt & Granola Parfaits
- Beverages: Fresh Juice, Illy Caffè® Coffee Service (regular & decaf) and an assortment of “T”® Hot Teas

Country Breakfast \$26 per person

- Scrambled Horizon Organic® cage-free Eggs with Cheddar, Spinach and Artichoke Hearts
- Sliced Fresh Fruit Display
- Sweet Fennel Sausage
- Crispy Potatoes with fixings: Sour Cream, Chives and Cheddar
- English Muffins and Breakfast Pastries
- Beverages: Fresh Juice, Illy Caffè® Coffee Service (regular & decaf) and an assortment of “T”® Hot Teas

Favorite Things Breakfast Buffet \$30 per person

- Brioche Grand Marnier® French Toast with Brûléed Bananas, Warm Maple Syrup & Pecans
- Creamed Spinach & Swiss Quiche
- Apple Wood Smoked Bacon
- Chicken Parmesan Breakfast Sausage
- Crispy Polenta Cakes with Goat Cheese and Chive
- Assorted Pastries, Bagels and Muffins with Jelly, Sweet Butter & Creamed Cheese
- Beverages: Fresh Juice, Illy Caffè® Coffee Service (regular & decaf) and an assortment of “T”® Hot Teas

Plated Breakfast Options

We pride ourselves in using fresh, local and inspired ingredients. We like our food to look good and taste just as good.

Take a look above at some of the seasonal breakfast displays - tell us what sounds good or if you don't see it, what you have in mind!

We will create a plated breakfast just for you and your guests with prices ranging from \$16 to \$20 per person that include: Fresh Juice, Illy Caffè® Coffee Service (regular & decaf), an assortment of “T”® Hot Teas and fresh baked goods for the table.

Breaks

(add on options for buffets)

Savory

MouCo® Cheese Trio (Fort Collins, CO) Camembert / ColoRouge / Blü	\$11
USA Artisan Cheese Display / Assorted Crackers / Preserves	\$10
Imported Artisan Cheese Display / Olives / Gourmet Crackers	\$14
Fresh Seasonal Vegetable Crudite / Maytag Blue Dip	\$6
Hummus / Roast Red Pepper Dip / Stacy's® Baked Pita Chips	\$12
Homemade Soup Cups / Mini Grilled Cheese Sandwiches	\$10
Truffled Popcorn / House-spiced Cajun Potato Chips / Toasted Nuts	\$6
Salty/Spicy Snack Mix	\$2
Chips / Pico de Gallo / Chunky Fresh Guacamole	\$8

Sweet

Seasonal Fruit Platter / Honey-Yogurt Dip	\$8
Granola / Yogurt / Dried Fruit / Honey Display	\$10
Fresh Baked Cookies / Decadent Bars / Brownies	\$9
Chef Dave's Sweets of the Day	\$8
Root Beer Floats with 'Sweet Cream' Boulder® Ice Cream	\$8
Individual Lemon 'Pies' Toasted Meringue / Graham Crackers	\$9
Granola Bars	\$3

ALA CARTE BEVERAGES

Red Bull® & Red Bull® Sugar-free	\$4
Bottled Iced Teas from Republic of Tea® (16.9 ounces)	\$7
Illy Caffè® Coffee (gallon)	\$48
In-House Bottled Water - Natura® Sparkling and Still	\$5
Pitchers of Homemade Lemonade	\$20
Pitchers of Iced Tea	\$25
Assorted Soft Drinks	\$3
Mexican Hot Cocoa	\$4
Fresh OJ Sparkling 'Mocktail'	\$3

Lunch Displays

Boxed Lunch/Light Deli Lunch Buffet

\$15 per person

- Sandwiches:
 - Roasted Red Pepper, Sliced Tomato, Greens, Fresh Mozzarella & Aioli
 - Smoked Turkey, Lettuce, Tomato, Camembert & Stone Ground Mustard
 - Roast Beef, Swiss, Caramelized Onion, Lettuce & Horseradish Cream
- Accompaniments
 - Homemade Rosemary Potato Chips
 - Select one for all: Fresh Fruit, Poppy Seed Cole Slaw or Mixed Green Salad
 - Fresh Baked Sweet Treat
 - One Bottled Water or Soft Drink per person

S³ (soup, salad, sandwich) **Buffet**

\$22 per person

- Choice of Home-made Soup:
 - Prime Steak Vegetable, Chipotle Black Bean Chili, KT's Smoked Sweet Corn or Soup du Jour
- Choice of Salad:
 - Mixed Greens / Tiny Tomatoes / Balsamic or Chopped Iceberg/Feta Vinaigrette/Olives
- Sandwich Display
 - Meat: Salami, Smoked Turkey, Roast Beef
 - Cheese: Swiss, Cheddar, Gouda
 - Accompaniments: Pickles, Tomato, Lettuce, Mustards, Aioli, Olive Tapenade
 - Bread Basket
- Rosemary Kettle Chips
- Soft, Fresh Baked Cookies
- Fresh Brewed Iced Tea

Napa Valley Picnic Buffet

\$27 per person

- Spinach, Pear & Goat Cheese Salad / Balsamic Vinaigrette
- Artisan Cheese Display
 - Fresh Mozzarella, Maytag Blue & Aged-Parmesan
 - Crackers, Grissini, Fresh Fruit, Olives
- Hummus / Roast Red Pepper Dip / Stacy's® Baked Pita Chips
- Mini Chilled Roast Beef Sandwiches / Arugula / Horseradish Cream / Baguette
- Individual Creamed Spinach / Swiss Quiche
- Bread Basket
- Caramel Blondies / Chocolates
- Fresh Brewed Iced Tea

Mediterranean Buffet
\$32 per person

- Vegetable Bean Soup
- Caesar Salad / Fried Capers / Parmesan / Croutons / White Anchovy Dressing
- Seared Ahi Tuna / Aioli / Greens / Served Sliced
- Grilled Marinated Chicken Breast / Served Sliced
- Asparagus - Potato Salad / Bacon Vinaigrette
- Au Gratin Potatoes
- Bread Basket
- Brownies / Cookies / Chocolates
- Fresh Brewed Iced Tea

Tuscan Buffet
\$35 per person

- Marinated Olives
- Chopped House Salad / Red Peppers / Feta Vinaigrette
- Grilled Salmon / Tomatoes / Capers
- Roast Natural Pork Loin / Mustard Demi
- Creamy Sage Polenta
- Warm Shrimp Pasta / Peas / Cream / Parmesan
- Grilled Mushrooms / Red Peppers / Squash / Artichoke Hearts / 20 Year Balsamic
- Bread Basket
- Caramel Bread Pudding / Fresh Fruit
- Fresh Brewed Iced Tea

Kevin Taylor Steak Buffet
\$42 per person
(+\$75 for carving chef)

- Individual Wedge Salads / Blue Cheese / Tomatoes
- Fresh Mozzarella Salad / Tomato / Basil / Balsamic
- Carving Station:
 - Herb-crusted Beef Tenderloin
 - Oven-roast Turkey Breast
- Gorgonzola Mashed Potatoes
- Baked Macaroni and Cheese
- Roast Root Vegetables
- Savory Asparagus & Wild Mushroom Ragout
- Bread Basket
- Vanilla Bean Cheesecake / Raspberry Jelly
- Fresh Brewed Iced Tea