



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 a 21% suggested 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

Jim Wright - Jim@ktrg.net 303-525-5224

8300 Arista Place Broomfield, CO 80021

www.kevintaylorsteak.com

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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 a laptop hook-up and a DVD player. Rental \$350.

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. Arista X \$1,000 Rental, Arista Y \$500 Rental, Combined XY = Arista Ballroom \$1,500 Rental.

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.

DINNER BUFFETS

We pride ourselves on creating & delivering inspired cuisine, we have listed a few options here and are happy to combine or customize buffets to fit your needs and event vision.

A Light Dinner Buffet **\$38 per person**

- Fresh Vegetable Crudite with Fresh, Homemade Dips
- 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
- Herb-crusted, Roast Free Range Chicken Breast, Capers-White Wine Sauce
- Fingerling Potatoes
- Sautéed Garlic Spinach
- Bread Basket
- Assorted Petite Desserts
- Illy Caffè® Coffee Service (regular & decaf) and an assortment of "T"® Hot Teas

Our Favorite Things Buffet **\$40**

- KT's Smoked Sweet Corn Soup
- Seared Ahi Tuna / Aioli / Served Sliced
- Caesar Salad / Fried Capers / Parmesan / Croutons / White Anchovy Dressing
- Prime Beef Stroganoff / Crème Fraiche / Truffled Mushrooms
- Grilled Asparagus / Citrus Butter
- Bread Basket
- Individual Lemon 'Pie', Graham Crackers
- Illy Caffè® Coffee Service (regular & decaf) and an assortment of "T"® Hot Teas

Southwestern Steak House-style Buffet **\$42 per person**

- Dave's Heirloom Tomato & Jalapeno Gazpacho
- Wedge Salad / Smoked Bacon Crumbles (on the side) / Tomatoes / Red Onion / Spicy Ranch
- Grilled, Chili-scented Shrimp
- Chipotle-rubbed Natural Pork Loin (sliced)
- Butter Mashed Potatoes / Green Chili Gravy
- Avocado Relish / Pico de Gallo / Roast Corn Salsa
- Tortilla Chips and Small Bread Basket
- Coffee Scented Bread Pudding with Mexican Chocolate Sauce
- Illy Caffè® Coffee Service (regular & decaf) and an assortment of "T"® Hot Teas

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Napa Valley Buffet
\$42 per person

- Spinach, Pear & Goat Cheese Salad / Balsamic Vinaigrette
- Artisan Cheese Display
 - Fresh Mozzarella, Maytag Blue & Aged-Parmesan
 - Crackers, Grissini, Olives
- Hummus / Roast Red Pepper Dip / Stacy's® Baked Pita Chips
- Chilled Roast Beef Sandwiches / Arugula / Horseradish Cream / Baguette **OR**
- Beef Tenderloin Carving Station with Accompaniments (\$75 chef attendant fee)
- Individual Creamed Spinach / Swiss Quiche
- Bread Basket
- Fresh Berries with Crème Anglaise / Sugar Cookies
- Illy Caffè® Coffee Service (regular & decaf) and an assortment of "T"® Hot Teas

Tuscan Buffet
\$48 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
- Illy Caffè® Coffee Service (regular & decaf) and an assortment of "T"® Hot Teas

Kevin Taylor Steak Buffet
\$52 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

KEVIN TAYLOR
STEAK
CATERING

- Illy Caffè® Coffee Service (regular & decaf) and an assortment of “T”® Hot Teas

PLATED DINNERS

THREE COURSE PLATED DINNER

\$55 per guest

SALADS

(Please select one)

- Mixed Greens, Tiny Tomatoes, Cucumber, Blue Cheese Vinaigrette
- Chopped House Salad with Tomatoes, Olives, Peppers & Feta Vinaigrette
- The Wedge with Bacon, Tomato & Maytag Blue Cheese
- Caesar Salad with Aged-Parmesan, Croutons and White Anchovy Dressing
- Spinach & Pear Salad with Red Onion, Goat Cheese & Balsamic Vinaigrette
- Endive Salad with Roasted Beets, Apples & Walnuts

ENTRÉES

(select up to two - entrée counts required four days in advance)

- | | |
|---|--|
| Filet Mignon 8 ounce, House Béarnaise | Charbroiled Atlantic Salmon, Tarragon Butter |
| New York Strip 12 ounce, Red Wine Reduction | Seared Diver Scallops, Sweet Pepper Sauce |
| House Seasoned Ribeye 12 ounce, Herb-butter | Seared Sashimi-quality Tuna, Spicy Ponzu |
| Colorado Lamb Chops, Fennel Broth | Herb-crust Alaskan Halibut, Beurre Blanc |
| Kurobuta Pork Chop, Soy Caramel Reduction | House Roast Organic Chicken, Pan Gravy |

DUET ENTRÉE

(Served for the entire group - \$5 supplement per guest)

- | | |
|--|---|
| Petit Filet & Grilled Chili-Scented Jumbo Shrimp | Roast Beef Tenderloin & Crispy Atlantic Salmon |
| Spinach-stuffed Chicken Breast & Lobster Tail | Stout Braised Short Ribs & Seared Alaskan Halibut |

SIDES

(Please select two)

- | | |
|-----------------------------|------------------------------|
| Baked Potato | Steamed or Grilled Asparagus |
| Butter Mashed Potatoes | Truffled Mushrooms |
| Blue Cheese Mashed Potatoes | Sautéed Garlic Spinach |
| Roast Fingerlings | Creamed Spinach |
| Au Gratin | Soft Parmesan Polenta |
| Sweet Corn Succotash | Macaroni & Cheese |

DESSERTS

(Select one)

- | | |
|--|---|
| Crème Brûlée, Berries | Fresh Berries Crème Anglaise, Sugar Cookie |
| Individual Lemon ‘Pie’, Graham Crackers | Mini Seasonal Berry Pie, Brown Sugar Crumbles |
| Vanilla Bean Cheesecake, Raspberry Jelly | Dark Chocolate Bread Pudding, Cajeta Caramel |
| Decadent Sticky Toffee Pudding, Caramel | Duet- Chocolate Mousse Cup & Key Lime Tart |

Includes Illy Caffè Coffee Service & Hot Tea Service

Daily ‘Chef Vegetarian Selections’ available

Custom Printed menus will be placed at each table on the night of your event

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21 % suggested gratuity & 8.45% tax will be applied to all food & beverage charges

HORS D'OEUVRES

\$38 per dozen

COLD

Belgian Endive / Maytag Blue Cheese / Pecans / Cranberries
Polenta Cakes / Roast Corn- Red Pepper Relish
Individual Vegetable Crudite Cups / Caesar Dressing
Seared Ahi Tuna / Slaw / Crispy Won Ton Cup
Shrimp Cocktail / Lemon / Wasabi Cocktail Sauce
Prime Filet Carpaccio / Mustard / Capers
Steak Tartare / Indonesian Ketchup

HOT

Stuffed New Potatoes / Bacon / Sour Cream / Chive
Cauliflower Beignets
Truffled French Fries / Sea Salt / Newspaper Cones
Ginger-Wild Mushroom 'Raviolis' / Soy Butter Reduction
KT's Smoked Sweet Corn Soup Shot / Mini Grilled Cheese Garnish
Mini Crab Cakes / Peppers / Citrus / Tartar Sauce
Oysters Rockefeller / Bacon / Spinach / Hollandaise
Lobster Crostini / Truffled Wild Mushrooms
Seared Prime Filet / Roast Potato Cup / Horseradish Sauce
Grilled French Foie Gras Crostini / Mango / Cider Gastrique
Chicken Satay / Peanut Sauce

TARTLETS

Crab Salad / Sweet Chili
Smoked Colorado Trout / Dill / Cucumber
Lobster / Light Curry / Red Chili / Citrus
Humboldt Fog® Goat Cheese / Apple / Beet

SPOONS

Market Fresh Oysters / Cocktail Sauce
Sweet Chili Shrimp / Cucumber / Fresh Chive
Tuna Tartare / Avocado / Orange Soy
Jumbo Lump Crab / Horseradish / Sauce Louis

SLIDERS

Grilled Cheese and Tomato / Sea Salt
'SBLT' Scallop / Bacon / Lettuce / Tomato / Mustard
Tiny Meatball / Spicy 'Albondigas-style' / Chipotle Cream
Mini Kobe Beef / Caramelized Onions / Indonesian Ketchup
Petite Filet / Parmesan Cheese / Capers / Aioli

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DISPLAYS AND STATIONS
 (add on options for buffets)

Seasonal Vegetable Crudit� with Chefs Housemade Dips	\$6
Gourmet Domestic Cheese Selection with Seasonal Fruit and Crackers	\$10
MouCo® Cheese Trio (Fort Collins, CO) Camembert / ColoRouge / Bl� / Accompaniments	\$11
Imported Artisan Cheese Display with Seasonal Fruit, Chef's Seasonal Accompaniments, Assorted Gourmet Crackers	\$12
Dip Trio Hummus Dip/Feta & Roasted Red Pepper Dip/Black Olive Tapenade with Corn Tortilla Chips, Grilled Pita Bread, Assorted Crackers	\$10
Chips and Dips Corn Tortilla Chips, Spiced Black Bean & Corn Salsa, Chunky Jalapeno Guacamole	\$6
Our Favorite Appetizer Display Assorted Cured Meats, Artisan Cheese Selection, Marinated Artichoke Hearts, Grapes, Olive Tapenade, Roasted Red Peppers, Spicy Olives, Hummus Dip, Pita Crisps and Crostini	\$16
Fresh Oysters with Lemons, Bloody Mary Cocktail Sauce, Chef's Mignonette (Optional \$75 oyster attendant fee)	\$38 doz.
Sliced Black Angus Beef on Ciabatta Rolls Halved and served with Sliced Heirloom Tomatoes, Arugula, Pommery Mustard	\$6
Seafood Display Chilled Jumbo Shrimp, Lightly Curried Lobster Sandwiches and Oysters on the Half Shell Served with Bloody Mary Cocktail Sauce, Lemons and Chef's Mignonette	\$20
Roast Tenderloin of Beef Carving Station Horseradish Aioli, Chef's Seasonal Sauce, Assorted Rolls (\$75 carving fee)	\$18
Heirloom Tomato Gazpacho Station Served with Jalapenos, Cucumber, Chilled Crab & Shrimp, Avocado, Green Peppers	\$8
Homemade Seasonal Soup Cups / Mini Grilled Cheese Sandwiches	\$8
Salty Snacks: Truffled Popcorn / House-spiced Cajun Potato Chips / Toasted Nuts	\$6
Bar Snacks: Salty/Spicy Snack Mix	\$2

Freshest Fruit: Seasonal Fruit Platter / Honey-Yogurt Dip

\$8

ENHANCEMENTS AND OPTIONS

Four-Course Signed Recipe Booklet

\$6.00 each / \$8.00 each personalized

Take home a memory from the evening with a four-course, color recipe booklet with food photos from Chef Taylor. Recipes from Prima, Palettes, The Opera House and Restaurant Kevin Taylor are featured and with advance notice you may add your company logo and date of event to the back page to personalize.

Handmade Chocolate Display

\$38.00 per dozen

Dipped Strawberries, Assorted Chocolate Truffles and Petit Fours

Wedding Cakes by D Bar, Eat Dessert First or Jason LeBeau Cakes

Allow us to coordinate your wedding cake for you. We work with the best of the best when it comes to customizing your dream cake - prices range from \$6 to \$12 per person.

Day of Wedding Planning

\$75 per hour

Our events director is available to coordinate your special day on an hourly basis - sit back, relax and enjoy your day knowing that deliveries, set up, décor, floral set up, cake storage, entertainment coordination and photography is handled.

Chocolate Take-Away Gifts \$6.00 per person

End your night on a sweet note...Each guest will receive a Box of Handmade Chocolates and Truffles

Bottled Water for the Table

\$5.50 per bottle, based on consumption

Fiji and Pellegrino Water available for the table

Staffed Private Bar

\$75 set up/tear down charge for each bar required to accommodate group size

Illy Caffè Coffee Service

\$2.75 per person - based on consumption

Cake Cutting/Plating \$3 per person

If you would like to bring in your own wedding cake, we are happy to cut and plate with a drizzle of caramel, crème Anglaise or Berry Coulis for garnish. We will serve the cake to your guests or display on a cake station.

Place Cards \$2 each

Printed guest place cards in crisp white

Votive Candles \$1 each

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Placed at each table for additional ambiance

BEVERAGE OPTIONS

HOSTED BAR OPTIONS

- Open Hosted Bar: Select one or combine certain spirits from the following three tiers of beverage service to determine what is offered to your guests. All beverage charges are based on consumption and the prices listed are estimates to assist with budgeting. The actual amount charged will be the actual amount consumed.
- Drink Tickets: We will print custom drink tickets for your guests to redeem the day of your event. You are charged based on what is ordered and not for any tickets that are not redeemed. Select from the following three tiers of beverage service to determine the value of each drink ticket.
- Hourly Packages: Available for each hour of your event, and priced as follows. The final beverage bill will be based on the total guest count of guests 21 and over. For our younger guests we will charge per beverage. Prices listed are per person, per hour.

Tier III:	1st Two Hours: \$20	3rd Hour & Beyond: \$15
Tier II:	1st Two Hours: \$18	3rd Hour & Beyond: \$13
Tier I:	1st Two Hours: \$15	3rd Hour & Beyond: \$10

CASH BAR SERVICE

Cash Bar Service: Simply select from the following three tiers of beverage service to determine what your bar will be set with. Your guests will have a printed/framed drink menu with pricing and selections. Add .50¢ per beverage to include tax and service.

TIER OPTIONS

Tier III (premium)

Average Prices: Cocktails \$8.50, Beer \$4.50 to \$5.50, House Wine by the glass \$10 & non-alcoholic beverages \$3
 Grey Goose Vodka, Tanqueray 10 Gin, Captain Morgan Rum, Corzo Blanco and Reposado Tequila, Knob Creek Bourbon & MacCallan 12 Year Scotch

Tier II

Average Prices: Cocktails \$7.50 Beer \$5.00, Wine by the Glass \$9.00 & non-alcoholic beverages \$3
 Absolut Vodka Selections, Tanqueray Gin, Captain Morgan Rum, Crown Royal Whiskey, Maker's Mark Bourbon & Glenlivet Scotch

Tier I

Average Prices: Cocktails \$6.50, Beer \$4.50 to \$5.50, Wine by the Glass \$7.00 & non-alcoholic beverages \$3
 Skyy Vodka, Bombay Gin, Bacardi Rum, Cuervo Gold Tequila, Dewars Scotch & Jim Beam Whiskey

Wine List Coming Soon!

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All beverages are subject to a 21% suggested gratuity and 8.45% tax.

ALA CARTE BEVERAGES

Soft Drinks	\$3
Red Bull® & Red Bull® Sugar-free	\$4
Bottled Iced Teas from Republic of Tea® (16.9 ounces)	\$7
Bottled Water / Sparkling and Still	\$7
Pitchers of Homemade Lemonade	\$20
Pitchers of Iced Tea	\$25

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