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BANQUET/CATERING 2017

Aloft Oklahoma City Downtown - Bricktown
209 North Walnut Avenue
Oklahoma City, Oklahoma 73104

1 405 605 2100 aloftoklahomacitybricktown.com

Breakfast

All breakfast options are served buffet style.
All packages are priced per person.

Continental and buffet breakfasts are served with chilled fresh fruit juice, coffee & an assortment of herbal teas.

CONTINENTAL

The Early Mingle \$15
Seasonal sliced fresh fruit & berries
Assorted pastries & muffins with butter & preserves

The Morning Refuel..... \$18
Seasonal sliced fresh fruit & berries
Assorted pastries & muffins with butter & preserves
Assorted bagels with cream cheese
Assorted granola bars & yogurts

ENHANCEMENTS

Per item/per guest \$3
Sausage, egg & cheese burrito
Ham or sausage, egg & cheese croissant
Bacon or sausage, egg & cheese biscuit
Yogurt, fruit, & granola shooters

FULL BREAKFAST

15-person minimum. Add a chef-attended omelet station to any breakfast buffet for \$3 per person (plus a \$125 attendant fee).

The Traditional\$16
Fluffy scrambled eggs
Crispy bacon, ham or sausage
Breakfast potatoes
Butter milk biscuit with butter & preserves

The Aloft Rise & Shine..... \$21
Seasonal sliced fresh fruit & berries
Assorted pastries & muffins with butter & preserves
Crispy bacon & link sausage
Fluffy scrambled eggs
Breakfast potatoes
Biscuits & creamy sausage gravy

The Southern Comfort.....\$24
Seasonal sliced fresh fruit & berries
Assorted pastries & muffins with butter & preserves
Crispy bacon & link sausage
Southern fried country steak with cream gravy
Fluffy scrambled eggs
Breakfast potatoes & cheesy grits
Biscuits & creamy sausage gravy

Break Bites

All packages are priced per person.

All Day Caffeine Fix\$10

Assorted soft drinks & bottled water
Freshly brewed coffee & an assortment of herbal teas

Vintage Milk & Cookies \$12

Assorted freshly baked cookies
Fresh, cold milk
Lemonade or fruit punch
Assorted soft drinks & bottled water
Freshly brewed coffee & an assortment of herbal teas

Sweet & Salty \$13

Assorted cookies and brownies
Mixed nuts
Assorted soft drinks & bottled water
Freshly brewed coffee & an assortment of herbal teas

The Fiesta \$13

Crispy tortilla chips
Queso dip, fire roasted salsa, & guacamole
Mini churros sprinkled with powdered sugar
Assorted soft drinks and bottled water

The Aloft Lighter Side\$14

Fresh fruit shooters with honey yogurt dip
Vegetable shooters with hummus or ranch dressing
Assorted soft drinks & bottled water
Freshly brewed coffee & an assortment of herbal teas

The Mid-Day Munchies\$14

Assorted trail mix packets, granola bars, & candy bars
Brownie bites
Assorted whole fruits
Assorted soft drinks & bottled water

Afternoon Matinee \$15

Assorted candy bars
Salted peanut packets
Freshly popped popcorn
Warm soft pretzel bites with cheese dip
Cracker Jacks
Assorted soft drinks & bottled water

Break Bites

À LA CARTE BREAK OPTIONS

Assorted freshly baked cookies \$36 per dozen
 Warm brownies \$36 per dozen
 Assorted pastries & muffins..... \$36 per dozen
 Large soft pretzels with mustard..... \$40 per dozen
 Assorted breakfast sandwiches \$40 per dozen
 Mini cheesecakes \$36 per dozen
 Lemon bars..... \$36 per dozen

Assorted bags of chips \$3 each
 Cracker Jack boxes \$3 each
 Salted peanuts or mixed nut packets \$3 each
 Assorted trail mix packets \$3 each
 Assorted candy bars \$3 each
 Assorted whole fresh fruit..... \$3 each
 Assorted individual yogurt..... \$3 each
 Assorted granola bars..... \$3 each

Assorted soft drinks..... \$3 each
 Bottled water \$3 each
 Assorted bottled juices \$3 each
 Gourmet hot tea..... \$3 per bag
 Iced tea \$30 per gallon
 Assorted fruit juices..... \$30 per gallon
 Lemonade or fruit punch..... \$30 per gallon
 Hot chocolate..... \$30 per gallon
 Hot cider \$30 per gallon
 Regular & decaf coffee \$50 per gallon

Note: Individually wrapped à la carte items are charged on consumption.

Lunch

All lunch options are served either buffet style or boxed lunch and are served with served with iced water & iced tea. Coffee & herbal tea available upon request. All packages are priced per person.

SANDWICHES & WRAPS

Sandwiches & wraps are served with choice of 2 sides: potato salad, pasta salad, fresh fruit cup, whole fruit, or bag of chips, choice of cookies or brownies, iced water & iced tea. Coffee & herbal tea available upon request.

Lunch Wrap \$18
Grilled chicken with julienned vegetables perfectly wrapped in a large spinach tortilla with ranch dressing

Vegetarian option: portobello mushroom with julienned vegetables and hummus spread

American Picnic..... \$18
Choice of deli meat: turkey, ham, or roast beef
Choice of cheese: swiss, cheddar, or provolone
Choice of bread: sourdough, honey wheat, flaky butter croissant

Served with lettuce & sliced tomatoes

Groups of 20 people or fewer, pick 1 meat/cheese sandwich option

Groups of 21-60 people, pick 2 meat/cheese sandwich options

Groups of 61 people or more, get all 3 meat/cheese sandwich options

SALADS

All salads are served with iced water & iced tea, and chef's choice of dessert.

Chicken Caesar Salad \$20
Crisp heart of romaine lettuce with grilled chicken breast, shaved Parmesan cheese, & garlic croutons tossed in creamy Caesar dressing

Served with a freshly baked baguette

Fresh Spinach Salad..... \$21
A bed of baby spinach topped with grilled chicken, bacon, red onion, hard boiled egg and diced tomatoes tossed in balsamic vinaigrette

Served with a toasted Parmesan crostini

Lunch

All lunch options are served buffet style and are served with served with iced water & iced tea. Coffee & herbal tea available upon request. All packages are priced per person.

Italiano..... \$26
 Choice of fesh Caesar salad with grated Parmesan cheese & garlic croutons or tomato & mozzarella salad drizzled with balsamic vinaigrette
 Spaghetti & penne pasta noodles
 Zesty marinara & creamy Alfredo sauces
 Chicken Parmesan & Italian sausage
 Sautéed vegetable medley
 Tiramisu or Italian crème cake

Executive Deli..... \$28
 Field green salad with assorted dressings
 Pasta or potato salad
 Sliced turkey breast, smoked ham and roast beef
 Sliced assorted cheeses
 Lettuce, sliced tomato, & pickles
 Assorted sliced breads and croissants
 Sliced seasonal fresh fruit
 Assorted cookies and brownies

La Fiesta \$28
 Tortilla chips with fire roasted salsa
 Grilled steak & chicken fajitas with grilled peppers and onions
 Warm flour tortillas
 Enchiladas (choice of one): beef with cheese sauce, chicken with sour cream, or cheese with chili con carne
 Cilantro lime rice & refried beans
 Shredded cheese, sour cream, guacamole
 Pico de gallo
 Cinnamon & sugar churros

The All American \$29
 Fresh field green salad with assorted dressings
 Herb baked chicken breasts & sliced roast beef
 Chef's choice of vegetable
 Chef's choice of starch
 Fresh hot rolls
 Choice of dessert

Backyard Cookout \$30
 Fresh field green salad with assorted dressings
 Crispy fried chicken & BBQ chopped brisket
 Choose 1 starch: macaroni & cheese, mashed potatoes with gravy, potato salad
 Choose 2 sides: smoked bacon baked beans, creamy coleslaw, corn on the cob
 Buttermilk biscuits
 Assorted cobblers & pies

Dinner

For plated dinners, there is a minimum of 25 people per choice. For multiple choices, you must have assigned seating with the dinner choice in diagram and turned in to your event manager seven days prior to arrival.

PLATED DINNER

All plated dinners served with salad, dinner roll, your choice of dessert, iced water & iced tea. Coffee & herbal tea available upon request.

Blackened Chicken \$30
6 oz. chicken breast dusted with Cajun seasoning & grilled to perfection. Served with herbed new potatoes and mixed vegetable medley.

Chicken Picatta \$30
6 oz. chicken breast served in a lemon butter white wine sauce with capers. Served with linguine & sautéed zucchini & squash.

You Skewer it! \$33
Choice of 2 meat skewers. Mix & match chicken, steak, or shrimp, skewered with mixed vegetables served on a bed of rice pilaf.

Enchilada Combo \$35
Choice of two: chicken, beef, cheese topped with ranchero sauce or green chile sauce. Served with cilantro lime rice and black beans.

Chicken Fried Steak \$35
An Oklahoma tradition! Lightly breaded and fried to perfection. Served with mashed potatoes, cream gravy, & green beans.

New York Strip Steak \$45
10 oz. center cut strip loin grilled to perfection, served with a rosemary balsamic reduction sauce, loaded mashed potatoes & thyme infused broccoli.

Shrimp & Scallop Kabobs \$48
4 jumbo shrimp & 4 large scallops skewered with vegetables and grilled with a lemon butter cream sauce for dipping served on a bed of rice pilaf.

PLATED DINNER DUETS

All plated dinner duets with iced water & iced tea, your choice of salad, starch, vegetable & dessert. Coffee & herbal tea available upon request.

Chicken & Fried Shrimp \$45
6 oz. grilled chicken breast with 4 jumbo fried shrimp.

Grilled Chicken & Beef Tenderloin \$48
6 oz. chicken breast & 6 oz. center cut beef tenderloin with herbed butter.

Surf & Turf \$85
6 oz. filet mignon grilled to perfection served with a lobster tail & melted herbed butter.

Dinner

SIDE ITEMS

Salads

Garden Salad

Fresh field green salad with tomato, cucumber & carrots
Served with ranch and raspberry vinaigrette

Caesar Salad

Romaine, garlic crouton & Parmesan cheese
Served with Caesar dressing

Spinach Salad Add \$2 per person

Baby spinach with hard boiled eggs, red onion, & bacon crumbles
Served with balsamic vinaigrette

Vegetables

Aloft vegetable medley: mixed seasonal vegetables
Seasoned green beans
Glazed carrots
Steamed broccoli
Grilled asparagus

Starches

Herbed new potatoes
Potatoes au-gratin
Wild rice pilaf
Mashed potatoes
Loaded mashed potatoes Add \$2 per person

Desserts

Aloft cheesecake
Chocolate overload cake
Italian crème cake
Assorted dessert shooters (choice of two):
strawberry shortcake, NY cheesecake, key lime pie,
chocolate mousse..... Add \$2 per person

Dinner

BUFFET

A minimum of 40 guests is required for all dinner buffets. A \$100 service charge will be assessed for buffets served for fewer than 40 guests. Buffet served with iced water & iced tea. Coffee & herbal tea available upon request.

Italy's Best \$36

- Fresh Italian Caesar salad with garlic crouton, Parmesan cheese and Caesar dressing
- Stuffed mushrooms
- Spaghetti with Italian meatballs in marinara sauce
- Fettuccini alfredo with grilled chicken
- Mixed vegetable medley
- Garlic bread sticks
- Italian cream cake

BBQ Dinner Buffet \$43

- Mix green salad with carrots, cucumber and assorted dressings
- Potato salad and creamy coleslaw
- Barbecue brisket, fried chicken and barbecue ribs
- Honey baked beans, fried okra and mac & cheese
- Assorted pies

La Fiesta Grande \$38

- Mixed green salad
- Tortilla chips with salsa, queso, & guacamole
- Steak & chicken fajitas with warm flour tortillas
- Chicken quesadillas or beef enchiladas
- Spanish rice & refried beans
- Cinnamon sugar churros

Dinner

BUILD YOUR OWN BUFFET

Choice of one entree	\$38
Choice of two entrees	\$44
Choice of three entrees.....	\$52

Pick a Salad

- Mix green salad with carrots, cucumbers and assorted dressings
- Caesar salad with garlic croutons, Parmesan cheese and creamy Caesar dressing
- Spinach salad with toasted walnuts, cherry tomatoes and balsamic vinaigrette

Pick a Vegetable

- Aloft vegetable medley: mixed seasonal vegetables
- Seasoned green beans
- Steamed broccoli
- Grilled asparagus
- Zucchini & squash

Pick a Starch

- Mashed potatoes
- Herbed new potatoes
- Rice pilaf
- Wild rice

Entrees

- Grilled chicken breast
- Chicken teriyaki with grilled pineapple
- Roasted pork loin
- Sliced London broil with mushroom demi-glaze
- Sliced New York strip
- Baked filet of salmon
- Herb crusted tilapia filet

Jazz it up!

Add a chef-manned carving station for an additional \$125 attendant fee.

Inside round of beef.....	\$5 per person
Smoked prime rib of beef	\$7 per person
Smoked pit ham	\$3 per person
Roasted turkey breast.....	\$4 per person

Pick Two Desserts

- New York cheesecake
- Italian crème cake
- Chocolate overload
- Seasonal pies and cobblers

Reception

TRAYS AND DISPLAYS

Serves 50 people.

Vegetable Crudités	\$200
Fresh seasonal vegetable served with ranch dressing dip.	
Cheese & Cracker Tray	\$250
Domestic and imported cheese with assorted crackers.	
Fruit Tray	\$225
Seasonal fresh fruit and berries.	

COLD HORS D'OEUVRES

50 pieces per order.

Assorted finger sandwiches.....	\$175
Deviled eggs.....	\$175
Assorted pinwheels.....	\$175
Bruschetta with assorted toppings	\$200
Cucumber rounds topped with crab or chicken salad.....	\$225
Chilled jumbo shrimp shooters with cocktail sauce	\$250
Vegetable crudité shooters with ranch dip.....	\$225
Fresh fruit skewers with honey yogurt dip	\$225
Dessert shooters: choice of chocolate mousse, key lime pie, strawberry cheesecake, or assorted	\$275

HOT HORS D'OEUVRES

50 pieces per order.

Vegetable spring rolls.....	\$175
Fried ravioli.....	\$175
Macaroni and cheese bites	\$175
Stuffed jalapenos poppers	\$175
Crispy mozzarella sticks	\$175
Meatballs (choice of BBQ or Swedish sauce) ...	\$175
Grilled vegetable skewers.....	\$200
Buffalo chicken wings	\$200
Thai grilled chicken skewers	\$200
Chicken quesadillas.....	\$200
Pork and vegetable pot stickers.....	\$200
Stuffed mushrooms.....	\$200
Mini fried chicken bites with honey mustard dipping sauce	\$200
Bacon wrapped asparagus spears.....	\$200
Coconut shrimp with pineapple aioli	\$225
Mini crab cakes	\$250
Bacon wrapped scallops	\$275
Grilled beef and vegetable skewer	\$275
Sliders: choice of mini cheeseburger, pulled pork, teriyaki grilled chicken, or assorted	\$275

Reception

HORS D'OEUVRES PACKAGES

All packages are priced per person.

Mexi Fiesta \$9 per person

- Tortilla chips
- Fire roasted salsa
- Warm queso
- Fresh guacamole

Tapas To Go Around \$13 per person

- Toasted pita chips
- Hummus spread
- Gourmet olives
- Vegetable crudités

Bar Munchies \$16 per person

- Mini fried chicken bites with honey mustard, & BBQ or buffalo sauces
- Sliders: cheeseburger or pulled pork
- Buffalo chicken wings

Dip It \$13 per person

- Spinach and artichoke dip
- Baked crab dip
- Queso blanco
- Tortilla chips
- Sliced pita bread

Reception

BEVERAGES

À la carte selections

Assorted soft drinks.....	\$3 each
Bottled water	\$3 each
Assorted bottled juices	\$3 each
Regular & decaffeinated coffee	\$50 per gallon
Iced tea	\$30 per gallon
Assorted fruit juices.....	\$30 per gallon
Gourmet hot tea.....	\$3 per bag

COCKTAILS

Host Bar

Top shelf cocktails	\$8 each
Premium cocktails	\$6 each
Imported beer	\$4 each
Domestic beer	\$3 each
House wine	\$5 each
Mineral water	\$3 each
Soft drinks.....	\$3 each

Open Bar: Hourly

	PREMIUM	TOP
One hour	\$17.....	\$21
Two hours	\$23.....	\$28
Three hours	\$29.....	\$35
Four hours	\$35.....	\$42
Five hours.....	\$41.....	\$49

Cash Bar

Top shelf cocktails	\$11 each
Premium cocktails	\$9 each
Imported beer	\$6 each
Domestic beer	\$5 each
House wine	\$7 each
Mineral water	\$4 each
Soft drinks.....	\$4 each

PREMIUM

Smirnoff
Souza
Dewars
Cruzan
Beefeater
Jim Beam
Seagrams 7

TOP

Grey Goose
Maestro Dobel
Johnny Walker
Bacardi Superi
Bombay Sapphire
Jack Daniels
Crown Royal

Bartending Fee

\$150

All Day

ALL DAY MEETING PACKAGES

Each option served with all day coffee, hot tea & iced water

All packages are priced per person.

OPTION 1

\$52 per person

Continental Breakfast

Sliced seasonal fruits

Assorted muffins & pastries

Fruit & yogurt parfait

Assorted juices

AM Break

Granola Bars

Selection of whole fruit

Assorted soft drinks & iced tea

American Picnic

Groups of 20 people or fewer, pick 1 meat/cheese sandwich option

Groups of 21-60 people, pick 2 meat/cheese sandwich options

Groups of 61 people or more, get all 3 meat/cheese sandwich options

Choice of deli meat: turkey, ham or roast beef

Choice of cheese: Swiss, cheddar or provolone

Choice of bread: sourdough, honey wheat, flaky butter croissant

Served with lettuce & sliced tomatoes

PM Break

Soft pretzels with salt, cheddar cheese dip, yellow & honey mustard

Assorted soft drinks & bottled water

OPTION 2

\$54 per person

Continental Breakfast

Sliced seasonal fruits

Assorted muffins & pastries

Fruit & yogurt parfait

Assorted juices

AM Break

Fruit & nut trail mix

Granola Bars

Assorted soft drinks & iced tea

Fajita Buffet

Warm flour tortillas

Grilled chicken

Grilled Corona steak

Refried beans & Spanish rice

Roasted peppers & onions

Homemade guacamole

Shredded cheddar cheese, shredded lettuce, sour cream, & jalapeños

Iced tea

Assorted cookies

PM Break

Assorted cookies & brownies

Mixed nuts

Assorted soft drinks & bottled water

All Day

OPTION 3

\$56 per person

Taste of France Breakfast Buffet

Hand-dipped French toast with maple syrup

Fluffy scrambled eggs

Choice of bacon, ham or sausage

Sliced fresh fruit

AM Break

Assorted cookies

Assorted soft drinks, bottled water & iced tea

Build Your Own Grilled Chicken Sandwiches or Salads

Chicken breast grilled to perfection

Lettuce, fresh spinach, cherry tomatoes, pickles, olives, mushrooms, assorted shredded cheeses & avocado

Mustard & mayonnaise

Italian pasta salad

Potato chips

Chocolate cake

Iced tea

PM Break

Trail mix packets

Freshly popped popcorn

Assorted candy bars

Assorted soft drinks & bottled water

OPTION 4

\$62 per person

Traditional Breakfast Buffet

Fluffy scrambled eggs

Choice of bacon, ham or sausage

Breakfast potatoes

Biscuits & gravy

AM Beverage Break

Assorted soft drinks, iced tea & bottled water

Plated Lunch

Fresh field green salad with assorted dressings

Crispy fried chicken & BBQ chopped brisket

Choice of 1 starch: macaroni & cheese, mashed potatoes with gravy, potato salad

Choice of 2 sides: smoked bacon baked beans, creamy coleslaw, corn on the cob

Buttermilk biscuits

Assorted cobbles & pies

PM Break

Crispy tri-colored tortilla chips

Chili con queso

Homemade salsa & guacamole

Assorted soft drinks & bottled water