



MIX & MINGLE

CATERING MENU

500 South Orange Ave
Orlando, FL 32801
407-380-3500
aloftorlandodowntown.com



BREAKFAST

All Breakfast buffets include juices, regular and decaffeinated coffee, as well as hot teas. All breakfast buffets are priced for a minimum of 20 Guests. Buffets for less than 20 Guests will incur an additional surcharge of \$125.

Awaken Continental.....\$20 per person
Fruit Presentation. Assorted Muffins, Breads, Danish & Mini Croissants with butter and jams. Assorted Nutrition Bars.

The City Beautiful.....\$29 per person
Fluffy Scrambled Eggs with Smoked Bacon, Hand Cut Seasoned Breakfast Potatoes with Sautéed Onions, Roasted Red Peppers, Scallions. Fresh Fruit Presentation, House-made Zucchini Bread.

Good Morning Orlando.....\$32 per person
Egg White Veggie Frittata filled with Roasted Red Pepper, Spinach, Onion and 4-cheese blend. Steel cut oatmeal, brown sugar, raisins, chopped pecan, honey. Yogurt parfait with oats and fresh berries.

ENHANCEMENTS

Bagels & Cream Cheese.....\$4.50 per person

Creamy Southern Grits, Shredded Cheese on side.....\$4.50 per person

Oatmeal Accompanied with brown sugar, raisins, walnuts, cinnamon \$4.50 per person

Applewood Smoked Bacon or Smoked Ham and Pork Sausage Links\$5 per person

Fresh Fruit Presentation.....\$6.50 per person

Pork Sausage Gravy Biscuits..... \$8 per person

Assorted muffins, breads, Danish & mini croissants with butter & jams\$8 per person

Breakfast Sandwiches:
Chef Selected Assorted Breads (Croissants, Bagels, Tortillas & Kaiser roll)
Filled with Fluffy Scrambled Eggs & Cheese, Assorted Ham, Bacon, Pork Sausage & Vegetarian\$8 per person

All action stations require a chef attendant at a flat rate of \$150 –One attendant per 25 guests

Old-Fashioned Pancake Station\$15 per person
➤ Blueberry or Cranberry Orange, Seasonal Pumpkin & Cinnamon, Bananas Foster, Traditional
➤ Topped with Whipped Cream, Maple Syrup, Butter & Candied Nuts

Omelet Station..... \$18 per person
➤ With Spinach, Mushrooms, Red Peppers, Onions, Scallions, Bacon, Ham, Sausage, Cheese

SERVICE TIME OF 1.5 HOURS TO ENSURE FOOD QUALITY



BREAKS

AM Break *(Select Three Items)*

Assorted Kind Bars

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Chocolate Chip Cookies

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Fresh Fruit Display with Berries

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Yogurt Parfaits with Granola and Fresh Berries

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Trail Mix

\$13 Per Guest

PM Snacks *(Select Three Items)*

Assorted Bags of Chips (Potato, Sun Chips, Doritos)

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Baked Brie Cheese in Flaky Phyllo Cup with Fruit Jam

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Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella Balls Skewered Pesto Sauce

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Tortilla Chips with Salsa, and Guacamole

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Bruschetta Crostini Topped with Fresh Mozzarella Cheese, Tomatoes and Fresh Basil

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Assorted Cookie Platter

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Chocolate Chunk Brownies

Fresh Sliced Fruit Display

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Trail Mix

\$14 Per Guest

SERVICE TIME OF 1.5 HOURS TO ENSURE FOOD QUALITY

All lunches are priced for a minimum of 20 guests. Lunch for less than 20 people will incur an additional surcharge of \$125. All buffets include iced water, rolls & butter.

Eola Boxed Lunch

(To go lunches only) for end of meetings

Boxed lunch drop off \$18 per person

Minimum of 5 per selection. Maximum of 4 selections.

- Fresh herb crusted turkey breast, cheddar cheese, lettuce, tomato
- Virginia baked ham, American cheese, lettuce, tomato.
- Southwestern chicken wrap with black bean salsa avocado, Romaine lettuce & spicy shredded cheese
- Veggie hummus wrap with roasted red peppers, tomatoes, portobello, red onion & feta cheese spread. (Without cheese for vegans)
- Choose one:
 - Fruit cup/ Potato salad / Pesto salad.
- Bag of potato chips
- Freshly baked cookies

City Hall Lunch (Deli Lunch Buffet)

Buffet Style \$31 per person

Includes:

- Mixed greens salad: Tomatoes, cucumbers, shredded carrots, vinaigrette dressing.
- Potato salad **OR** pasta salad with Julienne of Vegetables, pesto sauce.
- Assorted deli sandwiches/wraps
- House made sweet & regular potato chips
- Freshly baked cookies and brownies

Metro Soup, salad, ½ Sandwich....\$33 per person

Add one salad / one soup / two sandwiches for group

➤ Salad Options:

- Mixed greens salad with tomato, cucumber, carrots, vinaigrette dressing
- Spinach salad with dried cranberries, shredded carrots, red onion and served with a honey Dijon dressing
- Thai crunch salad with napa and red cabbage, cucumber, edamame, crispy noodles sticks, cilantro, and carrots served with a Mandarin Orange sesame Ginger dressing..
- Asian salad with romaine lettuce, fresh cilantro, sliced almonds, and crispy wonton strips. Served with a Sesame dressing.
- Mexicali Salad with avocados, tomatoes, black beans, corn and crispy tortilla strips served with a creamy chipotle lime dressing.

➤ Soup:

- Pasta e Fagioli
- Mixed vegetable with Orzo Pasta
- Cream of Broccoli
- French Onion
- Tomato soup

➤ Sandwiches:

- Fresh herb crusted turkey breast, cheddar cheese, lettuce, tomato
- Virginia baked ham, American cheese, lettuce, tomato
- Southwestern chicken wrap with black bean salsa avocado, romaine lettuce & spicy shredded cheese.
- Veggie hummus wrap with roasted red peppers, tomatoes, portobello, red onion & feta cheese spread. (Without cheese for vegans)

SERVICE TIME OF 1.5 HOURS TO ENSURE FOOD QUALITY



LUNCH

All lunches are priced for a minimum of 20 guests. Lunch for less than 20 people will incur an additional surcharge of \$125. All buffets include iced water, rolls & butter.

That's Amore Italian.....\$37 per person

- Caesar Salad: romaine, homemade croutons, parmesan, signature Caesar dressing
- Chicken penne, chunks of chicken breast over penne pasta with creamy pesto sauce
- Green beans with red onions and cherry tomatoes
- minestrone or pasta fagoli
- Cannoli, tiramisu

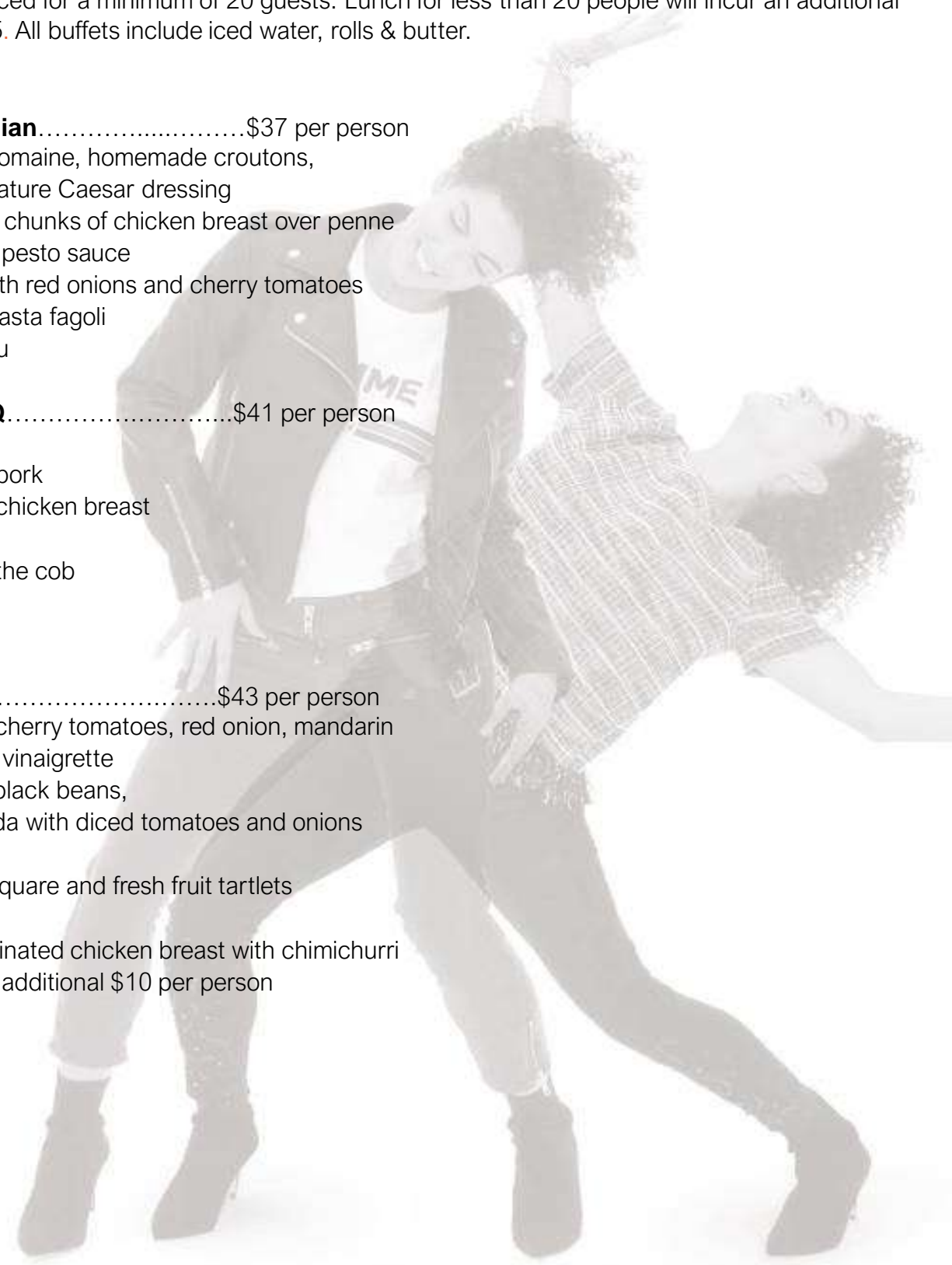
Holy Smoke BBQ.....\$41 per person

- Potato salad
- Smoked pulled pork
- Smoked pulled chicken breast
- Mac & cheese
- Grilled corn on the cob
- BBQ Sauce
- Apple pie

Calle Orange.....\$43 per person

- Spinach salad, cherry tomatoes, red onion, mandarin oranges, balsamic vinaigrette
- White rice with black beans,
- mojo carne asada with diced tomatoes and onions
- Sweet plantains
- Coconut cake square and fresh fruit tartlets

* Add : grilled marinated chicken breast with chimichurri sauce..... for additional \$10 per person



SERVICE TIME OF 1.5 HOURS TO ENSURE FOOD QUALITY



LUNCH

Downtown Build Your Own.....\$46 per person

Salad: Choose one

- Garden green salad: mixed greens, cucumbers, cherry tomato, carrots, balsamic and ranch dressings
- Caesar salad: romaine, homemade croutons, parmesan, signature Caesar dressing

Entrée : Choose two

- Grilled chicken breast with a light pesto cream sauce
- Grilled chicken breast with artichokes, olives and sundried tomatoes
- Grilled chicken breast topped with fresh mozzarella and tomatoes
- Grilled lemon chicken with lemon butter and capers
- Grilled chicken breast with house made chimichurri
- Creamy Tuscan chicken breast with garlic basil and sundried tomatoes
- Seared Mahi Mahi with a dill lemon butter sauce
- Seared Mahi Mahi with a white wine, herb and caper sauce
- Grilled Salmon with a teriyaki glaze
- Grilled Salmon with Miso Glaze
- Carne asada steak marinated in cilantro and mojito seasoning
- Grilled Korean Style Steak marinated in soy, garlic and scallions
- Home-style meat loaf topped with a sweet tomato sauce
- Braised roast beef served with a rosemary Au Jus
- Roasted Sirloin with wild mushroom sauce
- Eggplant lasagna layers of thinly sliced breaded eggplant layered with ricotta cheese, topped with mozzarella cheese in house made tomato sauce

Side Veggie: Choose one

- Sauteed mixed vegetables to include the freshest vegetables of the season
- Grilled vegetable platter to include portobello mushrooms, red peppers, carrots, asparagus, eggplant and zucchini.
- Sauteed zucchini and corn with red peppers
- Roasted winter vegetables to include butternut squash, acorn squash and zucchini.

Side Starch: Choose one

- Roasted red potatoes with olive oil and fresh rosemary
- Roasted garlic mashed potatoes
- Rice pilaf white rice mixed with sauteed vegetables
- White rice with spinach and chickpeas
- Quinoa pilaf with pecans, green onion, dried cranberries, cilantro and orange zest
- Penne pasta with sweet basil pesto
- Cilantro rice

Dessert:

- Freshly baked cookies and brownies

Enhancements

Add to any of your lunches

Soup\$8 per person

Pasta e Fagioli
Mixed vegetable with orzo pasta
Cream of broccoli
French onion
Tomato soup

Additional side vegetable or starch .

.....\$6 per person

Dessert

Assorted dessert shooters \$12 per guest
Cheesecake / Chocolate cake / Red Velvet
.....\$6 per person



DINNER BUFFETS

All buffets are priced for minimum of 20 guests. Buffett for less than 20 guests will incur an additional surcharge of \$125. All buffets include iced water, rolls & butter.

Bella Italia

\$59 per person (buffet) /or \$69 per person plated

- Caprese salad fresh mozzarella, tomatoes, olives, sundried tomatoes with fresh basil and olive oil
- Green beans with sauteed onions and cherry tomatoes
- Roasted rosemary garlic potatoes
- Vegetarian pasta with fresh vegetables and creamy pesto
- Creamy Tuscan chicken breast with Garlic, basil and sundried tomatoes.
- Cannoli & Tiramisu

Wall Street Surf & Turf

\$81 per person (buffet) /or \$91 per person plated

- Iceberg lettuce, cherry tomatoes, bacon , red onion. Blue cheese / or Ranch dressing
- Shrimp bisque soup
- Au Gratin Potatoes
- Asparagus
- Tenderloin of beef with cabernet reduction
- Grilled Mahi Mahi with lemon butter sauce
- French rolls and butter
- Crème Brulee

Mexican Buffet

\$59 per person (buffet) /or \$69per person plated

- Mexicali salad with avocados, tomatoes, black beans, corn and crispy tortilla strips served with creamy chipotle lime dressing.
- Pinto beans
- Cilantro rice or yellow rice
- Street Tacos (Choice of two)
 - Grilled chicken breast tacos, peppers, onions
 - Steak tacos, peppers, onions
 - Mahi Mahi fish tacos
 - Roasted chipotle cauliflower tacos
- Asian slaw, queso fresco, chipotle sauce, soft flower tortillas
- House made tortilla chips and salsa
- Churros

SERVICE TIME OF 1.5 HOURS TO ENSURE FOOD QUALITY



DINNER BUFFETS

The Floridian

\$53 per person (buffet) /or \$63 per person plated

*for plated only One Entrée per guest /two options (final count due two weeks prior to event date)

DUO plate , additional \$20 per person

(Build your own)

Salad: Choose one

- Mixed greens with tomatoes, cucumber, carrots and vinaigrette dressing
- Caesar salad: romaine, croutons, parmesan Caesar dressing
- Spinach salad: dried cranberries, shredded carrots, red onion and served with a honey Dijon bacon dressing

Entrée: Choose two

- Stuffed chicken breast with ricotta cheese, mozzarella, spinach and basil
- Chicken Marsala chicken breast with mushrooms and Marsala wine sauce
- Chicken picata with lemon, butter and capers
- Grilled Mahi Mahi served with a pineapple mango relish
- Grilled Atlantic salmon served with a citrus ponzu sauce
- Roasted pork loin sliced and topped with marinated tomatoes
- Roasted sirloin with wild mushroom sauce
- Tenderloin of beef with peppercorn sauce **

Side Veggie: Choose one

- Glazed Carrots
- Roasted vegetables butternut squash, acorn squash and zucchini
- Green beans, sauteed onion, cherry tomatoes
- Sauteed mixed vegetables

Side Starch: Choose one

- Potatoes au gratin baked layers of thinly sliced potatoes with cream
- Risotto with mushroom or risotto with peas OR saffron risotto with parmesan
- Penne vodka pink sauce
- Penne pasta with creamy pesto sauce
- Mashed potatoes
- Twice baked potatoes

Desserts:

- Assorted cakes
- Assorted Dessert Shooters

**Beef tenderloin – Market Price

SERVICE TIME OF 1.5 HOURS TO ENSURE FOOD QUALITY



DINNER

ENHANCEMENTS

Soup\$8 per person

Pasta e Fagioli

Mixed vegetable with orzo pasta

Cream of broccoli

French onion

Tomato soup

Additional side vegetable or starch .

.....\$8 per person

DESSERTS:

- Mini desert shooters: chocolate mousse, cheesecake, red velvet cake \$8 per person
- Fresh fruit tartlets.....\$8 per person
- Mini chocolate lava cakes with chocolate whipped topping \$8 per person
- Mini pineapple upside down cakes..... \$8 per person
- Freshly baked cookies..... \$8 per person
- Chocolate Brownies..... \$8 per person

SERVICE TIME OF 1.5 HOURS TO ENSURE FOOD QUALITY



HOR D'OEUVRES

Minimum of Two Dozen

Butler passed: \$125++ additional surcharge for up to 75 attendees, \$250++ for 75+ attendees.

MEAT

- Mini pressed Cuban sliders\$42 per dozen
- Hawaiian Style shredded pork sliders, Asian slaw spicy siracha sauce\$42 per dozen
- Buttermilk marinated fried chicken sliders\$42 per dozen
- Mini burgers on soft cocktail rolls\$38 per dozen
- Braised short rib on a crispy wonton, avocado crema\$44 per dozen
- Ropa vieja on tostada topped with microgreens\$42 per dozen
- Chicken empanadas sauteed chicken with peppers & onions, creamy lime-cilantro sauce \$38 per dozen
- Chicken satay with spicy peanut sauce\$37 per dozen
- Mini Asian pork meatball on snow pea skewer\$37 per dozen
- Beef Empanadas served with a creamy lime & Cilantro sauce\$38 per dozen
- Chicken, artichokes, bacon in mini phyllo cups\$38 per dozen
- Tenderloin crostini, gorgonzola cheese, microgreens\$55 per dozen
- Lollipop lamb chops with rosemary Au Jus\$55 per dozen
- Tenderloin of beef rolled with Tri-colored peppers on a skewer with scallion dipping sauce\$55 per dozen
- Bacon wrapped figs..... \$37 per dozen
- Charcuterie Cones, cones filled with assorted meats, cheese, olives, bread stick..... \$9 per cone
- Pan Fried pork or chicken dumplings with scallion dipping sauce..... \$37 per dozen
- Chicken poppers breaded chicken, house made marinara dipping sauce..... \$38 per dozen

SEAFOOD

- Fresh Maryland Crab cakes with Cajun remoulade\$75 per dozen
- Pan Fried shrimp dumplings with scallion dipping sauce..... \$38 per dozen
- Shrimp ceviche citrus, avocado, cilantro, tomatoes\$49 per dozen
- Cajun grilled jumbo shrimp with creole remoulade..... \$73 per dozen
- Mini Maine lobster roll drizzled with a dill sauce Market price
- Vietnamese shrimp summer rolls with spicy peanut dipping\$37 per dozen
- Tuna Tartare on wonton chip sour cream and black sesame seeds\$49 per dozen

VEGETARIAN

- Mini polenta rounds topped with herbed goat cheese, diced zucchini and peppers\$39 per dozen
- Mushroom tart with caramelized onion, gruyere cheese, goat cheese, and diced pears in a phyllo cup..... \$38 per dozen
- Baked brie cheese in flaky phyllo cup with fruit jam..... \$37 per dozen
- Feta quinoa spinach cakes with creamy lemon dill sauce\$38 per dozen
- Bruschetta crostini topped with fresh mozzarella cheese, tomatoes and fresh basil \$34 per dozen
- Caprese skewers cherry tomatoes, fresh mozzarella balls skewered ,pesto sauce\$34 per dozen
- Ratatouille served in mini tartlet shell drizzled with pesto\$34 per dozen
- Vegetable spring rolls with mushrooms, onion carrots, celery and bean sprouts served with teriyaki sauce \$34 per dozen



HOR D'OEUVRES

Styles: Butler passed or buffet style. Butler passed: \$125++ additional surcharge for up to 75 attendees, \$250++ for 75+ attendees.

DISPLAYS

Mediterranean Station

Marinated beef skewers

Spiced chicken kabobs skewered with olives & sweet red peppers

Miniature spanakopita made with sauteed spinach, onions and feta cheese wrapped in phyllo dough

Grilled vegetables drizzled with olive oil and fresh herbs

Served with warm pita, grilled naan bread,
grilled flat bread, Hummus

\$24 per guest

Charcuterie

Prosciutto, pecorino cheese, genoa salami, soppressata, olives, marinated artichokes, roasted peppers, brie cheese, cheddar, gouda, cracker and assorted breads, hummus.

\$26 per guest

Chips & Dips

House made tortilla chips, roasted tomato salsa, guacamole

\$15 per guest





BEVERAGES

➤ **Complete Beverage Package:**

Assorted Sodas, Bottled water, hot water with tea bags and coffee (regular OR decaf)
.....\$25 per person 4 hours or less/
more than 4 hours (up to 8 hours) \$45 per person

➤ **Cold Beverage package:**

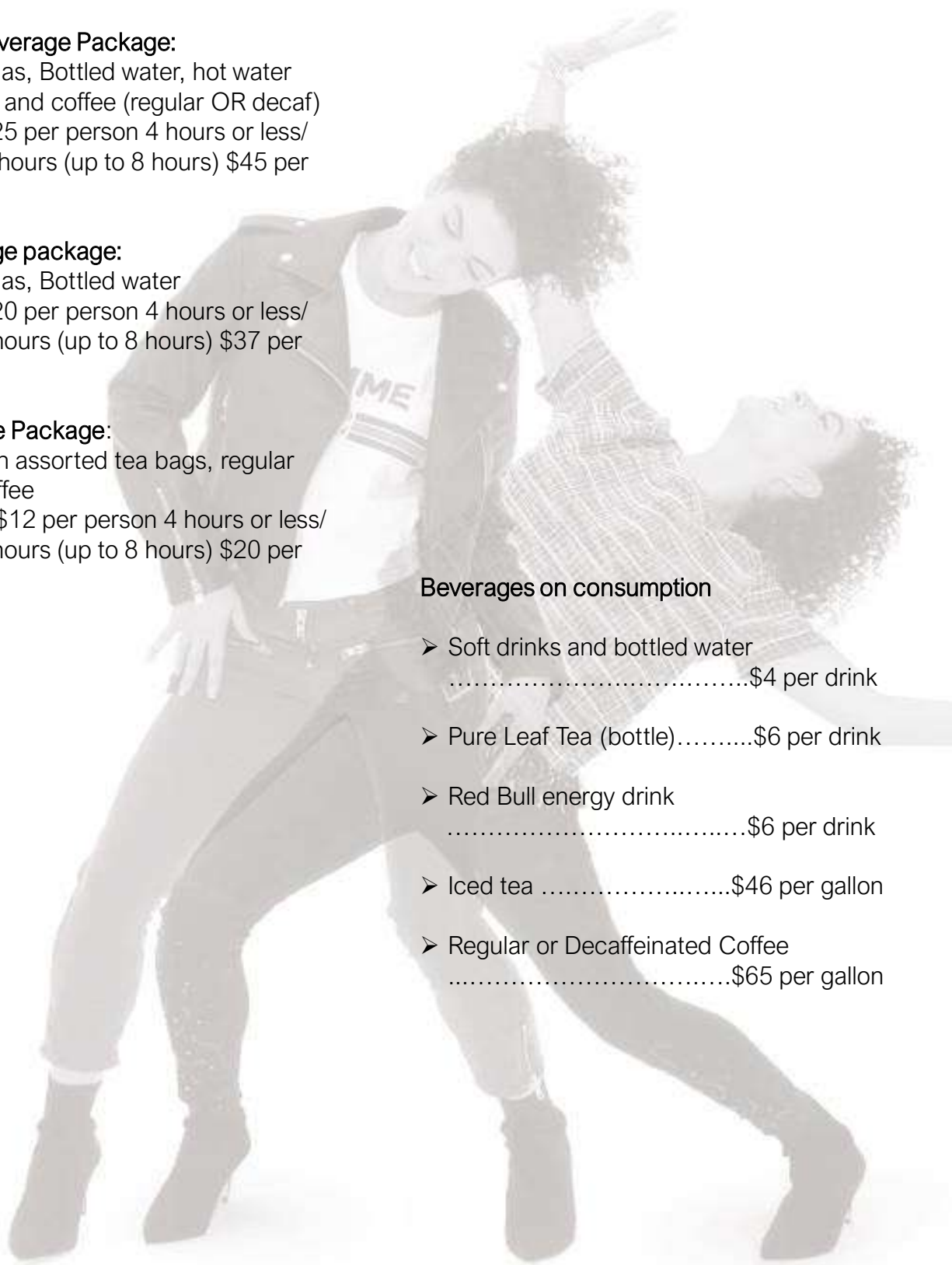
Assorted Sodas, Bottled water
.....\$20 per person 4 hours or less/
more than 4 hours (up to 8 hours) \$37 per person

➤ **Hot Beverage Package:**

Hot water with assorted tea bags, regular and decaf coffee
.....\$12 per person 4 hours or less/
more than 4 hours (up to 8 hours) \$20 per person

Beverages on consumption

- Soft drinks and bottled water
.....\$4 per drink
- Pure Leaf Tea (bottle).....\$6 per drink
- Red Bull energy drink
.....\$6 per drink
- Iced tea\$46 per gallon
- Regular or Decaffeinated Coffee
.....\$65 per gallon





AUDIO VISUAL

- LCD Projector
\$175 per day
- Clicker
\$50 per day
- Confidence monitor
\$300 per day
- Owl conference phone
\$200 per day
- Flip chart starting at
\$40 per day
- HDMI or VGA
\$35 per day
- Microphone wireless or lavalier
\$160 per day (Mixer required)
- Mixer 4 channel / 8 channel
\$45 per day / \$90 per day
- Laptop audio (required for house sound/mixer)
\$50 per day
- Whiteboard
\$45 per day
- Extension cord
\$15 per day
- Extension cord & power strip
\$20 per day
- 42" TV Plasma
\$175 per day

***More available upon request

All prices are subject to a 24% service charge
and sales tax at 6.5%



CAPACITY CHART

Solar Ex:change

Dimensions 45' x 83'
Square footage 2600

Seating Capacities

Banquet	160
Theater	220
Conference	60
Reception	250
Classroom	100
U-shape	40
Hollow square	60

Voltage Ex:change

Dimensions 45' x 28'
Square footage 1000

Seating Capacities

Banquet	60
Theater	80
Conference	24
Reception	60
Classroom	30
U-shape	20
Hollow square	30

Ion Ex:change

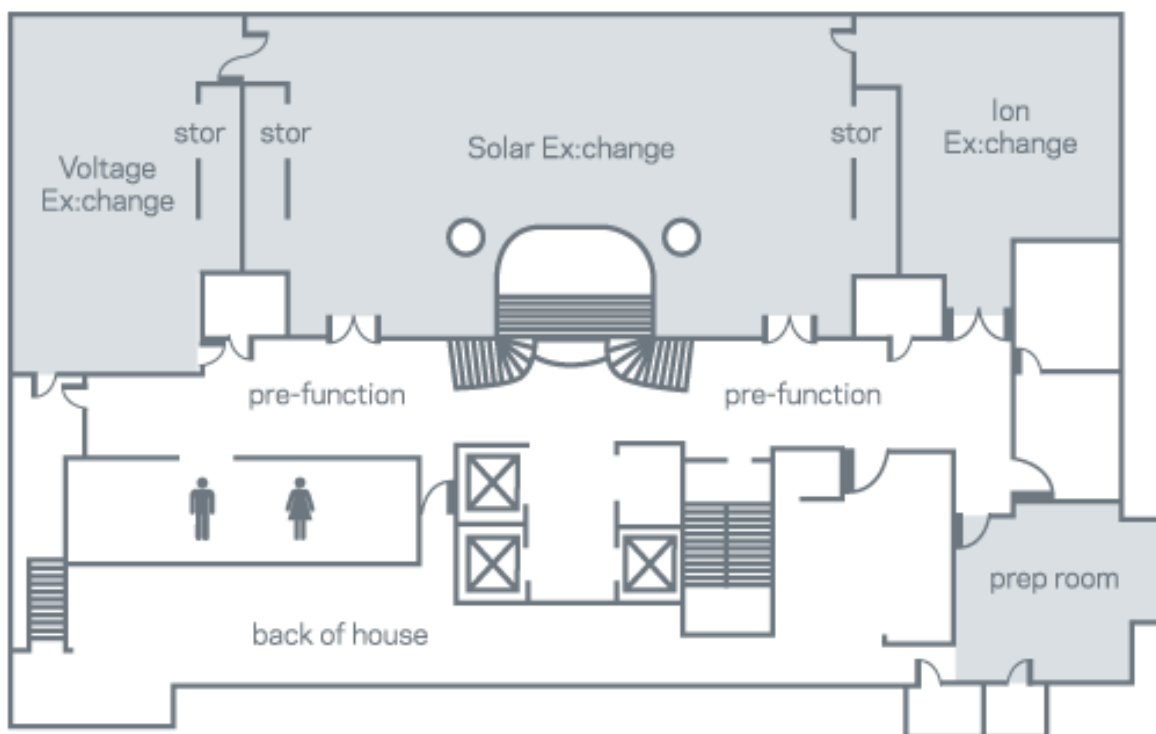
Dimensions 37' x 32'
Square footage 800

Seating Capacities

Banquet	30
Theater	35
Conference	24
Reception	40
Classroom	20
U-shape	14
Hollow square	26

Pre-Function Space

Square footage 1619





CAPACITY CHART

Tactic 1

Square footage 500

Seating Capacities

Banquet	30
Theater	40
Conference	24
Reception	30
Classroom	30
U-shape	20
Hollow square	25

Patio

Square footage 1500

Splash Pool Deck

Square footage 1237

W XYZ

Square footage 2000

Tactic Boardrooms 2, 5, 6, 7, 8

Square footage 350

Seating Capacities

Conference	12
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