

FIRST CLASS FOODIES

BANQUET / CATERING MENUS

Aloft® El Segundo - Los Angeles Airport 475 North Pacific Coast Highway El Segundo, CA 90245 424.290.5555 • Marriott.com/LAXLA

BREAKFAST

BUFFETS

Priced per passenger, minimum of 15. Includes freshly brewed regular and decaffeinated seattle's best coffee, assorted bigelow® hot teas, and orange juice.

Economy Class
freshly baked muffins, breakfast pastries
croissants, english muffins
butter and preserves
fresh seasonal sliced fruit
18
Business Class
freshly baked muffins, breakfast pastries
croissants, english muffins
display of bananas, apples, and berries
greek and low-fat yogurt
low-fat cottage cheese
quaker oatmeal
raisins, almonds, walnuts, cranberries, brown sugar
First Class freshly baked muffins, breakfast pastries
croissants, english muffins
butter and preserves
fresh seasonal sliced fruit
fluffy scrambled eggs
roasted breakfast potatoes
choice of bacon, sausage, ham steak, chicken links, or veggie patties
26

Flight Deck

made to order breakfast pots

the ranchero: black beans, salsa, avocado, tortilla chips, lime sour cream, poached egg

the classic: corn beef hash scallions, grape tomato, poached egg

the brunch: french toast, fresh seasonal berries, vanilla icing

Destination Brunch

freshly baked muffins, breakfast pastries croissants, english muffins butter and preserves

breakfast potatoes

fluffy scrambled eggs

choice of 2 proteins: bacon, sausage, ham steak, chicken links, or veggie patties

assorted bagels, smoked salmon, cucumber, capers, red onion, cream cheese

pancakes

fresh seasonal sliced fruit

Add Bloody Mary or Mimosa Bar for an

additional \$20 per person

Served for up to 2 hours



NONSTOP

FLIGHT UPGRADES

Priced per passenger, unless otherwise listed.

Hard Boiled Eggs
Scrambled Egg Whites
Variety of Individual Yogurt chobani strawberry, blueberry, or vanilla
Buttermilk Pancakes traditional pancakes, seasonal berries, ricotta cheese, syrup
Breakfast Croissant Sandwich scrambled eggs, smoked ham, american cheese
Build Your Own Parfait Station granola, plain yogurt, fresh fruit, seasonal berries
Assorted Bagels and Cream Cheese per dozen 40
Assorted Croissantsper dozen 42
Assorted Breakfast Pastries

.....per dozen 44

BEVERAGE CART

Priced per passenger, unless otherwise listed.

Regular or Decaf Coffee per gallon 44
Assorted Hot Tea
Fruit Infused Water Station
Freshly Squeezed Juices -
Orange or Apple per carafe 25
Lemonade or Iced Tea per gallon 32
Bottled Simply Juices
Assorted Soft Drinks - PEPSI products
Bottled VOSS Sparkling and Still Waters
6
Regular or Sugar-Free Red Bull
Bottled Odwalla Smoothies



LUNCH

BUFFETS

Priced per passenger. Minimum of 15 passengers. Includes choice of lemonade or iced tea.

LAX SALAD BAR 30

PCH SALAD & SANDWICH 32

Greens choose two

romaine, spinach, artisan greens, kale

Protein choose one grilled chicken breast, smoked ham, oven roasted turkey

Dressings choose three

asian sesame, ranch, bleu cheese, caesar, raspberry vinaigrette, balsamic vinaigrette, 1000 island, oil and vinegar

The Spread

sliced cucumbers, grape tomatoes, julienne red cabbage and carrots, red bell pepper, croutons, tortilla strips, walnuts, corn, garbanzo beans, sliced boiled eggs, quinoa

shredded cheddar and monterey jack cheese, crumbled bleu cheese, feta cheese, parmesan cheese

hummus and pita chips

assorted cookies

Additional \$4 for avocado slices

Greens choose one

artisan mixed greens, iceberg lettuce, grape tomatoes, cucumbers, julienne carrots, red cabbage

mediterranean pasta salad with bowtie pasta, olives, carrots, spinach, italian dressing

Dressings choose three

asian sesame, ranch, blue cheese, caesar, raspberry vinaigrette, balsamic vinaigrette, 1000 island, oil and vinegar

Sandwiches choose three

roast beef and cheddar, hoagie bun, lettuce, tomato oven roasted turkey and provolone, croissant, lettuce, tomato

smoked ham and swiss, artisanal bread, lettuce, tomato

vegetable wrap, spinach tortilla, tofu, assorted mixed vegetables, pesto spread

tuna salad, wheat bread, celery, scallions, mayonnaise

chicken salad, lettuce cup, diced chicken, diced apples, cranberries, mayonnaise

*all condiments are served on the side unless noted otherwise

The Spread

assorted kettle chips

Dessert choose one mini cheesecake carrot cake sliced fruit



LUNCH

BUFFETS

Priced per passenger. Minimum of 15 passengers. Includes choice of lemonade or iced tea.

SOUTH BAY PICNIC 32

2 EL

EL SEGUNDO FIESTA 34

Greens

artisan mixed greens, iceberg lettuce, grape tomatoes, cucumbers, julienne carrots, red cabbage mediterranean pasta salad, bowtie pasta, olives, carrots, spinach, italian dressing

Dressings choose three

asian sesame, ranch, bleu cheese, caesar, raspberry vinaigrette, balsamic vinaigrette, 1000 island, oil and vinegar

The Spread

waygu hamburgers and all beef hotdogs lettuce, tomato, onion and additional condiments assorted kettle chips assorted cookies

Add \$5 per person for veggie burgers

Greens

southwestern salad, iceberg lettuce, grape tomatoes, corn, cilantro, tortilla strips

Protein choose two chicken, carnitas, fish, or vegetarian roasted vegetables

warm flour or corn tortillas

The Spread

ranchero black beans
mexican rice
blue corn tortilla chips
pico de gallo, sour cream, shredded cheese,
onion, cilantro
tres leches cake

Add \$6 per person for guacamole



LUNCH

BOXED LUNCHES

Priced per passenger. Minimum of 15 passengers.

DEPARTURES 28

Salad

mediterranean pasta salad with bowtie pasta, olives, carrots, spinach, italian dressing

Sandwiches choose one blt, chicken club, turkey and provolone, ham and swiss, or vegetable wrap

The Spread

kettle chips or whole fruit cookie bottled water



LAYOVER

Priced per passenger. Minimum of 15 passengers. Served for one hour.

Mediterranean hummus trio
roasted garlic, roasted red pepper, tzatziki
mixed olives
pita chips, celery, carrots, cucumbers
lemonade or iced tea
The Pier
assorted mini cheesecakes
assorted traditional boxed candies
freshly popped popcorn and seasonings
assorted soft drinks - pepsi products
14
Red Eye
whole fresh fruit assortment
sahale mixed nuts and dried fruit
kind, larabar and probar energy bars
red bull, core flavored waters
16
Mexicali
blue and traditional corn tortilla chips
fresh guacamole, pico de gallo, sour cream
cheese quesadilla with peppers and onions
mexican pepsi and jarritos orange mandarin
18
Health Nut
assorted cheeses and crudité
assorted crackers
seasonal sliced fruit
iced tea
18

À LA CARTE

Snack Cart variety of chips: kettle, paqui, lesser evil
variety of granola and protein bars: kind, probar, rx, larabar
variety of candy bars: ocho, cocomels, little secrets, skinny dipped
fruit chews: wholesome, yumearth
mixed nuts: sahale, graze
beef jerky: krave
ice cream bars: haagen dazs ice cream bars, nestle dibs, blue bunny bars and ice cream cups
each 6
Assorted Whole Fruit
Assorted Whole Fruitper dozen 28
Assorted Cookies
Assorted Cookies jumbo chocolate chip, m&m, sprinkles



EXPRESS LOUNGE

Reception bowls and platters serve up to 25 people.

Mediterranean Pasta Salad bowtie pasta, spinach, olives, carrots, italian dressing per bowl 50	Fish Tacos breaded cod fish, flour tortilla, house made coleslaw, special sauce per platter 125
Kale and Quinoa Salad kale, quinoa, cucumber, grape tomato, goat cheese, house made honey lemon vinaigrette per bowl 65	Chicken Wings choice of 2 dipping sauces: korean bbq sweet chili, honey bbq, buffalo, garlic parmesan
Cauliflower Wings cauliflower and choice of 1 sauce:	Beef Sliders wagyu beef patty, american cheese, slider bun,
sweet chili with sesame seeds, korean bbq with sesame seeds, buffalo sauce with bleu cheese and scallions	lettuce, tomato, condiments on sideper platter 95
per platter 75	Fruit Platter assorted seasonal fruit and berries
Vegetable Crudités assorted seasonal vegetables, ranch dressing	per platter 65
Chishan al Baston Tagas	Cheese Platter chef's selection of artisan cheeses, crackers, dried fruit, seasonal berries
Chicken al Pastor Tacos diced chicken, flour tortilla, house made coleslaw	per platter 85
per platter 75	Antipasto Platter
Korean BBQ Pork Tacos carnitas, flour tortilla, korean bbq sauce,	chef's choice of sliced meats, cheeses, vegetables crudités, artisan crackers
house made coleslaw	per platter 125
per platter 95	



DINNER

CUSTOMIZE YOUR OWN BUFFET

Priced per passenger. Minimum of 15 passengers. Includes breads, butter, lemonade or iced tea, and coffee/tea station. Upgrade to a second entree for an additional \$10.

Greens choose one chopped mixed greens spinach feta traditional caesar asian

Accompaniments choose two blistered green beans steamed baby carrots sautéed vegetable medley oven roasted brussel sprouts mac and cheese california citrus rice saffron butter rice garlic ginger rice vegetable quinoa red rose potatoes garlic mashed potatoes traditional mashed potatoes

Dessert choose one mini assorted cheesecake assorted confections brownies chocolate chip cookies lemon bars

sweet and sour noodles

Chicken Scaloppini chicken sautéed in olive oil with mushrooms, artichoke hearts, onions and fresh basil in marsala cream sauce38 **Diion Chicken** chicken marinated in lemon juice, white wine and fresh herbs then charbroiled and served with homemade creamy dijon sauce38 Pesto Chicken Pasta pesto marinated breast of chicken charbroiled then tossed with oven roasted shitake mushrooms, red onion, asparagus, mozzarella and penne pasta38 **Boneless Fried Chicken** breast of chicken marinated in buttermilk then quick fried to golden perfection38 Stuffed Portobello roasted portobello mushroom filled with grilled vegetables and topped with potato purée38 **Black Pepper Beef** stir-fry brochette of beef with green and red bell peppers, white onions, and black pepper sauce

.....42



LOUNGE ACCESS

\$175 bartender fee will apply to all bars. Bar minimum is \$500. Priced per drink and charged on consumption.

TERMINAL 1

house wines, call labels, domestic and imported beer

seagram's vodka, burnett's, don q, early times, crater lake, grant's, jose cuervo silver, line 39 budlight, miller lite, blue moon, modelo assorted soft drinks and bottled water

TERMINAL 2

upgraded wines, premium labels, domestic and imported beer

tito's, grey goose, bombay sapphire, bacardi, malibu, jack daniels, jameson, makers mark, black label, dewars, herradura reposado, patron silver, remy martin, baileys, kahlua, midori, bogle

bud light, miller lite, blue moon, modelo assorted soft drinks and bottled water

HOST BAR PRICES

Call Labels	
Premium	12
House Wine	(
Domestic Beer	
Imported Beer	8
Cordials and Liqueurs	1
Bottled Water, Soft Drinks, and Juices	

CASH BAR PRICES

Premium	14
House Wine	10
Domestic Beer	8
Imported Beer	10
Cordials and Liqueurs	13
Bottled Water Soft Drinks and Juices	5

Call Labels 10



KIDS MENU

Includes sliced fruit cup and bottled water.

Mini Slice	
4" cheese pizza	
chocolate chip cookie	
	16
Little Sliders 2.5" beef sliders	
american cheese on request	
french fries	
	16
Little Fingers 4 piece chicken tenders	
ketchup, ranch or bbq sauce	
mac and cheese	
	16

