



CATERING MENU

Aloft-Element Midtown Tampa
3650 Midtown Drive, Tampa, Florida 33607
813-353-0555

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Menu pricing subject to change.

Please advise your catering sales representative of any allergies or dietary restrictions prior to the event.
All food and beverage charges shall be subject to 7.5% sales tax and 25% service charge.



ALOFT-ELEMENT TAMPA MIDTOWN

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Thank you

for choosing Aloft-Element to cater your event

From large corporate functions to small office gatherings, elaborate receptions and special occasions, we will personally work with you on your menu and event details every step of the way leading up to your event. Our combined team of catering and event planning professionals will work in close partnership with you to customize your special day, providing the highest level of food quality and service to assure the success of your event.

We strive to live out our mission of being the most hospitable company in the world. And we do that by creating heartfelt experiences for our guests.





MEETING PACKAGES

ALL DAY BEVERAGE \$18 PER PERSON

8-HOUR SERVICE
FRESHLY BREWED JOFFREYS COFFEE
ASSORTED TAZO TEAS
ASSORTED SOFT DRINKS
BOTTLED WATER

HALF DAY BEVERAGE \$12 PER PERSON

4-HOUR SERVICE
FRESHLY BREWED JOFFREYS COFFEE
ASSORTED TAZO TEAS
ASSORTED SOFT DRINKS
BOTTLED WATER

ALL DAY COFFEE \$6 PER PERSON
8-HOUR SERVICE

FRESHLY BREWED JOFFREYS COFFEE
BOTTLED WATER

HALF DAY COFFEE \$4 PER PERSON
4-HOUR SERVICE

FRESHLY BREWED JOFFREYS COFFEE
BOTTLED WATER

HALF DAY AM \$34 PER PERSON

PASTRY BOARD

ASSORTED BREAKFAST PASTRIES

BUILD YOUR OWN BOXED LUNCH

CHOOSE UP TO THREE (3) SELECTIONS.

BOXED LUNCHES COME WITH INDIVIDUALLY WRAPPED COOKIE, CHIPS, WHOLE APPLE, CONDIMENTS, UTENSILS, BOTTLED WATER & ASSORTED SOFT DRINKS

HALF DAY PM \$44 PER PERSON

THE DELI

GARDEN SALAD *gf, vg*

POTATO SALAD *gf, vg*

PRESSED CUBAN

CHICKEN SALAD WRAP

HAM & CHEDDAR CIABATTA MELT

HOUSE FRIED POTATO CHIPS *vg*

ASSORTED COOKIE & BROWNIE PLATTER *vg*

ICED TEA & WATER

AFTERNOON BREAK

CHOOSE 1 BREAK OPTION FROM
BETWEEN MEAL BITES



BREAKFAST PLATES

SUNRISE

\$18

CHILLED ORANGE JUICE
HONEY CITRUS FRUIT SALAD
SCRAMBLED EGGS, CRISPY BACON
SKILLET POTATOES

AM ALARM

\$20

CHILLED ORANGE JUICE
HONEY CITRUS FRUIT SALAD
ASSORTED PASTRY BOARD
SCRAMBLED EGGS, CRISPY BACON, PORK SAUSAGE
SKILLET POTATOES

EARLY MORNING

\$18

CHILLED ORANGE JUICE
HONEY CITRUS FRUIT SALAD
SCRAMBLED EGGS
VANILLA ORANGE CREAM STUFFED FRENCH TOAST

HEALTHY START

\$19

CHILLED ORANGE JUICE
HONEY CITRUS FRUIT SALAD
EGG WHITE SUNDRIED TOMATO, SPINACH, FETA STRATA
SEARED CHICKEN SAUSAGE
TURKEY BACON



BREAKFAST & BRUNCH

BUFFETS

THE SPREAD

\$18 PER PERSON

CHILLED ORANGE & APPLE JUICES

HONEY CITRUS FRUIT SALAD

ASSORTED TOAST, BAGELS, ENGLISH MUFFINS, DANISHES

SPREADS: AVOCADO MASH, CREAM CHEESE, BUTTER, PEANUT BUTTER, FRUIT JAM

HEART HEALTHY

\$20 PER PERSON

GREEN TEA HONEY CITRUS WATER

HONEY CITRUS FRUIT SALAD

SPINACH, SUNDRIED TOMATO, FETA FRITTATA

OATMEAL WITH HONEY, PECANS, DRIED FRUITS

WHOLE GRAIN ENGLISH MUFFINS

CHICKEN SAUSAGE LINKS

THE DINER

\$20 PER PERSON

CHILLED ORANGE & APPLE JUICES

ASSORTED BREAKFAST PASTRIES

SCRAMBLED EGGS, CRISPY BACON, SAUSAGE LINKS

CREAMY GRITS, SEASONED POTATOES

FLORIDA FRENCH TOAST

\$20 PER PERSON

CHILLED ORANGE & APPLE JUICES

HONEY CITRUS FRUIT SALAD

ORANGE VANILLA CREAM STUFFED FRENCH TOAST

SCRAMBLED EGGS, CRISPY BACON

BRUNCH

\$30 PER PERSON

CHILLED ORANGE & APPLE JUICES

BUILD YOUR OWN WAFFLE BOARD

AVOCADO TOAST POINTS

POTATO EGG CASSEROLE

GRILLED CHICKEN & STREET CORN ORZO

STUFFED ENDIVE SALAD

SMOKE LOX & BAGEL BOARD



BETWEEN MEAL BITES

DOUBLE DIP *vg*

\$7

HERB ONION DIP & HOUSE FRIED CHIPS
PIMENTO CHEESE DIP & CRACKERS

CANDY JAR *vg*

\$8

SKITTLES, HERSHEY'S KISSES, SOUR
GUMMY WORMS, M&MS, GUMMY BEARS

ENERGY BOOST *vg*

\$14

RED BULL, ASSORTED HEALTH BARS,
WHOLE FRUITS & MAKE YOUR OWN
TRAIL MIX BAR: GRANOLA, DRIED FRUITS,
NUTS, CHOCOLATE CHIPS

TAMPA MATINEE

\$10

FRESHLY POPPED POPCORN, WARM MINI
CORNDOGS WITH KETCHUP & MUSTARD,
M&MS, SKITTLES, GUMMY BEARS

SALSA, SALSA *gf, vg*

\$8

TORTILLA CHIPS, WARM QUESO, TOMATO
SALSA, PINEAPPLE PICO DE GALLO, CILANTRO CREAM

HEALTHY HUMMUS *vg*

\$8

GARLIC HERB HUMMUS, ROASTED RED
PEPPER HUMMUS, BAKED PITA,
ASSORTED VEGETABLES

A'LA CARTE BITES

FRESH BAKED COOKIES \$9/DZ

FUDGE BROWNIES \$11/DZ

HOUSE FRIED CHIPS \$14/LB

HOUSE FRIED PLANTAIN CHIPS \$15/LB

TRAIL MIX \$13/LB

FRESH POPPED POPCORN \$12/LB

CANDY BARS \$20/DZ

WHOLE FRUIT \$13/DZ

BOTTLED WATERS \$4.00/EA

ASSORTED SOFT DRINKS \$4.00/EA

RED BULL \$5.00/EA



LUNCH PLATES

Select up to two (2) entrees. Multiple entrees require guarantees and place cards. When ordering multiple entrees, highest price prevails. All plated lunches come with preset unsweetened iced tea or water.

SOUTHERN COMFORT

\$21

GARDEN SALAD
MEATLOAF, TOMATO GLAZE
BOURSIN MASHED POTATOES
GARLIC BUTTER GREEN BEANS
CORNBREAD MUFFINS
FRUIT COBBLER

SHRIMP PASTA GEAUX

\$26

TOMATO CUCUMBER SALAD
CREAMY CAJUN SHRIMP & ANDOUILLE
SAUSAGE WITH LINGUINI
IN A SPICY PARMESAN CREAM SAUCE
DINNER ROLLS
CHEESECAKE

PICCATA ROMA

\$23

CAESAR SALAD
CHICKEN PICCATA WITH ARTICHOKE
HEARTS
CREAMY POLENTA
SAUTÉED BROCCOLINI WITH BLISTERED
CHERRY TOMATOES
GARLIC ROLLS
TIRAMISU

STREET TACOS *gf**

\$24

MEXICAN CORN SALAD
BASKET OF CORN & FLOUR TORTILLAS
CILANTRO LIME RICE, SEASONED BLACK
BEANS
ADOBO CHICKEN & CARNE ASADA
LETTUCE, DICED TOMATO, CHEESE, SOUR
CREAM
KEY LIME PIE*

WHISKEY GLAZED PORK CHOP

\$26 *gf**

HARVEST SALAD
MARINATED, GRILLED PORK CHOPS WITH
JACK DANIEL'S PINEAPPLE MARMALADE
GARLIC HERB FINGERLING POTATOES
ROASTED VEGETABLES
DINNER ROLLS*
PECAN PIE*

WINE & CILANTRO BRAISED COD

\$23 *gf**

GARDEN SALAD
BAKED COD WITH CILANTRO, WHITE WINE
SAUCE
CITRUS BUTTER RICE
GRILLED ASPARAGUS & ROASTED RED
PEPPADEWS
DINNER ROLLS*
FRUIT CREAM PIE*

** deserts and dinner rolls not gluten free*



LUNCH BUFFETS

BELLA ITALIANO

\$22 PER PERSON

CAESAR SALAD
DINNER ROLLS
CHEESE RAVIOLI IN TOMATO BASIL SAUCE
CHICKEN CAPRESE, MOZZARELLA, BASIL
& BALSAMIC *gf*
SAUTÉED BROCCOLINI WITH BLISTERED
CHERRY TOMATOES
ROASTED VEGETABLES
TIRAMISU & CHOCOLATE CHIP CANNOLI
DIP WITH CANNOLI SHELL CHIPS
ICED TEA & WATER

BACK PORCH BBQ

\$27 PER PERSON

GARDEN SALAD
CORNBREAD MUFFINS
SHREDDED BBQ CHICKEN
CHOPPED SLOW COOKED BRISKET
HONEY, BALSAMIC GLAZED SWEET
POTATO MEDALLIONS
GARLIC BUTTER GREEN BEANS
FRUIT COBBLER & KEY LIME PIE
ICED TEA & WATER

TACO CART

\$26 PER PERSON

MEXICAN CORN SALAD
SOFT TORTILLAS
ADOBO CHICKEN & CARNE ASADA
LETTUCE, DICED TOMATO, CHEESE, SOUR CREAM
CILANTRO LIME RICE
SEASONED BLACK BEANS
ROASTED PEPPERS & ONIONS
KEY LIME PIE & TRES LECHES
ICED TEA & WATER

YBOR DELI

\$23 PER PERSON

GARDEN SALAD
POTATO SALAD
PRESSED CUBAN SANDWICH
TURKEY CLUB
VEGGIE WRAP *vg*
HOUSE FRIED POTATO CHIPS
HOUSE FRIED SPICY PLANTAIN CHIPS
ASSORTED COOKIE & KEY LIME PIE
PLATTER
ICED TEA & WATER

PRIME CHOICE

\$28 PER PERSON

CHOPPED SALAD
DINNER ROLLS
CAJUN BUTTER FLANK STEAK
GRILLED CHICKEN BREAST IN LEMON
BUTTER SAUCE
CHEESY HERB ORZO
GARLIC BUTTER GREEN BEANS
COCONUT CREAM CAKE & CHOCOLATE
LAYER CAKE
ICED TEA & WATER

DOWN HOME MEDLEY

\$26 PER PERSON

GARDEN SALAD
CORNBREAD MUFFINS
POTATO SALAD
FRIED FLOUNDER & CRISPY FRIED
CHICKEN
BAKED MAC & CHEESE
HONEY, BALSAMIC GLAZED SWEET
POTATO MEDALLIONS
ROASTED VEGETABLES
KEY LIME PIE & COCONUT CREAM CAKE
ICED TEA & WATER



BOXED LUNCHESES

*Must be served to go. Choose up to three (3) selections.
Boxed lunches come with individually wrapped cookie, chips, whole apple, condiments, utensils, bottled water & assorted soft drinks.*

\$18 PER PERSON

ROAST BEEF

SLICED ROAST BEEF, PROVOLONE CHEESE, HORSERADISH CREAM,
LETTUCE & TOMATO ON A BRIOCHE ROLL

CHICKEN SALAD

CHICKEN SALAD WITH CELERY AND RED ONION,
LETTUCE & TOMATO IN A TORTILLA WRAP

CUBAN

PORK TENDERLOIN, SMOKED HAM, SWISS CHEESE, PICKLES

TURKEY CLUB

SLICED OVEN ROASTED TURKEY, CRISPY BACON,
LETTUCE & TOMATO ON WHOLE WHEAT TOAST

ROASTED VEGGIE *vg*

HOUSE MADE HUMMUS, ROASTED SQUASH, RED PEPPERS, RED ONION,
LETTUCE & TOMATO IN A TORTILLA WRAP

CAPRESE CHICKEN

GRILLED BALSAMIC CHICKEN, MOZZARELLA, SUNDRIED TOMATOES
& PESTO ON A BAGUETTE ROLL

GARDEN SALAD *gf, vg*

ROMAINE LETTUCE, TOMATOES, SHREDDED CARROT, RED ONION, CUCUMBERS,
SHREDDED CHEESE, CRUNCHY CROUTONS, GRILLED CHICKEN & RANCH DRESSING



DINNER PLATES

Select up to two (2) entrees. Multiple entrees require guarantees and place cards.

When ordering multiple entrees, highest price prevails.

All plated dinners come with choice of one (1) preset salad, one (1) starch accompaniment, one (1) vegetable accompaniment, and one (1) dessert option.

Each meal is preset with choice of unsweetened iced tea or water.

SALADS

(CHOOSE ONE)

HARVEST

MIXED GREENS, DRIED CRANBERRIES, APPLES, CANDIED WALNUTS,
CRUMBLLED GOAT CHEESE WITH LEMON-GINGER VINAIGRETTE

ARUGULA CAPRESE

MARINATED FRESH MOZZARELLA, BASIL & CHERRY TOMATOES
OVER BABY ARUGULA WITH BALSAMIC DRESSING

SOUTHERN TOMATO & CUCUMBER

VINE RIPENED TOMATOES, CUCUMBERS, SHAVED
RED ONION & BABY KALE WITH DIJON VINAIGRETTE

CAESAR

ROMAINE LETTUCE, CRUNCHY CROUTONS & PARMESAN WITH CAESAR DRESSING

CHOPPED

CHOPPED ROMAINE LETTUCE, RADICCHIO, RED ONION, CELERY, CHERRY
TOMATOES, PEPPERONCINI PEPPERS, GARBANZO BEANS, SUN DRIED TOMATOES &
PROVOLONE CHEESE WITH HONEY HERB VINAIGRETTE

WEDGE

ICEBERG LETTUCE, CHERRY TOMATOES, CRUMBLLED BACON, GREEN ONION,
CRISPY ONIONS & CRUMBLLED BLUE CHEESE WITH CREAMY HERB DRESSING



ENTREES

(CHOOSE UP TO TWO)

TUSCAN CHICKEN

\$28

PAN SEARED CHICKEN BREAST COOKED
IN A CREAMY SPINACH AND SUNDRIED
TOMATO SAUCE

PINEAPPLE PORK ROULADE *gf*

\$30

PORK LOIN STUFFED WITH TOASTED
BRIE & FIG COMPOTE WITH PINEAPPLE
GLAZE

BAKED COD *gf*

\$28

BAKED COD WITH WHITE WINE
BASIL REDUCTION & CITRUS SEGMENTS

FLANK STEAK ROULADE *gf*

\$34

FLANK STEAK STUFFED WITH
SPINACH, SUN DRIED TOMATOES &
HERB CHEESE

PRIME FILET MIGNON *gf*

\$45

GRILLED FILET COOKED TO MEDIUM WITH
CILANTRO GARLIC GREEN ONION
COMPOUND BUTTER

WHISKEY GLAZED PORK CHOP *gf*

\$34

MARINATED, GRILLED PORK CHOP WITH
JACK DANIEL'S MARMALADE

FAR EAST CHICKEN

\$28

GRILLED CHICKEN BREAST SHALLOW
BRAISED IN TERIYAKI SAUCE

MANGO HONEY BOURBON *gf* SALMON

\$38

SEARED SALMON FILET WITH A HONEY
BOURBON GLAZE AND MANGO PICO DE
GALLO

STARCHES

(CHOOSE ONE)

BAKED MAC & CHEESE *vg*
CHEESY AU GRATIN POTATOES *gf, vg*
CREAMY GRITS *gf, vg*
GRILLED BALSAMIC SWEET POTATO
MEDALLIONS *gf, vg*
GF, V HERB ROASTED FINGERLINGS
LEMON HERB QUINOA & BROWN RICE *gf, vg*
MASHED GARLIC RED SKIN POTATOES *gf, vg*
PARMESAN RICE PILAF *gf, vg*

VEGETABLES *gf, vg*

(CHOOSE ONE)

BROCCOLINI & BLISTERED CHERRY
TOMATOES
BROWN BUTTER MUSHROOMS
GARLIC BUTTER GREEN BEANS
HONEY SUGAR GLAZED CARROTS
LEMON OIL GRILLED ASPARAGUS
BROCCOLI & CAULIFLOWER CASSEROLE
SPICY SAUTÉED KALE
RAINBOW ROASTED ROOT VEGETABLES

DESSERTS

(CHOOSE ONE)

CHOCOLATE LAYER CAKE, NY CHEESECAKE, TRES LECHES, BOURBON PECAN PIE,
FRUIT COBBLER, KEY LIME PIE, COCONUT CREAM CAKE



DINNER BUFFETS

THE TUSCAN

\$35 PER PERSON

ARUGULA CAPRESE SALAD
PAN SEARED CHICKEN BREAST COOKED
IN A CREAMY SPINACH AND SUNDRIED
TOMATO SAUCE
BAKED COD WITH WHITE WINE BASIL
REDUCTION
GARLIC BUTTER GREEN BEANS
RAINBOW ROASTED ROOT VEGETABLES
DINNER ROLLS
CANNOLI DIP, TIRAMISU
ICED TEA & WATER

ROULADE ROULETTE *gf**

\$38 PER PERSON

HARVEST SALAD
FLANK STEAK STUFFED WITH SPINACH,
SUN DRIED TOMATOES & HERB CHEESE
PORK LOIN STUFFED WITH TOASTED BRIE
& FIG TOPPED WITH PINEAPPLE GLAZE
LEMON OIL GRILLED ASPARAGUS
MASHED GARLIC RED SKIN POTATOES
DINNER ROLLS*
BOURBON PECAN PIE & FRUIT COBBLER
ICED TEA & WATER

LATIN FLARE *gf*

\$34 PER PERSON

CHOPPED SALAD
FRIED PLANTAIN CHIPS
CHOPPED GRILLED CHICKEN
SHREDDED PORK
CORN & FLOUR TORTILLAS
STREET CORN
YELLOW RICE & BLACK BEANS
PICO DE GALLO, GUACAMOLE
CREMA, SHREDDED LETTUCE
FLAN DE NARANJA

PICCATA ROMA

\$38 PER PERSON

CAESAR SALAD
CHICKEN PICCATA WITH ARTICHOKE
HEARTS
SALMON FILET IN A LEMON WHITE WINE
BUTTER SAUCE
CREAMY POLENTA
SAUTÉED BROCCOLINI WITH BLISTERED
CHERRY TOMATOES
GARLIC ROLLS
TIRAMISU & CREAM PUFFS
ICED TEA & WATER

HONEY BOURBON MIX *gf**

\$40 PER PERSON

WEDGE SALAD
SEARED SALMON FILET WITH A
MANGO HONEY BOURBON
CAJUN BUTTER FLANK STEAK
CHEESY AU GRATIN POTATOES
SPICY SAUTÉED KALE
COCONUT CREAM CAKE & CHOCOLATE
LAYER CAKE*
ICED TEA & WATER

BACKYARD BBQ

\$34 PER PERSON

GARDEN SALAD
CORNBREAD MUFFINS
GF SHREDDED BBQ CHICKEN
GF CHOPPED SLOW COOKED BRISKET
HONEY, BALSAMIC GLAZED SWEET
POTATO MEDALLIONS
GARLIC BUTTER GREEN BEANS
KEY LIME PIE & CHOCOLATE LAYER CAKE
ICED TEA & WATER



DISPLAY BOARDS

TRADITIONAL

CRUDITÉ *gf, vg*

AN ARTFUL ASSORTMENT OF GARDEN-FRESH
VEGETABLES
SERVED WITH A CREAMY HERB DRESSING
\$8 PER PERSON

HEALTHY HUMMUS *gf*, vg*

ROASTED RED PEPPER HUMMUS & GARLIC HERB HUMMUS
SERVED WITH GARDEN FRESH VEGETABLES & PITA BREAD
\$8 PER PERSON

FRUIT FESTIVAL *gf, vg*

DISPLAY OF BITE SIZED CHUNKS OF MELON, CITRUS,
PINEAPPLE, MANGO, GRAPES & BERRIES SERVED WITH
GREEK YOGURT DIP
\$9 PER PERSON

CHARCUTERIE

A VARIETY OF DRIED, CURED MEATS, ASSORTED PREMIUM
CHEESES, AND DRIED FRUITS SERVED WITH CRISP
CRACKERS,
LOCAL HONEY & FRUIT COMPOTES
\$18 PER PERSON

SAY CHEESE

PREMIUM VARIETY OF CHEESES,
DRIED FRUITS & CRISP CRACKERS
\$13 PER PERSON

NOVEL

CANDY JAR

A VARIETY OF SWEET &
SOUR CANDIES THAT
WILL ACCENT ANY EVENT
\$8 PER PERSON

POPCORN

FRESHLY POPPED
POPCORN DISPLAYED IN
TRADITIONAL POPCORN
BAGS WITH ASSORTED
TOPPINGS
\$9 PER PERSON

S'MORES

JUMBO MARSHMALLOWS,
HERSHEY'S CHOCOLATE
BARS & GRAHAM
CRACKERS,
WE SUPPLY THE STICKS
AND THE FLAME
\$14 PER PERSON

RAW BAR *gf, vg*

A VARIETY OF SEAFOOD
TREATS: SHRIMP
COCKTAIL, CRAB LEGS,
MINI CRAB CLAWS &
OYSTERS ON THE HALF
SHELL, WITH COCKTAIL
SAUCE & LEMONS
\$24 PER PERSON



ACTION STATIONS

PASTA PARTY

SAUTÉED TO PERFECTION BY ONE OF OUR PROFESSIONALS: FARFALLE WITH GARDEN VEGETABLES TOSSED WITH GARLIC OIL & FETTUCCHINI NOODLES WITH BROCCOLI FLORETS AND CHICKEN, TOSSED WITH ALFREDO SAUCE
\$19 PER PERSON

SOUTHERN STYLE CHICKEN & WAFFLE

CRISPY CHICKEN BITES ATOP A SWEET AND CRUNCHY SUGAR WAFFLE, TOPPED WITH A SPICY MAPLE-HONEY DRIZZLE.
THIS IS A SELF-SERVE STATION.
\$ 17 PER PERSON

TROPICAL FLAMBÉ

BROWN SUGAR FLAMBEED FRUIT OVER VANILLA ICE CREAM,
ASSEMBLED BY A PROFESSIONAL FOR YOUR GUESTS
\$16 PER PERSON

VERY BERRY SHORTCAKE

HOUSE MADE SHORTCAKE TOPPED WITH A FLAMBEED MACERATED BERRY MIXTURE, ASSEMBLED BY A PROFESSIONAL FOR YOUR GUESTS
\$ 18 PER PERSON

MASHED POTATO WHIP

WHIPPED GARLIC MASHED POTATOES SERVED WITH ASSORTED TOPPINGS: CRUMBLIED BACON, SHREDDED CHEESE, GREEN ONION, BUTTER & SOUR CREAM IN A SELF-SERVE STATION
\$20 PER PERSON



CARVING BOARDS

TRADITIONAL BAKED TURKEY

BRINED BAKED TURKEY BREAST, CRANBERRY ORANGE COMPOTE, GARLIC AIOLI & SPITZWECK ROLLS
\$32 PER PERSON

CITRUS PORK ROULADE

CITRUS ROSEMARY PORK LOIN STUFFED WITH TOASTED BRIE & TROPICAL FRUIT COMPOTE, SERVED WITH MINI ROLLS
\$35 PER PERSON

CARNE ASADA ROULADE

TENDER FLANK STEAK STUFFED WITH SPINACH, TOMATOES & CORN, SERVED WITH MINI ROLLS
\$38 PER PERSON

BROWN SUGAR GLAZED HAM

BROWN SUGAR GLAZED HAM WITH SPICY MUSTARD AIOLI & MINI ROLLS
\$32 PER PERSON

MARINATED SLOW ROASTED BEEF

SLOW ROASTED BEEF ROAST SERVED WITH HERB AU JUS, HORSERADISH CREAM AND SPITZWECK ROLLS
\$36 PER PERSON

HERB CRUSTED PRIME RIB

CRUSTED PRIME RIB SERVED WITH HERB AU JUS, HORSERADISH CREAM & MINI ROLLS
\$38 PER PERSON



HORS D'OEUVRES

ALL HORS D'OEUVRES PRICES ARE BASED ON AN ORDER OF FIFTY (50) PIECES.

HOT

SHRIMP & GRITS BITES	\$150
BBQ PORK JALAPENO CORN FRITTERS	\$135
MINI GARLIC HERB QUICHE	\$130
TERIYAKI CHICKEN MEATBALLS	\$140
CITRUS CRAB CAKES & SPICY REMOULADE	\$160
BACON CREAM CHEESE PINWHEELS	\$140
BAKED MAC & CHEESE BITES	\$140
POTATO SKIN BITES WITH CHIPOTLE RANCH	\$135
VEGETABLE SPRING ROLLS & SWEET THAI	\$135
ASPARAGUS & PROSCIUTTO HERB CHEESE PUFF	\$150
FRIED BACON SCALLOPS & MANGO PUREE	\$170
MINI BEEF EMPANADAS	\$100
CHICKEN STREET CORN EGGROLL	\$135

COLD

PROSCIUTTO WRAPPED BRIE & PEAR	\$125
SPINACH ARTICHOKE PHYLLO CUPS	\$120
HERB GOAT CHEESE CUCUMBER CUPS	\$130
CRANBERRY BRIE PUFF PASTRIES	\$125
CAPRESE SKEWERS	\$120
CREAMY SMOKED SALMON ROLLS	\$135
PIMENTO CHEESE TOSTADAS	\$130
MINI BLT CROSTINI	\$130
ANTIPASTO SKEWERS	\$125
FETA TOMATO TARTLETS	\$120
CRUDITÉ HUMMUS PLANTAINS	\$120
GRILLED PEACH, PINEAPPLE & GOAT CHEESE CROSTINI	\$130
SHRIMP & CHORIZO COCKTAIL	\$155



BEVERAGE PACKAGES

BEER AND WINE OPEN BAR

HOUSE SELECTION OF:

2 DOMESTIC AND 2 IMPORTED BEERS, 2 RED WINES, 2 WHITE WINES AND 1 ROSÉ WINE, SODA, BOTTLED WATER AND 1 NON-ALCOHOLIC BEER
\$21 PER PERSON PER HOUR AND \$12 EACH ADDITIONAL HOUR

PREMIUM OPEN BAR

SELECTION OF HOUSE SPIRITS:

ABSOLUTE VODKA, TITOS VODKA, NEW AMSTERDAM VODKA, TANQUERAY GIN,
BOMBAY SAPPHIRE GIN, BACARDI SUPERIOR RUM, GOSLINGS DARK RUM,
PATRON SILVER TEQUILA, DEWAR'S BLENDED SCOTCH WHISKEY, JACK DANIELS
WHISKEY, JAMESON IRISH WHISKEY, MAKERS MARK BOURBON, ALL DOMESTIC
AND IMPORTED BEERS, 2 RED WINES, 2 WHITE WINES AND 1 ROSE WINE, SODA,
BOTTLED WATER AND 1 NON-ALCOHOLIC BEER
\$26 PER PERSON PER HOUR AND \$14 EACH ADDITIONAL HOUR



TOP SHELF OPEN BAR

SELECTION OF PREMIUM SPIRITS:

GREY GOOSE VODKA, KETEL ONE VODKA, TITO'S VODKA, HENDRICKS GIN, BOTANIST GIN, BACARDI SUPERIOR RUM, GOSLINGS DARK RUM, DON JULIO BLANCO TEQUILA, PATRON SILVER TEQUILA, JACK DANIELS WHISKEY, BOOKERS BOURBON, MAKER'S MARK BOURBON, RED BREAST IRISH WHISKEY, ALL DOMESTIC AND IMPORTED BEERS, 3 RED WINES, 3 WHITE WINES AND 1 ROSE WINE, PROSECCO OR SPARKLING WINE, SODA, BOTTLED WATER AND 1 NON-ALCOHOLIC BEER

\$32 PER PERSON PER HOUR AND \$16 EACH ADDITIONAL HOUR

WATER & JUICE BAR

BOTTLED WATER, SELECTION OF JUICES AND SELECTION OF SOFT DRINKS
\$15 PER PERSON FOR ONE HOUR, \$25 PER PERSON FOR FOUR HOURS, \$48 PER PERSON FOR EIGHT HOURS

gf ▶ GLUTEN FRIENDLY*

vg ▶ VEGETARIAN

**KITCHEN IS NOT GLUTEN FREE AND WE CANNOT GUARANTEE NO CROSS CONTAMINATION*

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Menu pricing subject to change.

Please advise your catering sales representative of any allergies or dietary restrictions prior to the event. All food and beverage charges shall be subject to 7.5% sales tax and 25% service charge.



GENERAL INFORMATION

Contract Guarantee: All events require confirmation within ten (10) days of request with a signed contract and a credit card guarantee for 50% of anticipated total. All events must be paid in full 72 hours prior to the event and reconciled to actual upon conclusion. Billing arrangements for all events must be made in accordance with hotel policies.

Meal Guarantee: Hotel policy requires a pre-guarantee be given to our Catering Sales Department ten (10) business days prior to your function. A final guarantee must be given five (5) business days prior to your function. You will be charged for this guarantee or for the actual number that attend, whichever is greater. A guaranteed minimum number of 35 is required in order to prepare a private buffet.

Food Service: The Aloft-Element Tampa Midtown is committed to the highest quality and freshness of food served to all guests. Local health regulations do not permit us to allow food to be taken off the premises after it has been prepared and served. All food must be purchased through the hotel with the exception of specialty cakes – i.e. wedding cakes. Very special exceptions may also be made in the event we are unable to accommodate a specific ethnic/cultural requirement – i.e. 100% Kosher meals.

Prices: Please confirm all food and beverage costs with our Catering Sales Department prior to your event. As market prices fluctuate, food prices may be subject to change without notice. Food and beverages are also subject to an 8.5% Hillsborough County sales tax and a 25% service charge.

Room & Rental: Function rooms are determined based on the expected number of attendees. Aloft- Element Tampa Midtown reserves the right to reassign the meeting rooms accordingly. The hotel may charge a service fee for setting up banquet or function rooms with exceptionally complicated requirements or if room block's pick-up is significantly lower than anticipated. Notice will be given if an additional special service charge is required.

Alcoholic Beverages: Due to local ordinances, all alcoholic beverages must be supplied by and consumed in the hotel.

Equipment rentals: The Aloft-Element Tampa Midtown will not be liable for the loss or damage of any items or equipment client elects to rent from an outside source (linens, staging, furniture, etc.). Any damages or replacement charges will be the responsibility of the client. These charges may be billed up to 30-days after your event.

Gratuity and Sales Tax: Hotel policy requires a service charge and applicable state sales tax of 8.5% on all food and/or beverage and meeting room functions.

Liability: The Aloft-Element Tampa Midtown reserves the right to monitor private functions. Any damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal items and equipment brought into meeting spaces.