



CATERING MENU
SPRING 2023

To Bloom {in life}

A state or time of beauty, freshness & vigor;

A time of high development or achievement

Weddings, personal, business...

we can't wait to celebrate with you, as you Bloom.



Starters

ITEMS ARE PRICED PER GUEST

ANY MENU PRICES ARE SUBJECT TO CHANGE WITH MARKET

Charcuterie

GRAZING BOARD 1

Assorted cured meats and fine cheeses.
Accompaniments include grand assortment
of pickled vegetables, fruit, local jams/honey,
nuts, crostini and crackers

\$16

GRAZING BOARD 2

Assorted cured meats and fine cheeses.
Accompaniments include fruit, crostini and
crackers

\$10

INDIVIDUAL SERVING

Assorted cured meats and fine cheeses.
Accompaniments include fruit, vegetable,
crackers and sweet item

\$8

PACKAGED BOX

Serves 1-2 people. Great for offices, on
the go or for pre-orders.

\$11

LOOKING FOR
SOMETHING CUSTOM?
WE LOVE THAT.

Crostinis

BRUSCHETTA

Heirloom tomato, burrata, fresh basil,
balsamic vinegar, garlic toasted crostini

\$4

AVOCADO

Avocado, shaved parmesan, balsamic,
microgreens

ADD: Smoked Salmon or Shrimp \$2

\$5

PROSCIUTTO

Goat cheese, prosciutto, honey, fig
balsamic, microgreens

\$5

P.B.J.

Crunchy peanut butter & seasonal
local fruit jam dollops, honey, Maldon
sea salt

\$4

STEAK

Whipped blue cheese, peppered flank
steak, chives, balsamic reduction

\$7



ITEMS ARE PRICED PER GUEST

Shooters

CLASSIC

Tomato basil bisque, smoked gouda
grilled cheese point, microgreens

\$6

BBQ

Whipped garlic baby red potatoes,
smoked BBQ pulled pork, chives

\$7

SPICY MAC

Cavatappi, spicy house cheese sauce,
blackened or breaded chicken

\$7

FRENCH FRY

Parmesan truffle homestyle fries,
garlic aioli

\$5

STRAWBERRY

Buttermilk biscuit, strawberry compote,
graham crumbles, whipped cream

\$4

Dips & Bites

HUMMUS

Traditional, roasted garlic or roasted
pepper, pita chips

\$4

SPINACH

Creamy spinach & artichoke dip, pita
chips

\$4

BAGEL BITE

Garlic toasted mini bagel, spicy
marinara, mozzarella, pepperoni,
chili flake, hot honey

\$5

DEVILED EGGS

Ancho chili & Jalapeno bacon
Traditional
Avocado & Shrimp
Vodka & Caviar

\$5

SHRIMP COCKTAIL

Cooked & seasoned Wild Gulf shrimp,
house cocktail sauce, lemon wedge

\$8



Starters

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Skewers

SHRIMP

Cajun-spiced grilled shrimp, baby red potato, andouille sausage, corn
\$8

CHICKEN

Italian seasoning marinade, roasted bell peppers, grilled onion
\$6

BEEF

Garlic rosemary marinade sirloin steak, roasted bell peppers, baby red potato
\$10

Boards

FRUIT

Fresh fruit display
ADD: Cheeses \$3
\$5

VEGETABLE

Fresh vegetables with hummus & buttermilk ranch
\$4

Salads

MIXED GREENS

Crumbled goat cheese, sliced almond, fresh apple, avocado, cranberry-pear balsamic

SMALL \$6

LARGE \$9

SPINACH WALNUT

Baby spinach, blue cheese, bacon bits, walnut vinaigrette

SMALL \$5

LARGE \$8

CAESAR

Romaine, shaved parmesan, bacon bits, garlic croutons, house Caesar

SMALL \$4

LARGE \$7

HOUSE

Spring mix, shredded cheddar, tomato, carrot, cucumber, crunchy noodles, ranch or Italian dressing

SMALL \$4

LARGE \$7

PROTEINS

Chicken - Grilled or blackened \$5

Shrimp \$6

Salmon \$8

Steak \$9

Tofu \$6



Stations

ITEMS ARE PRICED PER GUEST

Stations

SLIDERS

Angus Beef Patty \$8
Choice of cheese: Pepper-jack, Blue,
Cheddar & condiments, toasted
pretzel bun

Pulled pork \$6
Pickled red onion or pickles & slaw,
toasted sweet bun

Grilled Chicken \$6
Seasoned breast, romaine, sliced
tomato, toasted sweet bun

Steak \$12
Marinated, grilled and sliced beef filet,
caramelized onion, roasted red
peppers, toasted garlic baguette

Italian Beef \$8
Seasoned sliced beef, pepperoncini's
& Swiss cheese, toasted hoagie roll

SHRIMP BOIL

Seasoned Wild Gulf shrimp, andouille
sausage, baby red potatoes, corn on
the cob, cornbread, house cocktail
sauce

\$20

Stations

BAKED POTATO

Idaho or sweet potato, bacon, sour
cream, shredded cheddar, chives,
butter, cilantro
\$6

WINGS

Celery, carrots, house ranch & blue
cheese
Spicy garlic, traditional hot, BBQ,
sweet chili
\$12

SOUP & SALAD

Caesar or house salad with choice of:
Tomato basil bisque
Potato bacon
Vegetable
Seasonal offering
\$10

TACO \$12

Choice of meat: Ground beef, grilled
flank(Add \$4), marinated & grilled
chicken, carnitas
Tortillas, cheese, lettuce, tomato, pico,
jalapeno, onion, cilantro
Chips, salsa & guacamole (Add \$3)



Lunch Menu

PICK ONE:
-CHIPS OR FRUIT-
-SUGAR OR CHOCOLATE CHIP
COOKIE [THREE TWIGS & CO.] -
CUP OF SOUP +\$3
SMALL SALAD +\$3

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CYO Box Lunch \$15

Choose One:

White, whole wheat, hoagie,
garlic-rosemary focaccia,
rye, baguette,
wrap (plain, spinach or red pepper)

Choose One:

Sliced grilled chicken, chicken salad,
shaved turkey, shaved ham, roast beef,
salami, applewood bacon, tuna salad

Choose One:

Cheddar, brie, pepper-jack, goat,
muenster, Swiss, provolone

Sauces & Toppings:

Mayo (plain, chipotle, garlic, pesto),
Caesar, horseradish aioli, balsamic
glaze, mustard, ranch, Russian dressing
Mixed greens, spinach, onion,
tomato, pepperoncini

**Looking for an assorted tray or bite
size sandwiches? We can do that!**

House Box Lunches \$18

Club:

Grilled chicken, applewood bacon,
muenster, mixed greens, sliced tomato,
pesto mayo, white bread

Toasted Ham & Brie:

Shaved ham, brie, fig jam,
balsamic glaze, hoagie

Toasted Roast Beef:

Sliced roast beef, cheddar, red onion,
horseradish aioli,
garlic-rosemary focaccia

Toasted Veggie:

Roasted asparagus & portabella,
spinach, goat cheese,
balsamic glaze, baguette

Toasted Italian:

Capocollo, soppressata, roasted red
peppers, shredded lettuce, provolone,
herbed olive oil & balsamic,
garlic-rosemary focaccia

BLTA:

Applewood bacon, spring mix, sliced
tomato, avocado, pepper-jack, chipotle
mayo, whole wheat

Chicken Caesar Wrap:

Grilled chicken, garlic bread pieces,
shaved parmesan, tomato, Caesar,
spinach wrap



Entrées

ITEMS ARE PRICED PER GUEST
*COMES WITH CHOICE OF TWO SIDES

Chicken*

STUFFED BREAST

Rich melted Fontina, sauteed mushroom, panko breaded, pan fried
\$24

GRILLED BREAST

Italian brined & herbed seasoned
French breast
\$20

HOMESTYLE FRIED

24-Hour buttermilk marinated,
Southern-fried chicken thighs
\$22

Pork

TENDERLOIN*

Chipotle or garlic-herb marinated,
sous vide roasted pork, tender sliced
\$20

PULLED PORK*

House smoked & pulled pork,
BBQ sauce
\$18

PORK SCHNITZEL

Breaded, crispy, & tender cutlets, red cabbage & spätzle
\$18

Beef

TENDERLOIN*

Garlic-rosemary marinade, cooked to temperature, sliced to order
\$MP

GRILLED CUTS*

Filet
Ribeye
Strip
Hanger
Flat Iron
\$MP

BRAISED SHORT RIBS

Fall-off-the-bone, tender, demi glaze,
parsnip puree & greens beans
\$30

Seafood

CEDAR PLANK SALMON*

Soy-miso marinade, smoke roasted.
Enjoy hot or cold.
\$30

SUSHI

Hand rolled maki rolls, pickled ginger,
wasabi, soy sauce
California or Spicy Tuna roll
\$15

FISH N' CHIPS

Beer battered, homestyle fries, tartar
\$18



Entrées

ITEMS ARE PRICED PER GUEST
*COMES WITH CHOICE OF TWO SIDES

*Lamb**

LOLLIPOPS

Red wine, garlic & rosemary marinade, grilled to crispy-tender perfection. Try as an appetizer with tzatziki sauce.

\$24

ROASTED RACK

Whole grain mustard & rosemary crust. Slow roasted for succulent cuts.

\$30

BRAISED SHANKS

Tender & rich slow cooked with red wine & rosemary. Pairs well with white beans, couscous or cauliflower puree.

\$30

HOSTING A SMALL
PRIVATE DINNER?
ASK US ABOUT OUR
PRIVATE DINNER MENU!

Pasta \$16

Create your own. Price includes garlic bread and Caesar or house salad.

NOODLE

Rigatoni, fettuccini, linguine, penne, cavatappi

SAUCE

Tomato, bolognese, alfredo, vodka, white wine, cheese

PROTEIN

Chicken \$5

House pork meatballs \$5

Shrimp \$6

Flank steak \$9

BAKED CAVATAPPI

Rosemary goat cheese sauce, roasted pulled chicken, garlic-herb bread crumbs

\$24

LINGUINE & CLAM

White wine or tomato sauce, littleneck clams

\$22



Sides & Desserts

ITEMS ARE PRICED PER GUEST

Sides \$4

OLIVE OIL & GARLIC SEASONAL
ROASTED VEGETABLES

GARLIC & THYME WHOLE
ROASTED RAINBOW CARROTS

SAUTEED HARICOT VERTS

WILD RICE PILAF

GARLIC MASHED POTATOES

ROSEMARY GARLIC PEPPERCORN
HOMESTYLE FRIES

CORN ON THE COB - TRADITIONAL
OR STREET STYLE

GREEK PASTA SALAD

RAMEN SLAW

Dessert \$8

CHEESECAKE
Graham cracker crust, custom filling

TIRAMISU
Pan or individual serving

CHOCOLATE MOUSSE
Maldon sea salt, raspberry jam. Dairy-free.

CONSUMER NOTICE

The IDPH advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women & other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Please communicate any food allergies to a Bloom team member.



Event Inquiries Here:

✉ info@bloomcaters.com

🌐 www.bloomcaters.com

☎ 217.725.3451

Additional Information

Deposit Requirements & Service Fees

All catered events require a 50% deposit to be put down once a date is confirmed. This deposit is returned as a credit onto your final event bill. If Bloom's equipment is used for the catered event, the deposit will not be refunded until all items have been returned. Deposits may be forfeited in the case of cancellation of events.

(continued)

Full Service

To exceed our guests' expectations, our full-service catered events require an additional 20% service fee added to the final bill. This includes an appropriate number of staff on site based upon event needs for 2 hours (food service time - does not include our set up or breakdown). Additional time may be added for additional cost. Our team will set up, manage food service and timing, manage table service with guests, communicate with the host(s) and clean up all Bloom's equipment at the end of the event. Gratuity for staff is appreciated but is not included on the bill and not mandatory. Our full-service events must meet \$500 before tax and fees to have hired staff stay on-site.

Delivery & Set Up

Our team can prepare, deliver, and set up your food for a 12% service fee. This could include our team preparing and transferring food to personal dishes for service, guests borrowing Bloom's equipment and returning, or Bloom using disposable dishes. With this option, our team would be guaranteed to get all food ready for service, but not stay on-site once the event begins or come back for clean-up. These events would need to meet a \$300 minimum before tax and fees.

Drop-Off or Pick-Up

Drop-off or pick-up events do not have a minimum requirement or service fee (inside of Springfield). The guest would be fully responsible for food after being dropped off or picked up. Bloom will provide food handling instructions to guests but cannot assume responsibility if those instructions are not followed.

*Thank you for your consideration,
The Bloom Team*