

catering menu



SALADS | serves 20 guests

HOUSE SALAD (V) | \$50

Chopped crisp romaine lettuce blended with a mixture of baby lettuces. Topped with shredded mozzarella, cucumber, and cherry tomatoes.

Dressing Options: Homemade Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Italian

PECAN, GOAT CHEESE, & BERRY SALAD (V) | \$60

House greens topped with crumbled goat cheese, fresh berries, and candied pecans.

Suggested with Raspberry Vinaigrette

APPLE & BLEU CHEESE (V) | \$60

House greens topped with fresh sliced apples, crumbled bleu cheese, cranberries, and walnuts.

Suggested with Balsamic Vinaigrette

CAESAR SALAD | \$60

House greens tossed in Caesar dressing, topped with croutons & fresh shredded parmesan.



APPETIZERS | serves 20 guests

LARGE HUMMUS PLATTER (V) | \$60

With warm soft pretzel sticks and assorted veggies for dipping

50 TURKEY & PROVOLONE SLIDERS | \$125

With raspberry peach chipotle sauce

50 SMOKED HAM & SWISS SLIDERS | \$125

With honey dijon mustard

VEGGIE TRAY (V) | \$60

With Homemade Veggie Dip

FRESH FRUIT TRAY (V) | \$60

With homemade fruit dip



APPETIZERS (cont.) | serves 20 guests

50 SHRIMP WITH COCKTAIL SAUCE | \$75

LARGE CHARCUTERIE BOARD | \$90

Wide selection of meats, artisan cheeses, unique jams & sauces, nuts & pickles, baguette & crackers

50 BEEF & PORK MEATBALLS | \$60

Choice of up to 2 sauces: BBQ, Sweet Chili, Marinara

50 STUFFED MUSHROOMS WITH SPINACH & BOURSIN CHEESE | \$130

50 PROSCIUTTO-WRAPPED ASPARAGUS | \$75

With brie, basil, & balsamic

LARGE GOAT CHEESE, BACON, & DATE DIP | \$85

Served with warm naan dippers

LARGE SHRIMP & CRAB DIP | \$90

Served with warm naan dippers



FLATBREADS | serves 1-4 guests each

MARGHERITA | \$12

Nut-free pesto, fresh mozzarella, tomatoes, topped with balsamic glaze

SPICY SALAMI | \$13

Olive oil & garlic base, ricotta & fresh mozzarella, topped with arugula & hot honey

MEDITERRANEAN | \$13

Red pepper hummus, cucumber, sweet pepper, tomato, mushrooms & kalamata olives topped with feta & balsamic

PROSCIUTTO & SPROUTS | \$14

Olive oil & garlic base, mozzarella, shaved brussels sprouts topped with balsamic & crumbled goat cheese



FLATBREADS | serves 1-4 guests each

MEATBALL | \$13

Red sauce, shredded mozzarella, ricotta & meatballs

BLOOM'S CHOICE | \$14

Olive oil & garlic base, shredded mozzarella, goat cheese, mushrooms, roasted garlic, kalamata olives, diced tomatoes after the bake



SPECIALTIES

SMOKED PORK & MAC 'N CHEESE | \$20/person

Includes smoked pork, buns, BBQ sauces and generous portion of mac and cheese

BAT & CHEESY POTATOES | \$16/person

Includes gourmet Bacon-Avocado-Tomato on ciabatta with applewood smoked bacon, avocado & tomato jam with goat cheese and generous portion of cheesy potatoes



DESSERTS

FONDUE | \$6/person

Chocolate, white chocolate & butterscotch fondue with assorted pairings such as strawberries, blueberries, blackberries, apples, grapes, graham cracker, marshmallow, wafers, pretzels

CANNOLI DIP | \$5/person

Ricotta, mascarpone, chocolate chips and wafers

*Specific catering requests welcomed but not guaranteed.

drinks and florals



BAR SERVICE OPTIONS

1. Each guest can open their own tab for drinks- cocktails, wine by the glass, wine by the bottle, beer, NA drinks, mocktails, and sodas
2. The host can open a communal tab for entire party
3. The host can buy a “welcome drink” round or a few bottles of wine/champagne/mimosas to begin the party with and guests will be responsible for the rest of their beverages

***Looking for something different? Specific requests welcomed but not guaranteed.**



FLORAL OPTIONS

1. Each guest can make their own floral arrangement and pay for this separately - inventory limited to what we have available
2. The host can purchase floral arrangements for guests - inventory limited to what we have available
3. The host can buy a floral bulk package - I receive discounts on bulk orders, so you can give me a price point for this activity and I will purchase as much as I can with this budget. All flowers must go at the end of the party!

***Vases sold separately, range from \$3-7/each (plain glass vases)
Specialty vases \$13+**