



*Brew+Bloom*

## Catering Menu

Updated December 2023



# Continental Breakfast

Available 7am-11am | \$25/person

Yogurt Cups

Granola

Seasonal Fruits

Assortment of Pastries

*choose two:*

Banana Bread Loaf

Lemon Poppy Seed Loaf

Raspberry White Chocolate Scone

Mini Croissants

Coffee and Tea Stations

Hydration Station with Infused Water

## *Add-Ons*

Orange Juice Station +\$3/person

+1 Additional Pastry +\$4/person

# Hot Continental Breakfast

Available 7am-11am | \$45/person

Buttermilk Pancakes

Butter Infused Maple Syrup

Chive & Cheddar Scrambled Eggs

Double Smoked Bacon

Maple Pork Breakfast Sausage  
*Change to Turkey Sausages (Halal) +\$3/person*

Fingerling Potato Hash Browns

Assorted Pastries:  
a selection of mini croissants, scones, muffins  
and other savoury and sweet bites

Seasonal Fruits

Coffee and Tea Stations  
Hydration Station with Infused Water

## *Add-Ons*

Orange Juice Station +\$3/person

# Hors D'oeuvres

Priced per individual item. Minimum 3 dozen items per selection.

## Savoury

Burger Slider \$5 (H+)

chuck+brisket patty, american cheddar, lettuce, tomato, grilled onion, pickles, burger sauce

Caprese Skewer \$5.50

tomato, fresh mozzarella, basil, extra virgin olive oil

Lox Tea Sandwich \$5

smoked salmon, caper cream cheese, focaccia

Heirloom Vegetable Crudités' \$3

fresh seasonal vegetables, served with smoky fresno ranch

Brie Croque Madame \$5

italian cured ham, double crème brie, focaccia

Shrimp Cocktail \$6

lightly poached striped prawn, cocktail sauce

## Sweet

Chocolate Dipped Strawberries \$4

Mini Croissant \$3

Mini Tiramisu Bites \$4

Banana Bread Loaf \$3

Lemon Poppy Seed Loaf \$3

Raspberry White Chocolate Scone \$4

## Platters

*one platter per 25 guests*

Charcuterie Board \$220

selection of imported and domestic meats and cheeses, flavoured butters, artisanal breads and crackers, preserves, antipasto, fresh fruits

Assorted Fruit Platter \$160

Assorted Squares and Tarts \$140

V - Vegetarian GF - Gluten Free VG - Vegan GF+ - Can be made gluten-free H+ - Can be made halal A- - Can be made with no alcohol

Special meals can be requested without additional charge. Please speak to your events coordinator.

Menu items are not created in an allergen-free environment. Menu may be subject to ingredient substitutions based on market availability.

All food and beverages are subject to 18% gratuity and 5% GST.

# Afternoon Tea Service

Minimum 12 guests, Maximum 30 guests | \$70/person

## Top Tier

Chocolate Pot de Creme Tart

Macarons

Lemon Marshmallow Tart

Madeleine

Fruit Tart

## Middle Tier

Mini Croissants

Pain au Chocolat

Mini Raspberry White Chocolate Scones

Chocolate Dipped Strawberries

Orange Marmalade

## Bottom Tier

A fine selection of four savoury tea sandwiches

*(GF+, H+)*

## Tea Selection

choose one:

Apple Hibiscus White Tea

Mango Guava Green Tea

Caramel Almond Rooibos Tea (caffeine-free)

Turmeric Tropical Black Tea

V - Vegetarian GF - Gluten Free VG - Vegan GF+ - Can be made gluten-free H+ - Can be made halal A - Can be made with no alcohol

Special meals can be requested without additional charge. Please speak to your events coordinator.

Menu items are not created in an allergen-free environment. Menu may be subject to ingredient substitutions based on market availability.

All food and beverages are subject to 18% gratuity and 5% GST.

# Hot Lunch Buffet

Available 11am-4pm | \$45/person

## Starters

*Choose two:*

### Bloom Salad

organic greens, cucumber, red onion, pumpkin seed, radish varieties, champagne vinaigrette

### Caesar Salad

red romaine, caesar vinaigrette, croutons, grana padano

### Truffle and Mushroom Bisque (A-)

roasted cremini mushrooms, white truffle oil, porcini cream, chives

## Entrées

*Choose one:*

### Spinach and Ricotta Manicotti

served with pesto cream, fire roasted tomato sauce and fresh mozzarella

*or*

### Beef and Pork Cannelloni

## Dessert

chef's choice of pastries and fruit

## *Add-Ons*

Carved Inside Round Beef Roast +\$14/person  
(H+ - +\$16/person)

V - Vegetarian GF - Gluten Free VG - Vegan GF+ - Can be made gluten-free H+ - Can be made halal A- - Can be made with no alcohol

Special meals can be requested without additional charge. Please speak to your events coordinator.

Menu items are not created in an allergen-free environment. Menu may be subject to ingredient substitutions based on market availability.

All food and beverages are subject to 18% gratuity and 5% GST.

# Sandwich Lunch Buffet

Available 11am-4pm | \$40/person

## Starters

*Choose two:*

### Bloom Salad

organic greens, cucumber, red onion, pumpkin seed, radish varieties, champagne vinaigrette

### Caesar Salad

red romaine, caesar vinaigrette, croutons, grana padano

### Truffle and Mushroom Bisque (A-)

roasted cremini mushrooms, white truffle oil, porcini cream, chives

## Entrées

a selection of fresh house-made sandwiches on artisanal breads

*1.5 sandwiches per person*

*(GF+, H+)*

## Dessert

chef's choice of pastries and fruit

V - Vegetarian   GF - Gluten Free   VG - Vegan   GF+ - Can be made gluten-free   H+ - Can be made halal   A- - Can be made with no alcohol

Special meals can be requested without additional charge. Please speak to your events coordinator.

Menu items are not created an allergen-free environment. Menu may be subject to ingredient substitutions based on market availability.

All food and beverages are subject to 18% gratuity and 5% GST.

# Buffet Dinner

Minimum 25 guests | \$55/person

## Starters

*Choose one:*

Bloom Salad

organic greens, cucumber, red onion, pumpkin seed, radish varieties, champagne vinaigrette

Caesar Salad

red romaine, caesar vinaigrette, croutons, grana padano

Truffle and Mushroom Bisque (A-)

roasted cremini mushrooms, white truffle oil, porcini cream, chives

## Entrées

all entrees served with Buttermilk Mash Potato and Seasonal Vegetables (Ravioli excluded)

*Choose one:*

+\$10/person for additional entree choice

Seared Arctic Char *+\$4.95/person*

served with orange+beet reduction, bearnaise sauce

Red Wine Braised Short Rib (H+,A-)

aaa alberta beef, served with red wine rosemary jus

Truffle Mushroom Chicken (A-)

slow roasted boneless chicken leg, crispy potato threads, served with truffle jus

Butternut Squash Ravioli

served with brown butter, sage and crumbled amaretti biscuit

## Desserts

Carrot Cake

Cookies N' Cream Cake

Chocolate Cake

## *Add-Ons*

Carved Inside Round Beef Roast *+\$14/person*

(H+ - *+\$16/person*)

V - Vegetarian   GF - Gluten Free   VG - Vegan   GF+ - Can be made gluten-free   H+ - Can be made halal   A- - Can be made with no alcohol

Special meals can be requested without additional charge. Please speak to your events coordinator.

Menu items are not created an allergen-free environment. Menu may be subject to ingredient substitutions based on market availability.

All food and beverages are subject to 18% gratuity and 5% GST.



# Plated Dinner

Minimum of 20 guests | \$65/person

## Starters

*Choose one:*

### Bloom Salad

organic greens, cucumber, red onion, pumpkin seed, radish varieties, champagne vinaigrette

### Caesar Salad

red romaine, caesar vinaigrette, croutons, grana padano

### Truffle and Mushroom Bisque (A-)

roasted cremini mushrooms, white truffle oil, porcini cream, chives

## Entrées

*All entrees served with Buttermilk Mash Potato and Seasonal Vegetables (Ravioli excluded)*

*Choose one:*

*+\$10/person for additional entree choice*

### Seared Arctic Char +\$4.95/person

served with orange+beet reduction, bearnaise sauce

### Red Wine Braised Short Rib (H+,A-)

aaa alberta beef, served with red wine rosemary jus

### Truffle Mushroom Chicken (A-)

slow roasted boneless chicken leg, crispy potato threads, served with truffle jus

### Butternut Squash Ravioli

served with brown butter, sage and crumbled amaretti biscuit

## Desserts

*Choose one:*

### Carrot Cake

### Cookies N' Cream Cake

### Chocolate Cake

## Add-Ons

Carved Inside Round Beef Roast +\$14/person

(H+ - +\$16/person)

V - Vegetarian GF - Gluten Free VG - Vegan GF+ - Can be made gluten-free H+ - Can be made halal A- - Can be made with no alcohol

Special meals can be requested without additional charge. Please speak to your events coordinator.

Menu items are not created in an allergen-free environment. Menu may be subject to ingredient substitutions based on market availability.

All food and beverages are subject to 18% gratuity and 5% GST.