



Breakfast, Lunch, Dinner & Snacks

This is an overview to give you an idea of the various catering options we can offer at BLOOM – House of Health. The combinations we have mentioned are simply examples and may change according to the season, and of course we can adapt them to meet your specific (dietary) requirements. We like to think along with you about what you should offer your guests to make your meeting a BLOOMing success.

All of our catering is provided by one of our regular partners:

- FOaM – Fresh, Organic and Meat-free
- RAS Catering

Coffee, Tea & Water

Coffee, tea & water are always provided with regular refills. If you prefer a higher-end coffee, you can rent a Nespresso machine from us.

- Nespresso machine – € 20.-
- Capsules – € 0.70 each

Breakfast

Standard Breakfast – € 14.75 pp

- Bread rolls
- Fruit salad
- Freshly squeezed orange juice

Lunch

BLOOM - House of Health serves truly delicious organic, vegetarian lunches. Let us know what your (dietary) requirements are and we will make sure you get all that you want!

Because of the C19-measures we serve the punch per person in a box. We would like to receive the lunch-choices at least 3 days in advance. Guests can choose between the options below.

Simple lunch with meat or fish - € 8,50 pp

- Bagel with salmon, avocado and cream cheese
- Italian roll with a home-made meat ball
- BLT – Bread with bacon, lettuce & tomato
- Soto Ajam or chicken soup, depending on the soup of the day

Organic lunch, vegetarian – € 12.50 pp

- Berry bowl with red fruit, toasted coconut and home made chocolate granola (gluten free)
- Pita with spinach humus, dukkah, fennel and roasted tomato
- BLTA: grilled bread with tempeh bacon, tomato, avocado and veganaise
- Lemon – poppy seed pancakes with blackberries compote, pistachio nuts and fruit
- Soup of the day, with bread
- Lebanese flatbread with roasted cauliflower, spinach, lemon-white bean humus, roasted eggplant, tahini, dukkah and tomato

Luxury organic lunch, vegetarian – € 17,50 pp

- Power bowl with roasted vegetables, tabouleh salad, tzatziki, olives and roasted chickpeas.
- Wild rice sushi bowl with watermelon-tuna, carrot, cucumber, tempeh crumbs, radish, avocado, seaweed, garden-peas and a spicy sesame mayo (gluten free)

International lunch – € 25.- pp

- This lunch is not available at the moment

Snacks for break times

For a kickstart in the morning or a pick-me-up in the afternoon, we offer the following delicious snacks:

Sweet and savoury snacks

- Cookies – €1.-
- Cookies & fruit – €2.50
- Savoury afternoon snacks, 3 pp – € 6.-
- Quiche of the day (10-12 pieces) – € 32.50
- Spinach & feta cheese pastry – € 6.-
- Pumpkin pie – € 6.-
- Cup of freshly made soup – € 6.-
- Bread board with 2 vegetarian spreads – € 11.50
- Natural energy bar – € 3.-

Organic Noodle Box

- Rainbow Pad Thai. Noodles made from different vegetables with a peanut dressing, fresh vegetables and tofu. This is a cold salad. – € 15.-

Organic drinks

- Earth sparkling water 1 litre - € 5.00
- Fritz Cola / Frits rhubarb spritzer - € 3.50 per bottle
- Wostok pine needle or Wostok plum-cardamom - € 3.00 per bottle
- Freshly squeezed orange juice - € 3.75 per bottle
- Fruit smoothie - € 4.25 per glass
- Home-made, freshly squeezed vegetable/fruit juices - € 4.25 per bottle/glass

After-Work Drinks

As a great way to close your meeting, of course, we offer the option of serving after-work drinks. You can make this a simple drinks event or add some tasty snacks.

Simple after-work drinks – € 12.50 pp, for half an hour

- Beer
- Wine
- Soft drinks

Standard after-work drinks – € 20.- pp, for an hour

- Beer
- Wine
- Soft drinks

Organic vegetarian snacks – € 45.- for 20 pieces

For example:

- Wrap with feta cheese, mint and nuts
- Mature cheese with root ginger
- Wrap with curry humus and carrot salad
- Cucumber with smoked bell pepper crème and cress
- Tomatoes filled with no-egg salad
- Seasonal gazpacho with extra virgin olive oil
- Aubergine/egg plant rolls with mozzarella and basil
- Nut bread with mature cheese and onion compote

Dinner

For dinner we can arrange a buffet or serve the dishes to your guests, course by course. We would be very happy to think along with you about what you feel is the most appropriate menu for your meeting. Below we have listed some examples of what we can offer with an indication of the price. What you eventually choose and the final price depends on the season and what you would like to have.

Luxury sandwich dinner – € 25.- pp

- Luxury sandwiches
- Warm snack
- Soup
- Fresh fruit

Organic vegetarian buffet – Italian – € 35.- pp, min. 10

- Italian tomato soup with bread and pumpkin seed pesto
- Crispy seasonal vegetables in a creamy parmesan cheese dressing
- Roast vegetables with rocket, artichoke and basil

Organic vegetarian buffet – Tajine – € 40.- pp, min. 10

- Bread with two vegetarian spreads
- Soup of the day
- Couscous and green herb salad with nuts and oven-baked cherry tomatoes
- Tajine of chick peas, herbs, tomatoes and dates