



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
- Peppermint
- 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

- Yoghurt with muesli
- Bread rolls & croissants
- Juice
- Savoury & sweet snacks

Lunch

BLOOM - House of Health serves truly delicious vegan lunches. Below you will find an example of the different items we serve. If you prefer to have a (international) buffet of lunch items with fish & meat we are happy to arrange that.. Please contact us to hear about the possibilities.

- Quesadillas with homemade white bean cheese, red onion, black beans, corn, jalapeños, smokey mango-tomato salsa
- Grilled sandwich with cashew cream cheese, sundried tomatoes and roasted fennel. Served with a apple-fennel salsa
- Brick-oven Pita with Zaalouk, roasted broad beans, carrot-parsley salad, golden hummus, tahini-orange dressing
- Avocado sandwich: multi grain bread with smoked almonds and homemade basil crème
- Bahn Mi salad with roasted spicy turmeric cauliflower, kimchi, cucumber, peanuts, radish, ginger and little gem
- BLTA: Homemade tempeh bacon on a Flaguette with avocado, basil crème and tomato
- “Turkish Pizza” with tahini, sweet potato, pomegranate seeds, chopped salad, walnut-parsley-lemon salsa

Snacks for break times

At BLOOM we can serve a sweet or savoury snack in the morning or afternoon, for example a cake assortment or freshly baked quiches or samosas.

After-Work Drinks

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

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.