

# 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 € 8,50 pp
- Nespresso machine € 20.-
- Capsules  $\notin 0.50$  each

### Breakfast

#### Standard Breakfast – $\in 17,50~\rm{pp}$

- 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 it. Please contact us to hear about the possibilities.

#### Standard lunch - € 20,-

- Avocado sandwich: Multigrain bread with ½ avocado, smoked almonds, cress and homemade basil crème
- Italian Toastie: Cashew cream cheese, roasted bell pepper, basil, rocket, hazelnuts, salsa verde
- BLTA: Flaguette with tempeh bacon, fresh tomato, avocado and green herb vegannaise
- Aubergine Yaxni: Eggplant and potato Yaxni with olives, caper berries and flat leaf parsley, served with a Greek pita
- Roasted chipotle pumpkin: Bean spread with roasted spicy chipotle pumpkin, tomato and lime salsa, little gem, pumpkin seeds, pita
- FOAM Bowl glutenfree: Quinoa taboulleh, eggplant stew, tomato salsa, tzatziki, kalamata olives, roasted bellpepper, green salad, avocado

#### **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.