



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 - € 9,50 pp
- Nespresso machine – € 20.-
- Capsules – € 0.50 each

Breakfast

Standard Breakfast – € 17,50 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,-

For example:

- BLTA: FFocaccia with olives and sundried tomatoes, tempeh bacon, tomato tapenade, avocado, fresh green salsa and mesclun.
- Avocado sandwich: Wholegrain grilled Pave, miso cream, mesclun, half avocado, smoked almonds
- Middle -Eastern spicy Beans on Toast: Spicy white beans in a Harissa-tomato sauce, topped with hazelnut - dukkah and a tahini swirl
- Roasted Pumpkin salad: White bean creme with little gem, fresh herbs, za'atar roasted pumpkin, dukkah, kale pesto, crispy broadbeans and roasted tomatoes.
- Bahn mi Sandwich: Spicy roasted cauliflower on a sesame – wakame roll, served with Claudia's Kimchi and crème made of fermented red beans.
- Grilled Sandwich: Creamy white bean spread with rocket, hazelnuts, zucchini and sundried tomatoes on grilled rosemary focaccia

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.