



BLOOM
at JUNGLE ISLAND

Dinner Menu



Plated Dinners

STARTERS

BLOOM
at JUNGLE ISLAND

THREE COURSE DINNER

All meals include: Freshly Baked Rolls and Sweet Cream Butter, Freshly Brewed Coffee and Herbal Teas

STARTERS - PLEASE SELECT ONE

Baby Arugula & Frisee

Wild Strawberries, Mandarin Orange, Radish, Jubilee Tomatoes, Cucumber Ribbon, Toasted Sesame Dressing

Crisp Romaine & Baby Spinach

Wild Mushrooms, Grape Tomatoes, Goat Cheese Crumbles, Pancetta Crisp with a White Balsamic Vinaigrette

Grilled Caesar Salad

Grape Tomatoes, Mozzarella Pearls, Kalamata Olives, Peppercorn Parmesan Dressing

Local Baby Spinach and Roasted Beets

Feta, Candied Walnuts, Fuji Apples, Mustard Pancetta Dressing

Greek Salad

Cucumber Ring, Feta, Romaine, Olives, Cherry Tomato, Peppers, Red Onion, Greek Dressing

Chilled Watermelon Gazpacho Soup

Crème Fraîche, Chive

Heirloom Tomato Carpaccio & Fresh Burrata Cheese

Baby Lettuce Bouquet, Aged Balsamic Drizzles +\$5

Shrimp and Scallop Ceviche

Slaw, Plantain Crisp, Key Lime Garnish +\$8

Plated Dinners

ENTREES & DESSERTS

THREE COURSE DINNER

All meals include: Freshly Baked Rolls and Sweet Cream Butter, Freshly Brewed Coffee and Herbal Teas.
Choice of entrée at the time of seating- additional \$25 per person (Maximum 150 guests).

ENTREES - PLEASE SELECT ONE

POULTRY | \$50 PER PERSON

Tarragon Chicken

Grain Mustard Demi, Roasted Pepper Mashed Potato, Roasted Carrots

Panko Chicken Rustico

Eggplant Marmalade, Buffalo Mozzarella, Tomato Reduction, Shallot Infused Potato, Fresh Broccolini

Asian Roasted Chicken

Soy Lime Glaze, Shiitake Crisp, Thai Chili Hoison Sauce, Jasmine Rice, Julienne Vegetables

Chicken Avellino

Mushrooms, Artichoke, Sundried Tomatoes, Basil, Mascarpone Mashed Potatoes, Asparagus

Prosciutto Wrapped French Chicken

Aged Balsamic, Saffron Crema, Demi Glace, Grilled Polenta, Vegetable Stack +\$3

SEAFOOD | \$60 PER PERSON

Caramelized Salmon Fillet

& Tomato Fig Jam

Grilled Polenta Cake, Baby Vegetable Saute

Mahi Mahi

Wrapped in a Banana Leaf, Jasmine Rice with Dried Pineapple, Roasted Vegetables

Potato Encrusted Black Grouper

Truffle Red Quinoa, Yellow Tomato Coulis

Red Snapper & Rock Shrimp Scampi

Thai Basil, Tomato Confit, Jasmine Rice, Broccolini

DESSERTS - PLEASE SELECT ONE

Classic Key Lime Pie

Toasted Coconut Meringue Kisses

Flourless Chocolate Cake

Wild Berries, Fresh Whipped Cream

Guava Cheesecake

Raspberry Smear, Wild Berries, Fresh Whipped Cream

MEAT | \$70 PER PERSON

Oakheart Rum Braised Short Ribs

Sweet Potato Puree, Shaved Asparagus, Candied Orange Zest, Blood Orange Segments

Grilled Churrasco

Chimichurri, Shallot Infused Potato, Julienne Vegetables

New York Strip

Mascarpone Mashed Potato, Roasted Brussel Sprouts

Grilled Filet Mignon

Truffled Mashed Potato, Grilled Asparagus and Tomato Confit

Petite New York Strip and Grilled Garlic Prawns

Fingerling Potatoes, Bacon Wrapped Asparagus, Gorgonzola Butter

ENHANCE WITH A DUET ENTRÉE

Garlic Rock Shrimp +\$10

Grilled Jumbo Scallops +\$12

Petite Lobster Tail +15

Vegetarians, Vegans and Allergies Can be accomodated separately

Dinner Buffets

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MEDITERRANEAN | \$50 PER PERSON

Chickpea and Kale Soup

Greek Salad, Feta, Tomato, Cucumber, Red Onion, Romaine, Black Olives, Pita Croutons, Red Wine Vinaigrette

Cous Cous with Olive Oil, Tomato, Celery, Parsley, Lemon, Pinenuts, Dried Blueberries

Market Vegetables Marinated and Grilled Tossed with Garlic and Parsley

Grilled Chicken Breast - Citrus Butter Sauce - Mandarin Orange Segments and Kalamata Olives

Blackened Mahi Mahi, Mango Papaya Salsa

Herb Roasted Potatoes

Carrot and Saffron Rice

Assorted Dinner Rolls & Creamy Butter

Chocolate Brownies, Mini Apple Tarts, Lemon Cake

LAND | \$60 PER PERSON

Chilled Watermelon Gazpacho Soup

Tomato Avocado Salad with Red Onion, Lime Juice and Cilantro

Hearts of Palm, Orange Segments, Red Onion and Cilantro

Steak Churrasco - Chimichurri - Pico de gallo

Cilantro Lime Grilled Chicken

Penne Pasta - Roasted Peppers, Onions and Mushrooms - House Pomodoro Sauce

Yellow Rice and Cuban Style Black Beans

Plantains and Yucca Fries

Assorted Dinner Rolls & Creamy Butter

Guava Cheesecake, Mango Cream Tarts, Arroz Con Leche

SEA | \$70 PER PERSON

Lobster Bisque

Heirloom Tomato & Roasted Corn Salad,

Arugula and Frisee Salad, Gorgonzola, Candied Walnuts, Strawberries, Sesame Ginger Vinaigrette

Florida Ceviche, Citrus and Cilantro Marinated Shrimp, Snapper and Scallops

Sliced New York Strip - Truffle Sauce - Exotic Mushrooms

Basil Crusted & Seared Florida Snapper White Wine Chardonnay Sauce

Roasted Free Range Chicken, Lemon Reduction

Orecchiette Pasta - Broccoli and Red Bell Peppers

Roasted Fingerling Potatoes - Sea Salt and Truffle Oil

Baby Vegetables tossed in Roasted Shallot Butter

Assorted Dinner Rolls & Creamy Butter

Dulce De Leche Cheesecake, Wild Berry Tarts, Triple Chocolate Mousse