



BLOOM
at JUNGLE ISLAND

Lunch Menu



Plated Lunch

STARTERS

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THREE COURSE MEAL

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

STARTERS - PLEASE SELECT ONE

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

Butternut Squash Soup

Ciabatta Husk, Smoked Paprika Crème Fraîche

Roasted Tomato and Basil Soup

Grilled Sourdough, Pesto Drizzle

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ENTREES

ENTREES - PLEASE SELECT ONE

Choice of entrée at the time of seating, additional \$25. Maximum groups of 150 guests.

POULTRY | \$30 PER PERSON

Tandoori Chicken Kabobs

Thai Chili Yogurt, Kaffir Lime Sauce, Jasmine Rice, Seasonal Vegetables

*Panko Chicken Rustico

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

*Chicken Avellino

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

SEAFOOD | \$35 PER PERSON

Maple-Scented Grilled Salmon

Jasmine Rice, Julienne Vegetables

Blackened Mahi Mahi

Mango Papaya Salsa, Island Rice Pilaf, Broccoli Florets

MEAT | \$40 PER PERSON

Grilled Churrasco

Chimichurri, Shallot Infused Potato, Julienne Vegetables

Braised Short Rib Wellington

Exotic Mushrooms, Baby spinach, Mascarpone Mashed Potatoes +\$5

Grilled Filet Mignon

Truffled Mashed Potato, Grilled Asparagus, Tomato Confit +\$10

*Vegetarians, Vegans and Allergies Can be accommodated separately

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DESSERTS

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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

Triple Chocolate Mousse Pyramid

Chocolate Sauce, Wild Berries, Fresh Whipped Cream

Mango Cream Tart

Wild Berries, Fresh Whipped Cream

23% Management Charge and Sales Tax will apply to all food and beverage prices.



DELI LANE | \$35 PER PERSON

Soup Du Jour

Red Bliss Potato Salad

Organic Mixed Greens | Sweet Tomatoes, Shredded Carrots Croutons, Honey Balsamic Vinaigrette

Chef's Pasta Salad

Deli Bar:

Cheddar, Swiss and Provolone Cheeses

Smoked Ham, Roasted Turkey Breast, Thin Sliced Roast Beef, Genoa Salami, Corned Beef, Tuna Salad, Egg Salad,

Vine Ripened Tomatoes, Lettuce, Red Onions, Roasted Red Peppers, Black Olives and Pickles, Condiments,

Assorted Breads and Fresh Baked Rolls

Assorted Cookies, Homemade Brownies, Blondies

MIAMI SPICE | \$45 PER PERSON

Cesar, Romaine, Black Bean, Avocado, Cojita Cheese, Cherry Tomato, Tortilla, Spicy Caesar Dressing

Sweet Potato and Roasted Corn Salad, Black Bean, Roasted Peppers, Cilantro, Honey Lime Vinaigrette

Cuban Sandwichito | Pork, Ham, Swiss Cheese, Pickles

Citrus Marinated Skirt Steak

Orange Mojo Marinated Pork Loin

Cuban Style Congri Rice

Fried Sweet Plantains

Guava Cheesecake, Coconut Flan, Arroz Con Leche

MEDITERRANEAN SEA | \$55 PER PERSON

Caprese Salad | Cherry Tomatoes, Fresh Mozzarella Pearls, Basil, Balsamic Reduction

Rocket Salad | Arugula, Cherry Tomato, Roasted Red Peppers, Shaved Parmesan, Red Wine Vinaigrette

White Bean Soup

Organic Roasted Chicken, Lemon Caper Sauce

Pan Roasted Snapper | Roasted Tomatoes, Beurre Blanc

Beef Kabobs, Roasted Red Onions and Peppers

Penne Pasta, Roasted Tomato Basil Sauce, Parmesan, Red Pepper Flakes

Roasted Seasonal Vegetables

Panna Cotta, Flourless Chocolate Cake, Fruit Tart