



**BLOOM**  
at JUNGLE ISLAND

*Shower Menu*



# Plated Luncheon



BLOOM

at JUNGLE ISLAND

Package includes a welcome mimosa upon arrival, coffee, tea, and bread rolls. 50 person minimum.

## FIRST COURSE | PLEASE SELECT ONE:

Caesar Salad: Grape Tomatoes, Parmesan Shard, Fresh Cracked Peppercorn

Iceberg Wedge: Ripe Tomatoes, Red Onion, Bacon Crumbles, Avocado Ranch Dressing

Arugula & Frisse Gorgonzola, Candied Walnuts, Strawberries, Sesame Ginger Vinaigrette

## ENTRÉE | PLEASE SELECT ONE:

*Chicken Avellino*

Mushrooms, Artichoke Hearts, Sundried Tomatoes, Garlic Mashed Potatoes, Seasonal Vegetables

*Panko Chicken Rustico*

Eggplant Marmalade, Buffalo Mozzarella, Roasted Tomato Reduction, Whipped Potatoes, Seasonal Vegetables

*Roasted Vegetable Strudle*

Duo of Tomatoes Fondu, Organic Quinoa Confetti

*Tandori Chicken Kabobs*

Thai Chili Yogurt Marinade, Jasmine Rice, Julienne Vegetables

*Maple Scented Grilled Salmon*

Roasted Potatoes, Seasonal Vegetables

*Grilled Churrasco with Chimichurri +\$8*

Garlic Mashed Potatoes, Seasonal Vegetables

## DESSERT

Cake By Client

Staff will Slice and Serve

## \$30 PER PERSON



# Lunch Buffet

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Package includes a welcome mimosa upon arrival, coffee, and tea. 50 person minimum.

## SALADS AND STARTERS

Classic Caesar Salad

Baby Lettuce with Heirloom Tomatoes and Balsamic Reduction, Marinated Artichokes & Mushrooms

Assorted Breads and Grissini

## MAIN ENTRÉES

Honey Balsamic Glazed Boneless Chicken

Grilled Mahi Mahi with Mango Papaya Salsa

Rigatoni Pasta with Fresh Basil, Ricotta and Tomato

Jasmine Rice

Roasted Seasonal Vegetables

## DESSERT

Cake By Client  
Staff will Slice and Serve

**\$35 PER PERSON**

# Brunch Buffet

BLOOM

at JUNGLE ISLAND

Package includes a welcome mimosa upon arrival, coffee, tea, and bread rolls. 50 person minimum.

## SALADS AND STARTERS

- Fresh Seasonal Fruit
- Whipped Yogurt Parfaits with Fruit Compote
- Assorted Pastries
- Pasta Primavera Salad
- Classic Caesar Salad with Herb Toasted Croutons

## MAIN ENTRÉES

- Fluffy Scrambled Eggs
- Smoked Bacon or Maple Scented Sausage
- Breakfast Potatoes with Bell Peppers, Onions, Parsley
- Free Range Herb Roasted Chicken
- Cheese Tortellini with Mushrooms, Sundried Tomatoes, Artichokes, Parmesan Crème Sauce
- Roasted Seasonal Vegetables

## DESSERT

- Cake By Client
- Staff will Slice and Serve

**\$40 PER PERSON**