Café Bloom at the Muttart

Catering Package



Info

Thank you for considering Café Bloom for your upcoming event. We are delighted to provide you with the following information regarding our catering services to help you plan a remarkable and memorable occasion. Please read through this with care.

Customization and Dietary Requirements: We understand the importance of accommodating dietary restrictions and preferences. Our culinary team is adept at tailoring menus to cater to specific needs, including vegetarian, vegan, gluten-free, and other dietary requirements. Please inform us in advance to ensure a seamless dining experience for all your guests.

Professional Staff: Our experienced and courteous staff members are committed to providing exceptional service. They ensure a smooth flow of your evening, attend to guest's needs, and maintain presentation throughout the event.

Pricing and Packages: Our pricing is competitive and transparent, tailored to suit varying event sizes and preferences. We offer packages that can be customized to meet your specific requirements.

Booking: 50% of payment is due upon approval of the proposal, and the remaining 50% due 10 days before the event, when we will finalize numbers as well. Payment can be made by e-transfer to wade@cafebloom.ca, or VISA transaction over the phone.

It is important to note that prices are subject to change until the 50% deposit has been made. Once we have received that deposit, your prices are set and will not change, barring unforeseen circumstances and shortages.

Rentals: We will order all catering rentals, including: glassware, tableware, and linens on your behalf. Please let us know if you require special rentals well in advance so we can ensure availability. All rentals are coordinated in partnership with River City Events.

What We Need From You

We will need selections from you regarding the following information. All facility requests (audio, visual, and decor) are coordinated through the Muttart Conservatory, whom we are happy to put you in touch with.

A. Guest Count

B. Menu Selection

C. Linen Requests

D. Bar Selection:

Host Bar – Drink Tickets – Toonie Bar – Cash Bar

Standard drink cost is $9. Premium selection available upon request.

E. Event Timeline *(Speeches starting, food service start, etc...)*

F. f. Dietary Restrictions

G. Contact Information – *names, email(s), and phone*



Hors d'oeuvres

Dips, Spreads and Breads	Per Person
Caramelized Onion, Artichoke and Spinach Dip (V)	8
Hummus and Tzatziki (V)	8

Passed And Stationary	Per Dozen
Potstickers with Chives and Sweet Chilli Sauce (DF)	34
Pita with Roasted Red Pepper Hummus and Cold Smoked Olives (V,DF)	35
Crostini with Citrus Ricotta and Caramelized Onion Jam (V)	35
Devilled Eggs, Duqqa Crust and Tahini with a Nut, Seed and Spice blend (GF,V)	36
Roasted Cauliflower with Aged Cheddar Sauce and Sumac (GF,V)	36
Greek Salad Skewer with Kalamata Olives, Cherry Tomatoes, Cucumbers and Feta (GF,V)	37
Butter Chicken Skewer (GF)	38
Apple and Chicken Sausage with Leek Mustard Sauce (GF)	40
Beef Slider with Watercress Mayo and Tomato Confit	42
Scallop Ceviche with Lime, Fish Sauce, Cilantro and Cucumber (GF,DF)	48
Salmon Skewer with Yakitori Sauce (DF)	48
Potato Roesti and Smoked Salmon with Sour Cream and Chives (GF)	48
Beef Crostini with Carne Ranchera Tartar, lime, Garlic and Pico de Gallo (DF)	49
Parma Ham with Black Figs and Balsamic Reduction (GF,DF)	49
Marinated Shrimp Skewer with Kaffir Lime Sauce (GF)	49

Dairy-free (DF) Vegetarian(V) - Gluten-free (GF)

Extras

Additional Appetizer Options	Per Person
Cheese Board- Domestic	3.25
Cheese Board- International	4.75
Seasonal Fresh Fruit	8
Vegetable Crudité Platter	5

Dessert Options

Squares, Brownies and Tarts Boards	90
Feeds ~ 30 people	Per Board
Assorted Cookies	50
Feeds ~ 30 people	Per Board



Family Style Dinner Options

Menu

Dinner Rolls

Appetizer Charcuterie with Fresh Baguette and Hummus

Choice of Salad*:

Bloom House Salad

Cucumber, spiced poached pear, pumpkin seeds, and cranberries - OR -

Caesar Salad

Romaine lettuce, croutons, capers, and shaved Parmesan

Roasted Vegetables & Potatoes

Roast Chicken with Pesto Cream Sauce

Beef Brisket with Jus

Price per Person

AAA Brisket	48
Chicken Pesto	46
Brisket and Chicken	62

*Both Salads included with the Brisket and Chicken Option

Café Bloom at the Muttart

Buffet Options

Alberta Buffet

Assorted breads, buns, and flavoured butter

Appetizer Charcuterie

with fresh baguette and hummus

Vegetable Crudité Platter

Bloom Salad

Mixed greens, cucumbers, spiced poached pear, pumpkin seeds, and cranberries

Ceasar Salad

Romaine lettuce, croutons, capers, and shaved

Parmesan

Seasonal Root Vegetables7

Roasted Potatoes

Pierogies

with green onions, sour cream, and bacon

Chicken Pesto

Slow Roast AAA Beef Brisket (stationed)

with traditional accompaniments

Cheesecake & Dessert Squares

Bloom Buffet

Assorted Buns and Rolls with butter

Appetizer Charcuterie

with fresh baguette and hummus

Vegetable Crudité Platter

Bloom Salad

Mixed greens, cucumbers, spiced poached pear, pumpkin seeds, and cranberries

Ceasar Salad

Romaine lettuce, croutons, capers, and shaved Parmesan

Seasonal Root Vegetables

Roasted Potatoes

Chicken with Pesto Cream Sauce

Beef Brisket with Jus

Dessert squares and fresh fruit

Marigold Bloom Buffet

Assorted Buns and Rolls with butter

Appetizer Charcuterie

with fresh baguette and hummus

Vegetable Crudité Platter

Naan Bread

with chutney and cucumber raita

Cucumber Salad with Lime Dressing

Mixed Greens with Tamarind Dressing

Basmati Rice

Mixed Vegetables Jalfrezi

Pea & Potato Curry

Butter Chicken

Dessert squares and fresh fruit