



CATERING MENU
Spring / Summer 2024

Serving Springfield, IL
& Surrounding Towns

To Bloom {in life}

*A state or time of beauty, freshness & vigor;
A time of high development or achievement*

*Weddings, personal, business...
we can't wait to celebrate with you, as you Bloom.*



Event Inquiries Here:

✉ info@bloomcaters.com

🌐 www.bloomcaters.com

☎ 217.725.3451

Additional Information

Our team is happy to accommodate any dietary restriction including, but not limited to:
Gluten Free, Vegan, & Vegetarian



Morning Offerings

ITEMS ARE PRICED PER GUEST
MINIMUM 12 ORDERS PER ITEM

YOGURT PARFAIT

Greek vanilla yogurt, granola, seasonal fruits, honey

\$5

ASSORTED BAGELS

Assorted flavors with cream cheese

\$5

EGG FRITTATA

Bacon, bell pepper, spinach, cheddar

\$7

BREAKFAST BURRITO

Egg, potato, sausage, cotija cheese, bell pepper, salsa, sour cream

\$10

BREAKFAST SHEET CAKE

Choice of:

- Cinnamon sugar
- Blueberry lemon

\$4

MINI BAGEL SANDWICHES

Choice of:

- Hickory bacon, cheddar cheese, fried egg, chipotle aioli
- Maple sausage patty, fried egg, smoked gouda, avocado, garlic aioli

\$6

JCH'S B & G

Fresh buttermilk biscuits, house sausage gravy

\$6

BREAKFAST POTATO

Smashed baked potato, scrambled eggs, shredded cheese, bacon bits, gravy

\$8

QUICHE CUPS

Individual puff pastry, egg, sausage, pepper, asparagus

\$7

BREAKFAST CASSEROLE

Country potatoes, egg, sausage, pepper, onion, cheese

\$8

SIDES \$4

Applewood bacon

Sausage patty

Country potatoes



Lunch Menu

\$18/MEAL

INCLUDES:

**CHOICE OF SANDWICH/WRAP, SIDE &
DESSERT**

[MINIMUM 6 ORDERS OF SAME VARIETY]

PULLED PORK [WARM]

Slow cooked pork, house chipotle BBQ, smoked cheddar cheese, onion tangles, jalapeno cornbread Texas toast

LOADED GRILLED CHEESE [WARM]

Smoked gouda & pepper-jack cheese, bacon, tomato, chipotle aioli, garlic buttered Texas toast

BUFFALO CHICKEN [WARM]

Grilled chicken, house buffalo, romaine, provolone, tomato, ranch, wrap

ITALIAN

Genoa, soppressata, roasted red pepper, banana pepper, shredded lettuce, provolone, oil, vinegar, garlic aioli, toasted hoagie

SWEET CHILI CHICKEN

Shredded chicken, sweet chili, house ramen slaw (cabbage, carrot, sunflower seed, almonds, oil, vinegar), sweet peppers, wrap

CHICKEN CAESAR

Shredded chicken, garlic bread crumbs, parmesan, romaine, Caesar vinaigrette, wrap

SIDE CHOICES

Chips

Fruit

Small House Salad +\$3

Pasta Salad +\$3

CHICKEN CLUB

Smokey shredded chicken, hickory bacon, smoked gouda, greens, tomato, BBQ aioli, sweet bun or wrap

HAM & TURKEY

Shaved honey ham and smoked turkey, cheddar, lettuce, tomato, Dijon mustard, Texas toast

B.L.T.A

Hickory bacon, crisp lettuce, tomato, pepper-jack cheese, avocado, chipotle aioli, sweet bun or wrap

CHICKEN SALAD

House made chicken salad (dried cranberry, onion & celery), lettuce, croissant or wrap

VEGETARIAN

Roasted peppers, mushroom & asparagus, mixed greens, goat cheese, balsamic reduction, wrap

Looking for an assorted tray or bite size sandwiches? Inquire for more information!

www.bloomcaters.com



Salads

ITEMS ARE PRICED PER GUEST
MINIMUM 12 ORDERS PER ITEM

Pasta Salads

CHICKEN CAESAR

Rotini pasta tossed with shredded chicken, chopped romaine, shaved parmesan, garlic bread croutons, Caesar vinaigrette
\$14

BLT

Rotini pasta tossed with crisp hickory bacon, chopped romaine, heirloom cherry tomato, roasted corn, avocado, chipotle salsa ranch
\$12

PESTO CHICKEN

Rotini pasta tossed with shredded chicken, chopped romaine, fresh mozzarella, heirloom cherry tomato, house pesto
\$14

CHOPPED ITALIAN

Rotini pasta tossed with chopped salamis, romaine, red onion, banana pepper, cucumber, parmesan, house Italian vinaigrette
\$12

GREEK

Rotini pasta tossed with grilled shrimp, chopped romaine & arugula, red & green pepper, red onion, olive, feta, red wine vinaigrette
\$16

Greens

COBB

Chopped egg, bacon, cucumber, radish, avocado, onion, cheddar, house ranch
FULL \$14

SUMMER

Spring & arugula mix, fresh strawberries, mandarin oranges, sunflower seed, goat cheese, lemon vinaigrette
FULL \$10 / HALF \$5

BLACK & BLUE

Mixed greens, grilled steak, blue cheese, red onion, tomato, garlic bread croutons, Italian vinaigrette
FULL \$18

HOUSE

Spring mix, cheddar, tomato, carrot, cucumber, crunchy noodle, house ranch
FULL \$7 / HALF \$4

**ADD A PROTEIN TO
ANY SALAD**

Chicken \$6

Shrimp \$7

Salmon \$8

Steak \$9



Anytime Meals

ITEMS ARE PRICED PER GUEST
MINIMUM 12 ORDERS PER ITEM

Bowls

SALMON

Miso-soy glaze, cucumber, avocado, roasted corn & peppers, sesame seed, quinoa, citrus vinaigrette

\$18

STEAK

Fajita peppers & onion, black beans, cilantro white rice, avocado sour cream

\$22

SHRIMP

Teriyaki grilled shrimp, julienne carrot, broccoli, pickled red onion, white rice, spicy mayo

\$20

CHICKEN

Cajun-citrus seasoned, tomato, fire roasted corn & peppers, avocado, red onion, black beans, taco sauce, Spanish rice

\$16

Backyard BBQ

VIC'S CHICAGO STYLE DOG

Onion, relish, mustard, kosher pickle, tomato.

Choice of two sides

\$12

TRADITIONAL DOG

Choice of two sides

\$10

BRAT

Grilled onion & peppers. Choice of two sides

\$12

BURGER

All the fixings. Choice of two sides

\$16

SHRIMP BOIL

Seasoned Wild Gulf shrimp,
andouille sausage, baby red potatoes,
corn on the cob,
cornbread, ramen slaw,
house cocktail sauce

\$22



Starters

ITEMS ARE PRICED PER GUEST
MINIMUM 25 ORDERS PER ITEM
ANY MENU PRICES ARE SUBJECT TO CHANGE WITH MARKET

Charcuterie

GRAZING TABLE

Beautiful display of cured meats and fine cheeses. Accompaniments include grand assortment of pickled vegetables, fruit, local jams/honey, nuts, crostini, crackers, dips and more

\$16

CHARCUTERIE BOARD

Assorted cured meats and fine cheeses. Accompaniments include fruit, crostini and crackers

FEEDS 15 - \$125

INDIVIDUAL SERVING

Assorted cured meats and fine cheeses. Accompaniments include fruit, nuts, crackers, served on an individual sized board or box. Great for gifts!

\$10

Boards/Skewers

FRUIT

Fresh fruit display, cream cheese dip
ADD: Cheeses \$2

\$5

VEGETABLE

Fresh vegetables with hummus & buttermilk ranch

\$5

Crostinis

BRUSCHETTA

Heirloom tomato, whipped ricotta, fresh basil, balsamic vinegar, garlic toasted crostini

\$4

SMOKED SALMON

Fried capers, crème fraiche, toasted pumpernickel

\$6

PROSCIUTTO & FIG

Goat cheese, prosciutto, honey, fig balsamic reduction

\$5

PEACH

Grilled peach, burrata, arugula, white balsamic reduction

\$4

STEAK

Whipped blue cheese, peppered steak, arugula, balsamic reduction, jalapeno cornbread crostini

\$6



ITEMS ARE PRICED PER GUEST
MINIMUM 25 ORDERS PER ITEM

Grazing Cups

CLASSIC

Tomato basil bisque, smoked gouda
grilled cheese point

\$4

BBQ

Whipped garlic baby red potatoes,
smoked BBQ pulled pork, house slaw

\$6

SPICY MAC

Cavatappi, house cheese sauce,
Nashville hot chicken, pickle chip

\$6

TACO

Shredded lettuce, tomato, seasoned
ground beef or chicken, cotija, sour
cream, tortilla chips

\$6

LOADED POTATO

Garlic mashed potatoes, white cheddar
cheese, bacon bits, chipotle aioli, chives

\$4

STREET CORN

Grilled corn off the cob, lime aioli,
cotija cheese, cilantro, cayenne, pita

\$4

Dips & Bites

HUMMUS

Traditional, roasted garlic or roasted
pepper, pita chips, fresh vegetable sticks

\$4

CHARCUTERIE SKEWER

Skewered salamis, cheeses, fruit, pickled
vegetable, foccacia

\$4

STUFFED DATES

Goat cheese, bacon wrapped,
balsamic reduction

\$5

HOUSE MEATBALLS

Choice of:

- Nonnie's Swedish
- BBQ Bacon

\$6

CAPRESE SKEWER

Cherry tomato, herbed mozzarella,
fresh basil

\$3

SHRIMP COCKTAIL

Cooked & seasoned Wild Gulf shrimp,
house cocktail sauce, lemon wedge

\$8



Stations

ITEMS ARE PRICED PER GUEST
MINIMUM 25 ORDERS PER ITEM

Stations

SLIDERS/SANDWICHES

Angus Beef Patty \$6/\$12

Grilled onion, cheddar cheese, garlic aioli, bun

*Sub black bean burger option available

Pulled Pork \$5/\$10

Pickles, house ramen slaw, house BBQ, bun

Grilled Chicken Breast \$5/\$10

Lettuce, tomato, pickle, BBQ aioli, bun

Braised Short Rib \$8/\$16

Pickled red onion, chipotle aioli, hoagie

Italian Beef \$6/\$12

Pepperoncini, provolone cheese, chipotle aioli, hoagie

Pork Loin \$5/\$10

Sous-vide sliced pork, garlic onion jam, arugula, bun

Philly Cheese Steak \$7/\$14

Tender seasoned steak, mozzarella, grilled onions & peppers, garlic aioli, hoagie

Sliders/sandwiches can come preassembled or set up for build your own. Ask us for more info!

Stations

JACKET POTATO

Idaho potato, bacon, sour cream, shredded cheddar, chives, butter
Add pulled pork, pulled chicken or cowboy beans \$4
\$6

SOUP & SALAD

Build your own salad & choice of one soup.
Add bread bowl \$3
\$10

TACO BAR \$12

Ground beef or chicken.
Includes: tortillas, cheese, sour cream, jalapeno, lettuce, taco sauce, salsa, guac & chips
Add/sub steak or shrimp \$6
Add rice & beans \$4

CONSUMER NOTICE

The IDPH advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women & other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Please communicate any food allergies to a Bloom team member.



Entrées

ITEMS ARE PRICED PER GUEST
MINIMUM 20 ORDERS PER ITEM
*COMES WITH CHOICE OF TWO SIDES

Chicken

KABOBS

Italian seasoning marinade, roasted bell peppers, grilled onion

\$12

STUFFED BREAST*

Rich melted brie, sauteed mushroom, panko breaded

\$24

GRILLED BREAST*

Italian brined & herbed seasoned French breast

\$20

CHICKEN PARMESAN*

Panko breaded breast, melted mozzarella, linguine, house sauce

\$22

Pork

TENDERLOIN*

Garlic-herb marinated, sous vide roasted pork, tender sliced

\$20

PORK CHOP*

Bone-in chop, seasoned panko breading, oven baked

\$20

RICKIE'S HAM*

Slow cooked citrus ham, thick sliced, brown sugar glaze

\$16

Beef

KABOBS

Garlic rosemary marinade sirloin steak, roasted bell peppers, baby red potato

\$16

TENDERLOIN*

Garlic-rosemary marinade, cooked to temperature, sliced to order

\$MP

BRAISED SHORT RIBS*

Boneless wine braised beef short ribs, demi glaze, microgreens

\$MP

Seafood

KABOBS

Cajun-spiced grilled shrimp, baby red potato, andouille sausage

\$14

BAKED SALMON*

Soy-miso marinade, smoke roasted. Enjoy hot or cold.

\$24

FISH N' CHIPS

Beer battered, homestyle fries, tartar

\$18



Pasta & Sides

ITEMS ARE PRICED PER GUEST
MINIMUM 20 ORDERS PER ITEM

Pasta \$16

Create your own. Price includes garlic bread and Caesar or house salad.

NOODLE

Rotini, Penne, Cavatappi

SAUCE

Vegetarian, House Meat Sauce,
Alfredo

PROTEIN

Chicken \$6
House Meatballs \$6
Shrimp \$7

BAKED LASGANA

House sauce (vegetarian or meat),
layered pasta, mozzarella, ricotta,
vegetables
\$18

DEBBIE'S SPAGHETTI

Family recipe red meat sauce, rotini,
parmesan
\$16

Sides \$4

OLIVE OIL & GARLIC SEASONAL
ROASTED VEGETABLE MEDLEY

GARLIC & THYME WHOLE ROASTED
RAINBOW CARROTS

SAUTEED HARICOT VERTS

CANDIED CARROTS

SAUTEED ASPARAGUS

WILD RICE & QUINOA BLEND

OVEN ROASTED BABY RED POTATOES

GARLIC MASHED POTATOES

ROSEMARY GARLIC PEPPERCORN
HOMESTYLE FRIES

CORN ON THE COB - TRADITIONAL OR
STREET STYLE

GRILLED BAGUETTE WITH BUTTER

IDAHO OR SWEET BAKED POTATO

GREEK PASTA SALAD

HOUSE RAMEN SLAW

MEL'S COWBOY BEANS

Full - Service

To exceed our guests' expectations, our full-service catered events require an additional 20% service fee added to the final bill. This includes an appropriate number of staff on site based upon event needs for 2 hours (food service time - does not include our set up or breakdown). Additional time may be added for additional cost. Our team will set up, manage food service and timing, manage table service with guests, communicate with the host(s) and clean up all Bloom's equipment at the end of the event. Gratuity for staff is appreciated but is not included on the bill and not mandatory. Our full-service events must meet \$1000 before tax and fees to have hired staff stay on-site.

Delivery / Set Up

Our team can prepare, deliver, and set up your food for a 12% service fee. This could include our team preparing and transferring food to personal dishes for service, guests borrowing Bloom's equipment and returning, or Bloom using disposable dishes. With this option, our team would be guaranteed to get all food ready for service, but not stay on-site once the event begins or come back for clean-up. These events would need to meet a \$500 minimum before tax and fees.

Drop-Off / Pick-Up

Drop-off or pick-up events have a minimum requirement based upon item as listed on the menu. Drop-off (inside Springfield) include a 5% delivery fee and \$150 minimum order. Deliveries outside of Springfield are possible, and fees would be based upon location. Guests would be fully responsible for food after being dropped off or picked up. Bloom will provide food handling instructions to guests but cannot assume responsibility if those instructions are not followed.

*Thank you for your consideration
~The Bloom Team*