

Bloom Innovation

Gourmet Food Brochure



PRIVATE EVENTS | CORPORATE DINING | WEDDINGS

Edition 3

ABOUT Bloom

WE'RE THE PROVIDER OF CHOICE
TO MANY OF CORPORATE
CLIENTS.

Whether it's a large corporate
event or an intimate gathering for
friends and family, our dedicated
team are on hand to look after your
every requirement. Ensuring we
provide only the freshest produce.



FOOD IS OUR PASSION

ARTISAN SHARING BOARDS

A selection of cured meats, world cheeses, mixed olives, sun-dried tomatoes, roasted peppers, fresh fruits, house pesto's and freshly baked artisan breads to satisfy your guests.



BRINGING A WORLD OF
FLAVOURS AND
CREATIONS TO YOUR
FINGERTIPS

GOURMET CUISINE



CATERING

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BE SPOKE SOLUTIONS

We will ensure that the style of catering is a perfect fit for your special occasion, providing you with a selection of menu options to suit corporate events, Product launches, Weddings, Private gatherings, social events, Communion and Confirmations.

SOCIAL EVENTS WE CATER FOR.....

Birthdays
Christenings
Communion
Confirmations
Anniversaries
Funerals
Retirement Parties
Leaving parties
+ much more!

SOMETHING SPECIFIC...

Whether your occasion is small, personal or in a very special location, we can work to provide a catering solution that fits. One off solution, that fits your personality, style and will truly impress your guests.

CCH PARTNERS

We are proud to work with several wonderful organisations, multinational blue-chip companies and private clients nationwide.

We are a boutique-style catering & events team that is renowned for its astute planning, cutting-edge concepts and flawless execution. Assuring that every event exceeds clients' expectations, from inception to completion, bringing gourmet flavours to the forefront.

ASK US ABOUT OUR STREET CATERING AND BBQ
MENUS!

ORDERING INFORMATION

WE SET THE STANDARD

It's why we're the most trusted caterer

From communication to curation, our dedicated & detail-driven team are here to guide you through the planning & execution of a captivating event, whatever the occasion, for you & your guests.

ORDERING INFORMATION

All catering requirements must be confirmed a minimum of 48 hours in advance.

- For any late orders, please call or email us. We will always do our best to fulfil all requests.

- Order and deliver where possible.
- Payment is required prior to events.

- CCH recruitment service, available for all areas of hospitality, rates are charged per hour.

- Delivery charges 0.

ALLERGENS

CCH offers a range of foods that suit those with allergies, intolerances or those who simply want to watch what they eat.

Please note our kitchen is not a 100% allergen-free environment.



#Bloom

GOURMET
FAVOURITES

SELECTION OF
WRAPS & PLATTERS

HEALTHY BREAKFAST
BUFFET



FINGER FOOD

PULLED PORK & GUACAMOLE

Mini garlic bread (1 per portion) (5, 8, 10)

BEEF SLIDER

Dubliner cheddar - tomato relish (1 per portion) (1.1, 4, 5)

MEDITERRANEAN VEGETABLE CROUSTINI

[VE] (1 per portion) (1.1, 4)

WILD MUSHROOM & MOZZARELLA ARANCINI

garlic aioli (2 per portion) (1.1, 4, 5, 8, 12)

BEEF & CHORIZO MEATBALLS

rich marinara sauce (3 per portion) (8, 10)

SWEET & STICKY COCKTAIL SAUSAGES

(4 per portion) (1.1, 8, 10, 12)

BRIE, BACON & CRANBERRY CROUSTINI

(1.1, 4, 5,) (2 per portion)

SPICY BREADED CHICKEN WINGS

celery sticks - blue cheese dip (4 per portion)
(1.1, 4, 14)

BBQ CHICKEN WINGS

celery sticks - garlic aioli (4 per person)
(1.1, 10, 14)

MINI FISH CAKES

lemon aioli (2 per portion)
(1.1, 4, 5, 6, 11)

TERYIAKI CHICKEN SKEWER

sesame seeds - sweet chili & lime
dipping sauce (1 per person) (6, 8,
10, 11, 14)

CHILLI & GARLIC PRAWN SKEWERS

sweet chilli sauce (1 per portion)

HUMMUS & CUCUMBER TWIRLS

paprika (1 per portion)
(1.1,4) [VE]



ARTISAN CHARCUTERIE

CHEESEBOARD

selection of handpicked Irish & French cheeses - olives - crackers - grapes - chutney - tomato relish

MEATY VIBE

roast turkey - roast ham - chicken - pastrami - apple chutney - chili jam

CHARCUTERIE GRAZING BOARD

selection of cured meats - cheeses - mixed olives - sun-dried tomatoes - roasted peppers - crackers - hummus - red pesto - basil pesto

FISHERMANS FRIEND

smoked salmon - tiger prawns - dressed crab meat with lime & dill - Marie Rose sauce lime cream cheese - Guinness bread

ARTISAN BREADS

selection of freshly baked sourdough, chorizo bread & jalapeño & cheddar loaf - Irish butter





GOURMET SANDWICHES & WRAPS

Famous Roast Chicken - roast chicken, stuffing, garlic aioli, onion (1.1, 4, 5,10)

Chicken & Chorizo - roast chicken, chorizo, Swiss cheese, red onion, rocket, chipotle aioli (1.1, 4, 5, 14)

Turkey Superb - roast turkey, Swiss cheese, vine tomatoes, mixed leaves, chipotle aioli (1.1, 4, 5, 14)

Halloumi - halloumi, roast red peppers, red onion, pesto (1.1, 4)

Goat Cheese - goats cheese, sundried tomato, rocket, red onion marmalade (1.1, 4, 12)

Caprese - mozzarella, tomato, pesto, rocket (1.1, 4)

Cajun Chicken Wrap - Cajun chicken, Dubliner cheese, red onion, rocket, tomato (1.1, 4, 5, 14)

Chicken Caesar Wrap – roast chicken, Irish bacon, Parmesan, cos lettuce, Caesar dressing (1.1, 4, 5, 8)

Sweet Chilli Chicken Wrap - roast chicken, sweet chilli, rocket, beansprout 1.1, 8, 11)

Selection of Classic Sandwiches

Small platter feeds up to 6 Pax | Large platter feeds up to 10 Pax | XLarge platter feeds up to 15 Pax

Ham & Cheese (1.1,4, 5), BLT (1.1, 5), Chicken, salad (1.1, 5), Egg mayo, ham (1.1, 4, 5), Chicken, stuffing (1.1, 4), Turkey, Swiss cheese (1.1, 4), Ham, lettuce, tomato (1.1, 5), Egg Mayo & Spring Onion (1.1, 4, 5), Hummus & Salad (1.1, 11), Cheese & Salad (1.1, 4), Plain Cheese (1.1, 4)



GOURMET FINGER SANDWICH SELECTIONS

Shaved Pastrami - parmesan cheese, rocket, wasabi mayo, sour dough (1.1, 4, 5)

Irish Ham - Dubliner Cheddar, Tomato Relish, white bread (1.1, 4, 5, 8, 10)

Roast turkey - brie cheese, baby spinach, chipotle aioli, mini bun (1.1, 4, 5, 8)

Pepper salami - smoked Carrigaline cheese, rocket, basil pesto, focaccia bread (1.1, 4, 5, 8, 11)

Smoked Salmon - dill & lime cream cheese, cucumber, multisided bread (1.1, 4, 6, 8)

Tuna - red peppers, lime & chive aioli, white bread (1.1, 4, 5, 6, 8, 10)

Cajun chicken wrap - Dubliner cheddar, rocket, red onion,

tortilla wrap (1.1, 4, 8, 11)

Smoked salmon wrap - citrus cream cheese, avocado,

spinach wrap (1.1, 4, 6)

Avocado wrap - vegan cheese, spinach, sun dried tomatoes, chilli jam, beetroot wrap (1.1)

Goats' Cheese & Caramelised red onion - rocket, sun dried tomatoes, multisided bread (1.1, 2, 4, 8)

Egg mayonnaise - spring onion, mini bun (1.1, 5, 8)

BLOOM FAVOURITES

SPICY BEEF MEATBALLS

rich marinara sauce - parmesan shavings -
pesto drizzle served with spaghetti (1.1, 5, 14)

BEEF & GUINNESS STEW

with baby carrots & pearl
onions served with creamy
mash (1.3, 4, 12, 14)

MOROCCAN STYLE LAMB STEW

cooked with red peppers & chickpeas in a spicy
tomato ragout served with basmati rice & harissa
yoghurt (4, 12)

LAMB BALTI

cooked with red peppers, chopped tomatoes
and cardamom served with basmati rice
(8, 14)

SLOW COOKED LAMB, VEGETABLE & LENTIL TAGINE

served with aromatic
couscous (10, 14)

THAI RED CURRY | Chicken, Beef or Prawn

with red & yellow peppers, onions and
bamboo shoots served with basmati rice
(8)

THAI GREEN CURRY | Chicken, Beef or Prawn

with green peppers, onions, courgettes and
bamboo shoots served with basmati rice
(8)

CHICKEN PROSECCO

chicken with broccoli and sundried tomatoes in creamy
prosecco & parmesan sauce served with basmati rice
(4, 12)



SALADS

CHICKEN & BACON CEASAR SALAD

chicken, crispy bacon, croutons, parmesan,
cos lettuce, Caesar dressing (1.1, 1.3, 4, 5, 8)

GOAT CHEESE SALAD

rocket, goat cheese, candied walnuts, beetroot, fig,
red onion, balsamic dressing (2.3, 4, 8, 12)

GARDEN SALAD

cherry tomatoes, cucumber, red onion, radish, peppers,
mixed leaves, balsamic dressing (12)

FETA & BEETROOT SALAD

crumbled feta, beetroot, red onion, cherry
tomatoes, rocket, balsamic dressing (4, 12)

CAPRESE SALAD

baby spinach, mini mozzarella, cherry heirloom
tomatoes, basil pesto dressing (4)

EXTRAS / ADD-ONS

roast chicken - shaved pastrami -
streaky bacon - grilled chorizo tiger
prawns (7.2) - smoked salmon (6)

VEGETABLES & CHEESE

feta cheese (4) - goat cheese (4) -
falafels - roasted butternut squash -
cooked beetroot

PESTO PASTA SALAD

pasta, basil pesto, rocket, sun-dried tomatoes,
parmesan shaving
(1.1, 4, 8)

BABY POTATO & CHIVE SALAD

baby potatoes, chive,
spring onion, wholegrain mustard aioli
(4, 5, 8, 10)

CHOZIRO PASTA SALAD

chorizo pasta, watercress, red onion, peppers,
mixed olives, feta cheese, garlic & herbs, olive oil
(1.1, 4, 8)

RICE NOODLE SALAD

rice noodles, spring onion, mixed peppers,
grated carrots, toasted sesame seeds,
sweet chilli dressing (8, 11)

SALADS



FRESH SEASONAL SALADS



ROASTS & SIDES

Choose two meats and two sides

MEATS

ROAST CHICKEN FILLET

with onion & thyme stuffing & homemade gravy (1.1, 4, 12)

BRAISED FEATHER BLADE OF IRISH BEEF

with red wine sauce (12)

ROSEMARY & HONEY ROAST LAMB

served with herby gravy (12)

BUTTER BASTED ROAST TURKEY

served with herby gravy (4,14)

HONEY & MUSTARD ROAST HAM

served with parsley sauce (1.1, 4, 10)

SLOW ROAST BEEF

served with homemade herby gravy (12)

SIDES

POTATOES & RICE

boiled baby potatoes
sea salt & rosemary roasted
potatoes creamy mash
potatoes (4)
creamy chorizo mash
potato (4)
potato gratin (4)
patatas bravas (1.1)
patatas bravas &
chorizo (1.1) steamed
basmati rice

VEGETABLES

grilled seasonal green
vegetables honey glazed
roasted rainbow carrots
honey & thyme roasted root
vegetables roasted
Mediterranean vegetables
steamed broccoli & toasted
almonds (2.1) chilli & lime
roasted cauliflower
stir-fried soy & sesame oriental vegetables
(1.1, 8, 11)



HOT BUFFET

ENCHILADAS

Spiced chicken & stir-fried vegetables, in a soft tortilla, baked in tomato sauce & topped with cheddar cheese, served with dips (salsa - sour cream - guacamole) & seasoned patatas bravas.

BEEF / CHICKEN CURRY

with peppers, chillies, onions served with basmati rice & poppadom
(1.4, 14)

SHREDDED CHICKEN

served with brioche bun, blue cheese aioli, crisp shredded lettuce, tomato, red onion & seasoned patatas bravas (1.1, 4, 12, 14)

HOMEMADE BEEF BURGER

brioche bun, streaky bacon, Dubliner cheddar, crispy lettuce, beef tomatoes, red onion, tomato relish served with seasoned garlic & herb wedges.
(1.1, 4, 5, 10)

PORK TACOS

served with mini soft tortillas, tomatoes, cheddar cheese, sour cream (1.3, 4, 14)

SLICED BEEF IN HOMEMADE GRAVY

shredded lettuce, tobacco onion, sliced pickles, grated cheese served with soft bread roll
[1.1, 4, 12]

BAKED FILLET OF HAKE

served with creamy mash potatoes, sted veg & Prosecco cream sauce, sundried tomatoes (upgrade your mash for just €1 to a chorizo creamy mash)
(4, 5, 12)

ROAST FILLET OF COD

grilled asparagus, lemon & caper butter sauce served with baby boiled potatoes in herby butter (4, 12)

SALMON FILLET

dill crushed new potatoes, citrus beurre blanc, tender stem broccoli (4, 5, 12)

HOT TRAY BAKES

SHEPHERDS PIE

lamb, vegetable, rosemary & thyme gravy,
topped with creamy mash (4, 14)

COTTAGE PIE

beef, vegetables, rich gravy topped
with creamy mash (4, 14)

BEEF & GUINNESS PIE

with creamy
mashed potatoes
(1.3, 4, 12, 14)

TRADITIONAL BEEF LASAGNE

(1.1, 4, 12, 14)

CHICKEN, SUN-DRIED TOMATO, SPINACH & BASIL LASAGNE

(1.1, 4)

CHICKEN PASTA BAKE

sun-dried tomato & Prosecco cream sauce -
topped with mozzarella (1.1, 4, 12)

CHICKEN & CHORIZO PASTA BAKE

lightly spiced tomato ragout - baby
spinach - cherry tomatoes (1.1, 14)

TRADITIONAL BOLOGNESE IN A PASTA BAKE

topped with
parmesan shavings
(1.1, 4, 12, 14)

VEGETARIAN & VEGAN

SWEET POTATO, RED PEPPER & CHICKPEA CASSOULET
served with
basmati rice [VE,
GF (14)

VEGAN THAI RED CURRY
marinated tofu, grilled red & yellow peppers, onion,
courgettes, bamboo shoots served with basmati rice
[VE] (8)

PASTA BAKE
roasted Mediterranean vegetables in tomato ragout, parmesan mozzarella cheese
[V] (1.1, 4)

VEGAN MED LASAGNE
roasted Mediterranean vegetables in tomato ragout, vegan cheese sauce
topped with vegan cheese and fresh herbs
[VE] [1.1, 8, 12, 14]

ORIENTAL STIR-FRIED NOODLES
soy & chilli marinated tofu, grilled vegetables, crunchy bean
sprouts, toasted sesame seeds [VE] (1.1, 8, 11)

GRILLED PORTOBELLO MUSHROOM
stuffed with wilted baby spinach & served with gorgonzola sauce,
side of sea salt & rosemary roast baby potatoes'
[V] (4, 8)

ROASTED RED, GREEN & YELLOW PEPPERS
stuffed with Mediterranean-style aromatic couscous & tomato sauce
[V] (1.1)



Bloom

BREAKFAST

CORPORATE
LUNCHES /
DINNERS

FUNDRAISERS &
EVENTS

BRAND &
PRODUCT
LAUNCHES

FILM &
TELEVISION SETS



#

BREAKFAST SELECTIONS

PLATTERS

SWEET & SAVOURY BAKERY PLATTER

freshly baked mini pastries including mini croissants, pain au chocolat, custard twists (1.1, 2, 4, 5, 8)

MINI MUFFIN & DOUGHNUT PLATTER

includes chocolate muffins, blueberry muffins, salted caramel doughnuts, red fruit doughnuts, chocolate & hazelnut doughnuts (1.1, 2.2, 4, 5, 8)

FRESHLY BAKED FULL-SIZE PASTRIES

(1.1, 2, 4, 5, 8)

FRESHLY BAKED HOMEMADE COOKIES

(1.1, 4, 5, 8)

FRESHLY BAKED SCONES

(1.1, 2, 4, 5)

FRESHLY BAKED SAVOURY MINIATURES

Croissant stuffed with Dijon mayonnaise, ham, cheese, lettuce (1.1, 4, 5, 8, 10, 11)

Croissant stuffed with avocado, tomato, boiled egg, chives [V] (1.1, 4, 5, 8, 11)

Mini bagel with dill cream cheese, smoked salmon, cucumber, rocket (1.1, 4, 5, 6)

BREAKFAST WRAP – scrambled eggs, fresh chive, bacon, tomato relish (1.1, 4, 5, 10)

VEGETARIAN BREAKFAST WRAP – scrambled eggs, smashed avocado, sea salt & garlic sautéed spinach, sun-dried tomatoes on spinach tortilla wrap (1.1, 4, 5)

VEGAN BREAKFAST WRAP – smashed avocado, vegan sausage, sautéed mushrooms, tomatoes on beetroot tortilla wrap (1.1, 8, 11, 12)

BREAKFAST ROLL – tomato relish, sausage and bacon on soft roll. Add fried egg (1.1, 5, 10)

SMOKED SALMON BAGEL - cucumber, onion, rocket, cream cheese (1.1, 4, 6, 8, 11)

BREAKFAST BUFFET

A CLASSIC BUFFET HOT STATION

HOUSE

sausage, bacon, fried eggs with fresh chive, black & white pudding, homemade onion & chive potato, Irish tomato relish, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 8, 10, 11, 12)

VEGGIE

fried eggs with fresh chive, homemade onion & chive potato rosti, baked tomatoes, herby fried mushrooms, Irish tomato relish, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 8, 10, 11)

RISE & SHINE

fried eggs with fresh chive, turkey rashers, baked tomatoes, herby fried mushrooms, smashed avocado, tomato & chilli jam, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 11)

OMELETTES

· Irish baked ham, Dubliner cheddar, fresh spring onion served with tomato relish, freshly baked mini bread loafs & Irish butter (1.1, 4, 5, 10, 11)

· roast chicken, chorizo, red onion, mozzarella cheese served with tomato relish, freshly baked mini bread loafs & Irish butter (1.1, 4, 5, 10, 11)

Selection of freshly baked artisan mini bread loafs

FRUIT & SNACKS

FRESH FRUIT SALAD POT

Mixed fruit selection

YOGHURT & GRANOLA POT

Greek-style yogurt, homemade crunchy granola berries.
(1.1, 2, 4, 12)

FRESH FRUIT PLATTER (serves 10)

Selection of seasonal fruits

HOMEMADE GRANOLA BARS

made with dried fruit
& nuts (1.1, 2.1, 2, 8, 12)

ORANGE & COCONUT ENERGY BALLS (1.4)

CHOCOLATE & BUENO OVERNIGHT

OATS (1.1, 1, 2.2, 2.3, 3, 4)

PEANUT BUTTER & BANANA OVERNIGHT OATS

(1.1, 3, 4)

RASPBERRY & WHITE CHOCOLATE OVERNIGHT OATS

(1.1, 4)

BANANA BREAD SLICE

(1.1, 5)

STRAWBERRIES RASPBERRIES BLUEBERRIES LOGANBERRIES

(1.1, 4)



REFRESHMENTS

23

HOMEMADE SMOOTHIES & JUICES

Freshly squeezed orange juice

Apple juice

Grapefruit Juice

Cranberry Juice

Strawberry & pineapple

Smoothie Tropical fruit

Smoothie Apple & kiwi

Daily Greens – spinach, apple, celery, ginger & lime cold pressed juice

Heartbeat – beetroot, apple, carrot, pomegranate, ginger & lime cold pressed juice

MINERAL WATERS

Ishka Still

Ishka Sparkling

San Pellegrino Still

San Pellegrino Sparkling

SOFT DRINKS

Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero,
Fanta Orange San Pellegrino Lemon, San
Pellegrino Blood Orange

KOMBUCHA BOTTLE

Orange & lemon, Raspberry & rose hip,
Sencha tea, Pear with matcha tea,
Ginger & lemongrass

TEA & COFFEE

All tea & coffee will come with disposable cups,
stirrers, milk and sugar (alternative milks available upon
request at additional charges)

GOURMET CAKES

CHOCOLATE FUDGE CAKE

(1.1, 2, 4, 5, 8)

APPLE CRUMBLE |

(1.1, 4, 5, 12)

RHUBARB & STRAWBERRY CRUMBLE

(1.1, 4, 5, 12)

LEMON MERINGUE PIE |

(1.1, 2.1, 4, 5)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE (1.1, 4, 5, 8)

IRISH LIQUEUR BROWNIE CHEESECAKE (1.1, 4, 5, 8)

STRAWBERRY & RED VELVET CHEESECAKE (1.1, 4, 5, 8)

SALTED CARAMEL ROULADE (4, 5)

GLUTEN FREE & VEGAN

CHOCOLATE FUDGE CAKE | GF |

(4, 5, 8)

CARROT CAKE | GF, VE |

(2.3)

RASPBERRY ROULADE | GF

(4, 5)

BLACKCURRANT & PROSECCO CHEESECAKE GF (4, 8)

CHOCOLATE & COCONUT TART | (2, 8, 12)

DESSERTS





DESSERT CANAPÉS

BELGIAN CHOCOLATE CHEESECAKE

(1.1, 4, 5, 8)

RASPBERRY CHEESECAKE

(1.1, 4, 8)

BAKED VANILLA CHEESECAKE

(1.1, 4, 8)

SICILIAN LEMON TARTLETS

(1.1, 4, 5, 8)

MINI MACARONS

(2, 4, 5, 8)

CARAMEL & PECAN BROWNIE

(1.1, 3, 4, 5, 8, 13)

DESSERT BITES

A selection of house favorites

TOFFEE CAKE

(1.1, 4, 5, 8, 12)

APPLE CRUMBLE

(1.1, 4, 5, 12)

CARROT CAKE

(2.3, 4, 5)

BAILEYS CHEESECAKE

(1.1, 4)

CHOCOLATE FUDGE

(1.1, 2, 4, 5, 8)

PECAN BROWNIE

(1.1, 3, 4, 5, 8, 13)

MINI MUFFINS & DOUGHNUTS



ALLERGENS GUIDE

CCH will offer a range of food types and menus that suit those with allergies, intolerances or those who simply want to watch what they eat.

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats)
2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews
2.5 Pecan nuts 2.6 Brazil nuts 2.7 Pistachio nuts 2.8 Macadamia/Queensland nut)
3. PEANUTS
4. MILK
5. EGGS
6. FISH
7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish)
8. SOYBEANS
9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails)
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE & SULPHITES
13. LUPIN
14. CELERY

[GF] GLUTEN FREE [V] VEGETARIAN [VE] VEGAN



CATERING FOR YOUR NEXT EVENT



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