

SMALL PLATES | APPETIZERS

choice of three plates 50 / choice of five plates 65

BAVARIAN STYLE PRETZEL STICKS 17 mustard beer & cheese sauce

IRISH CURRY POUTINE 16 house fries, melted cheese curds, mild curry sauce

DRY RUBBED CHICKEN WINGS 17 choose from siracha honey sauce, buffalo or bbq style

HOMEMADE CHICKEN FINGERS 17 honey mustard

ARTICHOKE & SPINACH DIP 17 w/ toasted pita bread

HOME MADE GUAC & CHIPS 16 mixed plantain & tortilla chips

MOZZARELLA STICKS 17 homemade marinara sauce

BLOOMS NACHOS 17 sharp cheddar cheese, salsa, black beans & jalapeños add fried chicken or beef \$3 extra

VEGAN MEATBALLS 16 rustic tomato sauce with toasted pita

TRIO OF SLIDERS 16 fried chicken with spicy slaw or sirloin beef with cheddar & pickles

DEEP FRIED PICKLES 15 w/ ranch dressing

GOLDEN FRIED TATER TOT SKILLET 16 cheddar cheese jalapeño, scallions, sour cream & bacon bits

GRILLED FLAT BREADS

CLASSIC MARGHERITA 19

BUFFALO CHICKEN & BLEU CHEESE 19

ROASTED PEAR, FIG JAM & GOAT CHEESE 19

SIDES TO SHARE 10

BACON ROASTED BRUSSELS SPROUTS

MASHED POTATOES

STEAK FRIES

FRIED OKRA

FRIED ONION RINGS

SWEET POTATO FRIES

STEAMED MIXED VEGETABLES

TATER TOTS

OPEN BAR OPTIONS

DRINK OPTION ONE

Full open bar All beer, wine, liquor & classic cocktails \$30 per hour per person

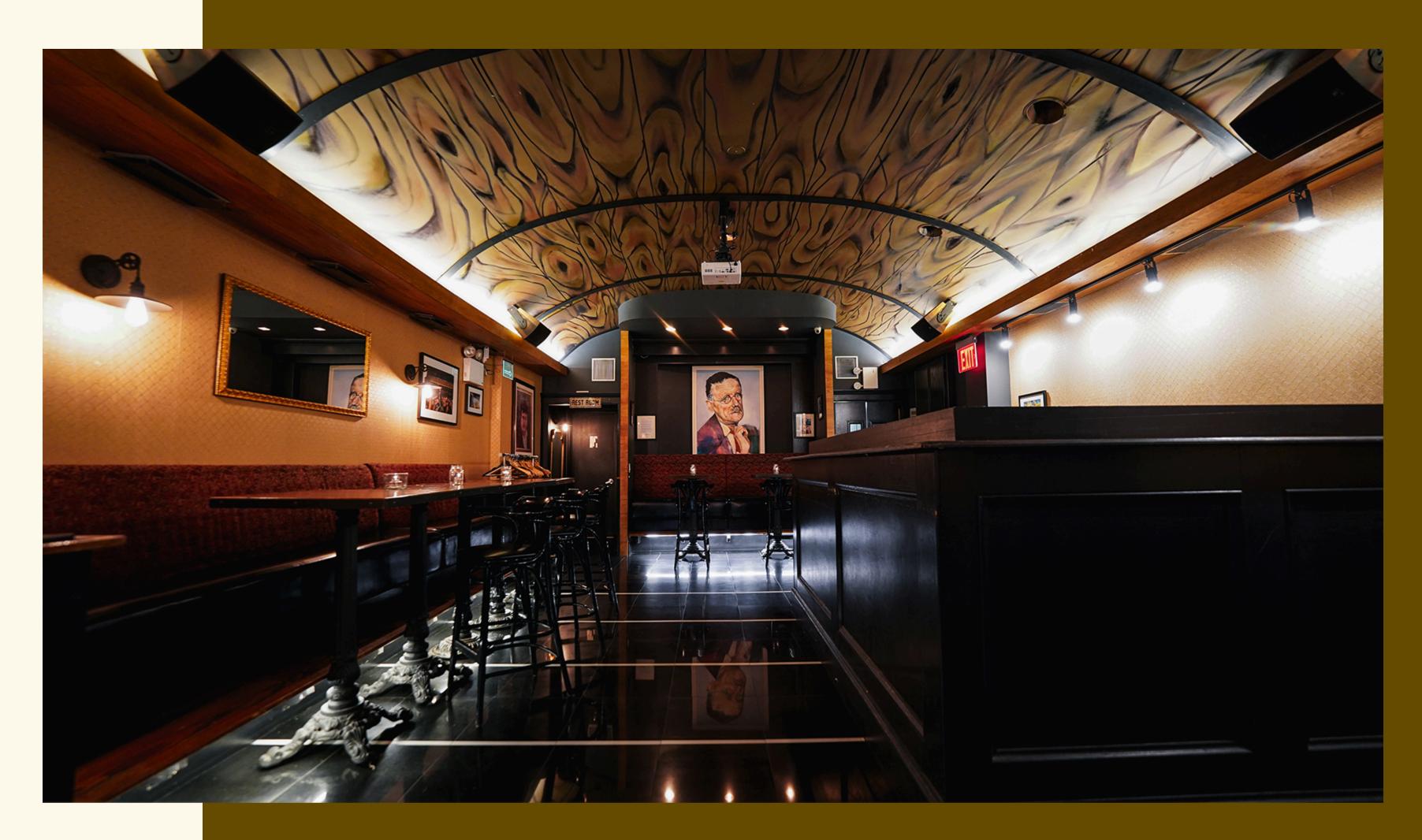
DRINK OPTION TWO

All beer, wine and well liquor \$25 per hour per person

 We will happily customize a package based on your plans & budget

MINIMUM OF 2 HOURS

Please note: shots and super premium drinks are not included in drink packages





PARTY PLATTER OPTIONS

15 SLIDERS N FRIES TOWER \$80 mixed beef or chicken sliders n fries

CHARCUTERIE BOARD \$120 w/ 6 Cheeses, 4 Cured Meats, Fresh Fruits, Nuts & Sauces

NY STRIP STEAK ON TOAST \$130 w/ Chimichurri & Horseradish Sauce

30 LOLLIPOP LAMB CHOPS \$160 w/Tzatziki Sauce & Mint Dipping Sauce

BUFFALO CHICKEN SPRING ROLLS \$80
FRIED COCONUT SHRIMP SKEWERS \$95
PIG & BLANKET W/ HONEY MUSTARD \$80
VEGGIE POTSTICKERS \$65

MAC & CHEESE BITES \$60 w/ Rustic Tomato Sauce

CRUDITE PLATTER \$60

BUFFET OPTIONS:
CHICKEN PARMIGIANA \$95
SHEPHERD'S PIE \$80

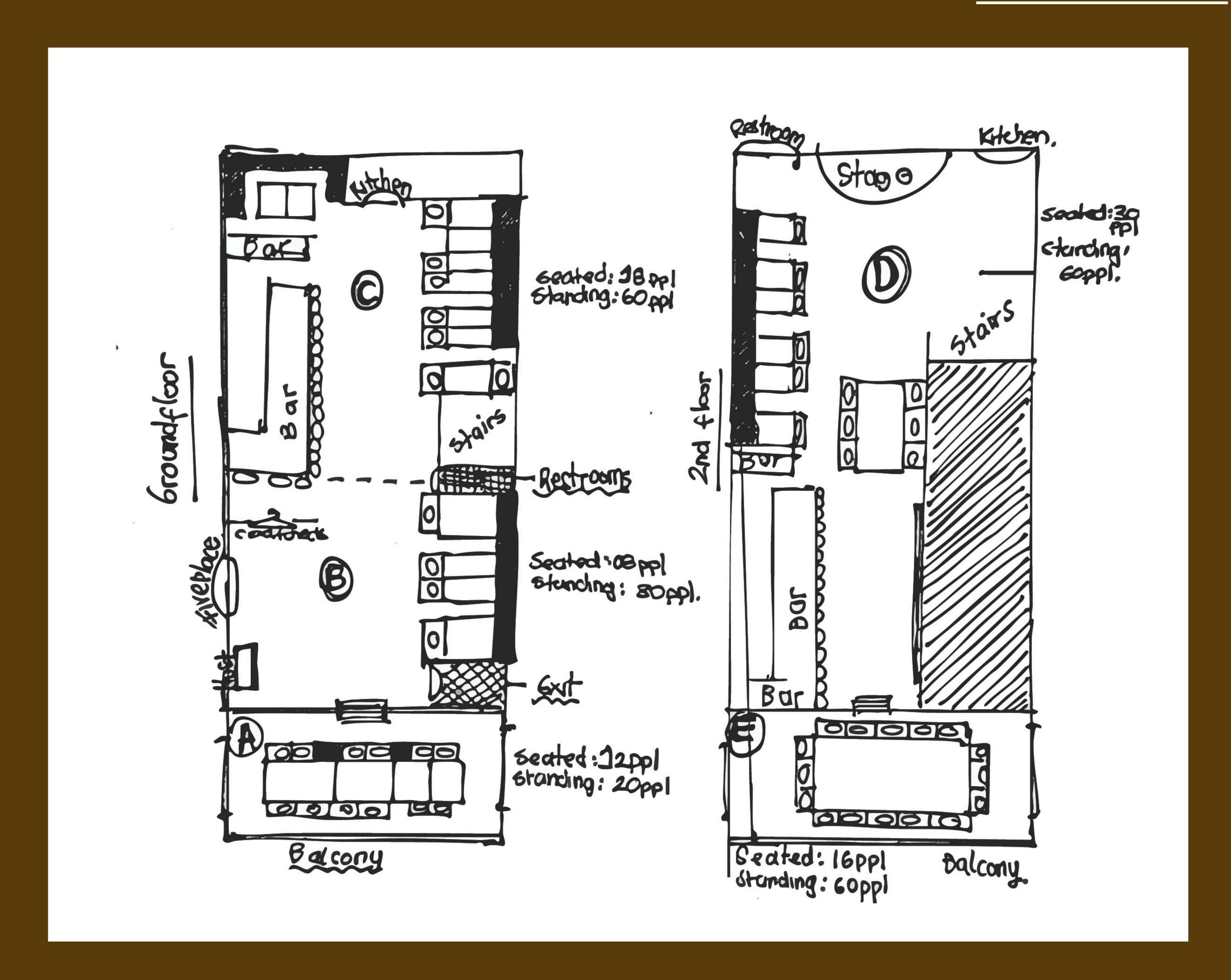
GRILLED FILET OF SALMON w/ Lemon Dill Butter Sauce \$100

SIDES \$50 Steak Fries, Mixed Green Salad, Steam Vegetables, Roast Potato

EACH PLATTER FEEDS 10-15 people, portion sizes vary Certain items require at least 24 hours notice to prepare.

All prices are subject to tax 8.875%, gratuity of 20%, cc 3% fee and minimum F&B spend may apply.

SECOND FLOOR





2ND FLOOR PRIVATE RESERVATION: **120 PEOPLE** GROUND FLOOR PRIVATE RESERVATION: **140 PEOPLE** FULL SPACE BUYOUT **260 PEOPLE**

SEMI PRIVATE RESERVATION PACKAGES AVAILABLE

MINIMUM F&B SPEND REQUIREMENTS VARY BASED ON DATES & AVAILABILITY

For more information please **call 212 308 9400** or email at events@bloomsnyc.com

Party Contact Noel Donovan

www.bloomsnyc.com

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