



BLOOM & ROSE DELI CATERING

Vaguely Traditional. Weirdly Delicious.
catering.thebloomandrose.com · catering@thebloomandrose.com
(716) 406-7522 · 27 Chandler St. Suite 204A, Buffalo, NY



Good food, made properly. That's the whole idea, whether we're feeding ten people or two hundred. Years of doing this means we know how to run a spread that actually works: proteins smoked and cured the slow way, sides made from scratch, and a kitchen that can handle anything from a backyard gathering to a full-scale event without missing a beat. Have a craving that isn't on the page? We take requests, and custom menus are some of our favorite work.

10 PEOPLE MINIMUM

5 DAYS' NOTICE ON SPREADS & BOARDS

48 HOURS ON EVERYTHING ELSE

4 STEPS, BREAD AND SIDES HANDLED

Close to what you're picturing, but not quite? Give us a call and we'll see what we can work out. For allergies and special diets, we'll always do our best to accommodate. Feeding fewer than 10? Order straight off our everyday deli menu, no catering minimum.

1

PICK YOUR SPREAD

2

PICK YOUR CUTS

3

PICK YOUR SIDES

4

ADD THE EXTRAS

1 BUILD YOUR SPREAD

minimum 10 people per event

HALF SPREAD

one cut

\$18

PER PERSON

FULL SPREAD

two cuts

\$26

PER PERSON

WHOLE SPREAD

three cuts

\$34

PER PERSON

VEGGIE SPREAD

egg salad + beets

\$20

PER PERSON

EVERY SPREAD COMES DRESSED potato salad, coleslaw, a mix of sourdough rye, telera, and deli white, plus lettuce, tomato, onion, and pickles alongside, with mayo, house mustard, and our Russian Drinking Butter on the table. All you're really deciding is how much and how many kinds. **ADD CHEESE, SWISS OR AMERICAN +\$1 / PERSON**

2 THE CUTS

smoked and cured in-house, hand-sliced

House-Smoked Pastrami

Peppery, juicy, and begging to be piled high on a roll.

Corned Beef

Old-world brine, thin-sliced, no apologies.

Braised Pork Belly

Our version of bacon: rich, tender, unapologetically indulgent.

Brown Sugar Smoked Turkey

Sweet, smoky, and ridiculously tender.

Honey Smoked Picnic Ham

Honey-glazed and slow-smoked, so it falls apart the way you want it to.

Brightfin Tuna Salad

Poached fresh yellowfin, lemon, thyme, garlic.

Smoked Egg Salad

Smoky, silky, and more interesting than egg salad has any right to be.

Pastrami-Spiced Beets

Vegetables, elevated to superstar status.

3 ON THE SIDE

potato salad and coleslaw are already on every spread

Sweet onion cucumber salad (V) (swap in, no charge) **INCLUDED**

Israeli chopped salad (V) **+\$3**

Cucumber, tomato, red onion, lemon, olive oil, fresh dill.

Nana's signature kugel (V) **+\$4**

Buffalo matzo ball soup **\$6 / cup**

A hint of hot sauce baked right into the matzo balls.

French onion soup **\$6 / cup**



FEATURED SIDE THE KNISH

Every culture's got some version of dough with something good stuffed inside, and this just happens to be the one we like. Ours are hand-folded and made in-house: Traditional, Smoked Onion, or Spinach & Feta, plus whatever seasonal flavor we're feeling that month. Either this is a great starting point, or you already know.

\$50
PER DOZEN

MADE TO ORDER

Have something special in mind? Custom menus aren't just for big crowds. We build seasonal menus, themed spreads, and one-of-a-kind tables for parties of any size: vegetarian, smoked, globally inspired, whatever the table calls for. Tell us the occasion and the headcount, and we'll build the rest around it.

(V) VEGETARIAN (F) FISH REV. 08.26

Boards, bundles, and the fine print on the back.

Prices and availability are subject to change. Please confirm when ordering.

4 EXTRAS

nobody ever said there was too much food

SALADS

Potato salad (V)	+\$2
Coleslaw (V)	+\$2
Israeli chopped salad (V)	+\$3

SOMETHING SWEET

House-baked cookies (V)	\$3/\$30 dz
Chocolate Toffee Crunch, Coconut Butter Cookies, Spiral Rugalach.	
Chocolate zucchini cake (V)	\$40
Classic cheesecake (V)	\$40
Loaf or whole cake, each serves 8-12.	

GRAZING & BRUNCH BOARDS

For the events that need something to graze on, not just a plate to sit down to. 5 days' notice.

B+R Smoke & Fish Board

\$18 pp*

Beet-cured gravlax, smoked salmon mousse, house bagels, whipped cream cheese, capers, tomato, cucumber, red onion, lemon, dill.

Bagel & Spread Board (V)

\$12 pp

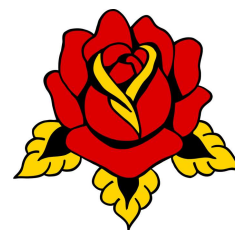
House bagels, whipped cream cheese, capers, red onion, tomato.

Fruit & Berry Board (V)

\$8 pp

Peak-season fruit, minimum 15 people.

*Smoke & Fish Board is priced off current salmon cost and may move with the fish market. Confirm at booking.



THE KIDDUSH PACKAGE

Built for synagogue and temple events: a full spread at one price. Bagels with three cream cheeses, our beet-cured gravlax and smoked salmon mousse board, Nana's kugel, knishes, Israeli chopped salad, and seasonal fruit.

Ordered separately: Smoke & Fish Board \$18 + Kugel \$4 + Knishes (~\$5/person) + Israeli Chopped Salad \$3 + Fruit & Berry \$8 = \$38/person. Minimum 20 people, 5 days' notice.

\$34
PER PERSON

GOOD TO KNOW

What's pastrami, exactly?

Cured, pepper-crusted beef, smoked low and slow until it's tender.

And corned beef?

Brined beef, Old World style, sliced just right for an unforgettable sandwich.

What's in the matzo ball soup?

Traditional chicken broth with fluffy matzo dumplings. The Buffalo touch is a hint of hot sauce baked right into the matzo balls.

What's in the kugel?

A sweet baked noodle pudding. Comfort food, no more complicated than that.

What's a knish, again?

Picture a pierogi that went to pastry school: thin dough wrapped around one of our fillings and baked until golden.

What's Russian Drinking Butter?

Mayo, ketchup, and relish, all made in-house. We didn't name it that. We're not stopping anyone.

THE FINE PRINT

NOTICE

Spreads and grazing boards need 5 days. Everything else, 48 hours where we can manage it.

MINIMUM

10 people per event. Kiddush Package needs 20, Fruit & Berry Board needs 15.

PICKUP & DELIVERY

Pickup any open hour. Delivery within 10 miles, \$25 flat.

SERVING WARE

Chafing dishes and serving utensils on request, \$15.

DEPOSIT

Orders over \$300 take \$100 or 15%, whichever is greater. Balance due the day of service. Refunded in full more than 7 days out, half more than 3, none after.



BOOK YOUR SPREAD

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