

# BRICK + BRAMBLE

EVENT CATERING

## A LA CARTE APPETIZERS

Portioned to serve 20 people

<b>CRISPY PORK POTSTICKERS</b> Served with House-Made Honey Garlic Sauce	<b>180</b>	<b>RUSTIC BRUSCHETTA</b> French Baguette Crostinis, Mozzarella, Diced Tomatoes, Basil, Fresh Garlic, Balsamic Reduction	<b>80</b>
<b>ARANCINI</b> Italian Rice Balls, Stuffed with Smoked Gouda, Fontina, and Parmesan, Fried with Panko Bread Crumbs	<b>120</b>	<b>GOAT CHEESE STUFFED APRICOTS</b> Apricots, Goat Cheese, Honey Drizzle	<b>80</b>
<b>STUFFED MUSHROOMS</b> Baby Bella Mushrooms Stuffed and Baked with Parmesan, Fresh Garlic, Applewood Bacon, Spinach	<b>150</b>	<b>SPINACH ARTICHOKE DIP + PITA</b> Signature Spinach and Artichoke Dip with Decadent Mix of Creamy Cheeses, Smoked Artichoke Hearts and Spinach. Served Hot with Crispy Pita Chips	<b>80</b>
<b>BALSAMIC GLAZED BRUSSELS SPROUTS</b> Crispy Brussels Tossed with a Balsamic Glaze, Topped with Parmesan Cheese	<b>80</b>	<b>SHRIMP COCKTAIL</b> Served on Ice with Housemade Cocktail Sauce and Fresh Lemon Wedges	<b>150</b>
<b>BACON WRAPPED DATES</b> Bacon, Dates, Feta	<b>230</b>	<b>CRUDITE &amp; HUMMUS</b> Roasted Red Pepper, Beetroot + Green Goddess, Radish, Baby Carrot, Celery, Bell Pepper, Cherry Tomato, Cucumber, Olives, Fig, Pita	<b>125</b>
<b>MINI MEATBALLS</b> Pork and Beef Blended Meatballs with Choice of Sweet Thai Chili BBQ or Marinara Sauce	<b>85</b>	<b>MIXED GREENS SALAD</b> Mixture of Romaine, Baby Spinach, Red Card, Tang, Choice of Raspberry Dressing or Jalapeño Ranch	<b>90</b>
<b>CAPRESE SKEWERS</b> Fresh Mozzarella, Basil, Cherry Tomatoes, Reduced Balsamic Glaze	<b>90</b>	<b>BRAMBLE SALAD</b> Mixed Greens, Fresh Mixed Berries, Bleu Cheese Crumbles, Raspberry Vinaigrette	<b>100</b>

## A LA CARTE DESSERTS

Portioned to serve 20 people

<b>BRAMBLE PIE</b> Blackberry + Raspberry Compote, Pastry Lattice Crust	<b>180</b>	<b>ROCK SLIDE BROWNIES</b> Milk Chocolate, Toasted Pecans, Caramel, Raspberry Sauce	<b>120</b>
<b>APPLE PIE BREAD PUDDING</b> Diced French Baguette, Apple Pie Custard, Salted Caramel Sauce	<b>180</b>	<b>BRAMBLE KRISPY TREATS</b> Blackberry Jam, Crunchy Peanut Butter, Vanilla Bean Marshmallows	<b>60</b>



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## BUFFET MEALS

Tier 1 - Choice of salad, one entree, two sides - \$30/person  
Tier 2 - Choice of salad, two entrees, two sides - \$35/person

## ENTREES

### SMOKED SALMON

Smoked Salmon Filets on bed of Fresh Spinach

### CHICKEN MOZZARELLA

Panko and Herb Breaded Chicken, Housemade Marinara Sauce, Topped with Mozzarella

### GLAZED PORK MEDALLIONS

Maple Bourbon, Bacon & Onion Jam Glazed

### SHORT RIB RAVIOLI

Caramelized Onions, Baby Portobello Mushrooms, Veal Demi-Glace

### BEEF TENDERLOIN MEDALLIONS

Beef Tenderloin, Mushroom Cracked Pepper Cream Sauce (+4)

## SALADS

### MIXED GREENS SALAD

Mixture of Romaine, Baby Spinach, Red Card, Tang, Choice of Raspberry Dressing or Jalapeño Ranch

### BRAMBLE SALAD

Mixed Greens, Fresh Mixed Berries, Bleu Cheese Crumbles, Raspberry Vinaigrette

## SIDES

### BALSAMIC GLAZED BRUSSELS SPROUTS

Crispy Brussels tossed with a Balsamic Glaze, topped with Parmesan Cheese

### VEGETABLE MEDLEY

Zucchini, Mushrooms, Bell Pepper, Red Onions, Spinach, Baby Carrot

### MAC + CHEESE

Cavatappi Noodles in Housemade Cheese Sauce

### RISOTTO

White Wine, Diced Onions, Arborio Rice, Parmesan Cheese, Saffron

### FINGERLING POTATOES

Tri-Colored Potatoes, Bell Peppers, Garlic Butter Sauce

### WILD RICE PILAF

Roasted Sweet Potatoes, Shaved Brussels Sprouts, Wild Rice, Shallots, Parsley, Thyme



# Pasta Party Trays

*We'll do the cooking!*

Each tray serves 6-8 people.



## **Tuscan Vodka Orecchiette**

vodka cream sauce, onion, spinach,  
tomato, bell pepper, parmesan

**\$58**



## **Pasta con Broccoli**

broccoli, mushrooms with Orecchiette  
pasta in creamy garlic sauce

**\$58**



## **Mac + Cheese with Garlic Bread Crumbs**

cavatappi noodles in house made cheese  
sauce topped with garlic bread crumbs

**\$52**

Add proteins : grilled chicken +22 | buffalo chicken +22 | bacon +16 | italian sausage +12

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## *Don't Forget the Salad!*

### **Mixed Green Salad**

Mixture of Romaine, Baby Spinach, Red Card,  
Tang, Raspberry Dressing or Jalapeño Ranch

**\$40**

### **Caesar Salad**

Romaine, House-Made Caesar  
Dressing, Parmesan Cheese

**\$40**

### **Harvest Salad**

Mixed greens, roasted corn, dried cherries, crispy  
bacon, tomatoes, white balsamic vinaigrette, goat  
cheese, cajun sunflower seeds & crispy onions

**\$44**