



CATERING MENU

Thank you for considering Brick + Bramble for your catering needs. We are committed to making your special occasion memorable for all the right reasons.

Choose the service tier that best suits your event, review your menu options, and feel free to contact us with any questions. How can we best serve you and your guests?

Send all inquiries to Catering@BrickAndBramble.co

TIER 1

\$30 Per Head
Bramble Salad
One Entree
One Side

TIER 2

\$35 Per Head
Bramble Salad
One Entree
Two Sides

TIER 3

\$40 Per Head
Bramble Salad
One Premium Entree
Two Sides

QUALITY + ELEGANCE + SERVICE



ENTREES

LOBSTER TAILS

Only Available with Tier 3 | Baked,
Butter Based

BEEF MEDALLIONS

Only Available with Tier 3 | Medallions,
Mushroom Cracked Pepper Cream Sauce

SMOKED SALMON

Salmon, Sautéed Balsamic Marinated
Brussels Sprouts

CHICKEN MOZZARELLA

Panko and Herb Breaded Chicken,
Housemade Marinara Sauce, Mozzarella

FRIED COCONUT SHRIMP

Hand Breaded, Fried Pineapple +
Coconut Breading

EGGPLANT PARMESAN

Panko Breaded, Italian Herbs,
House-Made Red Sauce, Mozzarella,
Fresh Basil

CHICKEN KABOB

Marinated Chicken, Bell Peppers,
Mushrooms, Onion, Choice of
Chimichurri or Maple Bourbon Sauce

BRAISED SHORT RIB RAVIOLI

Caramelized Onions, Baby Portobello
Mushrooms, Veal Demi-Glace

SIDES

LOBSTER MAC AND CHEESE

Cavatappi, Diced Lobster, Creamy
White Cheddar Cheese

FINGERLING POTATOES

Tri-Colored Potatoes, Bell Peppers,
Garlic Butter Sauce

BEEF WELLY BITES

Filet Mignon, Mushrooms, Bourbon Gravy

VEGETABLE MEDLEY

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

RISOTTO

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

WILD RICE PILAF

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



À LA CARTE APPETIZERS

Price is based on serving per 20 people

PORK POT STICKERS | 180

Served with House-Made Honey Garlic Sauce

ARANCINI | 120

Italian Rice Balls, Stuffed with Smoked Gouda, Fontina, and Parmesan, Fried with Panko Bread Crumbs

STUFFED MUSHROOMS | 150

Baby Bella Mushrooms Stuffed and Baked with Parmesan, Fresh Garlic, Applewood Bacon, Spinach

MINI MEATBALLS | 80

Sweet Thai Chili BBQ or Marinara

CAPRESE SKEWERS | 90

Fresh Mozzarella, Basil, Cherry Tomatoes, Reduced Balsamic

BRUSCHETTA | 80

French Baguette Crostinis, Mozzarella, Diced Tomatoes, Basil, Fresh Garlic, Balsamic Reduction

GRILLED PINEAPPLE SLICES | 90

Grilled Pineapple, Lemon Chantilly Cream

SHRIMP COCKTAIL | 150

Served on Ice with Cocktail Sauce and Lemon Wedges

MIXED GREEN SALAD | 90

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

BRAMBLE SALAD | 100

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

CRUDITÉS + HUMMUS BOARD | 125

Roasted Red Pepper, Beetroot + Green Goddess, Radish, Baby Carrot, Celery, Bell Pepper, Cherry Tomato, Cucumber, Olives, Fig, Pita

CAESAR SALAD CUPS | 180

Parmesan Crostini Bowls, Romaine, House-Made Caesar Dressing, Parmesan Cheese

GOAT CHEESE STUFFED APRICOTS | 80

Apricots, Goat Cheese, Honey Drizzle

BACON WRAPPED DATES | 230

Bacon, Dates, Feta



À LA CARTE DESSERTS

Price is based on serving per 20 people

BRAMBLE PIE | 180

Blackberry + Raspberry Compote,
Pastry Lattice Crust

APPLE PIE BREAD PUDDING | 180

Diced French Baguette, Apple Pie
Custard, Salted Caramel Sauce

BRAMBLE KRISPIES TREAT | 60

Blackberry Jam, Crunchy Peanut
Butter, Vanilla Bean Marshmallows

ROCK SLIDE BROWNIES | 120

Milk Chocolate, Toasted Pecans,
Caramel, Raspberry Sauce

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