



Bramble
Ridge



Fresh, locally-sourced ingredients.
Curated menus.
First-class service.



Dear Friend,

Thank you for your interest in our catering services.

Bramble Ridge is a family-owned and -operated company. Featuring the freshest ingredients and best products Central Iowa has to offer, we make delicious, "elevated comfort food" that celebrates local fare and the culinary tradition of our region.

Our team is committed to providing you first-class service, and we would be honored to work with you to make your upcoming event one for the scrapbooks!

Thanks for considering us! Ask about how our menus can be customized to meet special requests.

Bon appetit!

Jill & Mike



WARM HORS D'OEUVRES

Bacon-Wrapped Dates

Potato Skins

Grilled Chicken Skewers

Grilled Shrimp Skewers

Sausage Wonton Bites

Pulled Pork Sliders

Honey Garlic Meatballs

Graziano Sausage Stuffed Mushrooms

COLD HORS D'OEUVRES

Seasonal Fruit Skewers

Boursin-Stuffed Peppers

Prosciutto Apple Wraps

Cowboy Caviar with Pita Chips

Cucumber Rye Bites

Tomato Cucumber Skewer

Bruschetta Crostini

CHARCUTERIE

Prairie Breeze Cheddar

Brie

House Apricot Marmalade

House Candied Walnuts

Delicatessen Mustard

La Quercia Cured Meat

House Crostini



SIGNATURE DISHES

Bone-In Seared Pork Chop
Bone-In Smoked Chicken
Chicken in White Wine Sauce
Chicken Coq Au Vin
Baked Cod with Lemon Crumb
Beef Bourguignon

SANDWICHES

Cheeseburger
Pesto Chicken
Smoked Pulled Chicken
Smoked Pulled Pork
Texmex Taco
Turkey Club
BLT
Grilled Portobello
Italian Beef

PASTAS

Spaghetti Bolognese
Lasagna Bolognese
Spinach Mushroom Lasagna
Baked Penne Marinara
Chicken Fettuccini Alfredo

BREADS

White Dinner Rolls
Wheat Dinner Rolls
Challah Rolls
Focaccia

DESSERTS

Hazelnut Brownies
Assorted Cookies
Mini Pie Bites
Tiramisu



SALADS

Classic Cobb
Harvest
Greek
Caesar
Italian

SOUPS

Butternut Squash Bisque
Tomato Bisque
Homestyle Chili
Chicken Ravioli
Broccoli Cheddar

SIDES

Mashed Potatoes
Buttered Noodles
Seasonal Roasted Vegetables
Herb Roasted Baby Potatoes
Homestyle Potato Chips
Grilled Asparagus
Smashed Garlic Green Beans
Cauliflower Gratin
BBQ Style Cheesy Potatoes
Macaroni and Cheese
Red Cabbage Coleslaw
Rice Pilaf
Glazed Carrots
BBQ Baked Beans

SIDE SALADS

Potato Salad
Cucumber Salad
Pasta Salad
Caprese Salad
Spring Salad
Watermelon Salad
Fruit Salad
Waldorf Salad

ORDERING & PRICING

Pricing is per person and based on 25 servings or more. We are more than happy to serve smaller groups; however pricing will be adjusted to meet scale.

Please contact us at brambleridgecatering@gmail.com for specific pricing quotes.

We are ALWAYS happy to customize and work within your budget. Just ask!

HORS D'OEUVRES PLATTERS

Warm or Cold | \$4

Charcuterie | \$6

BOXED LUNCH

Sandwich | Pick 1 Soup, Salad or Side/Salad | Dessert | \$17

Sandwich | Pick 2 Soup, Salad or Side/Salad | Dessert | \$18

BUFFET LUNCH

Sandwich | Pick 2 Soup, Salad or Side/Salad | Dessert | \$19

Pasta | Pick 2 Soup, Salad or Side/Salad | Bread | Dessert | \$22

BUFFET DINNER

Sandwich | Pick 2 Soup, Salad or Side/Salad | Dessert | \$21

Pasta | Pick 3 Soup, Salad or Side/Salad | Bread | Dessert | \$26

Signature | Pick 3 Soup, Salad or Side/Salad | Bread | Dessert | \$28

SIGNATURE PLATED DINNER

Butler & waiter service available upon request.

Pricing varies by event size.



We proudly source our ingredients locally from:

Dutch Oven Bakery
Fareway Meat & Grocery
La Quercia
Picket Fence Creamery
Milton Creamery
Stam Chocolatarie