



Wild Bramble Catering

SEASONAL SAMPLE MENU

Columbus, Indiana · Established 2020

01

To Begin

Grazing, small bites, and things to pass

Wild Bramble Grazing Board

Aged cheeses, cured meats, honeycomb, seasonal fruit, house crackers

Eggplant Caponata with Labneh

Sweet and sour Sicilian eggplant caponata with tomatoes, capers, olives, and pine nuts, spooned over cool, tangy labneh on crisp toasted bruschetta

Teriyaki Chicken Skewers

Tender chicken thighs marinated in a sweet and savory homemade teriyaki sauce, grilled on skewers and finished with sesame seeds and green onion

Mini Quiche Varieties

Buttery, flaky mini quiches with a rich, creamy egg custard and a rotating mix of savory fillings — perfect two-bite pastries for any gathering

02

After Sunrise

Morning favorites and brunch comfort

Orange Chocolate Chip Scones

Tender orange-kissed scones studded with dark chocolate chips, finished with a light citrus glaze

Rustic Quiche

A variety of flavors and sizes with a flaky, buttery crust and creamy egg custard loaded with seasonal fillings

Blueberry Crumble Cake

Bursting blueberries beneath a buttery, golden crumble — soft, sweet, and just right for morning

Mexican Breakfast Casserole

Gluten-free. Served with Gallo Pinto, a Nicaraguan-inspired rice and beans side layered with warm spices and fresh cilantro

03

Midday Delights

Lunch bowls, sandwiches, and hearty comfort

Korean Power Bowls

Edamame, roasted butternut squash, sunflower seeds, sriracha, kale, and marinated beef over rice

Creamy Chicken and Wild Rice Soup

A rich, comforting soup with tender chicken, nutty wild rice, and aromatic vegetables

Mediterranean Chicken Pita Sandwiches

Grilled marinated chicken tucked into warm pita with crisp vegetables, feta, and herbed yogurt sauce

Hot Potato Bar

Fluffy baked potatoes with all the toppings — cheese, scallions, bacon, sour cream, and more

04

The Table

Family-style and plated main courses

Parmesan Chicken Bake

Tender chicken breasts in creamy parmesan sauce served on penne pasta marinara

Slow Roasted Savory Brisket

Beef brisket slow-roasted until fork-tender with a deep, savory crust and rich jus

Red Lentil with Spinach Masala

Hearty red lentils and spinach simmered in warming spices. Served vegetarian or with chicken

Tajiq Inspired Mediterranean Dish

Aromatic spiced chicken served with warm naan bread and Mediterranean-inspired accompaniments

Creamy White Chicken Enchiladas

Shredded chicken rolled in soft tortillas and smothered in a creamy white sauce and melted cheese

Spicy Cajun Shrimp

Bold Cajun-spiced shrimp served over cilantro lime rice — zesty, warm, and full of flavor

05

From the Garden

Seasonal sides and salads

Honey Glazed Carrots

Tender carrots roasted and glazed with honey, finished with a touch of herbs

Chopped Salad

Crisp chopped greens with chickpeas, feta, avocado, and a bright vinaigrette

Cranberry Lime Coleslaw

Crunchy cabbage slaw sweetened with dried cranberries and brightened with fresh lime

Roasted Root Medley

Beets, parsnips, sunchokes, thyme, and olive oil roasted until caramelized

06

To Finish

Desserts made in-house

Wild Bramble Berry Tart

Blackberries, mascarpone, honey, mint, and a buttery homemade crust

Berry Loveable Pavlova

Crisp meringue shell with a marshmallow center, topped with whipped cream and seasonal berries

Decadent Peanut Butter Pie

Rich peanut butter filling in a crisp crust, finished with chocolate and a pinch of sea salt

Raspberry Cream Angel Food Cake

Light, airy angel food cake layered with raspberry cream and fresh berries

Signature Sweets

A rotating selection of cakes, cookies, and pies made in-house

Allergies & sensitivities

We do our best to accommodate allergies and sensitivities — tell us what you need and we'll design a menu that works for everyone at your table.

Peanut Free	Gluten Free	Alpha-Gal Friendly	Vegetarian	Vegan	FODMAP Friendly
-------------	-------------	--------------------	------------	-------	-----------------

This is a preview menu. Every event menu is composed from scratch to match the season, setting, and story of your gathering.



GATHER · SAVOR · SHARE