

BRAMBLE & WOOD EVENTS

Catering Menu

2024



BRAMBLE & WOOD

EVENTS

AT WOODLAND PARK ZOO

BRAMBLE & WOOD EVENTS

We believe that every occasion should be extraordinary. Creating an inspiring food and beverage story begins with attentive service, high quality local ingredients, attention to detail, and a breathtaking venue.

Your dedicated Catering Sales Manager will help you create an experience to be remembered.

SPECIAL DIETARY NEEDS:

We are happy to accommodate any special dietary needs. We want all of your guests to feel welcome and taken care of. Please make your Catering Sales Manager aware of any gluten-free, dairy-free, vegan or vegetarian guests, or any other allergies in advance.



Vegetarian



Vegan



Avoiding Gluten



Dairy Free

Meet our Chef



As an accomplished Executive Chef, Antonio Sotelo brings a wealth of experience and creativity to the kitchen. With over 20 years of experience in the culinary industry, he has mastered his skills operating in diverse kitchen environments, from large-scale events like the Super Bowl and Grammys to smaller and more intimate dining experiences.

Antonio's culinary journey began at a young age, inspired by working in his family's kitchen where he was able to experiment, create and learn. This is where his passion grew. After completing his formal training, he received a degree in Gastronomy and Culinary Arts in 2006 from Instituto de Estudios Superiores de Turismo in Mexico City, Mexico.

Antonio's passion for creating exceptional recipes and dishes comes from his travels abroad and learning about the international cuisines offered. Researching diverse foods from different cultures around the world has always brought him great inspiration. Exploring different restaurants, markets, and street vendors inspires him to discover new dishes and flavors. He strives to create an unforgettable guest experience that involves using only fresh, local, sustainable ingredients. Antonio pairs that inspiration with unique methodologies and a strong focus on elevated street food from around the globe.

Antonio started working with the Woodland Park Zoo in 2015, working his way up from Sous Chef to Executive Sous Chef and most recently accepting the Executive Chef position. He is grateful for the opportunity to share his passion for food and create new seasonal culinary experiences.



BRAMBLE & WOOD EVENTS

Signature Breakfast

Breakfast Breads & Pastries

Bagel & Whipped Cream Cheese 

Chocolate Croissant 

Butter Croissant 

Fruit Danish 

Chocolate Dipped Waffle 

Breakfast Buffet

Choice of Two Breakfast Pastries

Scrambled Eggs-

ingredient options:

sweet heart ham, salami, prosciutto, kale, sausage,
cheddar, scallions, tomatoes, mushrooms

Bacon & Sausage

Farm Stand Sliced Fruits

Executive Breakfast

Smoked Salmon Gravlax

Egg White Frittata

ingredient options:

sweet heart ham, salami,
prosciutto, kale, sausage,
cheddar, scallions, tomatoes, mushrooms

Bacon & Turkey Sausage

Bob's Red Mill Steel Cut Oats

Greek Yogurt with Granola and Berries

Farm Stand Sliced Fruits

A la Carte

Fresh Fruit Display   6

Greek Yogurt & Seasonal Berries   5

Bob's Red Mill Steel Cut Oats   5



BRAMBLE & WOOD EVENTS

All Day Breaks

Sweet, Savory and Everything in Between

craft the perfect snack break

Cookies 

chocolate chip, peanut butter, sugar, oatmeal raisin

Gluten Free Chocolate Chip Cookies  

Triple Chocolate Brownies 

House-made Chips & Salsa  

Giant Bavarian Pretzel with Beecher's Cheese Sauce 

Assorted Nuts  

Charcuterie Cups

Garden Fresh Crudite  

Market Fruit Display  



BRAMBLE & WOOD EVENTS

Box Lunches

Hand-crafted by our team of chefs, our boxed lunches are the perfect option for meetings on the go.

We offer high quality, local ingredients and customized menu choices.

Each box includes potato chips and a chocolate chip cookie

(Beverages not included)

Sandwich

Select One

Turkey & Swiss Sandwich

gem lettuce, heirloom tomato

Grilled Chicken Sandwich

roasted tomato, herb cream cheese

Roast Beef Gruyere Sandwich

horseradish creme, lettuce, tomato, pickled onion

Wrap

Select One

Buffalo Cauliflower Spinach Wrap

crispy buffalo cauliflower, kale, quinoa, tomato

Ratatouille Spinach Wrap

market vegetables, sun-dried tomato, pesto, goat cheese

Chicken Caesar Wrap

grilled chicken, kale, shaved parmesan

Salad

Select One

Farro Caprese Salad

farro, strawberries, ciliegine mozzarella, arugula, tomato, lemon vinaigrette

Spring Mix Salad

assorted dried fruits, crushed local hazelnuts, sweet balsamic

Protein Salad

arugula, beets, quinoa, garbanzo beans, tomato, carrot, egg, tahini dressing

BRAMBLE & WOOD EVENTS

Small Bites

minimum 25 pieces per selection

Hot Bites

Kabocha Squash

mint tzatziki

Wonton Cups

Thai beef salad, green papaya

Roast Beef with Asparagus Tips

boursin cheese, crostini

Fried Cauliflower Cups

harissa creme, micro greens

Vietnamese Chicken Skewer

sriracha, scallions

Beef Tenderloin Skewer

horseradish crema

Roasted Yam & Prime Rib Skewer

chimichurri

Cold Bites

Cold Gazpacho Shots

choice of:  

watermelon heirloom tomato or
tomatillo avocado

Heirloom Tomato & Strawberry Tartine

chevre, frisee, crostini, tarragon vinaigrette

Tajin Fruit Skewer

fresh grilled pineapple, tajin seasoning

Caprese Skewer

basil relish

Smoked Tomato Bruschetta

crostini, chevre, garlic, basil, balsamic glaze

Medjool Dates with Goat Cheese Mousse

Watermelon Shrimp Skewer

mint, cilantro, feta

Watermelon Ceviche

fresh market fish, plantain cup

BRAMBLE & WOOD EVENTS

Rose Garden Package

Meat & Cheese Board

Local charcuterie & Seattle cheeses accompanied by orchard jams, flavored mustards, olives, cornichons, dried fruits, nuts & crackers

Passed or Stationed

please select four small bites from below

Heirloom Tomato & Strawberry Tartine

chevre, frisee, crostini, tarragon vinaigrette

Tajin Fruit Skewer

fresh grilled pineapple, tajin seasoning

Caprese Skewer

basil relish

Smoked Tomato Bruschetta

crostini, chevre, garlic, basil, balsamic glaze

Fried Cauliflower Cups

harissa creme, micro greens

Medjool Dates with Goat Cheese Mousse

Watermelon Shrimp Skewer

mint, cilantro, feta

Cold Gazpacho Shots

choice of:  

watermelon heirloom tomato or
tomatillo avocado

Endive Spear

whipped blue cheese, spiced pecans



BRAMBLE & WOOD EVENTS

Chef Tables

Each chef station presented and built small-plate style. One Chef per 100 guests required-\$200 chef fee per station

Tomahawk Carving Station

Double R Ranch Long Bone Rib Eye

Himalayan salt slab

House chimichurri

Grilled Macrina bread

Fresh Poke

Choose One

Ahi, Salmon, Tofu

Choose Two

house poke sauce, sriracha aioli, avocado wasabi

Choose Four

crab salad, seaweed salad, cucumber, pickled ginger,
nori, green onion, edamame, corn,
sesame seed, crispy garlic

Served with spring mix & white rice

Add an additional protein for 8.00 pp

Northwest Salmon

Wild Local Sockeye Salmon

chimichurri, swiss chard, lemon vinaigrette

Cuban Fusion

Choose One

Cuban Mojo Pork Roast

cirtus injected Calton Farm Pork, adobo rub
or

Ropa Vieja

Double R Ranch Flank, olives, pepper, tomato

Served with arrzo congri & fried maduros  

Ask how to incorporate vegetarian option

Crab Cakes

Dungeness Crab

shaved fennel apple slaw, lemongrass aioli

Banh Mi Sliders

pickled vegetables, carrot, daikon slaw,
cucumber, cilantro, chili aioli

Carlton Farms Pork
Draper Valley Chicken
Tofu



BRAMBLE & WOOD EVENTS

Chef Platters

*chef attendant not required

Sliders

Select Two

BBQ Pulled Pork Slider

pickled shallots, arugula

Grass Fed Burger Slider

bacon jam, aged cheddar



Fried Chicken Slider

kale, cilantro aioli

Black Bean & Quinoa Slider

arugula, mint aioli

Mezza Platter

pickled cauliflower, heirloom baby carrots,
watermelon radish, grilled summer squash, falafel,
castelvetrano olives, crostini, grilled naan  

Accompanied with four dips:

lemon hummus, beet tahini, baba ganoush, mint tzatziki

Street Tacos

fresh cilantro, corn & flour tortillas, chopped onions,
salsa verde, salsa roja, cotija cheese, crema

Choice of Two

Pork Carnitas

Carne Asada

Achiote Chicken Thighs



Tofu 

Crispy Cauliflower 

Artisanal Charcuterie

Local charcuterie & PNW cheeses
accompanied by orchard jams, flavored mustards,
olives, cornichons, dried fruits, roasted nuts, &
crackers

Zen Garden

Boursin cheese whipped with lemon & honey,
toasted pumpernickel, patty pan squash, broccolini,
heirloom baby carrots, cherry tomatoes,
green onion, edible flowers  

BRAMBLE & WOOD EVENTS

Plated or Family Style

Salads

Select One

Arugula

fennel, valencia orange, radish,
goat cheese, lemon vinaigrette

Baby Lettuces

persian cucumber, tomato, carrot,
herb vinaigrette

Little Gem Wedge

blue cheese, almonds, red onion

Romaine

shaved parmesan, garlic croutons,
lemon caesar dressing

Bibb Lettuce

goat cheese, dried cranberry,
pecans, maple vinaigrette

Caprese

vine ripe tomatoes, fresh mozzarella,
spinach, white balsamic dressing

Sides

Select Two

Chive Mashed Potatoes

Roasted Fingerling Potatoes

parmesan cheese  

Grilled Asparagus

lemon zest

Roasted Rainbow Carrots

with sugar snap peas

Pan-Seared Brussels Sprouts

Roasted Garlic Broccolini

Entrees

Select One Protein &

One Vegetarian/Vegan Option

Braised Short Rib

spiced plum chutney

Free Range Bone-in Chicken

cilantro chimichurri

Grilled Marinated Flank Steak

spiced honey glaze

Blackened Garlic Shrimp

creole supreme sauce

Halibut Meuniere

Portuguese sauce

Potato & Ricotta Gnocchi

wild mushroom, asparagus,
sun-dried tomato, basil broth

Grilled Vegetable Risotto

kale, pesto, parmesan cheese
*vegan cheese option available



BRAMBLE & WOOD EVENTS

Large Format Buffet

All buffets served with artisan bread & whipped butter

Salads

Select One

Arugula

fennel, valencia orange, radish,
goat cheese, lemon vinaigrette

Spring Mix Greens

cucumber, tomato, carrot,
herb vinaigrette

Cucumber Peach Salad

arugula, feta, sea salt, olive oil

Romaine

shaved parmesan, garlic croutons,
lemon caesar dressing

Bibb Lettuce

goat cheese, dried cranberry,
pecans, maple vinaigrette

Sides

Select Two

Chive Mashed Potatoes

Roasted Fingerling Potatoes

parmesan cheese

Grilled Asparagus

lemon zest

Roasted Rainbow Carrots

with sugar snap peas

Pan-Seared Brussels Sprouts

Roasted Garlic Broccolini

Entrees

Select Two

Add additional entree for \$pp

Smoky Beef Short Rib

spiced plum chutney

Wild Local Sockeye Salmon

chimichurri, swiss chard,
lemon vinaigrette

Sweet & Spicy Charred Flank Steak

spiced honey glaze

Carlton Farm Pork Chop

apple cider chutney

Potato & Ricotta Gnocchi

wild mushroom, asparagus,
sun-dried tomato, basil broth

Vegetable Chickpea Coconut Curry

market vegetables, basmati rice

Crispy Fried Vegan Polenta Cakes

garlic roasted chickpea,
market pan fried vegetables



BRAMBLE & WOOD EVENTS

Dessert

Select from our crowd-pleasing desserts or customize your own dessert experience

Large Bites

White Chocolate Creme Brulee (V) (AVG)

baked inside a Washington apple

Strawberry Shortcake (V)

short bread, strawberries, chantilly cream

Lemon Olive Oil Cake (V2)

lemon curd, blueberry coulis,
fresh raspberries, powdered sugar

Deconstructed Chocolate Pie (V)

pie crust, sea salt, cacao nibs

Deconstructed Cheesecake (V)

raspberry coulis

Seasonal Fruit Crisp (V)

Chef's selection market fruit, oats
vanilla ice cream

*vegan crisp option available

Small Bites

Chocolate Chip Cookies (V)

Bite Size Assorted Petit Fours (V)

per dozen

Assorted Macarons (V) (AVG)

Fudge Brownies (V)

Cookie Ice Cream Sandwiches (V)

**Gluten Free Chocolate Chip
Cookies** (V) (AVG)



BRAMBLE & WOOD EVENTS

Non-Alcoholic Refreshments

Infused Water Station

25 servings

H2O Blended with your favorite flavors

Strawberry-Basil

Lemon-Ginger

Cucumber-Mint

Orange-Lavender

Coke Products

Coke

Diet

Sprite

Lemonade

Aha Sparkling Water

Coffee & Tea

**Woodland Park Zoo Blend ~ Cafe Vita Coffee
& Tazo Tea**

Selection of sweeteners and milk

*soy or almond milk available upon request

Hot Chocolate Station

served with whipped cream

Hot Apple Cider Station

Iced Tea Station

25 servings



BRAMBLE & WOOD EVENTS

Signature Alcohol Service

Straightaway Canned Cocktails

**classic full strength cocktails made with
fresh local ingredients**

Old Fashioned
Margarita
Gin Fizz

Wine & Bubbles

Red
White
Rose
Prosecco

Full Bar Service

Selection of vodka, tequila, rum, gin, whiskey
with basic catering bar mixers & garnishes

Craft Brews

IPA
Pilsner
Lager

Signature Craft Cocktail

Let us create your favorite specialty cocktail

Hard Cider & Seltzer

Shillings Hard Cider
White Claw Hard Seltzer

Our Sustainability Story

Levy Cares



Levy Cares pairs passion with social responsibility. As the charitable wing of Levy, Levy Cares focuses on community outreach and sustainability. We partner with national organizations like the Salvation Army and the Ronald McDonald House, as well as local charities and organizations, like the Chicago Lights Urban Farm, in each of the communities where Levy has a location.

Compass Pillars for Sustainable Purchasing

(Percentages shown are Levy's score card within the Compass Group network)



12.6% Local produce in support of the American Family Farms



72% Certified Humane cage-free (shell) eggs



90% Fluid milk free of artificial growth hormones &
95% Yogurt free of artificial growth hormones



79% Chicken produced without the routine use of humane antibiotics & **86%** Turkey produced without the routine use of humane antibiotics



18% Seafood from sustainable sources
(Seafood Watch Criteria)



40% Eco/ FairTrade Certified Coffee

Case Studies



1. Going Straw-Free

Levy has begun to transition our locations to straw-free environments. In an effort to protect our oceans and the environment, we are moving away from plastic straws.

500 million plastic straws are thrown away every day in the United States, and with as many large venues as Levy runs, we have a great opportunity to make a positive impact on reducing this number.

In April 2018, Dignity Health Sports Park ([previously StubHub Center](#)) made a commitment to offer paper straws upon request to minimize plastic straw pollution and became the first soccer-specific stadium in Major League Soccer to serve drinks during games without a plastic straw. This commitment by the stadium is also part of the Protect the Pitch sustainability program.



2. Stop Food Waste Day NYC

Stop Food Waste Day is a Compass Group initiative that fights food waste with awareness and education. With a goal to reduce overall food waste by 25% by the year 2020, Compass Group's Stop Food Waste Day has spanned to 34 countries and already been successful in diverting millions of pounds of food from landfills.

In 2019, the Stop Food Waste Day initiative expanded beyond the official day of action and the first [Stop Food Waste Day NYC](#) event was held at the Javits Center. Working with local sustainability partners as well as national sustainability groups, the Javits Center and their dining and hospitality brand, Cultivated, served and showcased sustainable dishes that also reduce food waste.



3. Woodland Park Zoo

At the Woodland Park Zoo (WPZ) in Seattle, sustainability and conservation are at the heart of the Zoo's culture and practices. Starting with the complete elimination of Styrofoam from the WPZ for serving food, most of the vehicles that food and beverages are served in are actually compostable. All of the fruit, ice cream, coffee, milk, vegetables, and bread served at the WPZ are locally sourced, as are many of the WPZ's meats and beer. Going one step further, the WPZ is actively achieving their goal of diverting as much as possible from landfills, helping promote a sustainable future.

Following the Levy company-wide sustainable purchasing practices, the WPZ strictly adheres to the Seafood Watch regulations for all of their fish products. During food preparation, Levy and WPZ team members employ the Levy-wide Compass Group program of Waste Not, an online waste tracking tool that measures food waste and helps our chefs track and cut back on overall waste. And finally, when it comes to trash, the WPZ sorts all of their own trash to comply with the Pacific Northwest's [Cedar Grove](#) sustainability practices.





THE BRAMBLE & WOOD DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering Bramble & Wood Difference

COMPLIMENTARY AMENITIES

Our menu pricing includes the following at no extra charge: Linens from our house selection (ask to see our sample swatches) Complete set up and tear down of in-house items for your event (see your Catering Sales Manager for more details)

Beautiful and decorative buffets

2 votive candles per dining table

1 votive candle per cocktail table

High-quality china, silver and glassware (compostables available upon request)

Menu development

Décor consulting and design

FOOD & BEVERAGE


We are happy to fulfill all of your food and beverage needs, with the exception of specialty cakes, which should come from a licensed and insured bakery. Most events will have a food and beverage minimum. Please speak with a Catering Sales Manager about availability.

SPECIAL DIETARY NEEDS

We are happy to accommodate any special dietary needs. We want all of your guests to feel welcome and taken care of. Please make your Catering Sales Manager aware in advance of any gluten-free, dairy-free, vegan or vegetarian guests, or any allergies

 – vegetarian

 – vegan

 – avoiding gluten

 – dairy free

SUSTAINABILITY, GREEN INITIATIVES, & LOCAL SOURCING

Bramble & Wood is committed to sustainable practices and green initiatives. We source our components locally wherever economically feasible for our customers, and participate in composting programs at many of our venues. We'd like to draw your attention to the designated "Locally-Sourced" and "Seafood Watch" items on our menu. If this is especially important to you, please let your Catering Sales Manager know and we will customize your menu based on your commitment to sustainability. We hope these initiatives will inspire and encourage other caterers to join in the effort, and hopefully together, we can make a real impact. We have compiled a list of information that offers general parameters of our catering services. If you have questions that aren't addressed here, please do not hesitate to ask your Catering Sales Manager. We are at your service!

WEDDING CAKES

We would be delighted to display and serve cake from any licensed and insured baker. Fee may apply.



ALCOHOLIC BEVERAGE SERVICE

Bramble & Wood is fully licensed to provide and serve alcoholic beverages at your event. You can expect trained, experienced, and personable bartenders who will provide your guests with a cash bar, fully hosted bar, or any combination thereof. All host and cash bars must meet a minimum of 500.00 /per bar, per function and a 200.00 set-up fee will apply. Last call is one-half hour prior to guest departure.

TAX AND ADMINISTRATIVE FEE

Please note that all food and beverage items are subject to a 22% administrative charge plus 10.25% local and state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

EVENT STAFFING AND LABOR

Billed labor charges will apply, based on group size, service and event needs.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Restaurants. Both these documents must be signed and fully executed in order to confirm the event on a definite basis. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties. (v) Vegetarian (Vv) Vegan (gf) Gluten