



SCRATCH
Kitchen

BREAKFAST BRUNCH

Mix & match to customize the menu for your event

Sweet & Savory Breakfast Pastries

Prices are per Dozen

CINNAMON ROLLS W/ BUTTERCREAM FROSTING \$48.00

BAKED FRENCH TOAST W/ A RICH BROWN SUGAR SAUCE \$48.00

CINNAMON STREUSEL COFFEECAKE \$48.00

ORANGE CRAISIN SCONES \$48.00

BACON, CHEDDAR, AND GREEN ONION SCONES \$48.00

BUTTERMILK BLUEBERRY MUFFINS \$48.00

CRANBERRY LEMON MUFFINS \$48.00

BANANA WALNUT MUFFINS \$48.00

DOUBLE CHOCOLATE CHUNK MUFFINS \$54.00

Breakfast Sandwiches

Prices are per Person | Minimum of One Dozen

SUNRISE BAGEL SANDWICH \$9.00

Your choice of a Plain or Everything Bagel, Your Choice of a Sausage Patty or Bacon, and Sliced Cheddar Cheese wrapped in foil and served warm

CHICKEN TENDER BUTTERMILK BISCUIT SANDWICH \$7.50

Large Homemade Buttermilk Biscuit with a Fried Chicken Tender & drizzled with Honey



BREAKFAST BRUNCH

Savory Entrees

Prices are per Person | Minimum of One Dozen

SAUSAGE, EGG & CHEESE PUFFS \$5.00

A Sausage Link on a bed of Cheesy Scrambled Eggs, wrapped in a Golden Puff Pastry

BUTTERMILK BISCUITS & SAUSAGE GRAVY \$7.00

Large Homemade Buttermilk Biscuits with a Hearty Sausage Cream Gravy

HEARTY BREAKFAST SKILLET (GF) \$8.50

Crumbled Bacon, Diced Potatoes, Scrambled Eggs, Cheddar Jack Cheese & Charred Chipotle Salsa

VEGGIE LOVERS BREAKFAST SKILLET (GF,V) \$8.50

Grilled Peppers & Onions, Diced Potatoes, Scrambled Eggs, Cheddar Jack Cheese
& Charred Chipotle Salsa (Vegan Option Available)

Casseroles & Quiches

Prices are per Casserole or Quiche

MONTE CRISTO BREAKFAST CASSEROLE \$72.00

Brioche Bread layered with Ham, Swiss Cheese, Raspberry Preserves &
baked in a Rich Egg Custard (Serves 12)

BAKED FRENCH TOAST \$48.00

Thick Sliced Bread Seasoned with Spices and Baked in a Brown Sugar Sauce (Serves 12)

SAVORY HAM & CHEESE EGG CASSEROLE \$72.00

Herbed Croutons layered with Ham, Four Cheeses & Baked in a Rich Egg Custard (Serves 12)

LOADED VEGGIE QUICHE (V) \$36.00

Roasted Asparagus, Mushrooms & Roasted Red Peppers w/ Swiss Cheese & Fresh Herbs baked
in a Rich Egg Custard (Serves 6)

BACON & CHEESE QUICHE \$36.00

Crumbled Bacon, a mixture of Four Cheese & Fresh Herbs baked in a Rich Egg Custard (Serves 6)



SCRATCH
Kitchen

BREAKFAST BRUNCH

Festive Boards

Prices are per Person/ Minimum of One Dozen

WAFFLE BOARD \$10.00

Buttermilk Waffles with Butter, Maple Syrup, Sliced Strawberries, Whipped Cream & Powdered Sugar

BREAKFAST BISCUIT BOARD \$12.00

Large Homemade Buttermilk Biscuits with Bacon, Ham, Pimento Cheese and other Assorted Cheeses,
Jams & Jellies, Butter, & Honey

BAGEL BOARD \$15.00

A variety of Toasted Bagels with an assortment of Flavored & Plain Cream Cheese, Sliced Tomatoes,
Cucumber, Avocado, Red Onion, Sliced Ham, Bacon, Peanut Butter, Nutella, Butter & Preserves

SALMON BOARD \$24.00

Smoked Salmon, Sliced Tomatoes, Avocado, Red Onion, Lemon Wedges,
Herbed Cream Cheese, Capers with Sliced French Baguettes

Ala Carte

Prices are per Person/ Minimum of One Dozen

SEASONAL FRESH FRUIT TRAY \$6.00

SCRAMBLED EGGS \$6.00

BLACK FOREST THICK-CUT BACON (2/PERSON) \$5.00

BREAKFAST SAUSAGE LINKS (2/PERSON) \$5.00

HOMEMADE GRANOLA W/ GREEK YOGURT & HONEY \$6.00

Rolled Oats, Sliced Almonds, Toasted Coconut, Dried Apricots & Craisins
baked in a Honey & Brown Sugar Coating





BREAKFAST BRUNCH

Breakfast Burritos

Prices are per Person / Minimum of One Dozen

Choose the size of burrito you would like to order for each Breakfast Burrito listed below:

Grande Breakfast Burritos \$14.00 (1 pound each)

Baby Breakfast Burritos \$7.00 (1/2 pound each)

Burrito Bowls (GF) may be substituted for either size listed above

THE ORIGINAL

Scrambled Eggs, Breakfast Potatoes, Cheddar Jack Cheese, Charred Chipotle Salsa & your choice of:
Bacon, Breakfast Sausage, Brisket, Steak or Grilled Peppers & Onions (V)

DENVER "OMELETTE" BURRITO

Scrambled Eggs, Diced Ham, Diced Bell Peppers and Onions, Breakfast Potatoes, Cheddar Jack Cheese

EGGS BENEDICT BURRITO

Scrambled Eggs, Diced Ham, Breakfast Potatoes, Spinach, Cheddar Jack Cheese, Hollandaise Sauce

HUEVOS RANCHEROS BURRITO

Scrambled Eggs, Breakfast Potatoes, Bacon, Refried Beans, Salsa Verde Sauce,
Cheddar Jack Cheese, Roasted Green Chiles

SOUTHWESTERN CHICKEN BREAKFAST BURRITO

Scrambled Eggs, Chicken Fajitas, Breakfast Potatoes, Corn and Black Beans,
Charred Chipotle Salsa, Cheddar Jack Cheese

SUNRISE SWEET POTATO BURRITO (V)

Scrambled Eggs, Roasted Sweet Potatoes, Black Beans, Beer Pickled Jalapenos,
Cheddar Jack Cheese, Mexican Crema



SCRATCH
Kitchen

BREAKFAST BRUNCH

Breakfast Taco Bar

CHOOSE TWO ENTREES

A third entree may be added for an additional charge

Chopped Bacon

Crumbled Breakfast Sausage

Steak Fajitas +\$0.50/Person

18 Hour Smoked Brisket +\$1.00/Person

Grilled Peppers and Onions (V, VG)

ALL THE FIXINS

Soft Corn Tortillas and Soft Flour Tortillas

Cajun Seasoned Breakfast Potatoes,

Scrambled Eggs, Cheddar Jack Cheese.

Charred Chipotle Salsa, Cilantro

\$7.00/BREAKFAST TACO

OPTIONAL TACO BAR ADD-ONS

Hot Sauce Bar +\$50.00

An assortment of 5 hot sauces at varying heats. Yours to keep after the event.

Beer Pickled Jalapenos +\$.50/Adult

Fire Roasted Green Chiles +\$.50/Adult



** Menu pricing is good through December 31, 2026 **

Additional Considerations

MENU SELECTION: You may add to this menu the following items:

- **Appetizers** (*please request separate menu*)
- **Desserts** (*please request separate menu*)
- **Beverages** (*please request separate menu*)
- **Paper Products:** plates, napkins, & utensils may be ordered for your guests for an additional \$4/person

CHILDREN: ages 3-11 are half price and ages 0-2 are no charge

SALES TAX: will be charged based on the location of the venue and ranges between 5.65% to 8.65%

TIPPING: is not required but customary and greatly appreciated by both our kitchen and catering staff. We suggest 15-20%.

TYPE OF SERVICES: You may select between one of our three services:

- **Pick-up at our Building:** there is no additional charge and may be picked up at a pre-determined date and time. We are located at 106 Isabel Court, Buena Vista, CO. Pick-up is available from 7 am to 7 pm daily except we are closed on Tuesdays.
- **Delivery Drop Off:** Delivery fee is assessed based on the distance traveled to your location and ranges between \$30-100. Delivery is available from 7 am to 7 pm daily except we are closed on Tuesdays.
- **Catering Staff:** is 20% of the total menu cost. Please note there is a minimum of 60 guests for staffing an event.

CATERING-TO-GO SET UP: For pick up orders or deliveries, if you would like to keep your food warm for your event, you may add wire chafing racks to your order. Each set includes 1 full size wire rack, 1 full size water pan, and sterno fuel that burns for two hours. Each set up costs \$15.00.

TO SECURE THE DATE: A contract must be completed and signed and returned to us along with a non-refundable deposit:

- \$250 deposit for less than 50 guests
- \$500 deposit for 51-100 guests
- \$1,000 deposit for more than 100 guests

PAYMENTS: May be made by cash, check, or debit or credit card (a 3.5% fee is added to payments made by either type of card). Please note that, at this time, our bank does not support payments made through Zelle or Venmo or PayPal.

FINAL MENU SELECTION: is due 3 months prior to the date of your event.

FINAL COUNT & PAYMENT: are due 3 weeks prior to the date of your event.

PRICING OF MENUS: is guaranteed through the last day of each calendar year and will then be updated at the beginning of the following year.