



SCRATCH
Kitchen

TACO BAR OLE

Choose Two Entrees

(A third entree may be added for an additional charge)

PORK CARNITAS

SEASONED GROUND BEEF

CHICKEN FAJITAS

BLACKENED CAJUN TILAPIA

GRILLED ZUCCHINI W/ CORN & BLACK BEANS (V, VG)

CHILI ROASTED SWEET POTATOES (V, VG)

STEAK FAJITAS +\$2.00/PERSON

GARLIC GUAJILLO CHILI SKIRT STEAK +\$2.50/PERSON

GRILLED CAJUN SHRIMP +\$2.50/PERSON

18 HOUR SMOKED BRISKET +\$3.50/PERSON

All the Fixings

(All the Fixings are Included)

SOFT CORN TORTILLAS & SOFT FLOUR TORTILLAS

SHREDDED LETTUCE, CHOPPED TOMATOES,

CHEDDAR JACK CHEESE, SOUR CREAM,

CILANTRO

GRILLED PEPPERS & ONIONS

CHARRED CHIPOTLE SALSA & CHIPS

\$20.00/PERSON





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Optional Add-Ons

INDIVIDUAL MINI TABASCO HOT SAUCE BOTTLES +\$1.50/PERSON

HOT SAUCE BAR +\$50.00

An assortment of 5 Hot Sauces at varying heats | Yours to keep after the event

LIME WEDGES +\$0.50/PERSON

BEER PICKLED JALAPENOS +\$0.50/PERSON

FIRE ROASTED GREEN CHILES +\$0.50/PERSON

SALSA VERDE +\$0.50/PERSON

PICO DE GALLO +\$1.00/PERSON

BBQ MANGO SALSA +\$2.00/PERSON



Side Dishes

SPANISH RICE +\$2.00/PERSON

BORRACHO BEANS +\$2.50/PERSON

BLACK BEANS +\$2.50/PERSON

PINTO REFRIED BEANS +\$2.00/PERSON

FRESH GUACAMOLE AND CHIPS +\$4.50/PERSON

QUESO AND CHIPS +\$4.50/PERSON

MEXICAN STREET CORN SALAD +\$4.50/PERSON

Red Quinoa | Roasted Corn | Black Beans | Tomatoes | Jalapenos | Green Onion

Bell Peppers | Cilantro | Cotija Cheese | Lime Juice

SEASONAL FRESH FRUIT PLATTER +\$6.00/PERSON

* 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.