



HOT APPETIZERS

Prices below are per person

Mix and match to customize the menu for your event

Chips are (GF) but crackers and pita chips are not but available upon request for (GF) guests

WARM JALAPENO POPPER DIP & CHIPS \$3.50 (GF)

Jalapenos mixed with Cream Cheese, Mexican Cheese, Green Onion and Crumbled Bacon

MEXICAN CORN DIP & CHIPS \$3.50 (V, GF)

Roasted Corn & Green Chiles mixed with Cream Cheese, Onion, Lime, Cilantro & Cotija Cheese

MINI PIGS IN A BLANKET \$3.50

Little Smokies wrapped in Pastry Dough with a Mustard Dipping Sauce on the side (3/Person)

SPINACH ARTICHOKE DIP W/ FRENCH BREAD \$3.50 (V)

Spinach, Artichokes, Cream Cheese & a blend of Cheeses served with sliced French Bread

QUESO & CHIPS \$3.50 (V, GF)

Chile con Queso with Jalapenos, Red Peppers & Green Chiles

COWBOY QUESO & CHIPS \$4.50 (GF)

Chile con Queso topped with Roasted Corn & Black Beans, Peppers, Onions & 18 Hour Smoked Brisket

BLT BISCUIT BITES \$4.50

Mini Biscuits with Bacon, Lettuce, Tomato and Black Pepper Aioli (1/Person)

BRIE W/ RASPBERRY SAUCE IN PHYLLO PASTRY \$4.50 (V)

Mini Phyllo Cups with Baked Brie & Raspberry Sauce (2/Person)

MAPLE BACON CRACK IN PHYLLO PASTRY \$4.50

Mini Phyllo Cups baked with Chopped Bacon, Maple Syrup & Brown Sugar (2/Person)

MEATBALL SLIDERS \$4.00

Italian Meatballs with Marinara & Mozzarella Cheese (1/Person)

BEER CHEESE & PRETZEL BITES \$4.00 (V)

Mini Pretzel Bites served with Warm Beer Cheese made with New Belgium Fat Tire Amber Ale & a blend of Cheddar & Romano Cheeses

PULLED PORK & PIMENTO CHEESE BISCUIT BITES \$5.00

Mini Biscuits with BBQ Pulled Pork & Southern Style Pimento Cheese (1/Person)



(GF)=GLUTEN FREE, (V)=VEGETARIAN, (VG)=VEGAN



SCRATCH
Kitchen

COLD APPETIZERS

Prices below are per person

Mix and match to customize the menu for your event

Chips are (GF) but crackers and pita chips are not but available upon request for (GF) guests

CAPRESE SKEWERS \$3.00 (V,GF)

Cherry Tomatoes, Basil Leaves & Fresh Mozzarella drizzled with Balsamic Glaze (1/Person)

GREEN CHILI CHEDDAR DIP & CHIPS \$3.50 (V,GF)

Roasted Green Chiles mixed with Cream Cheese, Cheddar Jack Cheese and Roasted Red Peppers

FRESH GUACAMOLE & CHIPS \$3.50 (V,VG,GF)

Avocados, Jalapenos, Bell Peppers, Diced Onion & Cilantro

LOADED RED PEPPER HUMMUS (V,VG,GF) W/ PITA CHIPS \$3.75

Roasted Red Pepper Hummus topped with Cucumber, Peppers, Tomatoes, Green Onion, Olives & Parsley

ANTIPASTO SKEWERS \$4.00

Greek Olives, Cherry Tomatoes, Salami, Cubed Cheese & Fresh Tortellini Pasta (1/Person)

SEASONALLY FRESH CRUDITE PLATTER \$4.00 (V,VG,GF)

Assorted Seasonal Vegetables served with Dilly Ranch Dip & Roasted Red Pepper Hummus

FRESH FRUIT SKEWERS \$4.00 (V,VG,GF)

Assortment of Seasonally Fresh Fruit Threaded onto a 12-inch Bamboo Skewer (1/Person)

SALSA TRIO & CHIPS \$4.50 (V,VG,GF)

Salsa Verde, Pico de Gallo & BBQ Mango Salsa

SHRIMP COCKTAIL \$5.50 (GF)

Jumbo Shrimp served with Cocktail Sauce & Lemon Wedges (2/Person)

BACON WRAPPED SHRIMP \$7.00 (GF)

Jumbo Shrimp wrapped in Bacon (2/Person)

CHEESE & FRUIT BOARD \$8.00 (V,GF)

Assorted selection of Gourmet Cheese, Fresh & Dried Fruits, Nuts & Crackers

CHARCUTERIE BOARD \$9.00 (GF)

Assorted Dried Meats, Selection of Gourmet Cheeses, Fresh Fruit, Nuts, Olives & Crackers

(GF)=GLUTEN FREE, (V)=VEGETARIAN, (VG)=VEGAN

** 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.