



BREAKFAST TACO BAR OLE

Choose Two Entrees

A third entree may be added for an additional charge

Chopped Bacon

Crumbled Breakfast Sausage

Steak Fajitas

Chorizo

18 Hour Smoked Brisket

Grilled Peppers and Onions

(Vegan & Vegetarian Option)

All the Fixings

Soft Corn Tortillas and Soft Flour Tortillas

Cajun Seasoned Breakfast Potatoes,

Scrambled Eggs, Grated Cheese.

Charred Chipotle Salsa

\$5.00/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

Cilantro + Free

Additional Considerations

Children ages 3-11 are Half Price, Children under 3 are free

Catering Staff Provided for the event is 20% of the
total menu cost

Sales Tax will be charged based on the location of the venue.

A Colorado Retail Delivery Fee of \$0.27 will be
charged for onsite catering.

If paper products need to be provided by Scratch Kitchen
for your guests, it is an additional \$4/person

A non-refundable deposit is required to secure the date
with us for catering your event:

\$250 deposit for less than 50 guests

\$500 deposit for 51-100 guests

\$1,000 deposit for more than 100 guests

Tipping is not required but customary and greatly
appreciated by our staff. We suggest 15-20%

If there are any special dietary restrictions, please
let us know at least two weeks prior to the event.

The final count and payment are due no later than
two weeks prior to the event.