

SCRATCH *Kitchen*

CREATE YOUR OWN CUSTOM MENU

All prices are per person

Meat Entrees

Select 1-2 Entrees

BBQ PULLED PORK & POTATO HAMBURGER BUNS \$8.00

Served with Sliced Onions, Pickles and BBQ Sauce on the side

PULLED SMOKED CHICKEN & POTATO HAMBURGER BUNS \$9.00

Served with Sliced Onions, Pickles and BBQ Sauce on the side

BBQ CHICKEN \$9.00

Slow-Roasted Chicken Thighs rubbed in BBQ dry rub and lightly basted with BBQ Sauce.

Served with BBQ Sauce on the side

CAPRESE STUFFED MUSHROOMS (V) \$9.00

Portobello Mushrooms filled with Fresh Mozzarella, Tomatoes and Basil, Drizzled with Balsamic Glaze

CORN & BLACK BEAN STUFFED PORTOBELLO MUSHROOM (V,VG) \$9.00

Portobello Mushroom filled with Roasted Corn, Black Beans, Peppers, Onions and BBQ Sauce

HOMEMADE ITALIAN LASAGNA \$9.00

Layers of Ground Beef, Italian Sausage, Ricotta, Mozzarella, Parmesan, Marinara & Lasagna Pasta

FIRE-BRAISED CHICKEN \$10.00

Rubbed with spices and flash seared over high heat then slow roasted. Intensely flavorful and juicy.

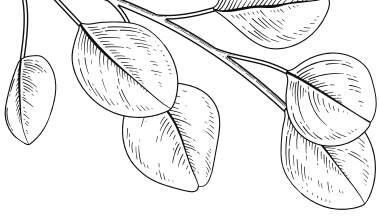
Served with a Fresh Herb and Lemon Garlic Sauce on the side.

LEMON CHICKEN PICCATA \$10.00

Thin sliced Chicken Breast, lightly breaded and seared. Served with a rich Lemon, White Wine and Cream Sauce with Capers on top.

CHICKEN MARSALA \$10.00

Thin sliced Chicken Breast, lightly breaded and seared. Served with a rich Marsala Wine Sauce with Baby Bella Mushrooms.



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(Continued)



MAMMA MIA'S MEATLOAF \$10.00

Succulent Ground Beef Meatloaf slow-baked until tender and glazed with a rich, savory Italian Herbed and Onion Tomato Sauce

APPLEWOOD SMOKED PORK TENDERLOIN \$11.00

Flavorful Smoked Pork Tenderloin Rubbed with Cracked Pepper and Dried Herbs. Sliced and Served with Chimichurri Sauce

BAKED PENNE "RUSTICA" WITH CHICKEN AND SHRIMP \$13.00

Penne Pasta baked in a rich Rosemary Cream Sauce with Sliced Chicken, Cajun Shrimp and Chopped Bacon, sliced Roasted Red Peppers and Parmesan Cheese

DRUNKEN POT ROAST \$14.00

Slow Roasted with Carrots and Potatoes and finished with a rich Red Wine Gravy

SMOKED ROAST BEEF \$15.00

Hickory Hardwood Smoked Roast Beef. Sliced and Served with Horseradish Sauce

DRY RUBBED SMOKED PORK RIBS \$18.00

Tender Saint Louis Spareribs cooked low and slow, rubbed with BBQ dry rub and brown sugar. Lightly brushed with BBQ sauce. Served with BBQ Sauce on the side. (4 ribs/person)

18 HOUR SMOKED BRISKET \$18.00

Smoked with natural hardwood for 18 hours resulting in a rich, buttery texture and a bold smoky flavor. Sliced and served with BBQ Sauce

BLACK PEPPER SALMON \$22.00

Salmon fillets rubbed with Black Pepper, Lemon Butter and Cajun Seasoning. Served with a creamy Dill Sauce on the side.



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Salads

Select 1 Salad

HARVEST SALAD \$5.00

Mixed Leafy Greens | Cherry Tomatoes | Cucumbers | Sweet Peppers | Cauliflower | Snap Peas
Ranch Dressing | Balsamic Dressing

FARMER'S MARKET SALAD \$5.00

Mixed Leafy Greens | Cherry Tomatoes | Roasted Corn | Blueberries | Shaved Red Onion
Ranch Dressing | Balsamic Dressing

SPINACH SALAD \$5.00

Spinach | Fresh Berries | Toasted Almonds | Shaved Red Onion
Ranch Dressing | Balsamic Dressing

CAESAR SALAD \$4.50

Romaine Lettuce | Parmesan Cheese | Homemade Croutons
Caesar Dressing

ITALIAN CHOPPED SALAD \$4.50

Romaine Lettuce | Tomatoes | Red Onion | Black & Green Olives | Cucumbers
Italian Dressing

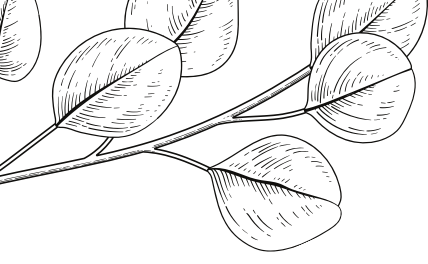
TABOULI SALAD \$4.50

Red Quinoa | Cucumber | Cherry Tomatoes | Green Onion | Fresh Herbs | Olive Oil
Lemon Herb Vinaigrette

APPLE GORGONZOLA SALAD \$5.50

Mixed Leafy Greens | Dried Cranberries | Shaved Red Onion | Toasted Pecans
Gorgonzola Cheese | Dried Apple Chips
Blue Cheese Dressing | Balsamic Dressing





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(Continued)

MEXICAN STREET CORN SALAD \$4.50

Red Quinoa | Roasted Corn | Black Beans | Tomatoes | Jalapenos | Green Onion
Bell Peppers | Cilantro | Cotija Cheese | Lime Juice

CLASSIC CREAMY COLESLAW \$4.50

Green Cabbage | Fresh Parsley | Cilantro | Dijon Mustard | Creamy Sour Cream Dressing

DILLY RED SKIN POTATO SALAD \$5.00

Red Skinned Potatoes | Celery | Onion | Fresh Dill | Vinegar | Dijon Mustard | Mayo

SEASONAL FRUIT PLATTER \$6.00

Selection of Seasonal Fruits

Bread

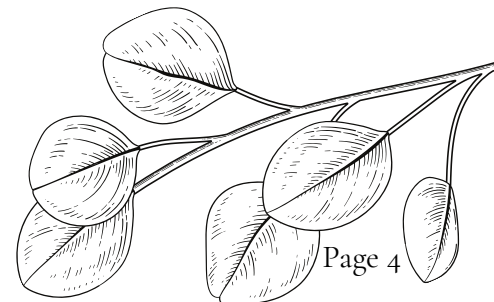
Select 1 Bread

All Bread is served with Butter on the side

SLICED BAGUETTES \$3.00

CORNBREAD SQUARES W/ HONEY \$3.00

HOMEMADE BUTTERMILK BISCUITS W/ HONEY \$4.00





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Side Dishes

Select 1-3 Side Dishes

BUTTERED LINGUINE PASTA W/ PARMESAN \$3.00

BOURBON BAKED BEANS \$3.00

WILD & LONG GRAIN RICE W/ FRESH HERBS \$3.00

CORN ON THE COB W/ BUTTER \$3.00

RED SKIN MASHED POTATOES \$4.50

HERB ROASTED RED SKIN POTATOES \$4.50

HOMEMADE MAC & CHEESE \$5.00

GRILLED SEASONAL VEGETABLES \$5.00

SOUTHERN GREEN BEANS W/ BACON \$5.50

GRILLED FRESH ASPARAGUS \$6.00

MAC & CHEESE BAR \$9.00

Turn your Mac & Cheese into a Bar with the addition of:

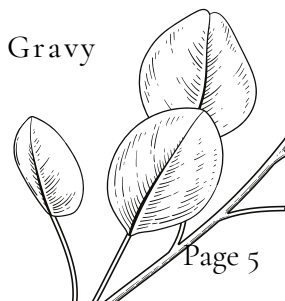
Crumbled Bacon | Green Onion | Shredded Cheese | Buffalo Sauce | Beer Pickled Jalapenos

RED SKINNED MASHED POTATO BAR \$9.00

Turn your Mashed Potatoes into a Bar with the addition of:

Crumbled Bacon | Green Onion | Shredded Cheese | Roasted Green Chiles | Gravy

* 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.