

# SCRATCH *Kitchen*

## "I Do" BBQ.

### Meat Entrees

18 Hour Sliced Smoked Brisket  
Dry Rubbed Smoked Pork Ribs  
Homemade Sissy BBQ Sauce

### Sides and Salad

Homemade Mac and Cheese  
Bourbon Baked Beans  
Tossed Leafy Green Salad with  
Assorted Dressings  
Homemade Rolls with Butter

\$25/Adult

## Optional Add-Ons

Roasted BBQ Chicken + \$5/Adult

Vegetarian Quinoa and Black Bean Stuffed Peppers  
+\$3/Adult

Mac and Cheese Bar with Bacon, Shredded Cheese,  
Green Onion, Buffalo Sauce  
and Crushed Cheese-It Crackers +\$3/Adult

## Beverages

Lemonade, Iced Tea and Water Drink Station  
\$3/Person

**Catering Provided by**

**Scratch Kitchen**

*Sharon & Jessica Woolmington*

# 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

Buena Vista Sales Tax is 8.15%

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 for less than 50 guests
- \$500 for 51-100 guests
- \$1,000 for over 100 guests

Tipping is not required but much appreciated by our staff

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

# Corona Virus Precautions

Scratch Kitchen is a licensed food vendor with the State of Colorado and Chaffee County. We abide by the current restrictions mandated by these 2 agencies.

## Currently all restrictions have been lifted in our county

If safety precautions are reinstated, below are the guidelines we were required to follow previously. We will notify you if the mandates change in the future.

- Wear masks and gloves at all times at the event.
- Serve the buffet line to your guests.
- Drink stations can only be individual, bottled drinks.
- Guest plates, napkins, glasses, and utensils must be on their table.
- Guests will need to carry their plates through the buffet line as we serve each item to them.
- Please note that this process takes a bit longer for everyone to be served their meal.
- We would ask that your guests wear a mask as they go through the buffet line to protect our staff.