



SCRATCH *Kitchen*

LAND & SEA MENU

Meat Entrees

SMOKED TRI-TIP STEAK

Flavorful Tri-Tip Steak rubbed with Paprika, Onion and Garlic then smoked with hardwood.
Sliced and served with Bourbon Peach BBQ Sauce on the side.

BLACK PEPPER SALMON

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

Side Dishes

HERB ROASTED RED SKIN POTATOES

SLICED BAGUETTES W/ BUTTER

GRILLED SEASONAL VEGETABLES

Zucchini | Yellow Squash | Red Onion | Bell Peppers | Baby Bella Mushrooms

SPINACH BERRY SALAD

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

\$48.00/ADULT

Optional Add-Ons

CAPRESE STUFFED PORTOBELLO MUSHROOM (V)

Fresh Mozzarella | Tomatoes | Basil | Drizzled with Balsamic Glaze

May be substituted for the entree for Vegetarian Guests at no additional charge

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

Roasted Corn | Tomatoes | Black Beans | Onions | Bell Peppers | BBQ Sauce

May be substituted for the entree for Vegan Guests at no additional charge



* 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.