



In 2020, our founders Tyler & Monica Morrison wanted to create a restaurant and catering company that served elevated cuisine with an intense focus on flavor, presentation, & quality.

Our love and passion for food and wine drove us to creating Scratch. We feel that the experience we have in the entertainment, hospitality and culinary world provide us with the knowledge to truly set a part any event we partake in.

For our clients, we want to bring the experiences, tastes and professional expertise to create the most seamless experience. We are so proud to be a part of the Kansas City community and love creating meaningful memories for our clients and their guests.



# **Private Events**

From showers and graduation parties, to weddings or holiday parties, we provide impeccable service for all life's biggest moments.

# **In-Home Chef Experience**

Impress your friends and family by turning your own kitchen into a fine dining restaurant for the night.

# **Build Your Own Deli Buffet**

Two Proteins: \$18 | Three Proteins: \$20

Choice of: hickory smoked ham, turkey breast, or roast beef

**Includes:** 

Traditional Accourrements sliced onion, tomato, lettuce, pickles, mayonnaise,

mustard, horseradish dijonnaise

Assorted Cheeses cheddar, pepper jack, swiss

House Chips

Pasta Salad

Garden Salad

Cookies & Brownies

Wheat Bread

Add On:
Potato Salad | \$4
Soup of the Day | \$6

# **Gourmet Sandwich Buffet**

Select Two: House Chips | Coleslaw | Garden Salad | Cookies & Brownies

Choice of Two: \$25 | Choice of Three: \$29

Chicken Salad Croissant lemon aioli, craisin, pecan

Tuna Salad celery, red onion, caper, tomato, cheddar cheese, on wheat

Scratch Club hickory smoked ham, turkey breast, applewood smoked bacon, lettuce,

tomato, red onion, on wheat

Hummus & Cucumber Wrap tapenade, romaine, tomatoes vg

Shaved Roast Beef & Cheddar horseradish dijonnaise, on rye

Hickory Smoked Ham & Swiss on croissant

Turkey & Provolone pesto mayonnaise, arugula, tomato, on wheat

Southwest Wrap romaine, avocado, black bean, pico de gallo, corn salsa vg

Shaved Turkey Caesar Wrap avocado, rustic croutons

Chicken Pesto Wrap grilled chicken, arugula, tomato, mozzarella

Marinated Portabella & Onion Ring Sandwich brioche bun, house made BBQ sauce vg

## Southern Buffet

## **Select One Entree \$25 | Select Two Entrees \$37**

Southern Fried Chicken Breast caramelized onion gravy Shrimp and Grits holy trinity & pan gravy

### **Includes:**

Garden Salad cherry tomato, cucumber, red onion, carrot, choice of dressing: ranch, sherry vinaigrette, balsamic vinaigrette Old Fashioned Cornbread cheddar cheese, jalapeno, whipped honey butter Green Bean Casserole mushroom gravy, & crispy onion stings
Whipped Yukon Gold Mashed Potatoes butter & sour cream



# **Mexican Buffet**

Select One Protein \$22 | Select Two Protein \$28

Spicy Beef Barbacoa Traditional Pulled Chicken

## **Includes:**

Southwestern Salad corn salsa, pico de gallo, black beans, crispy tortilla strips, southwestern ranch dressing

Flour Tortillas

Spanish Rice

Refried Beans

Traditional Accoutrements cotija & shredded white cheddar cheese, cilantro, onions, pico de gallo, roasted tomato salsa

Buffet Enhancements:
Add Chocolate Chip Cookies | \$3
Add Brownies | \$4
Add Old Fashioned Corn Bread | \$2
whipped honey butter



Plated lunch options available upon request Priced per person - minimum of 25 guests

## **Boxed Lunch**

1/2 Sandwiches with Choice of: Chips or Green Salad, served with Cookie

## \$18 per boxed meal

Chicken Salad Croissant lemon aioli, craisin, pecan

Tuna Salad celery, red onion, caper, tomato, cheddar cheese, on wheat

Scratch Club hickory smoked ham, turkey breast, applewood smoked bacon, lettuce, tomato, red onion, on wheat

Hummus & Cucumber Wrap tapenade, romaine, tomatoes vg

Shaved Roast Beef & Cheddar horseradish dijonnaise, on rye

Hickory Smoked Ham & Swiss on croissant

Turkey & Provolone pesto mayonnaise, arugula, tomato, on wheat

Southwest Wrap romaine, avocado, black bean, pico de gallo, corn salsa vg

Shaved Turkey Caesar Wrap avocado, rustic croutons

Chicken Pesto Wrap grilled chicken, arugula, tomato, mozzarella

Marinated Portabella & Onion Ring Sandwich brioche bun, house made BBQ sauce vg

## **Break Out Snacks**

Homemade Granola Bars \$4 | Vanilla Greek Yogurt Parfait \$7 | Trail Mix \$3.50 Whole Fruit | \$3

# Fresh Salad Buffet

Includes: House Chips | Cookies & Brownies | 1 Choice of Protein

Choice of Two: \$27 | Choice of Three: \$35

Santa Fe Salad romaine, corn salsa, black beans, tomatoes, cheddar, crispy tortillas, southwest ranch

Caesar Salad romaine, roasted red peppers, croutons, reggiano

Berry Salad mixed greens, strawberry, blueberry, craisins, candied pecans, goat cheese, balsamic vin

Antipasti Salad arugula, grilled asparagus, banana pepper, goat cheese, tomato, crispy chickpeas, balsamic vinaigrette

Elevated Cobb romaine, arugula, bacon, egg, tomato, cucumber, banana pepper, goat cheese, scallion, balsamic

Proteins: Herbed Chicken, Blackened Chicken, Seared Salmon, Pesto Salmon, Shrimp, Sliced Steak, Cured Meats.

# **BYO Salad Bar**

Inquire Through Your Scratch Gourmet Kitchen Contact

# Cold

Goat Cheese Phyllo Cups | \$3 strawberry pinot jam v
Cherry Tomato Bruschetta | \$4 mozzarella, shallot, shaved parmesan, villa manodori balsamic v
Cold Poached Shrimp Cocktail | \$4.5 cocktail sauce gf,df
Classic Deviled Egg | \$3 smoked paprika gf,df
Curry Chicken Salad | \$4 wonton cup df
Ahi Tuna Tartare Wonton | \$3.5 mango df
Spicy Korean BBQ | \$6 boursin, rested on cucumber bite
Seared Beef Carpaccio | \$6 boursin & horseradish mustard
Cucumber Wrapped Watermelon Bite | \$3.5 goat cheese, tajin v,gf
Stuffed Peppadew | \$4 whipped goat cheese, basil v,gf
Caprese Skewer| \$4.50 cherry tomato, mozzarella, sweet basil v,gf

## Hot

Bacon Date Bites | \$4.5 goat cheese, pecan & raspberry coulis gf
Roasted Chicken Spiedini | \$4 pomodoro sauce gf
Hot Honey Coconut Chicken | \$4 hot honey drizzle df
Crispy Vegetable Spring Roll | \$3.75 ginger sauce v,df
Mini Jumbo Lump Crab Cakes | \$6.5 remoulade df
Italian Meatball | \$4 spicy pomodoro gf
BBQ Meatball | \$4 housemade bbq sauce gf
Asian Meatball | \$4 housemade asian sauce gf
Bacon Wrapped Shrimp | \$6 soy ginger gf,df
Pakora | \$4 fried vegetable fritter, chimichurri vg
Stuffed Cremini Mushrooms | \$4 artichoke dip v
Coconut Shrimp | \$5.50 hot honey drizzle df







Quantity to match or exceed guest count - maximum of 5 selections

Priced Per Piece - minimum 36 per item

# **Displays**

priced per person

Traditional Crudite | \$9 ranch dip

Domestic Cheese Display | \$9 chef's choice of jam, dried fruits, berried, nuts, baguette crostini

Cheese & Charcuterie Grazing Board | \$12 chef's choice of domestic and imported cheese, salamis, jam, dried fruits, fresh berries, nuts, horseradish mustard & baguette crostini & crackers

Chilled Seafood Display | market price tuna poke, crab salad with asian mayo, oysters on the half shell & traditional shrimp cocktail sauce with lemon

Blackened Pork Loin Station | \$8 mango chutney, sweet potato puree

Crab & Shrimp Wonton Dip | \$12 chili crunch, wonton & cucumber chips, ginger sauce Steak & Crispy Potato Station | \$12 garlic cream, pickled onions, micro greens w/ stacked crispy potato wedges

Hot Tomato Bruschetta Station: Action Station | \$12 pesto, chives, prosciutto, gremolata, balsamic glaze, romesco

# **Sliders**

priced per piece

Bacon Cheeseburger | \$6 applewood smoked bacon, bread & special sauce
Buffalo Chicken Slider | \$6 cream cheese & buffalo sauce
Seared Beef Slider | \$8 horseradish dijonnaise & caramelized onion
Spicy Korean BBQ Slider | \$8 boursin cheese
Marinated Portabella & Onion Ring Slider | \$6 house made BBQ sauce, battered onion ring, brioche bun vg

## **Tacos**

priced per piece

Tuna Tartare Tostada | \$9 asian slaw, cilantro, crispy wonton

Blackened Shrimp Taco | \$6 remoulade, pickled red onion, cabbage, cilantro, & flour tortilla

Shredded Beef Barbacoa Taco | \$5 pickled red onion, chipotle crema & cilantro Carnitas Taco | \$5 corn salsa, chipotle cream, radish & cilantro

Chicken Taco | \$5 machaca chicken, corn salsa, chipotle cream, radish & cilantro

# **Starter Salads**

## Select One:

Caesar parmesan, rustic crouton, & caesar dressing
Garden Salad romaine, cucumber, cherry tomato, & green goddess dressing
Classic Caprese | +\$2 heirloom tomato, mozzarella, shallot, basil extra virgin olive
oil, villa manodori balsamic

Seasonal Harvest | +\$2 see restaurant dine in menu

# Chicken

Boursin Chicken Breast | \$34 garlic mashed potato, red pepper sauce, herbs & garlic confit

Chicken Piccata | \$34 roasted yukon potato, glazed carrots

Chicken Marsala | \$34 mushroom cream sauce, roasted yukon potato, asparagus

# **Fish**

Blackened Vancouver Salmon | \$33 charred lemon roasted yukon potato, pickled jalapeno, chimichurri

Pan Seared Chilean Sea Bass | \$59 lemon butter sauce, roasted asparagus, risotto Crab Cake & Blackened Prawns | \$45 risotto, asparagus, remoulade



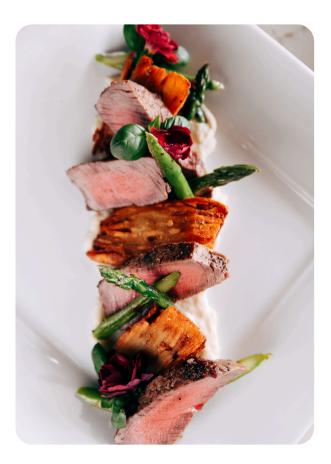
# **Beef**

Marinated Strip Steak | \$48 roasted yukon potato, chimichurri, charred broccolini Pan Seared Top Sirloin | \$40 garlic whipped potato, broccolini, onion marmalade, oyster, mushroom & pearl onion demi

Blueberry Rosemary Steak Florentine | \$56 6 oz filet medallion of beef tenderloin, garlic whipped potatoes, broccolini

Steak Au Pave | \$52 certified angus tenderloin, roasted gold yukon potato, asparagus, garlic creme, demi glace

## **Duet Pricing available upon request**







# **Italian Buffet**

\$45 per person

Antipasto Salad pepperoncini pepper, roasted tomato, feta cheese, roasted asparagus, balsamic vinaigrette Short Rib on Arancini Cake red pepper coulis, basil pesto, broccolini Portobello Raviolis provencal sauce, roasted tomato, lemon compound butter, asparagus, parmesan, EVOO Add protein to Raviolis Roasted Chicken Breast | \$8 Steak Tenderloin | \$11



# **American Classic**

\$35 per person

Bacon Date Bites Appetizer House Salad

#### **Select Two Entrees:**

Aged Cheddar Cheeseburger caramelized onion, special sauce Buffalo Chicken Slider whipped goat cheese, brioche bun, coleslaw Marinated Portabella & Onion Ring Burger Steak Burger cheddar cheese, horseradish, diionnaise **Traditional Accoutrements** 

Chips Cookies & Brownies

# Add Ons

**Chocolate Chip Cookies | \$3 Brownies | \$4** Old Fashioned Corn Bread | \$2

whipped honey butter

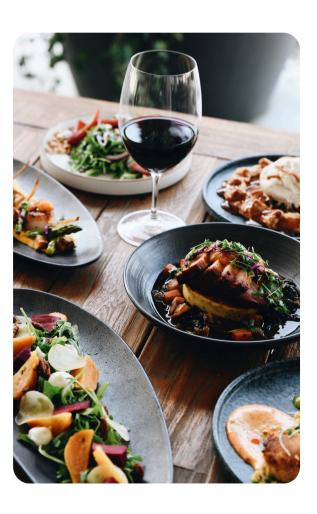


## Southern Buffet

## \$37 per person

Garden Salad cherry tomato, cucumber, red onion, carrot, choice of dressing
Old Fashioned Cornbread cheddar cheese, jalapeno, whipped honey butter
Southern Fried Chicken Breast caramelized onion gravy
Shrimp & Grits holy trinity & pan gravy
Green Bean Casserole mushroom gravy & crispy onion strings
Whipped Yukon Gold Mashed Potatoes butter & sour cream





# **Traditional Buffet**

## \$52 per person

Roasted Strip Loin au jus

Roasted Chicken Breast Marsala mushroom cream sauce
Seasonal Harvest Salad
Roasted Yukon Gold Potatoes garlic & rosemary
Roasted Asparagus sea salt & lemon

# **Elevated Cabo Cantina**

## \$63 per person

Cilantro Lime Rice
Shrimp Ceviche cups with wontons
Pork Belly Tostada pickled slaw
Ancho Chili Glazed Salmon corn salsa
Mini Chicken Flautas avocado creama
Prime Strip Steak with Chimichurri
Traditional & Salsa Verde
Chips
Guacamole

# powered by:

# **Dessert Bar**

Select four from cookies, cupcakes, & bars | \$13 pp

#### **Cookies**

Oatmeal Cream Pie
Confetti Cookie Sandwiches
Coconut Macaroon
Chocolate Chunk
Oatmeal Raisin
Oatmeal Cranberry Chocolate Chip
Peanut Butter
Snickerdoodle

#### **Bars**

Cream Cheese Brownie Bittersweet Brownie

# **Assorted Desserts**

Minimum three dozen per item

## **Dessert Cups**

Chocolate Mousse Strawberry Shortcake Trifle Classic Tiramisu Pots De Creme

#### **Brownie Bites**

Classic Chocolate Raspberry Peanut Butter Chocolate Salted Caramel

# **Platters**

feeds 20 - 25 people per platter

Assorted Cookies & Bar Platter | \$120 Mini Coconut Macaroons | \$50

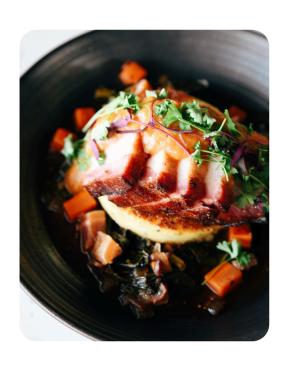
## **Cupcakes**

Vanilla
Chocolate Blackout
Red Velvet
Peanut Butter Chocolate
Raspberry Cream
Cookies and Cream
Chocolate Salted Caramel
Chocolate Raspberry



#### **Tarts**

Chocolate Cream Vanilla Cream Lemon Cream Key Lime Tarts



# **Delivery Fees**

Standard Drop Off | \$50

## **Delivery with Set Up:**

Premium Disposable - Wire | \$85 Premium Delivery & Pickup | \$125 Use our premium chafers & elevated plating stations

## **Delivery Distances**

0-10 Mile Radius | Included 11-25 Mile Radius | \$25 +25 Miles | Calculated by time & fuel

# Services

Professional Servers & Bartenders | \$45 per person per hour

Minimum four hours Buffet/Station - Recommended one server per 40 guests Plated - Recommended one server per 15 guests \*Premium dates subjected to elevated pricing

Private Chef | \$300 Private Sommelier | \$300 Chef Attendant | \$150

Live Mobile Kitchen | \$750 Includes full mobile kitchen fryers, flat top grills, ovens

Large Event & Rental Coordination -Parties of 50+ | \$500

Does not include the cost of rentals



# **Bar Packages**

per person pricing based on four hour package

House Selection Beer & Wine | \$17 Full Bar | \$26

Premium Selection Beer & Wine | \$23 Full Bar | \$32

Non-Alcoholic | \$6 Coca Cola, Diet Coke, Sprite, Coke Zero, Dr. Pepper, Iced Tea & Water Service



# **Beverage Packages**

per person pricing based on four hour package

Elevated Beverage Station | \$5 Regular & Decaf Coffee Hot Tea Orange Juice

Standard Beverage Station | \$3.5 Regular & Decaf Coffee Hot Tea Orange Juice

Fruit Infused Water | \$

Sodas - Assorted Coke Products Sparkling & Still Water Cream & Sugar

Sparkling & Still Water Cream & Sugar Lemons

Does not include taxes, fees, service charges or labor. Pricing above is subject to change. Consumption bar available upon request.

# **Craft & Imported Beers Domestic Beer**

House Selection (Pick 1)

**Boulevard Wheat** 

Dos Equis Stella Artois Blue Moon

Guinness

Premium Selections (Pick 2)

Dos Equis KC Bier Co Dunkel Stella Artois KC Bier Co Hefeweizen

Blue Moon Corona Extra

**Guinness** 

**Boulevard Wheat** 

Wine

House Selection (Pick 3)

Cabernet Sauvignon Pinot Gris

Pinot Noir Sauvignon Blanc

Chardonnay Rose

Premium Selections ( Pick 4)

Cabernet Sauvignon Rose

Pinot Noir Chianti

Chardonnay Chablis

Pinot Gris Pinot Gri

Pinot Gris Pinot Grigio Sauvignon Blanc Prosecco

Liquor

House Selection (Pick 5)

Jim Beam Bourbon Crown Royal

Jack Daniels Whiskey Sauza Silver Tequila
Captain Morgan Rum Sauza Gold Tequila

Seagram's Whiskey Jose Cuervo Silver Tequila

Tito's Vodka Beefeaters Gin

Premium Selection (Pick 5)

Bulleit Bourbon Dewers Scotch

Makers Mark Bourbon Johnny Walker Black Label

Kettle One Vodka Bacardi White Rum

Tanqueray Gin 1800 Tequila

Aviation Gin Don Julio Silver Tequila

Bombay Sapphire Gin

House Selection (Pick 3)

Budweiser Coors Light
Bud Light Busch Light
Miller Lite Michelob Ultra

Premium Selections (Pick 2)

Budweiser Coors Banquet
Bud Light Busch Light
Miller Lite Michelob Ultra

Coors Light



