



Scratch

GOURMET KITCHEN



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 Accoutrements *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

Priced per person - minimum of 25 guests

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, berries, 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 dijonaise & 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*



Includes starter salad - priced per person

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



Includes starter salad - priced per person

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, dijonaise*

Traditional Accoutrements

Chips

Cookies & Brownies

Add Ons

Priced Per Item

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 crema*

Prime Strip Steak with Chimichurri

Traditional & Salsa Verde

Chips

Guacamole

powered by:

Dolce
BAKERY

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

Cupcakes

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

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



Tarts

Chocolate Cream
Vanilla Cream
Lemon Cream
Key Lime Tarts

Platters

feeds 20 - 25 people per platter

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

desserts



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



beverage packages

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

Sodas - Assorted Coke Products

Sparkling & Still Water

Cream & Sugar

Standard Beverage Station | \$3.5

Regular & Decaf Coffee

Hot Tea

Orange Juice

Sparkling & Still Water

Cream & Sugar

Lemons

Fruit Infused Water | \$

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

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

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 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

