



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

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
Smoked Salmon Blini | \$4 herbed cream cheese & fried capers
Ahi Tuna Tartare Wonton | \$3.5 mango df
Hummus on Cucumber | \$3 olive tapenade v,df
Seared Beef Tenderloin Carpaccio | \$6 boursin & horseradish mustard
Compressed Watermelon Bite | \$3.5 feta whip, basil & tajin v,gf

Hot

Bacon Date Bites | \$4.5 goat cheese, pecan & red pepper coulis gf
Roasted Chicken Spiedini | \$4 pomodoro sauce gf
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 & chimichurri df
Italian Meatball | \$4 spicy pomodoro
Brisket Bite | \$5 cream cheese and jalapeno
Bacon Wrapped Shrimp | \$6 bourbon glaze gf,df
Mini Barbacoa Tostada | \$5 pickled red onion, chipotle crema & cilantro
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 ranch dip | \$9

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
Kettle Chips & French Onion Dip | \$4 house made potato chips, caramelized onions
Chips & Salsa | \$6 tortilla chips, house made salsa, guacamole, salsa verde

Sliders

priced per piece

Bacon Cheeseburger | \$6 applewood smoked bacon, caramelized onions, havarti, bread & butter pickle & special sauce

Buffalo Chicken Slider | \$6 cream cheese & buffalo sauce

Beef Tenderloin | \$8 horseradish dijonnaise & caramelized onion

Marinated Portabella & Onion Ring Slider \mid \$6 house made BBQ sauce, battered onion ring, brioche bun vg

Tacos

priced per piece

Tuna Tartare Tostada | \$7 sweet soy glaze, wakame salad, asian slaw, mayo, 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

Carving Station

All carving stations require a chef attendant - priced at market value

Beef Tenderloin *au jus, horseradish crema*Boneless Kansas City Striploin *au jus, horseradish crema*Smoked Pork Loin *sweet & sour shallot agrodolce*

Starter Salads

Select One:

Caesar parmesan, rustic crouton, & avocado 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

Roasted Beets \mid +\$2 arugula, shallot, goat cheese, truffle oil, hazelnut, lemon vinaigrette

Strawberry & Goat Cheese | +\$2 candied pecan, pickled onions, arugula, strawberry viniagrette

Chicken

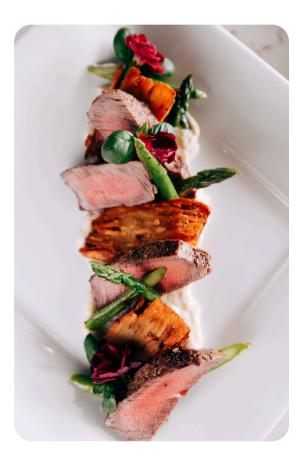
Boursin Chicken Breast | \$34

roasted yukon gold potato, roasted garlic basquaise tomato sauce, herbs & garlic confit Coq Au Vin | \$28 red wine braised thigh, oyster mushrooms, yukon gold mashed potatoes, applewood smoked bacon, red wine demi glace

Southern Fried Chicken Breast | \$32 mashed potato, french green bean almondine, cornbread, pan gravy



Blackened Atlantic Salmon | \$33 charred corn grits, pickled jalapeno, chimichurri
Pan Seared Seabass | \$59 reggiano risotto, braised fennel, spinach, tomatoes, crispy prosciutto, basil pesto
Crab Cake & Blackened Shrimp | \$39 roasted corn polenta, asparagus, remoulade, chimichurri



Beef

Glazed Beef Short Ribs | \$52 white cheddar potato gratin, roasted baby carrots & parsnips, red wine demi-glace

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

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

Steak Au Pave | \$52 certified angus tenderloin, crispy potato pave, asparagus, garlic creme, demi glace

Duet Pricing available upon request







The Shanghai \$27 per person

Vegetable Spring Roll Appetizer Vegetable Lo Mein Noodle Salad Sweet & Sour Chicken Beef with Broccoli White Rice Fortune Cookies

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



Add Ons

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

whipped honey butter

American Classic

\$31 per person

Stuffed Cremini Mushrooms Appetizer House Salad

Select Two Entrees:

Cookies & Brownies

Aged Cheddar Cheeseburger caramelized onion, special sauce
Buffalo Chicken Slider whipped goat cheese, brioche bun, coleslaw
Marinated Portabella & Onion Ring Burger
Filet Mignon Burger cheddar cheese, horseradish, dijonnaise
Traditional Accoutrements
Chips



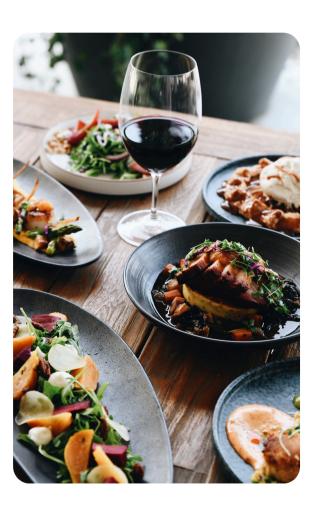
Southern Buffet

\$37 per person

& sour cream

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



Traditional Buffet

\$52 per person

Roasted Strip Loin *au jus*Roasted Chicken Breast Marsala *mushroom cream sauce*

Harvest Salad artisinal greens, feta, pepitas, toasted pecans, dried tart cherry, dried blueberry, sherry viniagrette

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

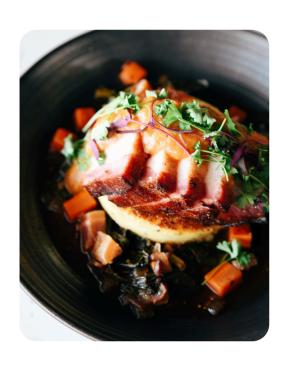
Cupcakes

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



