



Scratch

GOURMET CATERING & EVENTS

Makenzi Rockers

Event Manager



Makenzi Rockers is an accomplished event professional with a proven track record of orchestrating successful events of all scales, from intimate gatherings to large-scale conferences and galas. Known for her meticulous attention to detail and ability to anticipate client needs, Makenzi ensures each event runs seamlessly and leaves a lasting impression. Whether working with corporate clients or private hosts, Makenzi's dedication and industry knowledge have consistently driven her events' success, showcasing her commitment to excel in every project she undertakes.

Grant Ramirez

Catering Chef

Grant Ramirez is a highly skilled and innovative culinary professional with over 24 years of experience in the food industry. Passionate about creating exceptional dining experiences, Chef Ramirez blends classical techniques with modern flavors to craft dishes that are both visually stunning and full of rich, vibrant taste.

Starting their career at Hallbrook Country Club, Chef Ramirez quickly gained recognition for their dedication to quality ingredients, attention to detail, and creative approach to cuisine. With experience across a wide range of culinary environments, from upscale fine dining establishments to fast-casual kitchens, Grant has developed a versatile skill set, excelling in fresh, seasonal recipes that are sure to blow you and your guests away.



Andrew Zink

Catering Chef



A 30 year veteran of culinary experience, Chef Zink is a seasoned professional known for creating unforgettable dining experiences. Specializing in weddings, corporate events, and private celebrations, he crafts custom menus blending timeless techniques with modern trends.

Chef Zink combines quality ingredients, creativity, and attention to detail to ensure every event is extraordinary, from elegant plated dinners to interactive food stations. His passion for food and dedication to excellence have made him a trusted name in the catering industry.



**Private & Social
Events**

Wedding Celebrations

**In-Home Chef & Wine
Dinners**



**Large & Small
Corporate Gatherings**

Holiday Parties

Buffet & Delivery



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

Cookies & Brownies | \$3

Gourmet Sandwich Buffet

Select Two: *House Chips | Coleslaw | Garden Salad*

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 wheat*

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 *rustic croutons*

Chicken Pesto Wrap *grilled chicken, arugula, tomato, mozzarella*

Grilled Veggie Wrap *zucchini, onion, tomato, pepper, greens, balsamic vg*

Priced per person - minimum of 25 guests

Boxed Lunch

Full Sandwiches with Choice of: Chips or Green Salad, served with Cookie

Choice of Two: \$21 | Choice of Three: \$25

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*

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 vinaigrette*

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

Proteins:

Herbed Chicken | \$4

Blackened Chicken | \$4

Seared Salmon | \$7

Pesto Salmon | \$7

Shrimp | \$7

Sliced Steak | \$9

Add On:

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

Whole Fruit \$3 | Fruit Salad \$4 | Cookies & Brownies \$4

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 Watermelon Bite | \$3.5 *goat cheese, tاجin* *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*

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*

Gochujang Glazed Pork Belly | \$5 *sesame seed, cilantro* *gf*

Butternut Squash Tartlet | \$4 *pecan* *v*



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 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*



Beef

Marinated Strip Steak | \$48 *chimichurri*

Pan Seared Top Sirloin | \$40 *onion marmalade, oyster, mushroom & pearl onion demi*

Blueberry Rosemary Steak Florentine | \$56 *6 oz filet medallion of beef tenderloin*

Steak Au Poivre | \$52 *certified angus tenderloin, garlic creme, pearl onion demi glace*

Braised Short Rib | \$58 *red wine demi glace*

Sides: Choice of 2

Vegetables | *broccolini, asparagus, honey glazed carrot*

Starch | *rosemary potato, garlic whipped mashed potatoes*

Duet Pricing available upon request

Includes starter salad - priced per person

plated dinner



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 *provençal 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, dijonnaise*

Traditional Accoutrements

Chips

Cookies & Brownies

Add Ons

Priced Per Item

Chocolate Chip Cookies | \$3

Brownies | \$4

Old Fashioned Corn Bread | \$2

whipped honey butter



Italian Buffet

\$45 per person

Caesar Salad | *parmesan, rustic crouton, & caesar dressing*

Short Rib | *on Arancini Cake red pepper coulis, basil pesto, broccolini*

Grilled Eggplant

Choice of One Pasta:

Portobello Raviolis | *provençal sauce, roasted tomato, lemon compound*

butter, asparagus, parmesan, EVOO

Linguini Provençal | *tomato, broccolini, roasted garlic, shallot, fresh herbs, reggiano, lemon pan sauce*

Butternut Squash Ravioli | *brown butter*

Add protein:

Roasted Chicken Breast | \$11

Flank Steak | \$12.5



Southern Buffet

\$37 Per Person

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, cherry vinaigrette, balsamic vinaigrette*

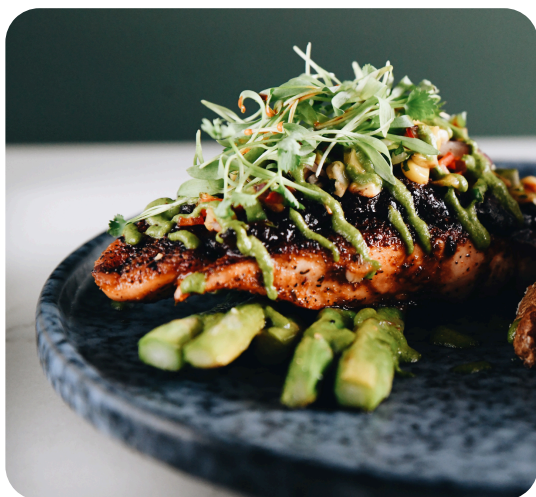
Housemade Biscuits | *whipped honey butter*

Southern Fried Chicken Breast | *caramelized onion gravy*

Green Beans

Whipped Yukon Gold Mashed Potatoes | *butter, sour cream*





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*
Strip Steak with Chimichurri
Traditional & Salsa Verde
Chips
Guacamole

Mexican Buffet

Select One Protein \$22 | Select Two \$28 | Select Three \$34

Spicy Beef Barbacoa
Traditional Pulled Chicken
Carnitas

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



Priced per person - minimum of 25 guests

Large Event Buffet Food Options

Crowd Pleasers Buffet

\$24 per person

Garden Salad
Select 1 Standard Protein
Select 2 Sides
Rolls + Honey Butter

Gourmet Gatherings Buffet

\$30 per person

Garden Salad
Select 2 Standard Proteins
Select 2 Sides
Rolls + Honey Butter

Elite Eats Buffet

\$36 per person

Select 1 Salad
Standard or Premium
Select 2 Standard Proteins
Select 3 Sides
Rolls + Honey Butter

Prime Bites Buffet

\$50 per person

Select 1 Salad
Standard or Premium
Select 2 Proteins
Standard or Premium
Select 3 Sides
Rolls + Honey Butter

Standard Salad

Garden Salad *cherry tomato, cucumber, red onion, carrot, balsamic*

Premium Salads

Caesar Salad | *parmesan, rustic crouton, & caesar dressing*
Seasonal Harvest Salad | *based on seasonal menu, ask your Scratch Catering Representative*

Standard Proteins

Lemon Thyme Chicken | *olive oil, lemon-thyme glaze*
Herb Grilled Chicken Breast | *garlic confit*
Sirloin Medallions | *onion marmalade, pearl onion demi glaze*
Vancouver Salmon | *lemon glaze*

Premium Proteins

Strip Loin | *au jus*
Pan Seared Chilean Sea Bass | *lemon butter sauce*
Roasted Chicken Breast Marsala | *mushroom cream sauce*

Sides

Crispy Smashed Yukon Potatoes
Mashed Potatoes
White Cheddar Mac & Cheese
Green Beans
Broccoli & Cauliflower
Honey Roasted Carrots
Asparagus



Dessert Bar

Minimum 1 Dozen

Cookies \$3

Priced per piece

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Snickerdoodle

White Chocolate Macadamia Nut

Cupcakes \$3

Vanilla or Chocolate Cake

1 Choice of 1 Icing

Vanilla, Chocolate, Oreo, Peanut

Butter, Raspberry

Platters

Classic Tiramisu \$110

Feeds 16-20

Double Chocolate Cake \$85

Feeds 14

German Chocolate Cake \$80

Feeds 14

Lemon Chantilly Cake \$90

Feeds 14

Bites

Mini Strawberry Cheesecake | \$3

Mini Oreo Dream | \$3

Mini Lemon Bar | \$3

Mini Brownies | \$3

Chocolate Mousse Cups | \$4

Assorted Macarons | \$3

Mini Carrot Cake Bites | \$3

Assorted Cake Petit Fours | \$3



Plated Desserts

Creme Brulee \$15 | *Topped with Seasonal Fruit*

Molten Chocolate Cake \$13 | *Topped with Vanilla Ice Cream*

New York Style Cheesecake \$16 | *Topped with Seasonal Fruit*

Apple Crumble \$16 | *Topped with Vanilla Ice Cream*

Key Lime Pie \$15 | *Topped with Blueberry Compote*

Tiramisu \$15 | *Topped with Seasonal Fruit*

Custom Desserts Available

private events



We pride ourselves in redefining the private dining experience with exceptional culinary artistry and impeccable service—all from the comfort of your home. Our team of seasoned chefs, bartenders, and service professionals craft customized menus using the finest ingredients, tailored to your palate and the special occasion.

Whether it's an intimate dinner party or a milestone celebration, let Scratch transform your space into the perfect setting for any occasion.

All menus are customized with one of our chefs and/or catering directors.

From the sizzle and fragrances of preparation to the sparkle of cocktails, we bring restaurant-quality sophistication to your own home. Every detail is meticulously managed: cooking, tableside service, bartending, and spotless cleanup. The result? An unforgettable gathering where the only trace we leave behind is the memory of a meal that delighted every sense.

Private Chef | \$400

Private Sommelier | \$300

Chef Attendant | \$100/hr

Custom cocktails, wine pairings and event design available upon request

Minimum 6 people required

Scratch Gourmet Kitchen is also available to host parties. Consult with your Catering Represent for additional details.



5 Course Wine Paired Dinner for 12 - \$4500

- Private Chef
- Private Sommelier
- Service Staff
- Plateware, Flatware, Crystal Glassware
- Table Setting
- Full Service Setup and Cleaning



Private Wine Tasting - Social or Corporate -\$100 per person

- Private Sommelier
- Service Staff
- Crystal Glassware
- Full Service Setup and Cleaning
- Education and Pairing on Wines

Sample Menu

Scratch
GOURMET KITCHEN
FEBRUARY 4, 2025



**A DINNER WITH
CATE BUCKLEY**

**COLD SMOKED SALMON
CRUDO & 2019 FEATHER**
Wild Vancouver Salmon, Creme Fraiche,
Dill Oil, Caviar, Salmon Chicharron

**RABBIT WELLINGTON &
2018 SEQUEL**
Oyster Mushroom, Puff Pastry,
Cassis Demi, Dijon, Oyster
Mushroom duxelles

**FALL GREENS SALAD &
2018 SAGGI**
Acorn Squash, Pecans, Goat Cheese,
Strawberry Vinaigrette

**SQUID INK RAVIOLIS &
2018 CHESTER KIDDER**
Herb & Goat Cheese, Hazelnut
Gremolata, Local Mushrooms,
Saffron Beurre Blanc

**BRAISED BEEF OSSOBUCCO &
2019 PIROUETTE**
Bone Marrow Butter, Parmesan
Polenta Cake, Roasted Red Pepper

**BLUEBERRY TART &
2019 PEDESTAL**
Graham Cracker, Blueberry Mousse,
Chantilly Cream





Delivery Fees

Standard Drop Off | \$50

Delivery with Set Up:

Premium Disposable - Wire | \$100

Premium Delivery & Pickup | \$150

Use our premium chafers & elevated plating stations

Delivery Distances

0-10 Mile Radius | Included

11-25 Mile Radius | \$30

+25 Miles | Calculated by time & fuel

Services

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

Minimum four hours

Buffet/Station - Recommended 1 server per 40 guests

Plated - Recommended 1 server per 15 guests

**Premium dates subjected to elevated pricing*

Live Mobile Kitchen | \$1000

Includes full mobile kitchen -
fryers, flat top grills, ovens



Packages

Rental Coordination + Set Up: \$500

3 Hours prior to reception start

Rentals ordering, management and logistics (Tabletop only)

Rental Samples used at Menu Tasting

Tear down and clean up of rentals

Day of Coordinator: \$1,250

Available for Day Of

Rental ordering + management

Day of timeline building

Floor plan and seating chart guidance

Management of vendors for day of and be POC for all vendors

Manage arrival times, correct orders upon arrival day of

3 meetings / 2 in person, 1 zoom / First meeting 6 weeks out, Second meeting 4 weeks out, final meeting 1 week before event day



Event Coordination + Design : \$2,000

All day on site + assistant

Rentals ordering, management and logistics (Tabletop and additional if so)

Samples at tasting

Expertly crafted design/mood board

Set up of all rentals (room flip included)

Tear down and clean up of venue

Day of timeline building

Floor plan and seating chart

Confirmation of vendors for day of and POC for all vendors

Final payments, arrival times, correct orders for all vendors

6 meetings / 1st: 3 months out, 2nd: rentals meeting 3rd: 2 months out, 4th:

4 weeks out, 5th: final venue walk through / 6th: 1 week prior

*Custom Event Design and Full Planning Packages are
available upon request*

beverage packages

Bar Packages

per person pricing based on four hour package

House Selection

Beer & Wine | \$17

Full Bar | \$26

**Full bar includes mixers*

Premium Selection

Beer & Wine | \$23

Full Bar | \$32

**Full bar includes mixers*

Non-Alcoholic | \$6

*Coca Cola, Diet Coke, Sprite,
Club Soda, Tonic, Iced Tea &
Water Service*

**Specialty Cocktail | priced per drink
minimum of 20**

Custom Wine Package

**Wine Consultant to prepare and source
custom wine selection paired with menu**



Beverage Packages

per person pricing based on four hour package

Elevated Beverage Station | \$6.5

Regular & Decaf Coffee

Hot Tea

Lemonade

Sodas - Assorted Coke Products

Sparkling & Still Water

Cream & Sugar

Standard Beverage Station | \$5

Regular & Decaf Coffee

Hot Tea

Lemonade

Sparkling & Still Water

Cream & Sugar

Lemons

Fruit Infused Water | \$3

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

Craft Beer

House Selection (Pick 1)

Premium Selection (Pick 2)

Boulevard Wheat

Dos Equis

Blue Moon

Stella Artois

KC Bier Co Dunkel

KC Bier Co Hefeweizen

Domestic Beer

House Selection (Pick 3)

Premium Selection (Pick 2)

Budweiser

Bud Light

Miller Lite

Coors Light

Busch Light

Michelob Ultra



Wine

House Selection (Pick 3)

Cabernet Sauvignon

Pinot Noir

Chardonnay

Pinot Gris

Sauvignon Blanc

Rose

Premium Selections (Pick 4)

Cabernet Sauvignon

Pinot Noir

Chardonnay

Pinot Gris

Sauvignon Blanc

Rose

Pinot Grigio

Prosecco

Liquor

House Selection (Pick 5)

Jim Beam Bourbon

Jack Daniels Whiskey

Tito's Vodka

Beefeater Gin

Captain Morgan Rum

Jose Cuervo Silver Tequila

Premium Selection (Pick 5)

Bulleit Bourbon

Dewers Scotch

Ketel One Vodka

Tanqueray Gin

Don Q Silver Rum

Don Julio Silver Tequila

