



SCRATCH *Kitchen*

APPETIZERS

*Prices below are per person
Mix and match to customize the menu for your event*

GREEN CHILI CHEDDAR DIP & CHIPS \$3.50

Roasted Green Chiles mixed with Cream Cheese, Cheddar Jack Cheese and Roasted Red Peppers

WARM JALAPENO POPPER DIP & CHIPS \$3.50

Jalapenos mixed with Cream Cheese, Mexican Cheese, Green Onion and Crumbled Bacon

MINI PIGS IN A BLANKET \$3.50

Little Smokies wrapped in Pastry Dough with a Mustard Dipping Sauce on the side

MEXICAN CORN DIP & CHIPS \$3.50

Roasted Corn & Green Chiles mixed with Cream Cheese, Onion, Lime, Cilantro & Cotija Cheese

CAPRESE SKEWERS \$4.00

Cherry Tomatoes, Basil Leaves & Fresh Mozzarella drizzled with Balsamic Glaze

ANTIPASTO SKEWERS \$4.00

Greek Olives, Cherry Tomatoes, Salami, Cubed Cheese & Fresh Tortellini Pasta

FRESH FRUIT SKEWERS \$4.00

Assortment of Seasonally Fresh Fruit

QUESO & CHIPS & 3.50

Chile con Queso with Jalapenos, Red Peppers & Green Chiles

COWBOY QUESO & CHIPS & 4.50

Chile con Queso topped with Roasted Corn & Black Beans, Peppers, Onions & 18 Hour Smoked Brisket

FRESH GUACAMOLE & CHIPS \$3.50



Avocados, Jalapenos, Bell Peppers, Diced Onion & Cilantro

SALSA TRIO & CHIPS \$4.50

Salsa Verde, Charred Chipotle Salsa & BBQ Mango Salsa

MEATBALL SLIDERS \$4.00

Italian Meatballs with Marinara & Mozzarella Cheese



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(Continued)

SPINACH ARTICHOKE DIP W/ FRENCH BREAD \$3.50
Spinach, Artichokes, Cream Cheese & a blend of Cheeses served with sliced French Bread

LOADED RED PEPPER HUMMUS W/ PITA CHIPS \$3.75
Roasted Red Pepper Hummus topped with Cucumber, Peppers, Tomatoes, Green Onion, Olives & Parsley

SEASONALLY FRESH CRUDITE PLATTER \$4.00
Assorted Seasonal Vegetables served with Dilly Ranch Dip & Roasted Red Pepper Hummus

BEER CHEESE & PRETZEL BITES \$4.00
Mini Pretzel Bites served with Warm Beer Cheese made with New Belgium Fat Tire Amber Ale & a blend of Cheddar & Romano Cheeses

BRIE W/ RASPBERRY SAUCE IN PHYLLO PASTRY \$4.50
Mini Phyllo Cups with Baked Brie & Raspberry Sauce

MAPLE BACON CRACK IN PHYLLO PASTRY \$4.50
Mini Phyllo Cups baked with Chopped Bacon, Maple Syrup & Brown Sugar

BLT BISCUIT BITES \$4.50
Mini Biscuits with Bacon, Lettuce, Tomato and Black Pepper Aioli

PULLED PORK & PIMENTO CHEESE BISCUIT BITES \$5.00
Mini Biscuits with BBQ Pulled Pork & Southern Style Pimento Cheese

SHRIMP COCKTAIL \$5.50
Jumbo Shrimp served with Cocktail Sauce & Lemon Wedges

BACON WRAPPED SHRIMP \$7.00
Jumbo Shrimp wrapped in Bacon & served warm

CHEESE & FRUIT BOARD \$8.00
Assorted selection of Gourmet Cheese, Fresh & Dried Fruits, Nuts & Crackers

CHARCUTERIE BOARD \$9.00
Assorted Dried Meats, Selection of Gourmet Cheeses, Fresh Fruit, Nuts, Olives & Crackers

* Menu pricing is good through December 31, 2025 *