

Scratch House

CATERING & EVENTS

Menu offerings may rotate seasonally based on availability.

Pricing may change due to market fluctuations.

SERVICE STYLES

Customer Pick Up

Scratch House will package catering order in disposable containers, customer picks up from Scratch House at a predetermined time & date

Delivery

Catered in disposable containers. Scratch House will deliver order for \$35 per 10 miles starting at 13701 Woodway Drive

Staffed Buffet

- Up to 25 guests: \$150
- 26–50 guests: \$200
- 51–75 guests: \$275
- 76–100 guests: \$350
- 100+ guests: custom quote

Service includes up to 2 hours on-site. Additional time billed at \$50/hour per staff member.

Plated

Available as an upgrade to any package.

Plated Service Fee: \$10 per person

Minimum \$300

Includes full table service, coursed meal service, and event staffing.

Client or venue must provide plates, flatware, and glassware.

Service includes up to 3 hours on-site. Additional time billed at \$50/hour per staff member.

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\$13 BOXED LUNCHES

Served with bottled water, chips & cookie

Sandwiches served with mustard & mayo packs

Ham & Swiss Sandwich

Smoked Ham, Swiss, Lettuce & Tomato
on Country Bread

House Salad with Chicken

Romaine, Tomatoes, Shredded Cheese,
Cucumbers and Chicken. Served with
Ranch

Chickpea Wrap

Chickpeas, Garlic, Tahini & Spinach on
a Tortilla

Chicken Pesto Wrap

Smoked Chicken, House Made Pesto &
Romaine on a Spinach Wrap

Turkey Pesto Wrap

Smoked Turkey, Pesto, Parmesan,
Romaine, Tomatoes on Spinach Wrap

Smoked Turkey & Swiss Sandwich

Smoked Turkey, Swiss, Lettuce,
Tomato on Country Bread

\$16 PREMIUM LUNCHES

Chicken Caesar Salad

Grilled Chicken, Lettuce, Parmesan,
Croutons, Caesar Dressing

Chicken Caesar Wrap

Grilled Chicken, Lettuce, Parmesan,
Caesar Dressing in a Tortilla

Smoked Turkey Club Wrap

Smoked Turkey, Bacon, American &
Swiss Cheese & Garlic Aioli in a
Tortilla

Chicken Salad Sandwich

Roasted Chicken, Celery, Onions Mixed
with Aioli on Country Bread

Turkey & Avocado Sandwich

Smoked Turkey, Avocado, Lettuce,
Tomato & Herb Aioli

Pasta Salad

Rotini, Bell Peppers, Cherry Tomatoes,
Cucumbers, Black Olives, Salami,
Italian Dressing and Parmesan

Chicken Bacon Ranch Wrap

Chicken, Bacon, Tomatoes, Romaine &
Ranch on a Tortilla

Chef Salad

Lettuce, Tomatoes, Bacon, Boiled Egg,
Ham, Shredded Cheese, Onions,
Cucumber with Ranch

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\$22 HOT LUNCHES

Served with choice of one main & one side, bottled water

MAINS

Scratch Burger

Hand Pressed Patties, Lettuce, Tomatoes, Onions & Pickles on a House Made Bun

Grilled Chicken Sandwich

Grilled Chicken, Lettuce, Tomato, American Cheese on a House Made Bun

Pulled Pork Sandwich

Slow Cooked Pork, American & Swiss Cheese, Carolina BBQ Sauce on a House Made Bun

Cuban Sandwich

Sliced Ham, Pulled Pork, Swiss Cheese, Dill Pickle & Mustard

Grilled Chicken

Flame-Grilled Chicken Breast

Chicken Spaghetti

Spicy Chicken, Alfredo Sauce, Spaghetti

SIDES

Potato Salad

Creamy Potato Salad with Mustard, Herbs, and Celery

House Salad

Lettuce, Tomatoes, Onions, Shredded Cheese, Croutons with Ranch

Pasta Salad

Rotini, Bell Peppers, Cherry Tomatoes, Cucumbers, Black Olives, Salami, Italian Dressing and Parmesan

Pinto Beans

Tomato Sauce, Onions, Seasoning

Southern Green Beans

Green Beans with Bacon, Onions & Garlic

Mac & Cheese

Cheese Blend, Elbow Noodles

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GRAZING PACKAGES

Modern appetizer and grazing packages perfect for open houses, church events, corporate gatherings, and private parties.

\$20 Classic Grazing Package

- Assorted cheeses
- Assorted charcuterie meat
- Crackers

\$30 Elevated Grazing Package

- Artisan cheeses
- Charcuterie meats
- Crostinis & crackers
- Fresh fruit
- Nuts & olives

\$45 Appetizer Party Package

Choose 5 appetizers

- Mini crab cakes
- Crostinis
- Stuffed mushrooms
- Spinach artichoke dip
- Buffalo chicken dip
- Queso & chips
- Mini sliders
- Meatballs

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STARTERS

All Appetizers are Priced Per Person

\$12 CRUDITES

Served with Chips, Pita or Veggies

Ranch
Queso
Hummus
Salsa
Guacamole
Green Goddess
Bruschetta
Spinach Artichoke

\$8 CROSTINIS

Pear & Goat Cheese Crostinis
Cream Cheese & Berry
Fig, Prosciutto & Arugula
Brie Cheese with Caramelized Pears
Whipped Ricotta with Honey &
Herbs
Classic Bruschetta
Grilled Sweet Onions & Blue Cheese
Whipped Feta & Honey

APPETIZERS

\$8 Stuffed Mushrooms

Button Mushrooms Stuffed with
Ricotta, Cream Cheese, Minced
Veggies & Parmesan

\$8 Stuffed Jalapeños

Cream Cheese & Sausage Stuffed
Jalapeño wrapped in Bacon

\$8 Shrimp Cocktail

Poached & Chilled Jumbo Shrimp,
Served with Cocktail Sauce

\$10 Antipasto Skewers

Salami, Provolone, Artichoke, Black
Olives & Cherry Tomatoes. Drizzled
with Italian Seasoned Olive Oil

\$6 Bacon Wrapped Stuffed Dates

Dates stuffed with Goat Cheese,
Wrapped in Bacon served with
Chipotle Aioli

\$7 Beef Teriyaki Skewers

Smokey Grilled Strip Steak Marinated
in Savory-Sweet Teriyaki Sauce

\$12 Mini Crab Cakes

Bite-Sized Crab Cakes with Premium
Crab

\$6 Meatballs

House Made Meatballs served with
Choice of Marinara, BBQ or Creamy
Chipotle

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ENTREES

\$12 Tuscan Chicken

Chicken Breast, Creamy Tuscan Sauce with Spinach & Sun-dried Tomatoes

\$10 Butter Chicken

Mildly Spiced, Grilled Chicken in a Fragrant, Buttery Tomato Sauce

\$15 Mediterranean Chicken

Roasted Chicken Thighs with Artichoke Hearts, Rustic Potatoes, and Sun-Dried Tomatoes

\$11 Parmesan Crusted Chicken

Chicken Breast Coated in Parmesan and Herb Crust

\$27 Braised Beef Ribs

Slow-Smoked Beef Ribs Seasoned with House Spices

\$18 Beef Bourguignon

A Traditional French Braised Beef Stew with Red Wine Carrots, Onions, and Herbs and Savory Sauce

\$17 Steak Tips in Gravy

Seared Steak Tips Simmered in a Savory Garlic and Herb Gravy

\$16 Beef Curry

Slow-Braised Beef in a Spiced Curry Sauce with Garlic, Ginger, and Aromatic Herbs.

\$16 Pulled Pork

Slow Roasted Pork Tossed in Carolina Gold BBQ

\$16 Bone in Pork Chops

Thick Cut Bone In Pork Chop Grilled with Savory Glaze

\$26 Pork Ribs

Slow-Smoked Pork Ribs Coated in House Spices

\$20 Char Sui

Cantonese-Style Pork Shoulder, Slow-Roasted with Honey-Hoisin Marinade

\$30 Grilled Lobster

Grilled Lobster Tail Brushed with Garlic Butter and Finished with Fresh Lemon.

\$17 Grilled or Baked Salmon

Fresh Salmon Seasoned with Garlic and Herbs, Baked or Grilled and Finished with Lemon and Herb Butter.

\$16 Shrimp Fried Rice

Fried rice with Shrimp, Eggs, Vegetables, and Savory Soy Sauce

\$25 Seared Ahi Tuna

Sushi-grade Ahi Tuna Lightly Seared and Sliced, Finished with Sesame and a Light Soy Glaze.

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PASTA

\$18 Shrimp Scampi

Shrimp sautéed in garlic butter with lemon and herbs. Served with Fettuccine

\$27 Lobster Risotto

Slow-stirred arborio rice finished with butter, herbs, and sweet lobster in a rich, creamy risotto

\$12 Pesto Pasta

Penne, Basil Pesto, Chicken, Parmesan

\$13 Chicken Spaghetti

Chicken and spaghetti tossed in a creamy, cheesy sauce with savory herbs

\$18 Sausage & Beef Lasagna

Layered pasta with Italian sausage, seasoned beef, rich tomato Sauce, Ricotta and Mozzarella

\$17 Truffle Tagliatelle

Tagliatelle pasta tossed in a creamy truffle sauce with parmesan.

\$16 Spaghetti Bolognese

Classic spaghetti tossed in a rich, slow-simmered beef sauce with tomatoes, garlic, and herbs

\$17 Italian Wedding Soup

Traditional Italian soup with meatballs, pasta, and fresh greens in a savory broth.

GARDEN & PLANT BASED

\$17 Roasted Vegetarian Lasagna

Layers of roasted vegetables, ricotta, mozzarella, and marinara baked

☺ \$15 Thai Coconut Vegetable Curry

Seasonal vegetables simmered in coconut curry sauce with ginger, garlic, and lime.

\$12 Sweet Potato & Black Bean Enchiladas

Roasted sweet potatoes and black beans wrapped in tortillas and baked with enchilada sauce and cheese.

☺ \$11 Vegetable Fried Rice

Wok-fried rice with vegetables, garlic, ginger, and soy.

\$15 Smoked Portobello Mushroom

Wood-smoked portobello mushrooms finished with garlic herb butter.

☺ \$18 Charred Cauliflower with Chimichurri

Thick roasted cauliflower finished with bright herb chimichurri and citrus.

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\$6 SALADS

Classic Caesar

Romaine, Parmesan, Crutons, Caesar Dressing

House Salad

Lettuce, Tomatoes, Onions, Cucumbers, Shredded Cheese & Crutons with Ranch

Spinach Salad

Fresh spinach with strawberries, candied pecans, and goat cheese with balsamic vinaigrette

Southwest Salad

Mixed greens with corn, black beans, tomatoes, and tortilla strips with cilantro lime dressing.

Broccoli Salad

Fresh broccoli with bacon, cheddar, and creamy dressing.

Greek Salad

Tomatoes, cucumbers, olives, red onions, and feta with lemon herb vinaigrette.

\$7 POTATOES

Mashed Potatoes
Roasted Sweet Potatoes
Herb Roasted Potatoes
Garlic Parmesan Potatoes
Scalloped Potatoes

\$6 RICE

Spanish Rice
Cilantro Lime Rice
Orzo
Couscous
Parmesan Polenta

\$7 VEGETABLES

Southern Green Beans
Roasted Seasonal Vegetables
Brussel Sprouts
Honey Glazed Carrots
Roasted Broccoli

\$10 PREMIUM

Mushroom Rice Pilaf
Saffron Rice
Truffle Parmesan Risotto
Wild Mushroom Risotto
Coconut Jasmine Rice

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DESSERTS

\$8 Bread Pudding

Traditional Southern-Style Custard
Coated Brioche with Raisins &
Cinnamon with Bourbon Caramel
Drizzle

\$3.50 Cupcakes

- Lemon Crème
- Chocolate
- Vanilla
- Strawberry

\$6 Texas Sheet Cake

Rich Chocolate Cake with Fudge
Frosting.
Optionally Topped with Candied
Walnuts

\$2.50 Cookies

- Chocolate Chip
- Dark Chocolate Cherry
- Lemon Lavender
- Double Chocolate
- Peanut Butter

\$8 Chocolate Mousse

French-Style Silky Dark Chocolate
Mousse with Fresh Whipped Cream &
Chocolate Shavings

\$4 Brownies

- Classic
- Molé
- Coffee
- Peanut Butter

\$10 Cheesecake

Choice of Classic, Turtle or Mixed
Berry

\$6 Tarts

- Lemon Creme
- Bourbon Pecan
- Chocolate
- Custard & Berry

\$11 Tiramisu

Layers of coffee-soaked ladyfingers
and creamy mascarpone cheese,
topped with cocoa powder

\$10 Mini Dessert Assortment

- Choice of 3 tarts, cookies or
brownies

\$6 Fruit Cobbler

Choice of Peach, Blackberry, Mixed
Berry

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EXPERIENCES

Chef-attended features designed to create a memorable, elevated dining experience.

\$22 Oyster Raw Bar *by request*

Fresh oysters served on ice with traditional accompaniments including mignonette, cocktail sauce, and lemon.

Chef Carving Experience *Pricing upon Request*

Chef-carved selections such as prime rib, smoked brisket, or roasted turkey served with house sauces and accompaniments.

\$32 Beef Wellington

Chef-carved beef tenderloin wrapped in puff pastry with mushroom duxelles, served with red wine sauce.

\$13 Bananas Foster

Warm bananas sautéed in brown sugar, butter, and rum, flambéed and served over vanilla ice cream.

\$12 Creme Brûlée

Classic vanilla custard finished with caramelized sugar, torched fresh for each guest.

\$30 Sushi Raw Bar *by request*

Assorted fresh sushi and sashimi prepared by chefs with traditional accompaniments.

STATIONS

Stations are designed to be selected alongside entrée service or as part of a customized dining experience.

\$12 Smores Bar

Graham Crackers, Marshmallows,
Chocolate

\$17 Slider Bar

Mini sandwiches with a selection of proteins, cheeses, and house toppings.

\$16 Pasta Bar

Choice of two pastas and sauces with seasonal vegetables and proteins.

\$13 Baked Potato Bar

Fluffy baked potatoes served with butter, sour cream, cheese, bacon, and classic toppings

\$14 Mac & Cheese Bar

Creamy macaroni and cheese served with a variety of toppings including bacon, herbs, and roasted vegetables.

\$17 Taco Bar

Build-your-own tacos with seasoned meats, fresh toppings, tortillas, and house salsas.

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PACKAGES

\$43 Chef's Signature Package

- Prime Rib (Carving Station)
- Chicken Piccata
- Garlic Mashed Potatoes
- Honey Glazed Carrots
- Seasonal Salad
- Bread Service
- Crème Brûlée Station

\$33 Coastal

- Baked Salmon
- Lemon Herb Chicken
- Orzo
- Roasted Vegetables
- House Salad
- Bread Service
- Cheesecake

\$31 Modern

- Beef Bourguignon
- Herb Roasted Chicken
- Garlic Mashed Potatoes
- Buttered Green Beans
- Seasonal Salad
- Bread Service
- Bread Pudding

\$28 Classic Southern

- Herb Roasted Chicken
- Creamy Mashed Potatoes
- Honey Glazed Carrots
- House Salad
- Rolls

\$27 Classic Italian

- Chicken Parmesan
- Penne with Marinara
- Garlic Green Beans
- Ceasar Salad
- Garlic Bread

\$40 Texas Tailgate Package

Mains (Choose 2)

- Brisket Sliders
- Pulled Pork Sliders
- BBQ Chicken Sliders
- Smoked Sausage Bites

Sides (Choose 3)

- Loaded Mac & Cheese
- Potato Salad
- Baked Beans
- Street Corn Salad
- Coleslaw

Game Day Add-Ons

- Wings – \$14 per dozen
- Queso & Chips – \$35
- Guacamole & Chips – \$40
- Buffalo Chicken Dip – \$40
- Spinach Artichoke Dip – \$40
- Loaded Nachos Tray – \$45

Dessert Add-Ons

- Cookies – \$18 per dozen
- Brownies – \$20 per dozen
- Dessert Tray – \$45

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BRUNCH PACKAGES

Fresh, easy breakfast catering for meetings, churches, offices, and events.

\$20 Continental Breakfast Package

- Assorted Pastries
- Yogurt Parfaits
- Fresh Fruit
- Butter and Jam

\$18 Texas Breakfast Taco Package

- 2 Breakfast Tacos per person
- Salsa
- Breakfast Potatoes
- Fresh Fruit
- Taco Options: Bacon, Sausage, Potato, Chorizo, Veggie

\$30 Quiche Package

- Breakfast Potatoes or Hashbrown Casserole
- Fresh Fruit
- Pastries
- Quiche options: Spinach, Lorraine, Ham, Bacon, Sausage, Veggie

\$16 Boxed Breakfast Option

- 1 Pastry
- Yogurt Parfait
- Fresh Fruit
- Individually packaged

Drink Add-Ons

- Coffee (serves 10–12) – \$25
- Bottled water – \$1.50 each

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