

The logo for Scratch Gourmet Catering & Events is a dark green circle with the word "Scratch" in a large, elegant, orange script font. Below it, in a smaller, white, sans-serif font, are the words "GOURMET CATERING & EVENTS". The background of the entire page is a warm, orange-toned flat-lay photograph of Thanksgiving food items, including turkey legs, cranberry sauce, stuffing, and various vegetables.

Scratch

GOURMET CATERING & EVENTS

# Thanksgiving To-Go

Spend more time with family and less time  
cooking

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**Thanksgiving Package: \$375**

***Serves: 10 - 12***

Carved Roasted Turkey Breast w/ Turkey Gravy

Mashed Potatoes

Sausage Stuffing

Green Bean Casserole with Crispy Onions

Candied Yams

Fresh Cranberry Sauce

Harvest Salad with Balsamic

Rolls and Honey Butter

Pumpkin Pie

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**ORDER HERE:**

**[ScratchGourmetCatering.com/menu](https://ScratchGourmetCatering.com/menu)**



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## **Individual Boxed Meal: \$35**

Carved Roasted Turkey Breast w/ Turkey Gravy  
Mashed Potatoes  
Sausage Stuffing  
Green Bean Casserole with Crispy Onions  
Candied Yams  
Fresh Cranberry Sauce  
Harvest Salad with Balsamic  
Roll and Honey Butter  
Pice of Pumpkin Pie

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## **D E S S E R T S**

9 " Pumpkin Pie: \$35  
9 " Pecan Pie: \$35  
Individual Chocolate Chip Cookie: \$3

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## **A D D I T I O N A L P L A T T E R**

Traditional Shrimp Cocktail (50 pc): \$90  
Charcuterie (feeds 10 people): \$120  
Crudite with Creamy Spinach &  
Ranch Dip (feeds 10 people): \$65

*\*Order any 5 items above and receive a 10% off discount on your entire order.*

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# Thanksgiving

DINNER TO-GO

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We'll handle the rest. Just tell them you  
cooked it from Scratch.

To order online visit:

**[ScratchGourmetCatering.com/menu](https://ScratchGourmetCatering.com/menu)**

Orders are due by Thursday, November 19<sup>th</sup> 12pm

Cold pickup with reheating instructions available: Tuesday,  
November 24<sup>th</sup> from 2 pm to 7 pm & Wednesday,  
November 25<sup>th</sup> from 10 am to 7 pm.

We will be closed on Thanksgiving Day, cooking up a  
special menu with our families!

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For more info, contact us at: 913.296.7000 | [scratch@wildcathospitality.com](mailto:scratch@wildcathospitality.com)

3008 S. 44<sup>th</sup> St. Kansas City, KS 66106

**[ScratchGourmetCatering.com/menu](https://ScratchGourmetCatering.com/menu)**



The logo for Scratch Gourmet Catering & Events is a dark green circle with the word "Scratch" in a gold, cursive script. Below it, the words "GOURMET CATERING & EVENTS" are written in a smaller, gold, sans-serif font. The background of the entire page is a warm, orange-brown color with a top-down view of various Thanksgiving ingredients and dishes, including pumpkins, gourds, cinnamon sticks, star anise, citrus slices, and small bowls of food.

Scratch

GOURMET CATERING & EVENTS

## Thanksgiving Heating Instructions

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### Preheat Oven to 350

\*Times are projected for a Conventional Oven, without a fan.  
Convection Ovens will be faster, with a fan

**Turkey Breast** - Heat Covered for 25-30 Minutes

**Turkey Gravy** - Heat in a Saucepan over Medium Heat  
on the stovetop, stir occasionally and scraping the  
bottom

**Mashed Potatoes** - Heat Covered for 30-35 minutes

**Sausage Stuffing** - Heat Uncovered for 20-25 minutes

**Green Bean Casserole** - Heat Covered for 15 minutes,  
uncover and heat for an additional 10 minutes

**Candied Yams** - Heat Covered for 15 minutes,  
uncover and heat an additional 10 minutes

**Rolls** - Heat for 5 Minutes, uncovered. Remove butter