



SCRATCH KITCHEN

SAMPLE MENU ONE

Sometimes brides and grooms have a hard time compromising on what to serve at their wedding. (We're often the referees.) This couple (close personal friends of ours) were really at an impasse... so I decided to create a Bride's Buffet and a Groom's Buffet. I often try to throw the groom an extra bone (because he can often be overlooked in the planning.) For this brunch, the groom wasn't keen on a wedding cake. But really loves Freshly Baked Krispy Kreme Doughnuts. The answer? A tower of Krispy Kreme's with Cold Milk "shots," of course. (Event at The Wickliffe House/ Sunday brunch.)

From the Bar

Fresh Squeezed Orange Juice

Proseco

Champagne Cocktails

(French Pear, Raspberry Limone, and Classic Bellini)

Fat & Juicy Bloody Mary's

Dirty Blood Mary's

Bride's Brunch Table

Lump Crab Cocktail served in mismatched crystal stemware with Green Goddess Dressing & Butter Lettuce

Teeny-Tiny Buttermilk Pancakes with Maple Syrup, Chambord Whipped Cream, Stone Fruit Compote & Honey Cardamon Sauce

Petite Quail Egg Benny's with Rock Shrimp Cakes and Meyer Lemon Hollandaise

English Cucumber Tea Sandwiches on Vintage China Plates

Groom's Brunch Table

Cast Iron Roasted Stoneground Grits with Tobacco Fried Leeks

Brown Butter Scrambled Eggs with Smoked English Cheddar

Tower of Benton's Smoked Bacon

Butcher's Board with Artisanal Sausages, Country Pate, Pommeray Mustard and Pumpernickel Baguette

Coffee & Doughnuts Bar

King Bean Coffee

Baileys, Kahlua, & Godiva Liqueurs

Whipped Cream, Shaved Chocolate, Rock Candy Swizzles, & Cinnamon Sticks

Krispy Kreme Doughnuts

Short Shots of Chilled Whole Milk