



scratch.

DOUGHNUTS + BAKEHOUSE

EST. 2013

CATERING ORDER GUIDE
2025



ABOUT US

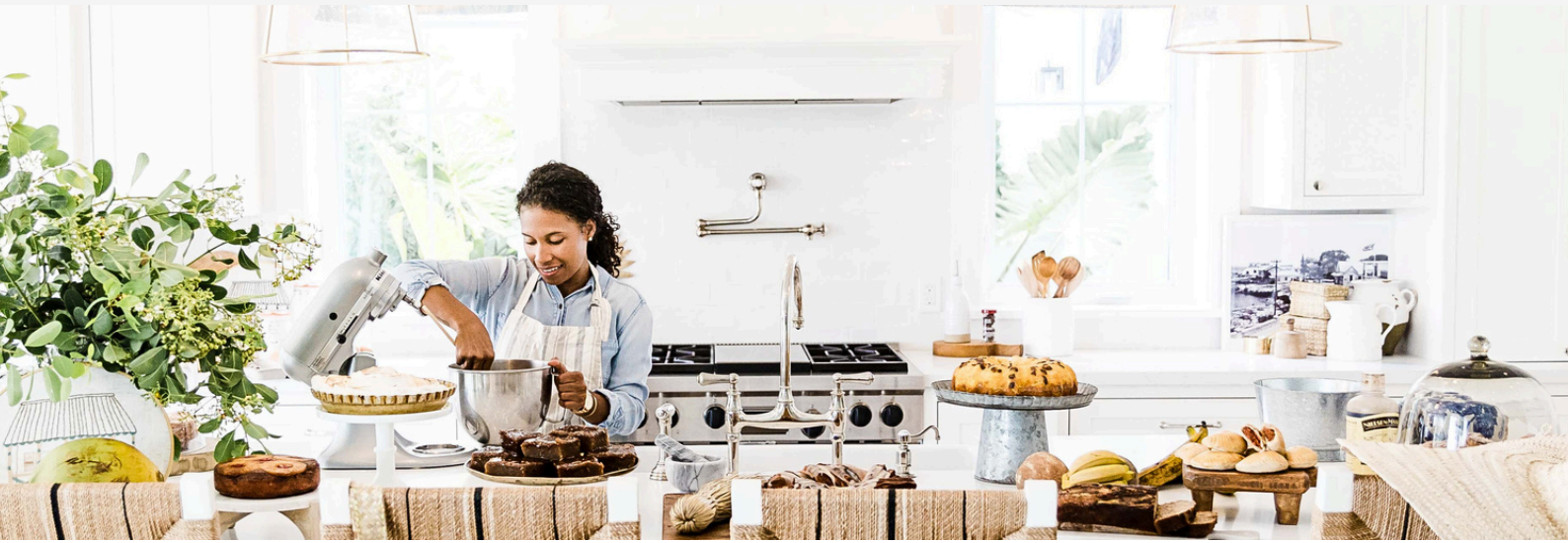
Our bakery is a celebration of Cayman culture, blending tradition with a modern twist. Our desserts and pastries are created with a Caymanian perspective to hone in on our culture and heritage, ensuring that the space, our products and values honour old Caymanian traditions with a modern approach. We wholeheartedly believe in hand-crafting real food from scratch, hence our name. Every dough, every batter, every glaze, every frosting and every filling. Our purpose is to provide delicious desserts made with the most natural ingredients possible without having to compromise taste or appearance. We believe in sourcing our ingredients locally, wherever possible, and collaborating with other local businesses to support one another. We believe in batch production so that the product we offer you is always as fresh as we can make it. We believe in using real ingredients to produce whole foods. Not only because they are better for us, even when we're eating a dessert or pastry. They simply taste better.

THANK YOU

We are excited to be a part of your event - whether it be for a meeting or work function or in honour of a special birthday or wedding.

Please let us know if you have any questions.





CATERING PACKAGES

BASIC CATERING

Our 'Basic Catering' option provides a convenient catering service designed for easy pickup at any of our bakery during regular operating hours. Additionally, and when possible, we offer delivery for large catering orders for a \$5.00 CI delivery fee (island-wide).

With our 'Basic Catering' package, you only pay for the specific quantity of items desired for your event, without incurring additional charges for labor or setup. Choose from the desserts listed in our catering guide.

For catering orders, our doughnuts and pastries are packed in half-dozen/dozen sized boxes, included in the pricing. If preferred, individual boxing of doughnuts is available for an additional fee per box.

BESPOKE CATERING (72 hours notice minimum)

Perfect for office meetings and small events, packages that include baked goods and beverages curated specifically for an office setting - let us know how we can assist!

FULL-SERVICE CATERING (2 weeks notice minimum)

Our dessert station setup is ideal for customers seeking tailored customisation and assistance with their catering orders. This option includes comprehensive services priced at \$350, encompassing delivery, setup, takedown, provision of one staff member for up to 4 hours, a 6-foot table display, dessert stands and decorative elements. Please note that this fee is separate from the cost of the selected desserts.

DOUGHNUTS

pricing - regular | mini / *rotating flavours

OG Glazed	4.50 2.50
Yeast-raised brioche doughnut dipped in our original glaze	
Local Cassava Cake	4.95 2.95
Yeast-raised doughnut with Scratch's Caymanian cassava cake filling + dipped in brown butter glaze	
Oatmeal Crack Pie	4.95 2.95
Yeast-raised brioche doughnut, double milk glaze, vanilla frosting, oat cookie crumb, salted caramel	
Mama's Lemon Meringue Pie*	4.75 2.75
Yeast-raised brioche doughnut, lemon curd filling, double milk glaze, toasted meringue, vanilla cookie crumb - inspired by an old Caymanian family recipe	
Carrot Cake*	4.75 2.75
Yeast-raised brioche doughnut, cream cheese frosting, graham & carrot cake crumble (nut-free)	
Chocolate Glazed*	4.50 2.50
Yeast-raised brioche doughnut, 60% dark chocolate glaze + sprinkle of cocoa powder	
Birthday Cake	4.50 2.50
Yeast-raised brioche doughnut, double milk glaze, confetti crumb	
Berry Cheesecake	4.95 2.95
Yeast-raised brioche doughnut, mixed berry filling, cream cheese frosting, graham crumble	
Littles (per 1/2 dozen)	5.00
Yeast-raised brioche doughnut holes, dipped in OG glaze or tossed in cinnamon sugar	

BAKED GOODS

Cruffins	5.50
Flaky-buttery pastry with laminated layers, tossed in vanilla bean sugar	
Cinnamon Scrolls	5.00
Pillow-y soft and super cinnamon-y. Smothered in our signature orange and vanilla bean glaze	

CAKE

Basque Cheesecake 8"	45.20
Creamy vanilla bean Basque-style burnt cheesecake with graham cookie crumb base	
Basque Cheesecake - Slice	5.65
Creamy vanilla bean Basque-style burnt cheesecake with graham cookie crumb base - by the slice	

*We are not a nut or gluten free facility. All of our doughnuts and baked goods are prepared in the same workspace.

All prices are in KYD

C O F F E E

Brewed Coffee	12oz	4.50
Cold Brew	12oz iced	5.00
Extra Vanilla Bean Syrup		0.50
Extra Caramel Syrup		0.50
Extra Whole Milk / Skim Milk / Cream		0.50
Extra Oat Milk/Almond Milk		0.75

T E A

Beloved Isles Cayman	12oz	3.50
Green tea, organic rose petals, organic calendula petals, natural passion fruit, and mango flavors		
Lemongrass/Fevergrass	12oz	3.50
Oolong tea, 100% organic lemongrass, and pure essential oil of bergamot		
Hibiscus Vanilla Delight	12oz	3.50
100% organic rosehips & organic hibiscus, rooibos, dried apple, vanilla chips, 100% organic schizandra berries, chocolate, natural vanilla & berry flavour, pure essential oil of orange & mango CAFFEINE FREE		
Peppermint	12oz	3.50
100% organic peppermint CAFFEINE FREE		
Extra Tea Bag		0.75

S P E C I A L T Y D R I N K S

Matcha Latte	12oz iced	5.50
Creamy, gently sweetened, earthy - with your milk of choice (whole, skim, cream or oat milk)		
Hibiscus Milk Tea	12oz iced	4.50
Fruity & Creamy. Sweetened with our vanilla bean syrup and made with your milk of choice		

D R I N K S

Bottled Water	1.50
Olipop	4.00
Naturally refreshing soda alternative crafted with prebiotics, plant fibers, and botanicals various flavours	
Cayman “Swanky” Lemonade 12oz	4.50
Housemade traditional Cayman lemonade made with limes and brown sugar	
Cayman “Swanky” Lemonade 1 gallon	12.30
Housemade traditional Cayman lemonade made with limes and brown sugar	

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ORDER INFORMATION

Allergies or Ingredient Sensitivities

Scratch is not a nut/gluten free facility, however we do try to ensure there is as little contamination as possible; please do let us know of any allergies so that we may take the necessary precautions. All of our doughnuts, scrolls and cruffins currently contain wheat, dairy and eggs and cannot be made free of any of these ingredients.

Cake Storage + Fresh Florals

Please note that our cakes do not do well when kept out of refrigeration for a prolonged period of time. It is recommended that your cake is either kept refrigerated on site and set up about 30-45 minutes prior to cake cutting/consumption or delivered just beforehand. Please note, our florals are decorative and not edible.

Dessert Display + Shelf-Life

Our doughnuts can be displayed at events for a few hours at a time. However, please note that our doughnuts do not do well when displayed in direct sunlight or high heat - the toppings and glazes will melt. Our doughnuts have a recommended shelf-life of 18 - 20 hours and are always best if consumed on the day they are made. Please keep them stored in their boxes with the lid secured until ready to consume. If interested in displaying our doughnuts at your event, please let us know and we can discuss stand/display options.

*It is recommended that only fresh dessert items are displayed for your event.

Changes to Confirmed Orders

All sales for orders of 3 dozen items or less is final. Changes to orders will not be accepted with less than 72 hours notice. If you have ordered 4 dozen items or more and need to change the date or cancel, we can offer a credit voucher if notified within 72 hours of the original date.

Ordering

Demand for our products is high. For this reason we suggest to allow as much time as possible to avoid disappointment. We require payment in full to finalise and confirm your order. Prices are subject to change until paid for.

ORDER INFORMATION

Collection + Delivery

Items be collected in-store within normal business hours. For deliveries – please let us know what time you will be need your order to be delivered and we will schedule the delivery based on your needs. Delivery cost is \$5.00 CI for any order. Please note we require a contact number for someone at the delivery location.

Payment

In the case of ALL wedding cake orders or orders over \$100.00 CI, a 50% deposit is required to secure your date and the items included in the order. The balance of your order must be paid in the 2 weeks prior to the date of your wedding. All wedding cake orders will require a completed and signed Wedding Cake Contract (this will be sent to you upon confirmation of your order).

Payments can be made via online bank transfer or in store in cash or debit/credit. Do take into consideration your domestic banking's policies when paying. Banking details can be found at the bottom of your invoice.

Weather

We are not responsible for any conditions that would affect the quality of your cake or desserts such as rain, wind, heat etc. We do not provide refunds or offer date reschedules in case of bad weather on the date of your booking. In the event of rain, it is your responsibility to make an alternate arrangement. We strongly encourage having a wet weather plan in place.

Accidental Loss

In the case of an unavoidable occurrence, such as a car accident or poor road conditions during delivery, Scratch Ltd. cannot be held liable for more than the price of the items on your order invoice.

Storage + Refrigeration

ALL of Scratch's cakes require refrigeration prior to the cake cutting as they are made with 100% buttercream – please ensure that your venue has a refrigerated facility (walk-in cooler or fridge) available (please note that a wine room or room with cold air conditioning is not satisfactory).

Cake + Dessert Display

It is customary for us to set-up dessert items upon delivery. Please note that we will always advise the best circumstances possible – this may or may not include having your items delivered as close to the time they are needed as possible or for them to be kept refrigerated prior to set up. Our dessert items do not do well when exposed to heat for prolonged periods – glazes will shift and buttercreams will melt. For cakes, we recommend keeping them on display for no more than 1-2 hours prior to cake cutting/consumption depending on weather and temperature.



ORDER INFORMATION

Cancellation Policy

If your order is cancelled 3-4 weeks out from your event date, you will receive a full refund minus a \$150 CI non-refundable deposit. If your order is cancelled 2 weeks out from your event date, you will forfeit your 50% deposit.

Rental Items

All rental items will be for a three (3) day period. The day of the event and up to two (2) days after. A late fee of \$30.00 per day will be imposed for each day the item(s) are late. Should any parts be not returned or damaged in any way, the renter will be responsible for the cost of replacing the entire item. Scratch Ltd. will provide a list of all items rented. The collection of these goods will be arranged prior to the date of your event.

For more frequently asked questions please visit our website's FAQ page or contact us!

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