

BREAKFAST MENU

PACKAGES

CONTINENTAL \$10 PP

Assorted pastries & muffins, mini croissants with butter, assorted jams & fresh fruit

TRADITIONAL \$12.5 PP

Scrambled eggs, crispy bacon OR sausage, rustic potato hash browns, buttermilk biscuits with butter & assorted jams

BUILD YOUR OWN BREAKFAST TACOS \$14 PP

Flour tortillas, scrambled eggs with peppers & onions, chorizo, charro beans, shredded cheese, sour cream & seasonal salsa

TIN SIGNATURE \$13 PP

Roasted sweet potato hash with chipotle aioli, chili-honey roasted bacon, scrambled eggs with goat cheese, spinach & scallions. Mini croissants with honey cinnamon butter

All orders include disposable chafers & sternos (if needed), disposable dishes, serving bowls/platters, plates, napkins, plastic flatware & serving utensils.

Minimum of 15 people - 48 hour notice requested, 20% express fee for events booked within 48 hours.

*Delivery inside I-485 - \$25.00
 Outside of I-485 additional travel fees may apply*

20% service fee applied to all catered events

À LA CARTE

ASSORTED PASTRIES & MUFFINS \$3.75 PP

BUTTERMILK BISCUITS \$3.50 PP

SCRAMBLED EGGS \$5.50 PP

**CHILI HONEY ROASTED
 BACON \$5.00 PP**

CRISPY BACON \$3.75 PP

SAUSAGE \$4.50 PP

SEASONAL FRUIT PLATTER \$4.50 PP

BEVERAGES

Ice included with all cold beverages

**TIN SIGNATURE
 BLEND COFFEE \$2 PP**

DECAF COFFEE \$2 PP

ASSORTED JUICES \$2 PP

BOTTLED WATER \$1.75 PP

ASSORTED SODAS \$1.75 PP

**SWEET & UNSWEET TEA
 \$8/GALLON**

**includes sweeteners, stirrers & lemons*

LEMONADE \$8/GALLON
 1 gallon serves ~10 guests