

# Appetizers

Delicious appetizers are the perfect precursor to a meal. We have a variety of appetizers to choose from that range from small bites to sliders. We recommend 2-3 appetizers for a standard cocktail hour.

The following pages contain our appetizer offerings. The prices you see listed include disposable tabletop & buffet items. Upscale tabletop & buffet items are available to rent. For examples of disposable vs upscale please refer to page 22.

# Appetizers

These items are priced 2 per person. 4 dozen minimum per item.  
+\$2/person for any appetizer to be passed up to 1 hour

## CREMINI MUSHROOM CAP

Choice of filling:  
chorizo, kale & gouda (gf) or  
asparagus risotto \$5.50pp (gf, v)

## STUFFED JALAPEÑOS

Choice of filling:  
chorizo & pimento cheese (gf) or  
elote corn medley \$5.50pp (gf, v)

## CAPRESE CROSTINI

Mozzarella, tomato, sunflower basil  
pesto & balsamic glaze \$5.50pp (v)

## SEARED STEAK CROSTINI

Seared steak, caramelized onion jam  
& bleu cheese crumbles \$7pp

## 5-SPICE PORK MEATBALLS

Hoisin glaze & sesame seeds \$5.50pp

## LAMB MEATBALL

Seasoned lamb meat, goat cheese  
& spiced grape preserves \$5.50pp

## LOW-COUNTRY CRAB CAKES

Roasted red pepper and  
caper aioli \$5.50pp

## DEVILED EGG DUO

Includes following fillings:  
Spicy Sriracha (gf, v)  
Cheddar & candied bacon (gf)  
\$5.50pp

## GYRO SKEWER

Marinated chicken, roasted tomato,  
grilled zucchini, feta cheese &  
tzatziki sauce \$5.50pp (gf)

## SWEET CHILI SHRIMP SKEWER

Sauteed shrimp, sweet & tangy  
chili sauce \$6pp (gf)

## CAJUN SHRIMP SKEWER

Shrimp, andouille sausage & baby  
potatoes topped with Old Bay  
remoulade \$6pp (gf)

## TERIYAKI STEAK SKEWER

Teriyaki steak with grilled  
peppers & onions \$7pp

## LUAU CHICKEN SKEWER

Sweet and sour chicken, pineapple,  
onions & red peppers \$5.50pp (gf)

## FALAFEL

Fried chickpea patties with green schug  
(spicy cilantro dip) \$5.50pp (vegan)

## GRILLED VEGGIE SKEWER

Zucchini, squash, tomato, mushrooms &  
bell peppers w/ vegan sunflower pesto  
\$5.50pp (gf, vegan)

## MINI SPANAKOPITA BITES

Spinach & feta cheese wrapped in crispy  
phyllo dough, topped with hot honey  
\$5.50pp (v)

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# Appetizers

These items are priced 1 per person. 2 dozen minimum per item  
+\$2/person for any appetizer to be passed up to 1 hour

## CHARCUTERIE CUPS

Chef's selected cured meat & gourmet cheeses, with assorted dried fruits and crostinis \$9pp

## PIG MAC CUPS

Pork belly, smoked gouda mac and cheese, crumbled goat cheese & scallions \$6.50pp

## SPINACH ARTICHOKE CUPS

Warm spinach and artichoke dip with house toasted pita chips \$6.50pp (v)

## CRUDITE CUPS

Assortment of raw vegetables with green goddess dip \$4.50pp (gf, v)

## AHI TUNA CUPS

Marinated tuna, wasabi, sesame seeds & wonton strips \$7.50pp

## SPANISH POTATO CUPS

Crispy spicy potatoes topped with chipotle aioli \$5.50pp (v)

## BUFFALO CAULIFLOWER CUPS

Buffalo cauliflower florets, celery root slaw & bleu cheese crumbles \$5.50pp (gf, v)

## MINI PORK BELLY TACOS

Hoisin glazed pork belly, spring onion & cucumber salad on flour tortilla \$6pp

## FRIED GREEN TOMATO SLIDERS

Southern style tomato, creamy pimento cheese & dill pickles \$5.50pp (v)  
add bacon +\$1

## CUBAN SLIDERS

Sliced mojo pork, honey ham, swiss cheese & pickles topped with a dijonaise \$5.50pp

## BBQ SLIDERS (CHICKEN OR PORK)

Choice of:

Pulled chicken thighs or pulled pork tossed in sweet heat bbq sauce, topped with chipotle slaw & house-made pickles \$5.50pp

## BUFFALO CHICKEN SALAD SLIDERS

Pulled chicken, buffalo sauce, green onions, celery & bleu cheese \$5.50pp (served cold)

## CAPRESE SLIDERS

Mozzarella, hot house tomato, sunflower basil pesto & balsamic glaze (served cold) \$5.50pp (v)

## TOMATO BASIL SOUP SHOOTER

Warm tomato basil bisque topped with a parmesan crisp \$5.50pp (v)

## WATERMELON & TOMATO GAZPACHO

Chilled soup of ripe tomatoes and sweet watermelon, with aromatic herbs & a slight spice (served cold) \$5.50pp (gf, v)

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# Appetizers

## STATIONARY PLATTERS

*Minimum 20 people per platter*

### ARTISANAL CHEESE

Chef's choice of assorted artisanal cheeses, crackers, toasted walnuts & fruit preserves (v) \$8.50pp

### GRILLED VEGETABLES

Chef's selection of grilled seasonal vegetables, bleu cheese sauce & red pepper hummus (v) \$8.50pp

### MEDITERRANEAN

Marinated artichokes, stuffed grape leaves, cubed feta, olive medley, marinated cucumbers, peppadew peppers & grilled pita points (v) \$9.00pp

### FRESH FRUIT

Seasonal assortment of fresh fruit with sweet cream dipping sauce (v) \$8.00pp

### SALSA TRIO

Spicy salsa roja, roasted corn-black bean salsa, guacamole & house tortilla chips (v) \$8.00pp

### CHARCUTERIE BOARD

Chef's selection of artisanal cured meats grain mustard, cornichons & crackers \$10.00pp

### CHIPOTLE BEEF TENDERLOIN

Medium-rare chipotle rubbed beef tenderloin, pickled red peppers, olives, chipotle aioli & rolls \$14.00pp

### SHRIMP COCKTAIL

Marinated prawns, salsa boracha, house-made cocktail sauce, lemon & lime wedges (gf) \$12.00pp

### JERK PORK LOIN

Jerk marinated pork loin, spicy pickled veggies, grain mustard sauce & rolls \$12.00pp

### DIP TRIO

Spinach-artichoke dip, pimento cheese dip, classic hummus & house toasted pita chips (v) \$12.00pp

## LARGE DISPLAYS

*Below selections are designed exclusively with our upscale buffet setup*

### MEAT & CHEESE GRAZING TABLE

Chef's selection of assorted cheeses, cured meats, jams, nuts, crackers & cornichons \$12.00/person  
*Minimum 50 people*

### SALSA BAR

House tortilla chips, spicy salsa roja, salsa verde, guacamole & hot queso cheese \$10.00/person  
*Minimum 50 people*

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# Appetizers

## THEMED GRAZING BOARDS

**\$15/PERSON FOR  
ANY GRAZING BOARD  
VARIETY BELOW.**

*20 person minimum  
per variety.*

*Below selections are designed exclusively with our upscale buffet setup*

### **SPANISH TAPAS**

A selection of manchego, bleu cheese & goat cheese. Accompanied by slices of salami, serrano ham & cured chorizo. With a medley of olives, almonds, grapes, peppadews, and a delicious fig jam. Accompanied by crostinis and a baguette for an added touch.

### **ITALIAN ANTIPASTI**

A variety of mozzarella mini balls, gorgonzola & fontina. Selection of prosciutto, capicola & calabrese. With grilled whole artichokes, pesto, castelvetro olives & sun-dried tomatoes. Accompanied by flatbread crackers & breadsticks.

### **MEDITERRANEAN MEZZE**

An assortment of meats including salami, mortadella & bresaola. Savory feta cubes paired with spreads of beet hummus & baba ganoush. With olives, marinated cucumbers & tomatoes, stuffed grape leaves & dried apricots. Enjoyed with pita chips & lavash flatbread.

### **FRENCH PROVENCE**

Selection of cheeses including roquefort, brie & chevere. Paired with soppressata & prosciutto. Served alongside fresh grapes, figs & seasonal fruits. Complemented with walnuts, pecans and honey. Includes a fresh baquette.

**PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 5**

# Buffet Style Dinner Service

Buffets are our most popular dinner service style. Typically consisting of conjoined parallel tables, guests are released by table to walk to the buffet to get their meal. Buffets can be self-serve or our service staff can plate the food at the buffet line for your guests. Buffets can be double sided for an efficient dinner service.

The following pages contain our buffet options. The prices you see listed include disposable tabletop & buffet items. Upscale tabletop & buffet items are available to rent. For examples of disposable vs upscale please refer to page 22.

# Themed Buffets

## TIN CLASSIC

\$18/person

*\*most popular\**

CHOOSE YOUR STYLE:

TACOS OR BOWLS

PICK  
2

**MOJO CHICKEN BREAST** (gf)  
with cilantro aioli & pickled onions

**CHICKEN TINGA** (gf)  
with salsa verde

**BBQ BEEF** (gf)  
with chipotle slaw

**BARBACAO BEEF** (gf)  
with fajita veggies

**KOREAN BBQ**  
with housemade kimchi

**PORK AL PASTOR** (gf)  
with pineapple salsa

**JERK PORK** (gf)  
with pickled red onions

**CILANTRO LIME SHRIMP** (gf)  
with Thai slaw & cilantro aioli

**BUFFALO CAULIFLOWER** (gf, v)  
with celery root slaw & bleu cheese  
crumbles

**CHANA MASALA** (v)  
with apricot date couscous  
& goat cheese

**SPANISH POTATO** (v)  
with chipotle crema

**ADDITIONAL PROTEIN +\$5/PP**

ALL  
INCLUDED

**CILANTRO JALAPEÑO RICE** (gf, v)

**BLACK BEANS** (gf, v)

**TORTILLA CHIPS** (gf, v)

**SPICY SALSA ROJA** (gf, v)

**CRUMBLLED QUESO FRESCO** (gf, v)

**SHREDDED LETTUCE** (gf, v)

**SOUR CREAM** (gf, v)

*(Flour tortillas if tacos are selected)*

ADD  
ONS

**CHIPS & HOT QUESO** (gf, v) \$5pp

**CHIPS & GUACAMOLE** (gf, v) \$5pp

**BLACK BEAN CORN SALSA** (gf, v) \$4pp

**FAJITA VEGGIES** (gf, v) \$4pp

**ELOTE CORN SALAD** (gf, v) \$4pp

**PICO DE GALLO** (gf, v) \$4pp

**SLICED LIMES** \$1pp

**CHOICE OF SALAD** \$4pp

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 7

# Themed Buffets

## SOUTHERN BBQ

\$25/person

INCLUDES BRIOCHE SLIDER ROLLS,  
COLESLAW, PICKLES & SWEET HEAT BBQ SAUCE

PICK  
2

**BRAISED BBQ BEEF** (gf)

**PULLED CAROLINA PORK BBQ** (gf)

**PULLED BBQ CHICKEN THIGHS** (gf)

**GRILLED BBQ CHICKEN BREAST** (gf)

*additional protein*  
+\$5/pp

PICK  
2

**SMOKED GOUDA MAC & CHEESE** (v)

**LOADED BAKED POTATO SALAD** (gf, v)

**SKILLET CORN** (gf, v)

**BAKED BEANS** (gf, v)

**BACON BRAISED GREEN BEANS** (gf)  
with caramelized onions

*additional side*  
+\$4/pp

ADD  
SALAD  
\$4 /PP

ADD  
ONS  
\$3

**CORNBREAD MUFFINS**  
with honeybutter glaze (v)

**SWEET ONION HUSH PUPPIES** (v)

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTIRCTIONS - PG. 8



# Themed Buffets

## MEDITERRANEAN

\$25/person

INCLUDES PITA BREAD

PICK  
2

### SLICED LAMB & BEEF GYRO

w/ Tzatziki Sauce

### GRILLED CHICKEN (gf)

w/ sun-dried tomatoes, artichokes  
olives & feta cheese

### SANTORINI SHRIMP (gf)

w/ tomatoes, kalamata olives,  
oregano & feta cheese

### CHICKPEA FALAFEL (v)

w/ Tzatziki Sauce

*additional protein*  
+\$5/pp

ADD  
SALAD  
\$4 /PP

PICK  
2

### SPICED JASMINE RICE (gf, v)

w/ yellow raisins & carrots

### GRILLED VEGGIE MEDLEY (gf, v)

w/ honey & balsamic syrup

### GREEK ORZO SALAD (gf, v)

tomatoes, artichokes, cucumbers &  
kalamata olives

### MARINATED CUCUMBER SALAD

cucumbers, tomatoes, red onions tossed  
in a lemon oregano vinaigrette (gf, v)

*additional side*  
+\$4/pp

ADD  
ONS  
\$3

### RED PEPPER HUMMUS (gf, v)

### QUINOA TABBOULEH (gf, v)

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTIRCTIONS - PG. 9

# Build Your Own Buffet

\$25/PERSON - 1 Salad, 2 Entrees, 2 Sides & 1 Bread

## SALADS

**GARDEN** Greens, carrots, tomatoes, onions, cucumbers, radishes & green garlic herb (gf, v)

**CLASSIC CAESAR** Romaine hearts, shaved parmesan, garlic croutons & caesar dressing (*contains anchoives*)

**SIGNATURE CAESAR** Romaine hearts, shaved parmesan, garlic croutons, pepperoncinis shaved red onions, grape tomatoes & caesar dressing (*contains anchoives*)

**SPINACH** Spinach, goat cheese, pickled onions, pecans, strawberries & balsamic vinaigrette (gf, v)

**AUTUMN** Mixed field greens, diced roasted butternut squash, toasted pumpkin seeds, crumbled goat cheese & fig vinaigrette (gf, v)

**SOUTHWESTERN** Romaine, roasted corn, cherry tomatoes, toasted pepitas, tortilla strips & avocado ranch dressing (gf, v)

**GREEK** Romaine, chickpeas, cucumbers, shaved red onions, tomatoes, kalamata olives, feta cheese & lemon oregano vinaigrette (gf, v)

## ENTREES

**HERB GRILLED CHICKEN** Marinated chicken, herb medley & pan gravy

**ROASTED AIRLINE CHICKEN BREAST** Bone-in chicken breast in herb blend (gf)

**MEDITERRANEAN CHICKEN** Sundried tomatoes, olives, artichokes & feta cheese (gf)

**BALSAMIC CHICKEN** With blistered cherry tomatoes and basil oil (gf)

**CHIMICHURRI STEAK MEDALLIONS** Chimichurri sauce (gf)

**CAST IRON SEARED STEAK** Thyme & garlic in a red wine demi (gf)

**BRAISED SHORT RIBS** Simmered in a red wine demi glaze with mushrooms (gf)

**BEEF BURGUNDY** With carrots & pearl onions (gf)

**CHILI GLAZED SALMON** With scallions & sesame seeds (gf) +\$2/person upcharge

**SAUTEED SHRIMP** With salsa verde (gf)

**PORK TENDERLOIN** With mushroom marsala sauce

**EGGPLANT ROLLATINI** Grilled eggplant, ricotta filling & pomodoro sauce (gf, v)

**SPINACH & RICOTTA RAVIOLI** Either parmesan cream sauce or arrabiata sauce (v)

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CATERING & EVENTS

704.750.0477

INFO@TINKITCHEN.COM

# Build Your Own Buffet

\$25/PERSON - 1 Salad, 2 Entrees, 2 Sides & 1 Bread

## SIDES

**HERB ROASTED VEGETABLES** (gf, v)  
W/ GREEN GARLIC BUTTER

**WILD RICE PILAF** (gf, v)

**ROASTED GARLIC MASHED POTATOES** (gf, v)

**SMOKED GOUDA MAC & CHEESE** (gf, v)

**SAFFRON RICE** (gf, v)

**MEDITERRANEAN VEGGIE MEDLEY** (gf, v)  
W/HONEY & BALSAMIC SYRUP

**SESAME CITRUS BROCCOLI** (gf, v)

**COCONUT RISOTTO** (gf, v)

**BACON BRAISED GREEN BEANS** (gf)  
W/ CARAMELIZED ONIONS

**ROASTED HONEY DILL CARROTS** (gf, v)

**ROSEMARY ROASTED POTATOES**(gf, v)

**WHIPPED SWEET POTATOES** (gf, v)

**BALSAMIC BRUSSEL SPROUTS** (gf, v)  
W/ SHAVED PARMESAN CHEESE

**BRUSSEL SPROUTS AU GRATIN** (v)

**SKILLET CORN** (gf, v)

**ADDITIONAL SIDE +\$4/PP**

## BREAD

*All bread options come with whipped butter*

**SWEET YEAST ROLLS** (v)

**FRENCH ROLLS** (v)

**CORNBREAD MUFFINS** (v)  
with honeybutter glaze

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTIRCTIONS - PG. 11