

# BREAKFAST MENU

## PACKAGES

### CONTINENTAL \$12 PP

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

### TRADITIONAL \$13 PP

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

### BUILD YOUR OWN BREAKFAST TACOS \$15 PP

Flour tortillas, scrambled eggs with peppers & onions, chorizo, black beans, shredded cheese, sour cream & spicy salsa roja

### TIN SIGNATURE \$15 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 \$3 PP**

**DECAF COFFEE \$3 PP**

**ASSORTED JUICES \$3 PP**

**BOTTLED WATER \$2 PP**

**ASSORTED SODAS \$2 PP**

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

*\*includes sweeteners, stirrers & lemons*

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