

BREAKFAST MENU

PACKAGES

CONTINENTAL \$13 PP

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

TRADITIONAL \$15 PP

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

BUILD YOUR OWN BREAKFAST TACOS \$16 PP

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

TIN SIGNATURE \$17 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 \$4.00 PP

SCRAMBLED EGGS \$5.50 PP

**CHILI HONEY ROASTED
 BACON \$5.50 PP**

CRISPY BACON \$5.50 PP

SAUSAGE \$5.50 PP

SEASONAL FRUIT PLATTER \$5.00 PP

BEVERAGES

Ice included with all cold beverages

**TIN SIGNATURE
 BLEND COFFEE \$3 PP**

DECAF COFFEE \$3 PP

ASSORTED JUICES \$4 PP

BOTTLED WATER \$3 PP

ASSORTED SODAS \$3 PP

**SWEET & UNSWEET TEA
 \$10/GALLON**

**includes sweeteners, stirrers & lemons*

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