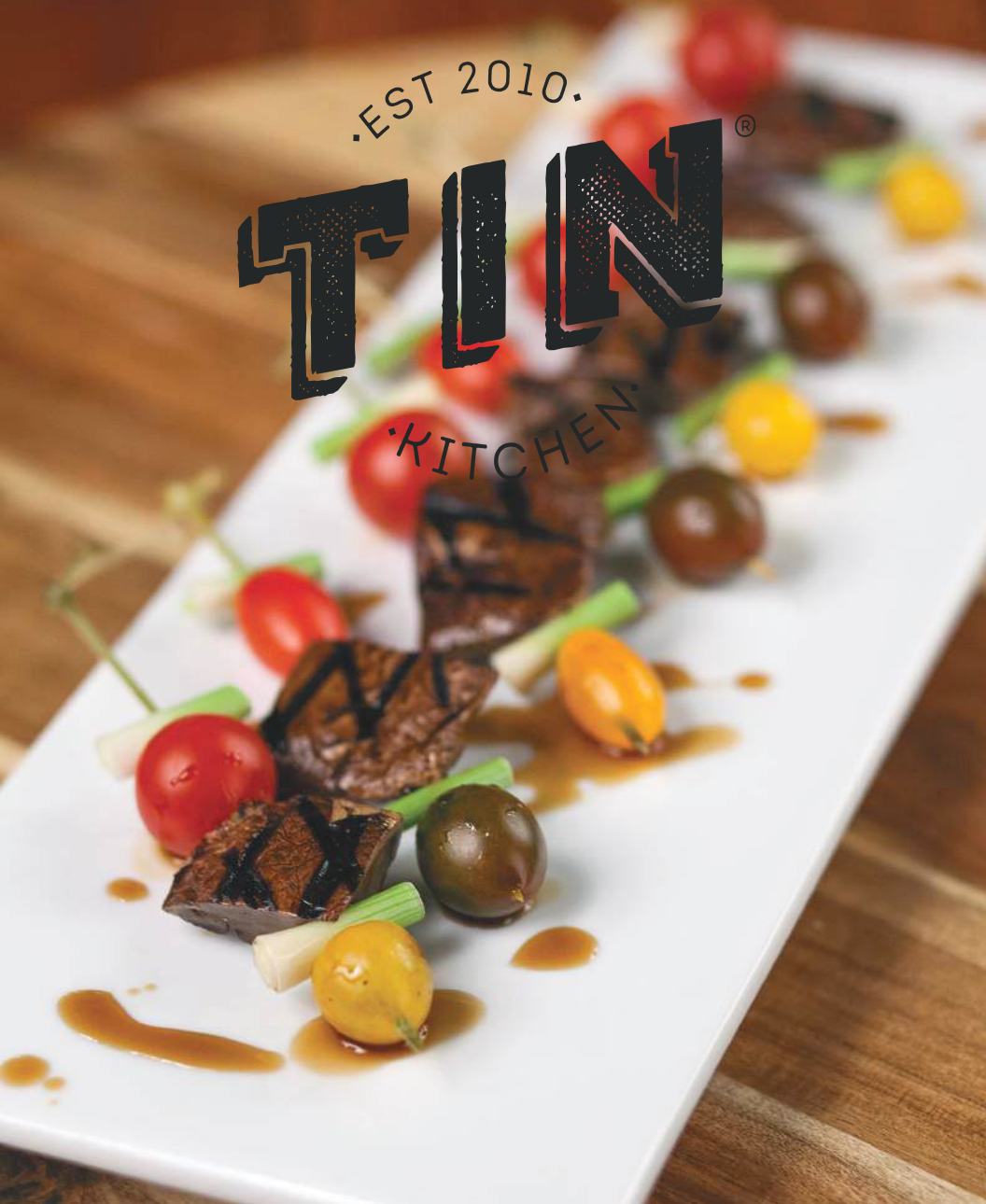


DROP-OFF
APPETIZER & BUFFET MENUS

EST 2010.

TIN[®]

KITCHEN



APPETIZER TRAYS

Our appetizer trays are available for both lunch and dinner. We request a 48-hour notice for all bookings. A 20% express fee applies to events booked within 48 hours. Prices include disposable plates, serving bowls and platters, serving utensils, paper napkins, plastic flatware, and disposable chafers and sternos (if needed). For upscale rental options, please contact your event coordinator.

PRICES LISTED ARE FOR 1 TRAY. 1 TRAY SERVES 25 PEOPLE. 1 TRAY MINIMUM PER ORDER.

♦=2 piece/pp * =1 pieces/pp

CREMINI MUSHROOM CAPS♦ \$140

Choice of filling: chorizo, kale & gouda or asparagus risotto

STUFFED JALAPEÑOS♦ \$125

Choice of filling: chorizo & pimento cheese or elote corn salad

EMPANADAS♦ \$130

Choice of filling: beef or chicken, with chipotle aioli dipping sauce

LOW-COUNTRY CRAB CAKES♦ \$130

Roasted red pepper and caper aioli

SWEET CHILI SHRIMP SKEWERS♦ \$150

Sautéed shrimp, sweet & tangy chili sauce

LUAU CHICKEN SKEWERS♦ \$140

Sweet and sour chicken, pineapple, onions & red peppers

LAMB MEATBALL SKEWERS♦ \$140

Seasoned ground lamb in spiced grape preserves

CAJUN SHRIMP SKEWERS♦ \$150

Shrimp, andouille sausage & baby potatoes topped with Old Bay remoulade

5-SPICE PORK MEATBALLS♦ \$140

Hoisin glaze & sesame seeds

PIG MAC CUPS* \$165

Pork belly, smoked gouda mac & cheese, crumbled goat cheese & scallions

CUBAN SLIDERS* \$140

Sliced mojo pork, honey ham, Swiss cheese & pickles, topped with a dijonaise

BBQ SLIDERS (CHOICE OF CHICKEN OR PORK)* \$140

Pulled chicken thighs or pulled pork tossed in sweet heat BBQ sauce, topped with chipotle slaw & house made pickles

PECAN CRANBERRY CHICKEN SALAD SLIDERS* \$140

Pulled chicken, cranberries, pecans, celery & onions (*served cold*)

CAPRESE SLIDERS* \$140

Mozzarella, hot house tomato, arugula, sunflower basil pesto & balsamic glaze (*served cold*)

FALAFEL (VEGAN)* \$125

Fried chickpea patties w/ green schug (spicy cilantro dip)

GRILLED VEGGIE SKEWERS (VEGAN)* \$125

Zucchini, squash, tomato, mushrooms & peppers w/ vegan sunflower pesto

MUSHROOM CAPS (VEGAN)* \$125

Spinach, red peppers, onions & herb seasoning

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 1

INSPIRED SHAREABLES

Our sharables are available for both lunch and dinner. We request a 48-hour notice for all bookings. A 20% express fee applies to events booked within 48 hours. Prices include disposable plates, serving bowls and platters, serving utensils, paper napkins, plastic flatware, and disposable chafers and sternos (if needed). For upscale rental options, please contact your event coordinator.

CRAFTED SPREADS

20 person minimum per crafted spread variety

CHEESE & MEAT BOARD

Chef's choice of assorted artisanal cheeses, cured meats, crackers, nuts & fruit preserves
\$12/person

CHEESE & FRUIT BOARD

Chef's choice of assorted artisanal cheeses, seasonal fruit, crackers, nuts & fruit preserves
\$10/person

GRILLED VEGETABLES

A selection of grilled seasonal veggies, bleu cheese sauce & red pepper hummus
\$10/person

FRESH FRUIT

Seasonal assortment of fresh fruit with sweet cream dipping sauce
\$10/person

DIP DUO

Spinach-artichoke dip, caramelized onion dip & house toasted pita chips
(served warm)
\$9/person

DIP TRIO

Spinach-artichoke dip, pimento cheese dip, classic hummus & house toasted pita chips
(served cold)
\$9/person

SHRIMP COCKTAIL

Marinated prawns, salsa boracha, house-made cocktail sauce, lemon & lime wedges
\$14/person

CHIPOTLE BEEF TENDERLOIN

Medium-rare chipotle rubbed beef tenderloin, pickled red peppers, olives, chipotle aioli & rolls
\$15/person

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 2

INSPIRED SHAREABLES

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THEMED GRAZING BOARDS

\$15/person for any selection below

20 person minimum per grazing board variety

SPANISH TAPAS

A selection of manchego, bleu cheese & goat cheese. Complemented 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 baguette.

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THEMED BUFFETS

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TIN CLASSIC

\$18/person

most popular

**CHOOSE YOUR STYLE:
TACOS OR BOWLS**

**PICK
2**

MOJO CHICKEN BREAST

with cilantro aioli & pickled onions

CHICKEN TINGA

with salsa verde

BBQ BEEF

with chipotle slaw

BARBACAO BEEF

with fajita veggies

PORK AL PASTOR

with pineapple salsa

CILANTRO LIME SHRIMP

with Thai slaw & cilantro aioli

BUFFALO CAULIFLOWER

with celery root slaw & bleu cheese crumbles

CHANA MASALA

with apricot date couscous
& goat cheese

additional protein

+\$5/pp

**ADD
SALAD
\$4 /PP**

**DRINKS &
DESSERTS
ON PAGE 8**

**ALL
INCLUDED**

CILANTRO JALAPEÑO RICE

BLACK BEANS

TORTILLA CHIPS

SPICY SALSA ROJA

CRUMBLLED QUESO FRESCO

SHREDDED LETTUCE

SOUR CREAM

(Flour tortillas if tacos are selected)

**ADD
ONS**

CHIPS & HOT QUESO \$5

CHIPS & GUACAMOLE \$5

BLACK BEAN CORN SALSA \$4

FAJITA VEGGIES \$4

ELOTE CORN SALAD \$4

PICO DE GALLO \$4

SLICED LIMES \$1

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 4

CATERING & EVENTS

704.750.0477

INFO@TINKITCHEN.COM

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SOUTHERN BBQ

\$20/person

**Requires 72 hour notice*

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

PICK

2

BRAISED BBQ BEEF

PULLED CAROLINA PORK BBQ

PULLED BBQ CHICKEN THIGHS

GRILLED BBQ CHICKEN BREAST

additional protein
+\$5/pp

PICK

2

SMOKED GOUDA MAC & CHEESE

LOADED BAKED POTATO SALAD

SKILLET CORN

BAKED BEANS

BACON BRAISED GREEN BEANS
with caramelized onions

additional side
+\$4/pp

**ADD
SALAD
\$4 /PP**

**DRINKS &
DESSERTS
ON PAGE 8**

**ADD
ONS
\$3**

CORNBREAD MUFFINS
w/ honeybutter glaze

SWEET ONION HUSH PUPPIES

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CATERING & EVENTS

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THEMED BUFFETS

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MEDITERRANEAN

\$20/person

INCLUDES PITA BREAD

**PICK
2**

SLICED LAMB & BEEF GYRO

w/ Tzatziki Sauce

GRILLED CHICKEN

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

SANTORINI SHRIMP

w/ tomatoes, kalamata olives,
oregano & feta cheese

CHICKPEA FALAFEL

w/ Tzatziki Sauce

**PICK
2**

SPICED JASMINE RICE

w/ yellow raisins & carrots

GRILLED VEGGIE MEDLEY

w/ honey & balsamic syrup

GREEK ORZO SALAD

tomatoes, artichokes, cucumbers &
kalamata olives

MARINATED CUCUMBER SALAD

cucumbers, tomatoes, red onions tossed
in a lemon oregano vinaigrette

additional protein
+\$5/pp

additional side
+\$4/pp

**ADD
SALAD
\$4 /PP**

**DRINKS &
DESSERTS
ON PAGE 8**

**ADD
ONS
\$3**

RED PEPPER HUMMUS

QUINOA TABBOULEH

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 6

BUILD YOUR OWN BUFFET

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

SALADS

GARDEN Field greens, carrots, tomatoes, onions, cucumbers & radishes

SPINACH Goat cheese, pickled onions, pecans & strawberries

SIGNATURE CAESAR Romaine hearts, shaved parmesan, garlic croutons, pepperoncinis, shaved red onions & grape tomatoes

GREEK Romaine, chickpeas, cucumbers, shaved red onions, tomatoes, kalamata olives & feta cheese

SOUTHWESTERN Romaine, roasted corn, cherry tomatoes, toasted pepitas & tortilla strips

Available dressings: Green Garlic Herb, Caesar, Lemon Oregano, Ranch, Avocado Ranch, Balsamic Vinaigrette, Smoked Tomato Vinaigrette, Honey Dijon

ENTREES

HERB GRILLED CHICKEN Marinated chicken, herb medley & pan gravy

MEDITERRANEAN CHICKEN Sun-dried tomatoes, artichokes, olives & feta cheese

CAST IRON SEARED STEAK Choice of red wine demi or chimichurri sauce

BRAISED BEEF BURGUNDY With carrots & pearl onions

SAUTÉED SHRIMP With salsa verde

PORK TENDERLOIN With mushroom masala sauce

VEGETABLE PRIMAVERA Pomodoro sauce, vegetables & penne pasta

SWEET POTATO ENCHILADAS Potato hash w/ peppers, onions & Monterey cheese

SWEET CHILI GLAZED SALMON With scallions & sesame seeds

\$2 / person up-charge

additional protein +\$5/pp

SIDES

ROASTED GARLIC MASHED POTATOES

SMOKED GOUDA MAC & CHEESE

SESAME CITRUS BROCCOLI

HERB ROASTED VEGGIES

SKILLET CORN

BALSAMIC BRUSSELS

BACON BRAISED GREEN BEANS

ROASTED HONEY DILL CARROTS

ROASTED ROSEMARY POTATOES

SAFFRON RICE

additional side +\$4/pp

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

BREAD

Includes whipped butter

SWEET YEAST ROLLS

MULTI-GRAIN ROLLS

CORNBREAD MUFFINS

w/ honeybutter glaze

DESSERTS

Includes dessert plates

\$3 /each for any selection below

CHOCOLATE CHUNK TOFFEE COOKIES

SUGAR COOKIES

MEXICAN CHOCOLATE COOKIES

TRIPLE CHOCOLATE BROWNIES

PEANUT BUTTER COOKIES

SRIRACHA BROWNIES

PREMIUM DESSERTS

Includes dessert plates

\$4 /each for any selection below

HAZELNUT CRUNCH SQUARE

CINNAMON CHURROS

LEMON BARS

w/ choice of syrup:

MINI KEY LIME PIES

CHOCOLATE, STRAWBERRY, OR CARAMEL

BEVERAGES

Ice & cups included with all beverages

SWEET & UNSWEETENED TEA \$10/GALLON

Includes sweeteners and lemons

LEMONADE \$10/GALLON

STRAWBERRY-BASIL LEMONADE \$12/GALLON

JALAPEÑO LIMEADE \$12/GALLON

CANNED SAN PELLEGRINO \$4/EA.

Assorted flavors

ASSORTED CANNED SODAS \$3/EA.

Coca-Cola products

BOTTLED WATER \$3/EA.

Assorted Flavors

COFFEE \$3/PP

FROM CHARLOTTE'S LOCAL ENDERLY COFFEE COMPANY

Choice of Regular or Decaf

Includes creamers, sweeteners, disposable cups, sleeves, lids & stirrers

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

EVENT SERVICES

GENERAL

TIN Kitchen has a broad range of selections to choose from. We encourage you to use the services of our experienced event planners who will customize a menu tailored to your specific needs. From small private affairs, to large corporate events or weddings, we are happy to assist you. We will make every effort to accommodate your requests.

MINIMUMS

TIN Kitchen has a 15 guest count minimum for all buffets. If you have a smaller guest count, you may either pay the difference to get to 15 guests or order from our small groups menu. There is a 25 person minimum (1 tray) for appetizer trays and a 20 person minimum for inspired shareables.

DELIVERY /CLEANUP

TIN Kitchen charges a \$25 delivery fee for all orders. If a return is required for post-evening cleanup or pickup of rental items, TIN Kitchen charges a \$25 pickup/clean up fee.

STAFF SERVICES

Our professional staff of chefs, bartenders & servers may be added to any event. Additional charges apply. The number of staff members needed depend on party size, duration, and menu selections.

FOOD ALLERGIES

Our kitchen staff takes every precaution when preparing and handling our dishes, and we take steps to note undercooked or high-risk foods such as nuts. To aid us in this process please inform us if you or any of your guest have any specific dietary restrictions or allergies.

DISCLAIMERS

All products are available throughout the year. In the event that our staff is unable to source certain ingredients, we reserve the right to substitute similar products at our discretion. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EQUIPMENT

Tin Kitchen has a variety of rental equipment available to be added to any event. A full selection of plates, bowls, flatware, & glassware are available for a flat event up-charge up \$10/person. Additional catering service-ware is available for an additional charge. For other rental & service request (chairs, tables, tents, etc.) we have a preferred vendor list to make rental recommendations. Charges apply for lost or broken items.

TRAVEL

Additional charges will apply for events outside of the I-485 Outer Loop. These changes are based upon mileage to your venue and any additional labor cost for our team during travel. TIN Kitchen the right to deny any location due to travel distance.

SERVICE FEE

TIN Kitchen Charges and 20% service fee on all catered events. This fee covers gratuity for as well as additional merchant processing and service costs.

TASTINGS

TIN Kitchen offers both private, in-person tastings as well as to-go, pick up style tastings. TIN Kitchen waives tasting fees if your event is at one of our preferred venues. Please alert your coordinator if you would like to set one up.

FOOD TRUCK

TIN Kitchen also has a Food Truck that may be rented exclusively for your event. Minimum food & beverage expenditures and truck fees apply.

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



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KITCHEN