

DROP-OFF FALL/WINTER CATERING MENUS

EST 2010.

TIN[®]

KITCHEN

CATERING & EVENTS

704.750.0477

INFO@TINKITCHEN.COM



Since 2010, TIN Kitchen has been serving up unique tacos, sliders and quesadillas. We might be the O.G. food truck in CLT, but we are always experimenting with new and fresh flavors for our catering menu. We are excited to introduce our expanded event menu which includes more than our usual food truck fare. This menu is sure to bring the flavor to your next event!

Items in this packet are perfect for casual gatherings where onsite event staff is not needed. Our professional delivery team can set-up all of these items in an efficient manner and depart before the party starts. Our professional service staff is available to hire for an additional cost.



STARTERS

Our starter menu is available for lunch and dinner, 48 hour notice requested. 20% express fee for events booked within 48-hours. Prices below include disposable chafers & sternos (if needed), disposable plates, serving bowls/platters, serving utensils, paper napkins & plastic flatware. Please contact your event coordinator for our upscale rental selections.

These items are priced 2 per person. 4 dozen minimum per item.

BITES

CREMINI MUSHROOM CAPS

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

STUFFED JALAPEÑOS

Choice of filling:
chorizo & pimento cheese
or elote corn salad \$5.00pp

EMPANADAS

Choice of beef, chicken or spinach
& cheese. Served with chipotle aioli
for dipping \$5.25pp - 1/person

LOW-COUNTRY CRAB CAKES

Roasted red pepper and caper
aioli - market price

PIG MAC CUPS

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

SKEWERS

SWEET CHILI SHRIMP

Sauteed shrimp, sweet & tangy
chili sauce \$6.00pp

TERIYAKI STEAK

Teriyaki steak with grilled peppers &
onions \$7.00pp

LUAU CHICKEN

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

LAMB MEATBALL

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

CAJUN SHRIMP

Shrimp, andouille sausage & baby potatoes
topped with Old Bay remoulade \$6.00pp

5-SPICE PORK MEATBALLS

Hoisin glaze & sesame seeds \$5.50pp

VEGAN

These items are priced 2 per person

FALAFEL

Fried chickpea patties with green
schug (spicy cilantro dip) \$5.00pp

ANTIPASTO SKEWER

Artichokes, olives, red peppers
& button mushrooms with vegan
basil pesto \$5.00pp

MUSHROOM CAP

Spinach, red peppers, onions &
herb seasoning \$5.00pp

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SLIDER TRAYS

Minimum 1 tray for order, 1 tray contains 28 sliders

CUBAN

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

BBQ (CHICKEN OR PORK)

Choice of:

Pulled chicken thighs or pulled pork tossed in sweet heat bbq sauce, topped with chipotle slaw & house made pickles \$5.00pp

BUFFALO CHICKEN SALAD

Pulled chicken, buffalo sauce, green onions, celery & bleu cheese (served cold) \$5.00pp

CAPRESE

Mozzarella, hot house tomato, sunflower basil pesto & balsamic glaze (served cold) \$5.00pp

PLATTERS

Minimum 20 people per platter

CHEESE & MEAT BOARD

Chef's choice of assorted artisanal cheeses, cured meats, crackers, nuts & fruit preserves \$10pp

GRILLED VEGETABLE

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

MEDITERRANEAN

Marinated artichokes, stuffed grape leaves, cubed feta, olive medley, marinated cucumbers, peppadew peppers & grilled pita points \$9pp

FRESH FRUIT

Seasonal assortment of fresh fruit with sweet cream dipping sauce \$8pp

SALSA TRIO

Spicy salsa roja, roasted corn-black bean salsa, guacamole & house tortilla chips \$8pp

CHIPOTLE BEEF TENDERLOIN

Medium-rare chipotle rubbed beef tenderloin, pickled red peppers, olives, chipotle aioli & rolls \$14pp

SHRIMP COCKTAIL

Marinated prawns, salsa boracha, house-made cocktail sauce, lemon & lime wedges \$12pp

DIP TRIO

Spinach-artichoke dip, pimento cheese dip, classic hummus & house toasted pita chips (served cold) \$8pp

DIP DUO

Spinach-artichoke dip, caramelized onion dip & house toasted pita chips (served warm) \$6.50pp

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THEMED BUFFETS

Our buffet menus are available for lunch and dinner. 48 hour notice requested, 20% express fee for events booked within 48 hours. Prices below include disposable chafers & sternos (if needed), disposable plates, serving bowls/platters, serving utensils, paper napkins & plastic flatware. Please contact your event coordinator for our upscale rental selections.

TACO BUFFET \$18/PP

TIN favorite

PICK
2

DRUNKEN CHICKEN ^{\$1 MORE}
with fresh herb salad & goat cheese

CHICKEN TINGA
with salsa verde

BBQ BEEF ^{\$1 MORE}
with chipotle slaw

BARBACAO BEEF ^{\$1 MORE}
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 cous cous
& goat cheese

+\$4/PERSON FOR ADDITIONAL PROTEIN

ALL
INCLUDED

CILANTRO JALAPEÑO RICE
BLACK BEANS

TORTILLA CHIPS

SPICY SALSA ROJA OR PICO DE GALLO

CRUMBLLED QUESO FRESCO

SOUR CREAM

FLOUR TORTILLAS

ADD
ONS

+\$4/person for any selection below

GARDEN SALAD
W/ SMOKED TOMATO VINAIGRETTE

CHIPS & GUACAMOLE

FAJITA VEGGIES

ELOTE CORN SALAD

**ONLY
+\$1/PP** **SLICED LIMES**

**DRINKS
& DESSERTS
ON PAGE 7**

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THEMED BUFFETS

SOUTHERN BBQ \$20/PP

**requires 72 hour notice*

**INCLUDES MINI CORNBREAD MUFFINS
WITH HONEY BUTTER GLAZE**

**PICK
2**

BBQ BEEF

PULLED CAROLINA PORK BBQ

PULLED BBQ CHICKEN THIGHS

GRILLED BBQ CHICKEN BREAST

**PICK
2**

TRADITIONAL COLESLAW

SMOKED GOUDA MAC & CHEESE

**BACON BRAISED GREEN BEANS
W/ CARAMELIZED ONIONS**

SKILLET CORN

**DRINKS
& DESSERTS
ON PAGE 7**

**ADD
ONS**

**\$4
PP**

GARDEN SALAD

field greens, carrots, tomatoes,
onions, cucumbers, radishes &
honey dijon vinaigrette

**\$3
PP**

ADDITIONAL SIDE

**\$4
PP**

ADDITIONAL PROTEIN

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THEMED BUFFETS

CHOOSE YOUR THEME, ALL ITEMS LISTED ARE INCLUDED **\$20/PP**

HEALTHY

HERB GRILLED CHICKEN BREAST

CAST IRON SEARED STEAK
RED WINE DEMI

WILD RICE PILAF

ROASTED HONEY DILL CARROTS

INCLUDES MULTIGRAIN ROLLS & WHIPPED BUTTER

**+\$4
PP**

GARDEN SALAD

FIELD GREENS, CARROTS, TOMATOES,
ONIONS, CUCUMBERS, RADISHES &
SMOKED TOMATO VINAIGRETTE

MEDITERRANEAN

GYRO MEAT

W/ TZATZIKI SAUCE

GRILLED CHICKEN

W/ SUNDRIED TOMATOES, ARTICHOKE & FETA CHEESE

SPICED JASMINE RICE

W/ YELLOW RAISINS & CARROTS

GRILLED VEGGIE MEDLEY

W/ HONEY & BALSAMIC SYRUP

INCLUDES PITA BREAD

**+\$4
PP**

CAESAR SALAD

ROMAINE HEARTS, SHAVED PARMESAN,
CROUTONS & CAESAR DRESSING

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BUILD YOUR OWN BUFFET

\$23/PERSON - Pick 1 Salad, 2 Entrees & 2 Sides

SALADS

GARDEN Greens, carrots, tomatoes, onions, cucumbers, radishes & green garlic dressing

CLASSIC CAESAR Romaine hearts, shaved parmesan, garlic croutons & caesar dressing

SPINACH Spinach, goat cheese, pickled onions, pecans, strawberries & balsamic vinaigrette

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

ENTREES

HERB GRILLED CHICKEN Marinated chicken, herb medley & pan gravy

MEDITERRANEAN CHICKEN Lemon, sundried tomatoes, artichokes & feta

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

BBQ BEEF Chipotle BBQ sauce

CHILI RUBBED SALMON \$2/person upcharge

SESAME SWEET CHILI SHRIMP Sweet & tangy chili sauce, garlic & sesame

CAROLINA PORK BBQ Sweet vinegar BBQ sauce

VEGETABLE PRIMAVERA Pomodoro sauce, vegetables & penne pasta (Vegetarian)

SIDES

HERB ROASTED VEGETABLES

WILD RICE PILAF

ROASTED GARLIC MASHED POTATOES

SMOKED GOUDA MAC & CHEESE

TOGARASHI BROCCOLI

BACON BRAISED GREEN BEANS

ROASTED HONEY DILL CARROTS

ROASTED POTATOES

SKILLET CORN

ADDITIONAL SIDE +\$3/PP

BREAD

**ADD-ON
BREAD
+\$1.75PP**

DINNER ROLLS

MULTIGRAIN ROLLS

CORNBREAD MUFFINS W/ HONEYBUTTER GLAZE

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DESSERTS

Includes dessert plates

\$3.00/person for any selection below

CHOCOLATE CHIP COOKIES

PEANUT BUTTER COOKIES

TRIPLE CHOCOLATE BROWNIES

SUGAR COOKIES

SRIRACHA BROWNIES

LEMON BARS ^{\$1}
MORE

MEXICAN CHOCOLATE COOKIES

MINI KEY LIME PIES ^{\$1}
MORE

\$4
PP

CINNAMON CHURROS

w/ choice of syrup:

CHOCOLATE, CARAMEL OR STRAWBERRY

BEVERAGES

Ice & cups included with all beverages

SWEET & UN-SWEET TEA \$10/GALLON

*includes sweeteners, straws & lemons

LEMONADE \$10/GALLON

1 GAL
SERVES
~10 GUESTS

STRAWBERRY-BASIL LEMONADE \$12/GALLON

JALAPEÑO LIMEADE \$12/GALLON

ASSORTED CANNED SODAS \$3 EACH

COCA-COLA PRODUCTS

BOTTLED WATER \$3 EACH

COFFEE \$3/PP

FROM CLT LOCAL ENDERLY COFFEE COMPANY

Choice of Regular or Decaf
Includes creamers, sweeteners, disposable cups,
sleeves, lids & stirrers

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EVENT SERVICES

GENERAL

TIN Kitchen has a broad range of selections for you 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 services. 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 4 dozen minimum for stationary appetizer orders and a 20-25 person minimum for platters.

DELIVERY/CLEANUP

TIN charges a \$25 delivery fee for all orders. If a return is required for post-event cleanup or pickup of rentals items, TIN charges a \$25 pickup/cleanup fee.

STAFF SERVICES

Our professional staff of chefs & servers may be added to any event. Additional charges apply. The number of staff members needed depends on event size, duration & 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 alert us if you or any of your guests have any specific dietary restrictions or allergies.

DISCLAIMERS

Not 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 has a variety of rental equipment available to be added onto any event. A full selection of plates, bowls, flatware & glassware are available for a flat event upcharge of \$10/person. Additional catering serviceware is available for an additional charge. For other rental & service requests (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 charges are based upon mileage to your venue and additional labor costs for our team during travel. TIN has the right to deny any location due to the travel distance.

SERVICE FEE

TIN Kitchen charges a 20% service fee on all catered events. This fee covers gratuity for our team, as well as additional merchant processing and service costs.

TASTINGS

TIN offers both private, in-person tastings as well as to-go, pickup style tastings. Please alert your event 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.



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