

# DROP-OFF CATERING MENUS

EST 2010.

**TIN**<sup>®</sup>

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 piece/pp \* =2 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 & bell 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

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## CRAFTED SPREADS

**\$10 / PP**

### **CHEESE & MEAT BOARD**

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

### **CHEESE & FRUIT BOARD**

Chef's choice of assorted artisanal cheeses, seasonal fruit, crackers, nuts & fruit preserves

### **GRILLED VEGETABLES**

A selection of grilled seasonal veggies, bleu cheese sauce & red pepper hummus

### **FRESH FRUIT**

Seasonal assortment of fresh fruit with sweet cream dipping sauce

### **DIP DUO**

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

### **DIP TRIO**

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

### **SHRIMP COCKTAIL**

Marinated prawns, salsa boracha, house-made cocktail sauce, lemon & lime wedges

### **CHIPOTLE BEEF TENDERLOIN**

Medium-rare chipotle rubbed beef tenderloin, pickled red peppers, olives, chipotle aioli & rolls

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

**CATERING & EVENTS**

**704.750.0477**

**INFO@TINKITCHEN.COM**

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## THEMED GRAZING BOARDS

**\$15 / PP**

### **SPANISH TAPAS**

A selection of manchego, bleu cheese & goat cheese log. 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.

### **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 a honey jar with a wand for drizzling. A baguette provided to complete the selection.

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# THEMED BUFFETS

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## TIN CLASSIC

\$18 / PP

*\*most popular\**

CHOOSE YOUR STYLE:  
TACOS OR BOWLS

PICK  
2

ALL  
INCLUDED

### 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

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### 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

### 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

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## SOUTHERN BBQ

**\$20 / PP**

*\*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  
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**ADD  
ONS  
\$3**

**CORNBREAD MUFFINS**

*w/ honeybutter glaze*

**SWEET ONION HUSH PUPPIES**

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## MEDITERRANEAN

**\$20 / PP**

**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

*additional protein  
+\$5/pp*

**ADD  
SALAD  
\$4 /PP**

**DRINKS &  
DESSERTS  
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**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 side +\$4/pp*

**ADD  
ONS  
\$3**

**RED PEPPER HUMMUS**

**QUINOA TABBOULEH**

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# 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 CHIP COOKIES**

**TRIPLE CHOCOLATE BROWNIES**

**MEXICAN CHOCOLATE COOKIES**

**SRIRACHA BROWNIES**

**PEANUT BUTTER COOKIES**

**SUGAR COOKIES**

# 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 \$4/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*

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# 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 buffet 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 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.

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