

# FALL/WINTER CATERING MENUS

EST 2010.

# TIN<sup>®</sup>

'KITCHEN'



CATERING & EVENTS

704 • 750 • 0477

[INFO@TINKITCHEN.COM](mailto: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!*



# 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.

## SMALL BITES

2 pc. per person (pp) / 4 dozen minimum per item

Items listed below are available to be stationary or passed. Additional staffing charges may apply for passed appetizers.

### ASIAN PORK MEATBALLS

30-minute kimchi & hoisin glaze \$4.50pp

### CREMINI MUSHROOM CAPS

Choice of filling: Chorizo, kale & gouda or asparagus risotto \$3.75pp

### STUFFED JALAPEÑOS

Choice of filling: Chorizo & pimento cheese or black bean & corn medley \$3.50pp

### CAPRESE SKEWERS

Blistered tomatoes, fresh mozzarella, basil & a balsamic reduction \$3.75pp

### LAMB & BEEF KEFTA SKEWERS

Cucumber raita \$5.25pp

### SWEET CHILI SHRIMP SKEWERS

Sauteed shrimp, sweet & tangy chili sauce \$5.00pp

### MINI "PIG MAC" CUPS

Pork belly, smoked gouda mac and cheese, crumbled goat cheese & scallions \$5.50pp

*\*This item is priced 1 per person*

### LOWCOUNTRY CRAB CAKES

Roasted red pepper and caper aioli - market price

Items listed below are designed to be exclusively passed and require staff onsite for preparation. Additional staffing charges will apply.

### STUFFED CUCUMBER CUPS

Dill-goat cheese, pickled tomato & lemon zest \$3.75pp

*\*This item is priced 3 per person*

### BUFFALO CAULIFLOWER "BOWLS"

Phyllo cups, celery root slaw, buffalo cauliflower & bleu cheese crumbles \$5.00pp

### AHI TUNA BITES

Wonton bowls, wasabi & sesame seeds \$6.50pp

### LAMB MEATBALLS

Goat cheese, spiced grape preserves & arugula \$5.00pp

### CHARCUTERIE CUPS

Chef's selected cured meat & gourmet cheeses, with assorted dried fruits and crostinis \$8.00pp

*\*This item is priced 1 per person*

### COCONUT CURRY CHICKEN SKEWERS

Tomato & toasted coconut \$4.50pp

### CHIMICHURRI STEAK SKEWERS

Chargrilled with roasted peppers \$5.00pp

### MINI LOBSTER BOULES

Mini brioche boules, cold water lobster, lemon caper remoulade & chives - market price

*\*This item is priced 3 per person*

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## PLATTERS

*Each platter serves approx. 20-25 ppl*

### ARTISANAL CHEESE

Chef's choice of assorted artisanal cheeses, crackers, toasted walnuts & spiced preserves \$180

### GRILLED VEGETABLE

Grilled zucchini, squash, peppers, asparagus, carrots, fennel, bleu cheese sauce & red pepper hummus \$175

### MEDITERANEAN

Marinated artichokes, stuffed grape leaves, cubed feta, olive medley, marinated cucumbers, peppadew peppers & grilled pita points \$200

### SALSA TRIO

Seasonal salsa, roasted corn-black bean salsa, guacamole & house tortilla chips \$150

### CHARCUTERIE BOARD

Chef's selection of artisanal cured meats, fruit jam, cornichons & crostinis \$200

### CHIPOTLE BEEF TENDERLOIN

Medium-rare chipotle rubbed beef tenderloin, pickled red peppers, olives, chipotle aioli & rolls \$280

### SHRIMP COCKTAIL

Marinated prawns, salsa borracha, house-made cocktail sauce & lemon & lime wedges \$200

### JERK PORK LOIN

Jerk marinated pork loin, spicy pickled veggies, grain mustard sauce & rolls \$225

### DIP TRIO

Choice of three - \$175

Spinach-artichoke dip, pimento cheese dip, classic hummus, red pepper tapenade or roasted beet hummus

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# THEMED BUFFETS

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## TACO BUFFET \$15/PERSON

\*TIN favorite\*

PICK  
2

**CHICKEN TINGA**  
with salsa verde

**DRUNKEN CHICKEN**

with fresh herb salad & goat cheese

**BBQ BEEF BRISKET**  
with chipotle slaw

**KOREAN BBQ**  
with housemade kimchi

**BARBACAO BEEF**  
with fajita veggies

**JERK PORK**  
with pickled red onions

**PORK AL PASTOR**  
with pineapple salsa

**BUFFALO CAULIFLOWER**  
with celery root slaw  
& bleu cheese crumbles

**SPICY POTATOES**  
with chipotle crema & shredded lettuce

**CHANA MASALA**  
with kachumber cous cous  
& goat cheese

ALL  
INCLUDED

**CILANTRO JALAPEÑO RICE**  
**CHARRO BEANS**

**TORTILLA CHIPS**

**SEASONAL SALSA**

**CRUMBLD QUESO FRESCO**  
**SOUR CREAM**  
**FLOUR TORTILLAS**

ADD  
ONS

\$3.75  
PP

**GARDEN SALAD**

with smoked tomato vinaigrette  
& green garlic herb dressing

\$3  
PP

**CHIPS & GUACAMOLE**

\$2  
PP

**FAJITA VEGGIES**

\$1  
PP

**SLICED LIMES**

\$3  
PP

**ADDITIONAL PROTEIN**

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## SOUTHERN BBQ \$20/PERSON

*\*requires 72 hour notice*

**INCLUDES PICKLED JALAPENO CORNBREAD  
WITH HONEY BUTTER GLAZE**

PICK  
2

**BBQ BEEF BRISKET**

**PULLED CAROLINA PORK BBQ**

**PULLED BBQ CHICKEN THIGHS**

**GRILLED BBQ CHICKEN BREAST**

**MEMPHIS STYLE PORK RIBS  
\*\$4/PERSON**

ALL  
INCLUDED

**TRADITIONAL COLESLAW**

OR

**RED CABBAGE SLAW**

**SMOKED GOUDA MAC AND CHEESE**

**BACON BRAISED GREEN BEANS  
WITH CARAMELIZED ONIONS**

**SPICY CORN PUDDING**

ADD  
ONS

\$3.75  
PP

**GARDEN SALAD**

with honey dijon vinaigrette

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**CHOOSE YOUR THEME, ALL ITEMS  
LISTED ARE INCLUDED**

**\$20/PERSON**

## HEALTHY

**HERB GRILLED CHICKEN BREAST**

**CAST IRON SEARED STEAK**

**WILD RICE PILAF**

**GRILLED BABY CARROTS**

**GARDEN SALAD**

**W/ SMOKED TOMATO VINAIGRETTE**

## MEDITERRANEAN

**LAMB & BEEF KEFTA MEATBALLS**

**W/ CUCUMBER RAITA & PARSLEY**

**GRILLED CHICKEN**

**W/ SUNDRIED TOMATOES, ARTICHOKES  
& FETA CHEESE**

**ROSEMARY POTATOES**

**HARICOTS VERTS**

**W/ LEMON VINAIGRETTE**

**CAESAR SALAD**

**W/ HOUSEMADE CAESAR DRESSING**

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# BUILD YOUR OWN BUFFET

## \$20/PERSON - Pick 1 Salad, 2 Entrees & 2 Sides

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## SALADS

- CAESAR** Romaine hearts, shaved parmesan, garlic croutons, pepperoncinis, shaved red onions, grape tomatoes & caesar dressing
- GARDEN** Field greens, carrot, tomato, onion, cucumber, radish & green garlic dressing
- SPINACH** Spinach, goat cheese, pickled onions, pecans, apples & balsamic vinaigrette
- POWER** Kale, brussel sprouts, nappa cabbage, pickled beets, tomatoes, pecans & smoked tomato vinaigrette
- SOUTHWESTERN** Romaine, roasted corn, cherry tomatoes, toasted pepitas tortilla strips & avocado ranch vinaigrette

## ENTREES

- DRUNKEN CHICKEN** Sherry wine, apples, caramelized onions & raisins
- MEDITERRANEAN CHICKEN** Lemon, sundried tomatoes, artichokes & feta
- CHIMICHURRI STEAK MEDALLIONS** Chimichurri sauce, garlic, coriander
- CAST IRON SEARED STEAK** Thyme, garlic, black pepper & a red wine demi
- BBQ BEEF BRISKET** Chipotle BBQ sauce, garlic
- CHILI RUBBED SALMON** Bourbon & brown sugar glaze, scallions \$2/person upcharge
- SESAME SWEET CHILI SHRIMP** Sweet & tangy chili sauce, garlic, sesame
- LAMB & BEEF KEFTA** Herb lamb & beef meatballs, cucumber-coriander raita
- CAROLINA PORK BBQ** Sweet vinegar BBQ sauce
- CHANA MASALA** Chickpeas, coconut curry, eastern spices (V)
- STUFFED BELL PEPPER** Rice, black beans, roasted corn, cheese & enchilada sauce (V)

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# BUILD YOUR OWN BUFFET

**\$20/PERSON - Pick 1 Salad, 2 Entrees & 2 Sides**

## ----- SIDES -----

**HERB ROASTED VEGETABLES  
W/ GREEN GARLIC BUTTER**

**WILD RICE PILAF**

**ROASTED GARLIC MASHED POTATOES**

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

**CILANTRO JALAPEÑO RICE**

**SMOKED GOUDA MAC & CHEESE**

**GRILLED BABY CARROTS**

**ROSEMARY POTATOES**

**ROASTED SEASONAL VEGETABLES**

**KACHUMBER COUSCOUS**

**CHARRO BEANS**

**DINNER ROLLS WITH WHIPPED BUTTER - \$1.75/PERSON UPCHARGE**

*à la carte*

## ----- DESSERTS -----

*\$2.50/person for any selection below*

**CHOCOLATE CHIP COOKIES**

**TRIPLE CHOCOLATE BROWNIES**

**SRIRACHA BROWNIES**

**MEXICAN CHOCOLATE COOKIES**

**SUGAR COOKIES**

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# BEVERAGES

Ice & cups included with all beverages

## TRADITIONAL

### **SWEET & UN-SWEET TEA \$8/GALLON**

\*includes sweeteners, stirrers & lemons

### **LEMONADE \$8/GALLON**

1 gallon serves ~10 guests

### **ASSORTED CANNED SODAS & BOTTLED WATER \$1.75/PP COCA COLA PRODUCTS**

### **COFFEE \$2/PP**

**FROM CLT LOCAL ENDERLY COFFEE COMPANY**

Choice of Regular or Decaf

\*includes creamers, sweeteners & stirrers

## SPECIALTY

*\$3.50/person for any selection below.*

*Includes appropriate garnishes.*

### **CUCUMBER MINT WATER**

### **CITRUS WATER**

### **RASPBERRY LEMONADE**

### **JALAPEÑO LIMEADE**

### **MEXICAN HOT CHOCOLATE**

### **CINNAMON APPLE CIDER**

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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 the 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 are able to be added to any catering event. Additional charges apply. The number of staff members needed vary depending on event size 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 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 \$15/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 off 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. In-person tastings are \$50/person, minimum 2 guests maximum 4. Pickup style tastings are \$25/person, minimum 2 guests, no maximum. Payment must be made prior to your tasting and will be taken off your final invoice if you decide to book TIN. For both types of tastings you get 5 items to taste.

## FOOD TRUCK

Along with our numerous buffet options, TIN Kitchen also has a fleet of Food Trucks that you can rent out for your event! If you are interested in booking a Food Truck instead, please reach out to your event coordinator and they can send you over menus and pricing.



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