

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!



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

ASIAN PORK MEATBALLS

30-minute kimchi & hoisin glaze \$4.50pp

CREMINI MUSHROOM CAPS

Choice of filling: chorizo, kale & gouda or asparagus risotto \$4.00pp

STUFFED JALAPEÑOS

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

STUFFED CUCUMBER CUPS

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

**This item is priced 3 per person*

BUFFALO CAULIFLOWER "BOWLS"

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

CAPRESE CROSTINI

Crostini, mozzarella, tomato, basil pesto & balsamic glaze \$4.50pp

ARTICHOKE BOTTOMS

Stuffed artichoke bottoms with spinach & cheese \$4.00pp

LOWCOUNTRY CRAB CAKES

Roasted red pepper and caper aioli - market price

SKEWERS

SWEET CHILI SHRIMP

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

CHIMICHURRI STEAK

Chargrilled with roasted peppers \$5.00pp

COCONUT CURRY CHICKEN

Tomato & toasted coconut \$4.50pp

GYRO

Roasted tomato, grilled zucchini, feta cheese & tzatziki sauce

Lamb \$5.00pp

Chicken \$4.50pp

CAJUN SHRIMP

Shrimp, andouille sausage & baby potatoes topped with Old Bay remoulade \$5.00pp

CHICKEN & SWEET POTATO

Spicy honey glazed chicken, roasted sweet potatoes and red onions \$4.50pp



APPETIZERS CONT.

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CUPS

These items are priced 1 per person

CHARCUTERIE

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

MINI "PIG MAC"

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

SPINACH ARTICHOKE

Warm spinach and artichoke dip with house toasted pita chips \$6.50pp

CRUDITE

Assortment of raw vegetables with green goddess dip \$4.50pp

AHI TUNA

Marinated tuna, wasabi, sesame seeds & wonton strips \$6.50pp

SLIDERS

These items are priced 1 per person

LAMB MEATBALL

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

CUBAN

Pulled mojo pork, honey ham, swiss cheese & pickles topped with a dijonaise \$4.50pp

BBQ PORK

Housemade pulled pork tossed in sweet heat BBQ sauce topped with coleslaw \$4.50pp

BUFFALO CHICKEN SALAD

Pulled chicken, buffalo sauce, green onions, celery & bleu cheese \$4.50pp

CAPRESE

Mozzarella, hot house tomato, basil pesto & balsamic glaze \$4.00pp

VEGAN

These items are priced 2 per person

FALAFEL

Fried chickpea patties with green schug (spicy cilantro dip) \$4.00pp

VEGAN MUSHROOM CAP

Spinach, red peppers, onions & herb seasoning \$4.00pp

ANTIPASTO SKEWER

Artichokes, olives, red pepper & button mushroom with vegan pesto \$4.00pp

LOWCOUNTRY PATTY

Hearts of palm patty with bell pepper chow chow \$3.75pp

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PLATTERS

Each platter serves approx. 20-25 ppl

ARTISANAL CHEESE

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

GRILLED VEGETABLE

Chef's selection of grilled seasonal vegetables, bleu cheese sauce & red pepper hummus \$175

MEDITERRANEAN

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

FRESH FRUIT

Seasonal assortment of fresh fruit & berries \$175

SALSA TRIO

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

CHARCUTERIE BOARD

Chef's selection of artisanal cured meats, grain mustard, cornichons & crackers \$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

Spinach-artichoke dip, pimento cheese dip & classic hummus \$175

LARGE DISPLAYS

Below selections are designed exclusively with our upscale rentals

MEAT & CHEESE GRAZING BOARD

Chef's selection of assorted cheeses, cured meats, jams, nuts, crackers & cornichons.
\$8/person
Minimum 50 people

SALSA

House tortilla chips, spicy roja, salsa verde, guacamole & queso
\$6/person
Minimum 50 people

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THEMED BUFFETS

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TACO BUFFET \$16/PERSON

TIN favorite

PICK
2

CHICKEN TINGA
with salsa verde

DRUNKEN CHICKEN

with fresh herb salad & goat cheese

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

KOREAN BBQ ^{\$1 MORE}
with housemade kimchi

BARBACAO BEEF ^{\$1 MORE}
with fajita veggies

JERK PORK
with pickled red onions

PORK AL PASTOR
with pineapple salsa

CILANTRO LIME SHRIMP
with nappa slaw & avocado crema

BUFFALO CAULIFLOWER
with celery root slaw
& bleu cheese crumbles

SPICY POTATOES
with chipotle crema & shredded lettuce

CHANA MASALA
with apricot date cous cous
& goat cheese

ALL
INCLUDED

CILANTRO JALAPEÑO RICE

BLACK BEANS

TORTILLA CHIPS

SPICY SALSA ROJA

CRUMBLLED QUESO FRESCO

SOUR CREAM

FLOUR TORTILLAS

ADD
ONS

\$3.75
PP

GARDEN SALAD

W/ SMOKED TOMATO VINAIGRETTE

\$3
PP

CHIPS & GUACAMOLE

\$2
PP

FAJITA VEGGIES

\$3
PP

ELOTE CORN SALAD

\$1
PP

SLICED LIMES

\$3
PP

ADDITIONAL PROTEIN

\$3.5
PP

CINNAMON CHURROS

W/ CHOICE OF SYRUP:

CHOCOLATE, CARAMEL OR STRAWBERRY

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SOUTHERN BBQ \$22/PERSON

**requires 72 hour notice*

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

**PICK
2**

**ALL
INCLUDED**

BBQ BEEF

TRADITIONAL COLESLAW

PULLED CAROLINA PORK BBQ

SMOKED GOUDA MAC & CHEESE

PULLED BBQ CHICKEN THIGHS

BACON BRAISED GREEN BEANS

GRILLED BBQ CHICKEN BREAST

W/ CARAMELIZED ONIONS

MEMPHIS STYLE PORK RIBS

CORN ON THE COB

***\$4/PERSON**

**ADD
ONS**

**\$3.75
PP**

GARDEN SALAD

with honey dijon vinaigrette

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CHOOSE YOUR THEME, ALL ITEMS LISTED ARE INCLUDED

\$22/PERSON

HEALTHY

HERB GRILLED CHICKEN BREAST

CAST IRON SEARED STEAK

WILD RICE PILAF

GRILLED BABY CARROTS

GARDEN SALAD

W/ SMOKED TOMATO VINAIGRETTE

MEDITERRANEAN

MOROCCAN MEATBALLS

W/ CUCUMBER RAITA & PARSLEY

GRILLED CHICKEN

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

SPICED JASMINE RICE

W/ YELLOW RAISINS & CARROTS

GRILLED VEGGIE MEDLEY

W/ HONEY & BALSAMIC SYRUP

CAESAR SALAD

W/ HOUSEMADE CAESAR DRESSING

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BUILD YOUR OWN BUFFET

\$22/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, strawberries & 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 dressing

ENTREES

- HERB GRILLED CHICKEN** Marinated chicken, herb medley & pan gravy
- DRUNKEN CHICKEN** Sherry wine, apples, caramelized onions & raisins
- MEDITERRANEAN CHICKEN** Lemon, sundried tomatoes, artichokes & feta
- CHIMICHURRI STEAK MEDALLIONS** Chimichurri sauce
- CAST IRON SEARED STEAK** Thyme & garlic in a red wine demi
- BBQ BEEF** Chipotle BBQ sauce
- CHILI RUBBED SALMON** *\$2/person upcharge*
- SESAME SWEET CHILI SHRIMP** Sweet & tangy chili sauce, garlic, sesame
- MOROCCAN MEATBALLS** Herb lamb & beef meatballs, cucumber raita
- CAROLINA PORK BBQ** Sweet vinegar BBQ sauce
- CHANA MASALA** Chickpeas, coconut curry, eastern spices (V)
- SWEET POTATO ENCHILADAS** (V)

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BUILD YOUR OWN BUFFET

\$22/PERSON - Pick 1 Salad, 2 Entrees & 2 Sides

SIDES

HERB ROASTED VEGETABLES
W/ GREEN GARLIC BUTTER

BACON BRAISED GREEN BEANS
W/ CARAMELIZED ONIONS

WILD RICE PILAF

GRILLED BABY CARROTS

ROASTED GARLIC MASHED POTATOES

ROASTED POTATOES

SMOKED GOUDA MAC & CHEESE

APRICOT DATE COUSCOUS

CILANTRO JALAPEÑO RICE

BLACK BEANS

MEDITERRANEAN VEGGIE MEDLEY
W/HONEY & BALSAMIC SYRUP

BALSAMIC BRUSSEL SPROUTS

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

PEANUT BUTTER COOKIES

\$1.5 MORE CINNAMON CHURROS W/ CHOICE OF SYRUP:
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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 \$1.75/PP

COCA COLA PRODUCTS

BOTTLED WATER \$1.75/PP

COFFEE \$3/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

STRAWBERRY BASIL 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 \$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 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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