

EST 2010.

TIN[®]

'KITCHEN'

The background of the entire page is a close-up photograph of two sliders. They are served on soft, golden-brown buns. The sliders are filled with a dark, possibly braised meat, topped with a thick, yellow mustard-like sauce. A generous amount of finely shredded, bright pink pickled onions is piled on top of the meat and sauce. A single onion ring is skewered into the top of the slider on the right. The lighting is warm and slightly blurred, focusing on the food.

FULL SERVICE WEDDING MENUS

CATERING & EVENTS

704 • 750 • 0477

INFO@TINKITCHEN.COM

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Appetizers

Delicious appetizers are the perfect precursor to a meal. We have a variety of appetizers to choose from that range from small bites to sliders. We recommend 2-3 appetizers for a standard cocktail hour.

The following pages contain our appetizer offerings. The prices you see listed include disposable tabletop & buffet items. Upscale tabletop & buffet items are available to rent. For examples of disposable vs upscale please refer to page 22.

Appetizers

These items are priced 2 per person. 4 dozen minimum per item.
+\$2/person for any appetizer to be passed up to 1 hour

CREMINI MUSHROOM CAP

Choice of filling:

chorizo, kale & gouda (gf) or
asparagus risotto \$5.50pp (gf, v)

STUFFED JALAPEÑOS

Choice of filling:

chorizo & pimento cheese (gf) or
elote corn medley \$5.50pp (gf, v)

CAPRESE CROSTINI

Mozzarella, tomato, sunflower basil
pesto & balsamic glaze \$5.50pp (v)

SEARED STEAK CROSTINI

Seared steak, caramelized onion jam
& bleu cheese crumbles \$7pp

5-SPICE PORK MEATBALLS

Hoisin glaze & sesame seeds \$5.50pp

LAMB MEATBALL

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

LOW-COUNTRY CRAB CAKES

Roasted red pepper and
caper aioli / market price

DEVEILED EGG DUO

Includes following fillings:

Spicy Sriracha (gf, v)
Cheddar & candied bacon (gf)
\$5.50pp

GYRO SKEWER

Marinated chicken, roasted tomato,
grilled zucchini, feta cheese &
tzatziki sauce \$5.50pp (gf)

SWEET CHILI SHRIMP SKEWER

Sauteed shrimp, sweet & tangy
chili sauce \$6pp (gf)

CAJUN SHRIMP SKEWER

Shrimp, andouille sausage & baby
potatoes topped with Old Bay
remoulade \$6pp (gf)

TERIYAKI STEAK SKEWER

Teriyaki steak with grilled
peppers & onions \$7pp

LUAU CHICKEN SKEWER

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

FALAFEL

Fried chickpea patties with green schug
(spicy cilantro dip) \$5.50pp (vegan)

GRILLED VEGGIE SKEWER

Zucchini, squash, tomato, mushrooms &
bell peppers w/ vegan sunflower pesto
\$5.50pp (gf, vegan)

MINI SPANAKOPITA BITES

Spinach & feta cheese wrapped in crispy
phyllo dough, topped with hot honey
\$5.50pp (v)

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

Appetizers

*These items are priced 1 per person. 2 dozen minimum per item
+\$2/person for any appetizer to be passed up to 1 hour*

CHARCUTERIE CUPS

Chef's selected cured meat & gourmet cheeses, with assorted dried fruits and crostinis \$9pp

PIG MAC CUPS

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

SPINACH ARTICHOKE CUPS

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

CRUDITE CUPS

Assortment of raw vegetables with green goddess dip \$4.50pp (gf, v)

AHI TUNA CUPS

Marinated tuna, wasabi, sesame seeds & wonton strips \$7.50pp

SPANISH POTATO CUPS

Crispy spicy potatoes topped with chipotle aioli \$5.50pp (v)

BUFFALO CAULIFLOWER CUPS

Buffalo cauliflower florets, celery root slaw & bleu cheese crumbles \$5.50pp (gf, v)

MINI PORK BELLY TACOS

Hoisin glazed pork belly, spring onion & cucumber salad on flour tortilla \$6pp

FRIED GREEN TOMATO SLIDERS

Southern style tomato, creamy pimento cheese & dill pickles \$5.50pp (v)
add bacon +\$1

CUBAN SLIDERS

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

BBQ SLIDERS (CHICKEN OR PORK)

Choice of:

Pulled chicken thighs or pulled pork tossed in sweet heat bbq sauce, topped with chipotle slaw & house-made pickles \$5.50pp

BUFFALO CHICKEN SALAD SLIDERS

Pulled chicken, buffalo sauce, green onions, celery & bleu cheese \$5.50pp (*served cold*)

CAPRESE SLIDERS

Mozzarella, hot house tomato, sunflower basil pesto & balsamic glaze (*served cold*) \$5.50pp (v)

TOMATO BASIL SOUP SHOOTER

Warm tomato basil bisque topped with a parmesan crisp \$5.50pp (v)

WATERMELON & TOMATO GAZPACHO

Chilled soup of ripe tomatoes and sweet watermelon, with aromatic herbs & a slight spice (*served cold*) \$5.50pp (gf, v)

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTIRCTIONS - PG. 3

Appetizers

STATIONARY PLATTERS

Minimum 20 people per platter

ARTISANAL CHEESE

Chef's choice of assorted artisanal cheeses, crackers, toasted walnuts & fruit preserves (v) \$8.50pp

GRILLED VEGETABLES

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

MEDITERRANEAN

Marinated artichokes, stuffed grape leaves, cubed feta, olive medley, marinated cucumbers, peppadew peppers & grilled pita points (v) \$9.00pp

FRESH FRUIT

Seasonal assortment of fresh fruit with sweet cream dipping sauce (v) \$8.00pp

SALSA TRIO

Spicy salsa roja, roasted corn-black bean salsa, guacamole & house tortilla chips (v) \$8.00pp

CHARCUTERIE BOARD

Chef's selection of artisanal cured meats grain mustard, cornichons & crackers \$10.00pp

CHIPOTLE BEEF TENDERLOIN

Medium-rare chipotle rubbed beef tenderloin, pickled red peppers, olives, chipotle aioli & rolls \$14.00pp

SHRIMP COCKTAIL

Marinated prawns, salsa boracha, house-made cocktail sauce, lemon & lime wedges (gf) \$12.00pp

JERK PORK LOIN

Jerk marinated pork loin, spicy pickled veggies, grain mustard sauce & rolls \$12.00pp

DIP TRIO

Spinach-artichoke dip, pimiento cheese dip, classic hummus & house toasted pita chips (v) \$12.00pp

LARGE DISPLAYS

Below selections are designed exclusively with our upscale buffet setup

MEAT & CHEESE GRAZING TABLE

Chef's selection of assorted cheeses, cured meats, jams, nuts, crackers & cornichons \$12.00/person
Minimum 50 people

SALSA BAR

House tortilla chips, spicy salsa roja, salsa verde, guacamole & hot queso cheese \$10.00/person
Minimum 50 people

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

Appetizers

THEMED GRAZING BOARDS

**\$15/PERSON FOR
ANY GRAZING BOARD
VARIETY BELOW.**

*20 person minimum
per variety.*

Below selections are designed exclusively with our upscale buffet setup

SPANISH TAPAS

A selection of manchego, bleu cheese & goat cheese. Accompanied 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 & chevre. Paired with soppressata & prosciutto. Served alongside fresh grapes, figs & seasonal fruits. Complemented with walnuts, pecans and honey. Includes a fresh baguette.

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 5

Buffet Style Dinner Service

Buffets are our most popular dinner service style. Typically consisting of conjoined parallel tables, guests are released by table to walk to the buffet to get their meal. Buffets can be self-serve or our service staff can plate the food at the buffet line for your guests. Buffets can be double sided for an efficient dinner service.

The following pages contain our buffet options.

The prices you see listed include disposable tabletop & buffet items. Upscale tabletop & buffet items are available to rent. For examples of disposable vs upscale please refer to page 22.

Themed Buffets

TIN CLASSIC

\$18/person

most popular

CHOOSE YOUR STYLE:

TACOS OR BOWLS

**PICK
2**

MOJO CHICKEN BREAST (gf)
with cilantro aioli & pickled onions

CHICKEN TINGA (gf)
with salsa verde

BBQ BEEF (gf)
with chipotle slaw

BARBACAO BEEF (gf)
with fajita veggies

KOREAN BBQ
with housemade kimchi

PORK AL PASTOR (gf)
with pineapple salsa

JERK PORK (gf)
with pickled red onions

CILANTRO LIME SHRIMP (gf)
with Thai slaw & cilantro aioli

BUFFALO CAULIFLOWER (gf, v)
with celery root slaw & bleu cheese
crumbles

CHANA MASALA (v)
with apricot date couscous
& goat cheese

SPANISH POTATO (v)
with chipotle crema

ADDITIONAL PROTEIN +\$5/PP

**ALL
INCLUDED**

CILANTRO JALAPEÑO RICE (gf, v)

BLACK BEANS (gf, v)

TORTILLA CHIPS (gf, v)

SPICY SALSA ROJA (gf, v)

CRUMBLLED QUESO FRESCO (gf, v)

SHREDDED LETTUCE (gf, v)

SOUR CREAM (gf, v)

(Flour tortillas if tacos are selected)

**ADD
ONS**

CHIPS & HOT QUESO (gf, v) \$5pp

CHIPS & GUACAMOLE (gf, v) \$5pp

BLACK BEAN CORN SALSA (gf, v) \$4pp

FAJITA VEGGIES (gf, v) \$4pp

ELOTE CORN SALAD (gf, v) \$4pp

PICO DE GALLO (gf, v) \$4pp

SLICED LIMES \$1pp

CHOICE OF SALAD \$4pp

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Themed Buffets

SOUTHERN BBQ

\$25/person

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

**PICK
2**

BRAISED BBQ BEEF (gf)

PULLED CAROLINA PORK BBQ (gf)

PULLED BBQ CHICKEN THIGHS (gf)

GRILLED BBQ CHICKEN BREAST (gf)

additional protein
+\$5/pp

**ADD
SALAD
\$4 /PP**

**PICK
2**

SMOKED GOUDA MAC & CHEESE (v)

LOADED BAKED POTATO SALAD (gf, v)

SKILLET CORN (gf, v)

BAKED BEANS (gf, v)

BACON BRAISED GREEN BEANS (gf)
with caramelized onions

additional side
+\$4/pp

**ADD
ONS
\$3**

CORNBREAD MUFFINS
with honeybutter glaze (v)

SWEET ONION HUSH PUPPIES (v)

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Themed Buffets

MEDITERRANEAN

\$25/person

INCLUDES PITA BREAD

**PICK
2**

SLICED LAMB & BEEF GYRO

w/ Tzatziki Sauce

GRILLED CHICKEN (gf)

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

SANTORINI SHRIMP (gf)

w/ tomatoes, kalamata olives,
oregano & feta cheese

CHICKPEA FALAFEL (v)

w/ Tzatziki Sauce

additional protein
+\$5/pp

**ADD
SALAD
\$4 /PP**

**PICK
2**

SPICED JASMINE RICE (gf, v)

w/ yellow raisins & carrots

GRILLED VEGGIE MEDLEY (gf, v)

w/ honey & balsamic syrup

GREEK ORZO SALAD (v)

tomatoes, artichokes, cucumbers &
kalamata olives

MARINATED CUCUMBER SALAD

cucumbers, tomatoes, red onions tossed
in a lemon oregano vinaigrette (gf, v)

additional side
+\$4/pp

**ADD
ONS
\$3**

RED PEPPER HUMMUS (gf, v)

QUINOA TABBOULEH (gf, v)

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Build Your Own Buffet

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

SALADS

GARDEN Greens, carrots, tomatoes, onions, cucumbers, radishes & green garlic herb (gf, v)

CLASSIC CAESAR Romaine hearts, shaved parmesan, garlic croutons & caesar dressing (*contains anchoives*)

SIGNATURE CAESAR Romaine hearts, shaved parmesan, garlic croutons, pepperoncinis shaved red onions, grape tomatoes & caesar dressing (*contains anchoives*)

SPINACH Spinach, goat cheese, pickled onions, pecans, strawberries & balsamic vinaigrette (gf, v)

AUTUMN Mixed field greens, diced roasted butternut squash, toasted pumpkin seeds, crumbled goat cheese & fig vinaigrette (gf, v)

SOUTHWESTERN Romaine, roasted corn, cherry tomatoes, toasted pepitas, tortilla strips & avocado ranch dressing (gf, v)

GREEK Romaine, chickpeas, cucumbers, shaved red onions, tomatoes, kalamata olives, feta cheese & lemon oregano vinaigrette (gf, v)

ENTREES

HERB GRILLED CHICKEN Marinated chicken, herb medley & pan gravy

ROASTED AIRLINE CHICKEN BREAST Bone-in chicken breast in herb blend (gf)

MEDITERRANEAN CHICKEN Sundried tomatoes, olives, artichokes & feta cheese (gf)

BALSAMIC CHICKEN With blistered cherry tomatoes and basil oil (gf)

CHIMICHURRI STEAK MEDALLIONS Chimichurri sauce (gf)

CAST IRON SEARED STEAK Thyme & garlic in a red wine demi (gf)

BRAISED SHORT RIBS Simmered in a red wine demi glaze with mushrooms (gf)

BEEF BURGUNDY With carrots & pearl onions (gf)

CHILI GLAZED SALMON With scallions & sesame seeds (gf) +\$2/person upcharge

SAUTEED SHRIMP With salsa verde (gf)

PORK TENDERLOIN With mushroom marsala sauce

EGGPLANT ROLLATINI Grilled eggplant, ricotta filling & pomodoro sauce (gf, v)

SPINACH & RICOTTA RAVIOLI Either parmesan cream sauce or arrabiata sauce (v)

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTIRCTIONS - PG. 10

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Build Your Own Buffet

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

SIDES

HERB ROASTED VEGETABLES (gf, v)
W/ GREEN GARLIC BUTTER

WILD RICE PILAF (gf, v)

ROASTED GARLIC MASHED POTATOES (gf, v)

SMOKED GOUDA MAC & CHEESE (v)

SAFFRON RICE (gf, v)

MEDITERRANEAN VEGGIE MEDLEY (gf, v)
W/HONEY & BALSAMIC SYRUP

SESAME CITRUS BROCCOLI (gf, v)

COCONUT RISOTTO (gf, v)

BACON BRAISED GREEN BEANS (gf)
W/ CARAMELIZED ONIONS

ROASTED HONEY DILL CARROTS (gf, v)

ROSEMARY ROASTED POTATOES (gf, v)

WHIPPED SWEET POTATOES (gf, v)

BALSAMIC BRUSSEL SPROUTS (gf, v)
W/ SHAVED PARMESAN CHEESE

BRUSSEL SPROUTS AU GRATIN (v)

SKILLET CORN (gf, v)

ADDITIONAL SIDE +\$4/PP

BREAD

All bread options come with whipped butter

SWEET YEAST ROLLS (v)

FRENCH ROLLS (v)

CORNBREAD MUFFINS (v)
with honeybutter glaze

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTIRCTIONS - PG. 11

Stations Style Dinner Service

Stations are a great way to provide various types of cuisines while giving your guests an interactive dining experience. Stations are typically setup in multiple areas around the reception room and your guests will go from station to station to get their different plates. Each station will have a chef attendant adding a fun element of interaction & live action cooking to the night.

The following pages contain our station options.

All stations are designed exclusively with our upscale tabletop & buffet items for an elevated experience. Station prices include appropriate dinner plates, bowls, stainless steel flatware, serving utensils, choice of black or white cloth napkins, upscale kitchen equipment & servingware.

Stations Menu

25 person minimum per station

Recommended 3 stations for a dinner service / Individual stations can be added to a cocktail hour or heavy d'oeuvres service.

SALAD & BREAD STATION

BASIC \$15/person

Select 2 salads from our buffet menu (pg. 13) + 1 bread

CUSTOM \$17/person

Choose 10 toppings and 2 salad dressings + 1 bread

Includes mixed field greens & romaine lettuce bases

TOPPINGS: Grape tomatoes, carrots, cucumbers, egg, beets, red onions, radishes, pickled onions, pecans, strawberries, roasted butternut squash, croutons, chickpeas, roasted corn, pepperoncinis, kalamata olives, toasted pepitas, tortilla strips, goat cheese, blue cheese, shaved parmesan, feta cheese & shredded cheddar

DRESSINGS: Green garlic herb, caesar, lemon oregano, ranch, avocado ranch, balsamic vinaigrette, smoked tomato vinaigrette or honey dijon

BREADS: Sweet yeast rolls, french rolls, or cornbread muffins

MASHED POTATO \$18/person

Russet mashed potatoes with following toppings:

Whipped butter, sour cream, cheddar cheese, scallions, bacon, sautéed mushrooms, caramelized onions & gravy

GARDEN VEGETABLE \$18/person

Choice of two varieties below:

ASIAN INSPIRED: Broccoli, carrots, snow peas & rainbow bell peppers tossed in a soy ginger glaze

CLASSIC HERB ROASTED: Zucchini, squash, carrots, red onions & bell peppers tossed in a garlic herb butter

MEDITERRANEAN MEDLEY: Zucchini, squash, artichokes, blistered grape tomatoes, garlic & oregano topped in a balsamic drizzle

MAC & CHEESE BAR \$18/person

Smoked gouda mac & cheese parfait cups with the following toppings: scallions, crumbled bacon, goat cheese & caramelized onions

UPGRADE TO BBQ PARFAIT FOR +\$6

Complete mac and cheese bar along with pulled pork BBQ

Includes the following sauces: Tangy mustard, eastern Carolina & sweet heat

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 13

SHRIMP & GRITS \$22/person

Jumbo shrimp sauteed in cajun butter served over Southern cheddar grits, toppings include: tasso ham, scallions, cheddar cheese, peppers & onions

PASTA BAR \$20/person

Choice of two proteins:

Mixed vegetable medley, diced grilled chicken or pan seared shrimp

Includes both penne and linguine pasta

Comes with following sauces & toppings: roasted tomato pomodoro & creamy garlic alfredo, grated parmesan cheese & crushed red pepper flakes

FAJITA BAR \$20/person

Choice of two proteins: Grilled marinated steak, grilled chicken breast, sliced portobello mushrooms or cilantro lime shrimp

Comes with the following: Grilled rainbow bell peppers and onions, warm flour tortillas, salsa verde (mild green salsa), salsa roja (spicy red salsa), sour cream, crumbled queso fresco & fresh guacamole

PAELLA \$24/person

Includes two protein medleys:

VEGETARIAN PAELLA: Saffron-infused rice with asparagus, marinated artichokes, peppers, and smoky paprika, finished with fresh herbs & lemon

SIGNATURE PAELLA: Saffron rice with seared chicken, shrimp, and Andouille sausage, slow-cooked with peppers, peas & bold Spanish spices

SEAFOOD RAW BAR - MARKET PRICE

Hand shucked raw oysters, shrimp cocktail, crab salad & smoked salmon with cocktail sauce, mignonette sauce, hot sauce, toasted crostinis & crackers

PORK LOIN CARVING STATION \$30/person

Mustard & herb crusted pork loin, with smoked apple relish & brioche rolls

TURKEY CARVING STATION \$30/person

Roasted turkey breast, gravy, cranberry sauce, rosemary aioli & brioche rolls

HAM CARVING STATION \$30/person

Spiced glazed spiral ham, baked apples, honey dijon mustard, chipotle aioli & brioche rolls

PRIME RIB CARVING STATION \$35/person

Prime rib cooked medium rare served with brioche rolls, horseradish sauce, bleu cheese sauce, au jus, caramelized onions & sauteed mushroom medley

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 14

Plated Dinner Service

Plated dinners are a formal dinner service style where your guests remain seated and our service staff bring food to their seats.

Guests will pre-select their meals prior to the event.

Our plated dinners are designed with our upscale tabletop items for an elevated experience. Plated menu pricing includes the following: salad plate, dinner plate, salad fork, dinner fork, dinner knife, choice of black or white cloth napkins & water glass. Please alert your event coordinator if you are providing your own tabletop items.

Plated Menu

CHOICE OF 1 BREAD, 1 SALAD, ENTREES & 2 SIDES

\$65/PERSON - SINGLE PLATED:

clients choose 2 meat entrees & 1 veggie plate guests will have choice of 1.

\$70/PERSON DUO PLATED:

clients choose 2 meat entrees & 1 veggie plate, guests who opt for meat entrees will receive both.

BREADS

Choice of 1 variety below (preset on tables, all come with whipped butter)

SWEET YEAST ROLLS, FRENCH ROLLS OR CORNBREAD MUFFINS

SALADS

Choice of 1 below (option for preset on table or coursed)

GARDEN Greens, carrots, tomatoes, onions, cucumbers, radishes & green garlic herb (gf,v)

CLASSIC CAESAR Romaine hearts, shaved parmesan, garlic croutons & caesar dressing (*contains anchoives*)

SIGNATURE CAESAR Romaine hearts, shaved parmesan, garlic croutons, pepperoncinis shaved red onions, grape tomatoes & caesar dressing (*contains anchoives*)

SPINACH Spinach, goat cheese, pickled onions, pecans, strawberries & balsamic vinaigrette (gf, v)

AUTUMN Mixed field greens, diced roasted butternut squash, toasted pumpkin seeds, crumbled goat cheese & fig vinaigrette (gf, v)

SOUTHWESTERN Romaine, roasted corn, cherry tomatoes, toasted pepitas, tortilla strips & avocado ranch dressing (gf, v)

GREEK Romaine, chickpeas, cucumbers, shaved red onions, tomatoes, kalamata olives, feta cheese & lemon oregano vinaigrette (gf, v)

ENTREES

CHICKEN PICATTA Pan seared chicken breast in a lemon caper white wine sauce (gf)

MEDITERRANEAN CHICKEN Sundried tomatoes, artichokes, olives & feta cheese (gf)

HERB GRILLED CHICKEN Marinated chicken, herb medley & pan gravy

BALSAMIC CHICKEN With blistered cherry tomatoes and basil oil (gf)

BEEF SHORT RIBS Simmered in a red wine demi glaze with mushrooms (gf)

BEEF BURGUNDY Stewed beef in a red wine sauce with carrots, onions & mushrooms (gf)

FILET MIGNON Petite cut filet in a red wine mushroom demi glaze (gf)

ROSEMARY PORK CHOPS Bone-in pork chops grilled with garlic and rosemary (gf)

MUSTARD GLAZED PORK LOIN Roasted pork loin rubbed in a dijon mustard & herb blend (gf)

SWEET CHILI GLAZED SALMON + \$2/person (gf)

SALMON BEURRE BLANC Salmon in a lemon dill beurre blanc sauce + \$2/person (gf)

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Plated Menu

CHOICE OF 1 BREAD, 1 SALAD, ENTREES & 2 SIDES

SIDES

HERB ROASTED VEGETABLES (gf, v)
W/ GREEN GARLIC BUTTER

BLEU CHEESE MASHED POTATOES (gf, v)

ROASTED GARLIC MASHED POTATOES (gf, v)

SMOKED GOUDA MAC & CHEESE (v)

MEDITERRANEAN VEGGIE MEDLEY (gf, v)
W/HONEY & BALSAMIC SYRUP

SESAME CITRUS BROCCOLI (gf, v)

GARLIC BROCCOLINI (gf, v)

BACON BRAISED GREEN BEANS (gf, v)
W/ CARAMELIZED ONIONS

ROASTED HONEY DILL CARROTS (gf, v)

ROASTED POTATOES (gf, v)

GRILLED ASPARAGUS (gf, v)

BALSAMIC BRUSSEL SPROUTS (gf, v)
W/ SHAVED PARMESAN CHEESE

BRUSSEL SPROUTS AU GRATIN (v)

WILD RICE PILAF (gf, v)

\$45/PERSON VEGGIE PLATES

Veggie plates come with chef selected sides.

EGGPLANT ROLLATINI Grilled eggplant, ricotta parmesan filling, pomodoro sauce
& side of roasted garlic broccolini (gf, v)

FARRO STUFFED BELL PEPPER With mushrooms, gruyere cheese, caramelized
onions & a side of roasted garlic broccolini (gf, v)

COCONUT RISOTTO with sauteed mushrooms and grilled asparagus (vegan)

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 17

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Desserts

CHOCOLATE CHUNK TOFFEE COOKIES \$3/each

PEANUT BUTTER COOKIES \$3/each

TRIPLE CHOCOLATE BROWNIES \$3/each

SUGAR COOKIES \$3/each

SRIRACHA BROWNIES \$3/each

LEMON BARS \$4/each

MEXICAN HOT CHOCOLATE COOKIES \$3/each

MINI KEY LIME PIES \$4/each

CINNAMON CHURROS \$5/each

includes following syrups:

CHOCOLATE, CARAMEL & STRAWBERRY

DESSERT DISPLAYS

Below selections are designed exclusively with our upscale buffet setup

PETIT FOUR

Self-Serve - \$10/person, 50 person minimum

Chef's selection of assorted bite-sized desserts: cheesecake bites, macarons, mini cakes, cream puffs & cannolis.

VARIETAL MOUSSE

Self-Serve - \$15/person, 50 person minimum

Choose 3 mousse varieties

CHOCOLATE PEANUT BUTTER

Rich, velvety peanut butter mousse, dark chocolate curl & crushed peanuts

ESPRESSO

Bold espresso-infused mousse, cocoa dusting & chocolate-covered espresso bean

NUTELLA HAZELNUT

Creamy Nutella-infused hazelnut mousse, fresh whipped cream & crushed ferrero rocher

S'MORES

Silky chocolate mousse over a graham cracker crumble, toasted marshmallow fluff, mini chocolate square & graham cracker piece

PASSION FRUIT

Tropical passion fruit mousse, edible flower & passion fruit seed accent

RASPBERRY

Velvety raspberry mousse, fresh raspberry & white chocolate shard

KEY LIME

Tangy key lime mousse with a graham crumble, whipped cream & lime zest sprinkle

PINEAPPLE COCONUT

Smooth coconut mousse, caramelized diced pineapple & toasted coconut

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 18

Desserts

DESSERT STATIONS

Below selections are designed exclusively with our upscale buffet setup

CHURRO & ICE CREAM BAR

Chef Attended - \$12/person, 50 person minimum

Cinnamon sugar churros with vanilla ice cream and following toppings:
Chocolate ganache, dulce de leche, strawberry coulis, toasted coconut & sprinkles

CHOCOLATE FONDUE

Chef Attended - \$18/person, 50 person minimum

Experience an indulgent array of fondues, prebuilt skewers & fun toppings.

INCLUDES THE FOLLOWING CHOCOLATE FONDUE OPTIONS:

Dark Chocolate Fondue / Milk Chocolate Fondue / White Chocolate Fondue

INCLUDES THE FOLLOWING DIPPABLES:

Strawberries, Pineapple Chunks, Bananas, Raspberries, Rice Krispie Treats, Brownies, Marshmallows, Pretzel Sticks, Vanilla Wafers, Biscotti, Sprinkles & Crushed Peanuts

INCLUDES PREBUILT SKEWERS:

TROPICAL SKEWER: Pineapple chunks, banana slices, and kiwi slices

BERRY BLISS SKEWER: Strawberries, raspberries, and blackberries

SWEET & SALTY SKEWER: Rice Krispie treat, marshmallow, and pretzel stick

DECADENT SKEWER: Brownie pieces, marshmallow, and biscotti

FRUIT MEDLEY SKEWER: Grapes, pineapple, and strawberry

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS - PG. 19

Beverages

Appropriate cups & ice included with all beverages

TRADITIONAL

1 GAL
SERVES
~10 GUESTS

FILTERED WATER SERVICE \$2/person

Includes water dispenser for entire event & pre-filled water service

SWEET & UNSWEET TEA \$10/gallon

*includes sweeteners, straws & lemons

LEMONADE \$10/gallon

ASSORTED CANNED SODAS \$3/each - COCA-COLA PRODUCTS

BOTTLED WATER \$3/each

COFFEE \$3/person FROM CLT LOCAL ENDERLY COFFEE COMPANY

Choice of Regular or Decaf

Includes creamers & sweeteners

HOT TEA \$3/person

Tea bag assortment, hot water, lemons, honey, creamers & sweeteners

SPECIALTY

\$4.00/person for any selection below.

Includes appropriate garnishes & cups.

CITRUS WATER

PEACH SWEET TEA

RASPBERRY SWEET TEA

STRAWBERRY-BASIL LEMONADE

SPICED CINNAMON HOT CHOCOLATE

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTIRCTIONS - PG.20

CATERING & EVENTS

704 • 750 • 0477

INFO@TINKITCHEN.COM

Rentals

In addition to delicious food and beverages offerings, we also have a comprehensive selection of rental equipment for your event needs. If you are ordering catering through us, you are eligible for a flat event rental upcharge of \$15/person, which will include the following items:

Stainless steel roll-top chafers, white ceramic serving bowls/platters, white ceramic dinner plates, stainless steel flatware, serving utensils, cloth napkins, black table linens for food and drink tables & water glass.
Appetizer plates/utensils and dessert plates/utensils will be included if appetizer and desserts are ordered.

Items below are all able to be individually rented.

FOOD SERVICE EQUIPMENT

Stainless Steel Roll Top Chafers -
8qt rectangle and 6qt round

Silver serving trays

Beverage decanters

Baskets

Wooden boards & risers

DINNERWARE

White ceramic dinner plates

White ceramic salad plates

Clear glass dessert & app plates

White ceramic dessert & app plates

White casserole dishes

Assorted white porcelain platters
and bowls

LINENS

Cloth dinner napkins - black or white

Black table cloths

FLATWARE

Dinner forks - stainless steel or gold

Salad forks - stainless steel or gold

Knives - stainless steel or gold

Spoons - stainless steel or gold

Various silver serving tongs
and utensils

Silver utensil holders

BAR GLASSWARE -

PLEASE NOTE BAR

GLASSWARE IS NOT INCLUDED

IN THE \$15/PERSON UPSCALE RENTAL PACKAGE.

ALL BAR GLASSWARE IS AN ADDITIONAL COST

Pint glasses

Wine glasses

High ball glasses

Rocks glasses

Stemless martini glasses

Champagne flutes

TIN KITCHEN TABLETOP & BUFFET SETUPS

DISPOSABLE

Wire chafer trays with aluminum pans, clear plastic dinner plates, clear plastic salad plates, clear plastic dessert plates, black plastic serving bowls/platters, white paper napkins, choice of silver or gold plastic flatware, black plastic serving utensils & clear plastic cups.

UPSCALE - +\$15/PERSON

Stainless steel rolltop chafing dishes, white ceramic dinner plates, white ceramic salad plates, white ceramic dessert plates, stainless steel flatware (upcharge for gold), white ceramic serving bowls and platters, choice of white or black cloth napkins, highball water glass & highball glass for tea.

Option for a goblet glass for water vs highball.
**please note pink chargers are not included in this package - they were sourced from another vendor for this event*

a la carte rentals are available if you are not interested in a comprehensive rental package



Bar Packages

Please note due to NC ABC laws we are not authorized to provide alcohol for any of these packages. All alcohol (beer, wine & spirits) must be purchased and provided by client.

If you plan to serve liquor at your event you must acquire a Limited Special Occasion Permit from the ABC Board.

All packages include:

General liability & liquor liability insurance
TIPS certified & professionally trained bartenders
Tossware high end plastic cups, ice, beverage napkins & coolers
One hour of craft cocktail consulting with our Bar Manager



Bartenders

We have three different bartender rates depending on what type of alcohol you will be offering. Please see below for the tiers and what is included with each package. TIN will determine the number of bartenders needed for your event depending on guest count, service time & alcohol being served.

All packages include: TIPS certified & insured bartenders, plastic cups, cocktail napkins, bar mats, bar keys/bottle openers, coolers & ice

TIER 1: \$65/HOUR - BEER & WINE

Includes all items listed above

TIER 2: \$75/HOUR - BEER/WINE + SIGNATURE COCKTAILS

Includes all items listed above and non-alcoholic mixers & garnishes needed for 2 signature cocktails. Plus a customized signature cocktail bar sign.

TIER 3: \$95/HOUR - FULL BAR

Includes all items listed above and non-alcoholic mixers & garnishes needed for a full bar setup. Plus a customized signature cocktail bar sign.

Mixers & garnishes include: orange juice, cranberry juice, grapefruit juice, lime juice, lemon juice, pineapple juice, club soda, tonic water, coke, diet coke, sprite, fresca, ginger ale, ginger beer, grenadine, sour mix & simple syrup. Sliced lemons, limes & oranges, olives & maraschino cherries.

*"HoneyButter"
is our horse trailer turned
into mobile bar. The following
two packages include mobile bar
trailer rental*



Basic Butter

\$1,000 FOR 3 HOURS / EACH ADDITIONAL HOUR \$300

- Rental of mobile bar trailer
- 2 TIPS certified & insured bartenders, additional bartenders available
- Includes Tossware high end plastic cups, beverage napkins, bar mats, bar keys/bottle openers, ice & coolers
- Mixers & garnishes needed for 2 signature cocktails
- Customized signature cocktail sign



HoneyButter Supreme

\$1,500 FOR 3 HOURS / EACH ADDITIONAL HOUR \$400

- Rental of mobile bar trailer
- 2 TIPS certified & insured bartenders, additional bartenders available
- Includes Tossware high end plastic cups, beverage napkins, bar mats, bar keys/bottle openers, ice & coolers
- Mixers & garnishes needed for full bar setup.
Includes: orange juice, cranberry juice, grapefruit juice, lime juice, lemon juice, pineapple juice, club soda, tonic water, coke, diet coke, sprite, fresca, ginger ale, ginger beer, grenadine, sour mix & simple syrup. Sliced lemons, limes & oranges, olives & maraschino cherries
- Customized signature cocktail sign

TAXES & SERVICE FEE APPLICABLE ON ALL PACKAGES

- PG. 24

Add-Ons

GLASSWARE RENTAL

rented in increments of 25

Wine Glasses \$1.50/person

Pint Glasses \$1.50/person

Highball Glasses \$1.50/person

Rocks Glasses \$1.75/person

Stemless Martini \$1.75/person

Champagne Flutes \$1.75/person

Craft Cocktail Consulting

INCLUDED IN EACH PACKAGE IS ONE HOUR OF COCKTAIL CONSULTING.

LET US HELP YOU CREATE THE PERFECT COCKTAILS FOR YOUR EVENT.

IF MORE THAN ONE HOUR IS NEEDED A CONSULTING FEE OF \$30/HOUR WILL APPLY

Please note all liquor must be supplied by host. TIN is able to provide alcohol quantity purchase recommendations

ZERO-PROOF OPTIONS

TIN is proud to offer a variety of zero-proof options such as non-alcoholic wine, beer, & pre-made canned mocktails. Please ask your event coordinator for options & pricing. For handcrafted mocktails, please see next page.

Macktail Menu

..... Includes Ritual Zero Proof Spirits*

CUCUMBER FRESCO \$5.50/person

Ritual non-alcoholic gin alternative & Ritual non-alcoholic vodka alternative combined with mint syrup, cucumber juice & lime juice chilled over ice

FEELING PEACHY \$5.50/person

Ritual non-alcoholic whiskey alternative or Ritual non-alcoholic gin alternative mixed with house made basil-peach syrup, lemon juice & egg whites (optional) poured onto ice

CRAN-APPLE CRUSH \$5.50/person

Ritual non-alcoholic vodka alternative joined with cranberry juice, apple cider syrup & lime juice drizzled over ice with a splash of ginger beer

LA PICANTE (spicy) \$5.50/person

Ritual non-alcoholic tequila alternative merged with pineapple juice, simple syrup, pinch of salt, & pinch of chili peppers with Tajín rim (optional) placed on ice

TIN PALOMA \$5.50/person

Ritual non-alcoholic tequila alternative integrated with agave syrup and lime juice topped with club soda & grapefruit juice delivered over ice

**Ritual Zero Proof is an alcohol alternative made with high-quality ingredients & natural botanicals. Ritual products are truly alcohol free & contain 0% alcohol.*

..... Without Zero Proof Spirits

HONEY BEE-HAVE \$4.50/person

Hand crafted lemonade blended with spiced honey syrup, lime juice & lavender vanilla bitters served with ice

PINEAPPLE OF MY EYE \$4.50/person

Hand crafted lemonade fused with pineapple purée, mint syrup, lime juice & ginger beer poured over chilled ice

STRAWBERRY KISS \$4.50/person

Hand crafted lemonade blended with strawberry purée, fresh basil leaves, honey & club soda poured over chilled ice

- PG. 26

Event Services

Beyond our renowned culinary offerings, we specialize in orchestrating every detail that makes an event seamless and stress-free. With extensive experience across a wide range of venues in Charlotte and beyond, we understand the unique logistics and requirements of each space. Our team expertly navigates these complexities, ensuring that every element—supplies, staffing, and coordination—aligns perfectly so you can focus on enjoying your event. Some venues may have specific needs or restrictions that require additional resources, and we're happy to guide you through these considerations to ensure everything runs smoothly.

DELIVERY/CLEANUP

TIN charges delivery, setup & cleanup fee for all orders. If a return is required for post-event cleanup or pickup of rentals items, Additional charges will apply.

STAFF SERVICES

Our professional staff of chefs, servers & bartenders may be added to any 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.

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. TIN waives tastings fees if your event is at one of our preferred venues. Please alert your event coordinator if you would like to set one up.