

HOLIDAY MENU

Available Nov 1 - Dec 31, excluding Nov 24, Dec 24 & 25

Our Holiday menu is available for lunch and dinner delivery, 15 person minimum. 48 hour notice requested. 20% express fee for events booked within 48 hours. Price includes disposable chafers & sternos, disposable plates, serving bowls/platters, serving utensils, paper napkins & plastic flatware.

Please contact your event coordinator for our upscale rental selections & service staff.

BITES

4 dozen order minimum

RASPBERRY BRIE BITES

Phyllo shell, raspberry preserves, brie & rosemary. Served warm (v)

\$5.50pp - 2 pieces/person

CHEDDAR SAUSAGE BALLS

Southern flavors & pork sausage

\$5.50pp - 2 pieces/person

BUTTERNUT SQUASH CROSTINI

Roasted butternut squash, whipped goat cheese & hot honey on a crostini (v)

\$5.50pp - 2 pieces/person

BACON WRAPPED DATES

Bleu cheese stuffed

\$7.00pp - 2 pieces/person

DEVEILED EGGS

Choice of filling:

Spicy devilish (v) or

Pimento cheese & bacon

\$5.00pp - 2 pieces/person

PLATTERS

Minimum 20 people per platter

ARTISANAL CHEESE BOARD

Chef's selection of seasonal cheeses, jams, nuts, crackers & cornichons (v)

\$8.50pp

HERB ROASTED TURKEY

Rosemary, oregano & parsley rubbed turkey breast, gerkins, olives, cranberry aioli & croissants

\$14pp

SPIRAL HAM

Maple spiced glazed ham, honey mustard, & mini brioche rolls

\$12pp

DIP DUO

Spinach artichoke dip & caramelized onion dip. Served warm with pita points (v)

\$8pp

SHRIMP COCKTAIL

Old Bay aioli, cocktail sauce, sliced lemons & limes

\$12pp

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTIRCTIONS (V) DENOTES VEGETARIAN

BUFFET MENU

\$25/PERSON

Pick 2 proteins and 2 sides
Desserts, salads & drinks are available to add-on

*All buffets include fresh rolls, whipped honey cinnamon butter
& housemade cranberry sauce with orange zest*

ENTREES
PICK

2

ROASTED TURKEY
with lemon herb gravy

SPIRAL HAM
with maple spiced glaze

BUTTERNUT SQUASH RAVIOLI
in a parmesan cream sauce (V)

ROSEMARY CHICKEN
with cranberries

BAKED SALMON
in raspberry glaze

GRILLED BEEF MEDALLIONS
in red wine demi glaze
+\$3/person

SIDES
PICK

2

POBLANO CORNBREAD STUFFING (V)

SAUSAGE APPLE STUFFING

BLEU CHEESE MASHED POTATOES (V)

CHEDDAR & CHIVE MASHED POTATOES (V)

WHIPPED SWEET POTATOES (V)

BACON BRAISED GREEN BEANS

BROWN BUTTERED BABY CARROTS (V)

SMOKED GOUDA MAC & CHEESE (V)

HARVEST VEGETABLE MEDLEY (V)

Add another side to your buffet for a +\$5/person

All sides are available to be ordered a la carte by the half pan
Feeds 20-25ppl - \$50 each

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CATERING & EVENTS

704 · 750 · 0477

INFO@TINKITCHEN.COM

BUFFET ADD ONS

The following items below are available to add on to any holiday order

SALADS

\$4.50/PERSON UPCHARGE

15 person minimum per selection

AUTUMN FIELD GREENS (V)

Field greens, roasted butternut squash, toasted pepitas, crumbled goat cheese & a fig vinaigrette

SPINACH & BEET (V)

Spinach, pickled beets, gorgonzola crumbles, toasted walnuts, diced pear & a champagne vinaigrette

DESSERTS

15 person minimum per selection

PUMPKIN BREAD PUDDING

TOPPED WITH SALTED CARAMEL & TOASTED PECANS *served warm*

\$6PP

PEPPERMINT BARK BROWNIES

\$5PP

PEANUT BUTTER TOFFEE BARS

\$5PP

GINGER SNAP COOKIES

\$3PP

DRINKS

\$20/INSULATED TOTES
SERVES 18-20 PEOPLE

MEXICAN HOT CHOCOLATE
w/ cinnamon sticks & marshmallows

HOT APPLE CIDER

w/ cinnamon sticks & spiced orange slices

\$12/GALLON
SERVES ~10 PEOPLE

CRANBERRY POMEGRANATE
PUNCH

SPICED APPLE CIDER

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