

HOLIDAY MENU

Available Nov 1 - Dec 31, excluding Nov 28, Dec 24 & 25

Our Holiday menu is available for lunch and dinner delivery, 15 person minimum. 48 hour notice requested, 20% express fee if 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.

APPETIZER TRAYS *1 tray serves 25 people / 2 pieces per person*

RASPBERRY BRIE BITES Phyllo shell, raspberry preserves, brie & rosemary honey drizzle (V, contains almonds) *\$150/tray*

CHEDDAR SAUSAGE BALLS Pork sausage with Southern seasonings. Includes bbq and ranch dipping sauces *\$150/tray*

CHIPOTLE CRANBERRY MEATBALLS Turkey meatballs cooked in a chipotle cranberry glaze *\$160/tray*

BUTTERNUT SQUASH CROSTINI Roasted butternut squash, whipped goat cheese & hot honey on toasted crostini (V) *\$150/tray*

LOADED BAKED POTATO BITES Cheddar cheese, sour cream & scallions (V) *\$150/tray*

DEVILED EGG DUO Includes spicy devilish filling (V) & pimento cheese with bacon *\$150/tray*

INSPIRED SHAREABLES *1 platter serves 20-25 people*

CHEESE & FRUIT Chef's selection of seasonal artisanal cheese, jams, nuts, dried and fresh fruit, crackers & cornichons (V) *\$180/platter*

CHARCUTERIE Chef's selections of seasonal artisanal cheese and cured meats, jams, nuts, mustards, crackers & cornichons *\$200/platter*

HERB ROASTED TURKEY Rosemary, oregano & parsley rubbed boneless turkey breast, gerkins, olives, cranberry dijon mustard & croissants *\$250/platter*

SPIRAL HAM Maple spiced glazed ham, honey mustard & mini brioche rolls *\$250/platter*

DIP DUO Spinach artichoke dip & caramelized onion dip. Served warm with pita points (V) *\$175/platter*

SHRIMP COCKTAIL Old Bay aioli, cocktail sauce, sliced lemons & limes *\$225/platter*

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

HOLIDAY BUFFET MENU

\$25/PERSON

PICK 2 ENTREES 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

SIDES
PICK

2

ROASTED TURKEY

with lemon herb gravy

SPIRAL HAM

with maple spiced glaze

BUTTERNUT SQUASH RAVIOLI

in a parmesan cream sauce (V)

SEARED ROSEMARY CHICKEN

with cranberries

BAKED SALMON

in raspberry glaze

GRILLED BEEF MEDALLIONS

in red wine demi glaze

+\$3/person

ADDITIONAL ENTREE

+\$6/PERSON

POBLANO CORNBREAD STUFFING (V)

SAUSAGE APPLE STUFFING

CHEDDAR & CHIVE MASHED POTATOES (V)

WHIPPED SWEET POTATOES (V)

BACON BRAISED GREEN BEANS

BROWN BUTTERED BABY CARROTS (V)

SMOKED GOUDA MAC & CHEESE (V)

ROOT VEGETABLE MEDLEY (V)

**ALL SIDES ARE AVAILABLE
TO BE ORDERED A LA CARTE
BY THE HALF PAN
1 HALF PAN SERVES 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

\$4.75/PERSON UPCHARGE

15 person minimum per selection

AUTUMN FIELD GREENS (V)

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

SPINACH & BEET (V)

Spinach, pickled beets, feta cheese crumbles, toasted walnuts, quinoa & a maple dijon vinaigrette

DESSERTS

25 person minimum per selection

**MAPLE PECAN BREAD PUDDING
TOPPED WITH A VANILLA
BOURBON GLAZE** *served warm*
\$6/each

PEPPERMINT BARK BROWNIES
\$5/each

GINGER SNAP COOKIES
\$4/each

**PUMPKIN CHEESECAKE BARS
WITH SALTED CARAMEL DRIZZLE**
\$6/each

**MINI APPLE CRUMB BUNDT CAKES
WITH APPLE CIDER CINNAMON
GLAZE**
\$5/each

Ask about our rotating holiday sweets!

DRINKS

\$20/INSULATED TOTES
serves 12 people

MEXICAN HOT CHOCOLATE
w/ cinnamon sticks & marshmallows

HOT APPLE CIDER
w/ cinnamon sticks & orange slices

\$12/GALLON
serves ~10 people

**CRANBERRY POMEGRANATE
PUNCH**

SPICED APPLE CIDER PUNCH

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