

# STATIONS MENU

Minimum 3 stations per event // 25 person minimum per station

All stations are designed exclusively with our upscale setup.

Station price includes appropriate plates, bowls, utensils, serving utensils, napkins, tables and black table linens.

Station attendants included in price.

## MASHED POTATO \$15PP

*Choice of one option below:*

- 1) Traditional Mashed Potatoes: Whipped butter, sour cream, cheddar cheese, scallions, bacon, sauteed mushrooms, caramelized onions & gravy
- 2) Roasted Garlic Mashed Potatoes: Whipped butter, sour cream, cheddar cheese, scallions, bacon, sauteed mushrooms, caramelized onions & gravy
- 3) Sweet Potatoes: Honey cinnamon butter, bacon & toasted pecans

## GARDEN VEGETABLE \$15PP

*Choice of two options below::*

1) Asian:

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

2) Herb Roasted:

Zucchini, squash, carrots, red onions, bell peppers tossed in a garlic herb butter

3) Mediterranean Medley:

Zucchini, squash, artichokes, blistered grape tomatoes, garlic & oregano topped with a honey balsamic drizzle

## MAC & CHEESE BAR \$15PP

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

## SHRIMP & GRITS \$18PP

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

PLEASE CONTACT YOUR EVENT COORDINATOR IF YOU HAVE ANY DIETARY RESTRICTIONS

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## **PASTA \$15PP**

*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 \$16PP**

*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

## **BBQ PARFAIT \$15PP**

Smoked gouda mac and cheese with the following toppings:  
scallions, bacon, goat cheese, caramelized onions, traditional coleslaw  
Pulled pork BBQ

*Comes with three barbeque sauces:*

Tangy mustard, eastern carolina & sweet heat sauce

## **PAELLA \$20PP**

Saffron rice cooked with peas, red peppers, onions in a Spanish herb blend

*Includes following proteins medleys:*

Asparagus & marinated artichoke hearts

Braised chicken, andouille sausage and shrimp

## **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

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CATERING & EVENTS

704.750.0477

INFO@TINKITCHEN.COM

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# CARVING STATIONS

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## **PORK LOIN \$25PP**

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

## **TURKEY \$25PP**

Herb roasted turkey breast, gravy, housemade cranberry sauce with  
orange zest, rosemary aioli & brioche rolls

## **HAM \$25PP**

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

## **PRIME RIB \$30PP**

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

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