

# FOOD TRUCK & BUFFET CATERING OPTIONS

EST 2010.  
**TIN**<sup>®</sup>  
'KITCHEN'



CATERING & EVENTS

704 • 750 • 0477

INFO@TINKITCHEN.COM

# STARTERS

Our starter menu is available for lunch and dinner, 48 hour notice requested. 20% express fee for events booked within 48 hours.

## INCLUDED IN PRICE

All orders include disposable chafers & sternos (if needed), disposable dishes, serving bowls/platters, plates, napkins, plastic flatware & serving utensils. (\$25 delivery fee applies)

## \$5<sup>PP</sup> UPCHARGE

For a \$5/person upcharge your order will include stainless steel chafers & sternos (if needed), white porcelain dishes, serving bowls/platters, porcelain plates, napkins, stainless steel flatware & serving utensils. (\$50 delivery, setup and pickup fee applies)

# APPETIZERS

2 pc. per person (pp) / 4 dozen minimum

All appetizers listed below are available to be stationary or passed. Additional staffing charges may apply for passed appetizers.

### ASIAN PORK MEATBALLS 🍴

30-minute kimchi & hoisin glaze \$4.50pp

### CREMINI MUSHROOM CAPS 🍴🍴

Chorizo, kale & gouda \$3.75pp

### DEVILED EGG DUO

Cheddar - candied bacon & devilish (spicy) \$3.75pp

### STUFFED JALAPEÑOS

Chorizo & pimento cheese \$3.50pp

### CAPRESE SKEWERS 🍴🍴

Cherry tomatoes, fresh mozzarella, basil & a balsamic reduction \$3.75pp

### STUFFED CUCUMBER CUPS 🍴🍴

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

### SWEET CHILI SHRIMP SKEWERS

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

### CHIMICHURRI STEAK SKEWERS 🍴

Chargrilled with fire roasted peppers \$5.00pp

### COCONUT CURRY 🍴 CHICKEN SKEWERS

Tomato & toasted coconut \$4.50pp

### AHI TUNA MINI TACOS

Wonton shell, wasabi & sesame seeds \$6.50pp

# SEASONAL CHOICES

### BUFFALO CAULIFLOWER "BOWLS" 🍴

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

### PORK BELLY BAO BUNS

Seared pork belly, sambal carrot-cabbage slaw, green onions, hoisin sauce, steamed bun \$6.25pp

### MINI "PIG MACS" CUPS

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

*\*This item is priced 1 per person*



SPICY



GLUTEN-FREE/OF OPTION AVAILABLE



VEGETARIAN/VEG OPTION AVAILABLE

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# PLATTERS

Each platter serves approx. 20-25 ppl

## FRESH FRUIT 🍓🍓

Assortment of seasonal fresh fruit and berries \$150

## GRILLED VEGETABLE 🍓🍓

Grilled zucchini, squash, peppers, asparagus, carrots, fennel, bleu cheese sauce & red pepper hummus \$175

## SALSA TRIO 🍓🍓

Seasonal salsa, roasted corn-black bean, guacamole & house tortilla chips \$190

## DIP TRIO 🍓🍓

Artichoke dip, pimento cheese, red pepper hummus & house-toasted pita chips \$190

## MEDITERRANEAN 🍓

Marinated artichokes, stuffed grape leaves, cubed feta, olive medley, cucumber-tomato salad, babaganoush & toasted pita points \$200

## ARTISANAL CHEESE 🍓🍓

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

## CHARCUTERIE BOARD 🍓

Chef's selection of artisanal cured meats, fruit jam, cornichons & crostinis \$200

## 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

## CHIPOTLE BEEF TENDERLOIN 🍓

Medium-rare chipotle rubbed beef tenderloin, pickled red peppers, olives, chipotle aioli & rolls \$280

# SEASONAL CHOICES

## SMOKED GOUDA & GRUYERE DIP 🍓

Roasted grape jam, spiced pistachios & crostinis \$190



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# THEMED BUFFETS

Our buffet menus are available for lunch and dinner 15 person minimum / 48 hour notice requested. 20% express fee for events booked inside of 48 hours.

## TACO BUFFET

*\*TIN favorite\**

PICK

2

**CHICKEN TINGA**  
with salsa verde

**DRUNKEN CHICKEN**  
with fresh herb salad  
& goat cheese

*\*drunken chicken requires 48 hours notice\**

**BBQ BEEF BRISKET**  
with chipotle slaw

**KOREAN BBQ**  
with housemade kimchi

**PORK AL PASTOR** 🌶️  
with pineapple salsa

**BUFFALO CAULIFLOWER** 🌶️ 🌶️  
with celery root slaw  
& bleu cheese crumbles

**GARAM MASALA** 🌶️  
with red-cabbage-carrot slaw  
& cucumber raita

**ADD ANOTHER PROTEIN FOR \$3 pp**

**\$14<sub>pp</sub>**

Includes disposable chafers, sternos, disposable dishes, platters, plates, napkins, plastic flatware and plastic cups (\$25 delivery fee applies)

**\$19<sub>pp</sub>**

Includes stainless chafers, sternos, porcelain serving dishes, platters, plates, napkins, silver flatware and glassware (\$50 delivery, setup and pick up fee applies)

**ALL  
INCLUDED**

**CILANTRO JALAPEÑO RICE** 🌶️  
**CHARRO BEANS** 🌶️

**TORTILLA CHIPS** 🌶️

**SEASONAL SALSA** 🌶️

**CRUMBLLED QUESO FRESCO** 🌶️  
**SOUR CREAM** 🌶️  
**FLOUR TORTILLAS**

**ADD  
ONS**

**\$3.75<sub>pp</sub> GARDEN SALAD**

with smoked tomato vinaigrette  
& green garlic herb dressing

**\$3<sub>pp</sub> GUACAMOLE**



SPICY



GLUTEN-FREE



VEGETARIAN

# THEMED BUFFETS

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**CHOOSE YOUR THEME, ALL ITEMS LISTED ARE INCLUDED**

## FAJITAS

**CHIPOTLE CHICKEN**

W/ PEPPERS AND ONIONS

**CHIMICHURRI STEAK**

**CILANTRO JALAPEÑO RICE**

**CHARRO BEANS**

**SHREDDED LETTUCE**

**CRUMBLED QUESO FRESCO**

**SOUR CREAM**

**FLOUR OR CORN TORTILLAS**

## BBQ

**CAROLINA PORK BBQ**

**SMOKED CHICKEN THIGHS**

**SMOKED GOUDA MAC & CHEESE**

**CORN ON THE COB**

**COLESLAW**

**GREEN BEANS**

W/ BACON

**\$18<sup>pp</sup>**

Includes disposable chafers, sternos, disposable dishes, platters, plates, napkins, plastic flatware and plastic cups (\$25 delivery fee applies)

**\$23<sup>pp</sup>**

Includes stainless chafers, sternos, porcelain serving dishes, platters, plates, napkins, silver flatware and glassware (\$50 delivery, setup and pick up fee applies)

## HEALTHY

**HERBED GRILLED CHICKEN**

**CAST IRON SEARED PETITE BEEF LOIN**

**WILD RICE PILAF**

**CITRUS BROCCOLI**

**HONEY GLAZED CARROTS**

**GARDEN SALAD**

W/ SMOKED TOMATO VINAIGRETTE

## SOUTHERN

**BBQ BEEF BRISKET**

**HERB ROASTED CHICKEN BREAST**

**ROASTED POTATOES**

**GREEN BEANS**

**GARDEN SALAD**

W/ HONEY DIJON VINAIGRETTE

**COUNTRY CORNBREAD**

W/ HONEY & PICKLED JALAPEÑO GLAZE



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## PAN-ASIAN

**SESAME SWEET CHILI SHRIMP** 🌶️

**ASIAN PORK MEATBALLS**  
W/ HOUSEMADE KIMCHI

**GRILLED BOK CHOI** 🌶️🌶️

**SOY GINGER CARROTS** 🌶️

**GINGER RICE** 🌶️🌶️

**NAPPA SALAD** 🌶️🌶️  
W/ SOY GINGER VINAIGRETTE

## MEDITERRANEAN

**LAMB & BEEF KEFTA MEATBALLS** 🌶️

W/ CUCUMBER RAITA & PARSLEY

**GRILLED CHICKEN** 🌶️

W/ SUNDRIED TOMATOES, ARTICHOKES  
& FETA CHEESE

**ROSEMARY POTATOES** 🌶️🌶️

**QUINOA TABBOULEH** 🌶️🌶️

**HARICOTS VERTS** 🌶️🌶️  
W/ LEMON VINAIGRETTE

**CAESAR SALAD** 🌶️  
W/ HOUSEMADE CAESAR DRESSING



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# BUILD YOUR OWN BUFFET

*Our build your own buffet menu is available for lunch and dinner. 15 person minimum / 48 hour notice requested. 20% express fee for events booked inside of 48 hours. Prices listed are per person.*

## SALADS



**CAESAR** Romaine hearts, shaved parmesan, garlic croutons & caesar dressing \$3.75pp

**GARDEN** Field greens, carrot, tomato, onion, cucumber, radish & green garlic herb dressing \$3.75pp 🌱

**SPINACH** Spinach, goat cheese, pickled onion, pecans, apples & balsamic vinaigrette \$3.75pp 🌱

**ASIAN** Crisp nappa cabbage, mandarin oranges, carrots, red bell peppers, crispy wontons & soy ginger vinaigrette \$3.75pp

**SOUTHWESTERN** Romaine, black bean-corn salsa, cherry tomatoes, roasted red peppers, tortilla strips & cilantro-lime vinaigrette \$3.75pp

## ENTREES

**CHICKEN TINGA** Pulled chicken, stewed tomatoes & chipotle peppers \$5.50pp 🌱

**DRUNKEN CHICKEN** Sherry, apple, caramelized onions, garlic \$5.50pp 🌱

**MEDITERRANEAN CHICKEN** Lemon, sundried tomatoes, artichokes & feta \$5.50pp 🌱

**CHIMICHURRI STEAK MEDALLIONS** Chimichurri sauce, garlic, coriander \$6.50pp 🌱

**CAST IRON SEARED STEAK** Thyme, garlic, black pepper \$6.50pp 🌱

**BBQ BEEF BRISKET** Chipotle BBQ sauce, garlic \$6.50pp 🌱

**BOURBON GLAZED SALMON** Bourbon & brown sugar glaze, scallions \$8.00pp 🌱

**SESAME SWEET CHILI SHRIMP** Sweet & tangy chili sauce, garlic, sesame \$6.50pp 🌱

**LAMB & BEEF KEFTA** Herb lamb & beef meatballs, cucumber-coriander raita \$6.50pp 🌱

**CAROLINA PORK BBQ** Sweet vinegar BBQ sauce \$5.50pp 🌱

**ASIAN PORK SHOULDER** Asian 5 spice, soy, ginger & garlic \$5.50pp

**CHANA MASALA** Chickpeas, coconut curry, eastern spices \$3.50pp 🌱 🌱

**ROSEMARY CAULIFLOWER** Grilled cauliflower steaks, pickled beets \$4.00pp 🌱 🌱



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## ..... SIDES .....

### HERB ROASTED VEGETABLES

W/ GREEN GARLIC BUTTER

\$3.75pp 🌶️🌱

### WILD RICE PILAF

\$3.00pp 🌱🌱

### ROASTED GARLIC MASHED POTATOES

\$3.00pp 🌱🌱

### BACON BRAISED GREEN BEANS

W/ CARAMELIZED ONIONS

\$3.75pp 🌱

### CILANTRO JALAPEÑO RICE

\$3.00pp 🌶️🌱

### SMOKED GOUDA MAC & CHEESE

\$4.50pp 🌱

### SOY GINGER GLAZED CARROTS

\$3.50pp 🌱

### CITRUS BROCCOLI

\$3.50pp 🌱🌱

### ROASTED BUTTERNUT SQUASH HASH

\$3.50pp 🌱🌱

### KACHUMBER COUSCOUS

\$3.75pp 🌱🌱

### GRILLED BOK CHOY

\$3.75pp 🌱

## INCLUDED IN PRICE

All Build Your Own Buffet orders includes disposable chafers, sternos, disposable dishes, serving bowls/platters, plates, napkins, plastic flatware & serving utensils.  
(\$25 delivery fee applies)

## \$5<sub>PP</sub> UPCHARGE

For a \$5/person upcharge your order will include stainless steel chafers, sternos, white porcelain dishes, serving bowls/platters, porcelain plates, napkins, stainless steel flatware & serving utensils.  
(\$50 delivery, setup and pick up fee applies)



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# BUFFET ADD ON'S

*The following items below are available to add on to any Catering Order  
(Starters, Themed Buffets or Build Your own Buffets).*

*Prices are per person.*

## DESSERTS

*Please contact your event coordinator if you have  
any dietary restrictions or food allergies*



*For any selection below*

**CHOCOLATE CHIP COOKIES**

**TRIPLE CHOCOLATE BROWNIES**

**SRIRACHA BROWNIES**

**MEXICAN CHOCOLATE COOKIES**

**SUGAR COOKIES**

## BEVERAGES

*Ice & cups included with all beverages*

**SWEET & UN-SWEET TEA \$8/GALLON**

*\*includes sweeteners, stirrers & lemons*

**LEMONADE \$8/GALLON**

*1 gallon serves ~10 guests*

**SODAS & BOTTLED WATER \$1.75/PP**

**COFFEE \$2/PP**

*Choice of Regular or Decaf*

*\*includes creamers, sweeteners & stirrers*

# TACOS

SERVED ON CORN TORTILLAS

## BUFFALO CAULIFLOWER



Grilled cauliflowers finished with buffalo sauce with celery root slaw, bleu cheese crumbles & scallions

## GARAM MASALA



Stewed chickpeas with tomatoes, coriander, ginger & garlic over red cabbage-carrot slaw with a cucumber raita & scallions

## CHICKEN TINGA



Pulled chicken simmered in tomatoes, charred onions & chipotle peppers, topped with salsa verde, crumbled queso fresco & scallions

## BBQ BEEF BRISKET



Slow braised beef brisket with house-made BBQ sauce, chipotle slaw & scallions

## CILANTRO-LIME SHRIMP



Pan roasted shrimp finished in cilantro-lime butter over nappa cabbage slaw with pickled radishes

## PORK BELLY



Crispy pork belly with 30-minute kim chi, hoisin glaze & scallions

## PORK AL PASTOR



Slow roasted Guajilo chile rubbed pork shoulder over cilantro rice with pineapple salsa

# 'DILLAS

KITCHEN SPEAK FOR QUESADILLAS

## CHIPOTLE CHICKEN

Chipotle braised chicken with smoked tomatoes, caramelized onions, monterey jack cheese & sour cream

## PORK AL PASTOR



Slow roasted Guajilo chile rubbed pork shoulder, caramelized onions, monterey jack cheese, crumbled queso fresco & sour cream

## KIM CHI

30-minute kim chi, monterey jack cheddar cheese blend, topped with sesame seeds & hoisin glaze

## ROASTED GARDEN VEGGIE



Red peppers, summer squash, mushrooms, onions, monterey jack cheese, with green garlic aioli & sour cream

## THREE CHEESE



Monterey jack, goat cheese & queso fresco

## KID'S CHEESE



Cheddar jack blend

# NACHOS



House-made tortilla chips with goat cheese, salsa verde, scallions & sriracha

.....  
Add any protein to your nachos

# SLIDERS

SERVED ON BRIOCHE ROLLS

## KOREAN BBQ

BBQ beef brisket with 30-minute kim chi & finished with hoisin glaze

## CHIPOTLE VEGGIE SLIDER



Butternut squash-black bean patty topped with chipotle ketchup, smoked cheddar & ginger-dill pickles

MAKE YOUR TACO OR SLIDER A

# SALAD



Enjoy any of our tacos or sliders as a salad. Served with fresh greens, onions, carrots, tomatoes & herbs

## HOUSE-MADE DRESSINGS



Smoked Tomato Vinaigrette  
Green Garlic Herb  
Soy-ginger Vinaigrette

# SIDES



Charro beans      Quinoa tabbouleh  
Chips & seasonal salsa      Ginger-dill pickles  
Cilantro-jalapeno rice

Prices do not include tax. Additional charges may apply for certain specials.

# TRUCK CATERING PACKAGES



2 tacos or sliders and 1 side **\$11.50**

Custom Quesadilla and 1 side **\$12.50**

3 tacos or sliders and 1 side **\$16.25**

Open menu with special **\$20**

Drinks with any option **\$1.75**

## \$250

Truck Appearance Fee (covers labor, fuel, ensures properly stocked service)

## \$750

Food & Beverage Minimum Sun-Thurs

## \$1,000

Food & Beverage Minimum Fri & Sat

Mileage Rates, Service Fee & Tax not included in prices listed  
Truck Services Include Disposable Plateware, Flatware & Napkins

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