TIN LIZZY'S CATERING MENU

*10-PERSON MINIMUM

TACO BARS

INCLUDES 2 FLOUR TORTILLAS PER PERSON, BLACK BEANS, RICE, BAJA SLAW, AND HOUSE SALAD WITH ONE CHOICE FROM OUR SIX HOUSE DRESSINGS
(ancho-lime vinaigrette, red wine vinaigrette, chipotle-caesar, ranch, spicy ranch, blue cheese)

THE CLASSIC $13 PER PERSON { CHOICE OF 1 }

CHICKEN TACO - Wood fired chicken, chopped romaine, pico de gallo, chipotle crema.

BUFFALO CHICKEN TACO - Fried chicken served with Tin Lizzy’s wing sauce accompanied by baja slaw, blue cheese crumbles, and ranch dressing.

CHICKEN CON QUESO TACO - Buttermilk fried chicken, accompanied by queso blanco, pickled jalapeños, crunchy tortilla chips, and pico de gallo.

** $1.50 surcharge: Grilled Steak Taco - Grilled steak accompanied by chopped romaine, pico de gallo, chipotle crema.

THE PREMIUM $16 PER PERSON { CHOICE OF 2 }

KOREAN BBQ TACO - Choice of slow cooked pork or grilled shrimp accompanied by Asian slaw, Korean BBQ sauce, cilantro, and onions.

KALE AND MUSHROOM TACO - Sautéed kale, mushrooms, and grilled onions, accompanied by sliced avocado, baja slaw, and ancho-lime vinaigrette.

GRILLED STEAK TACO - Grilled steak accompanied by chopped romaine, pico de gallo, chipotle crema.

CHICKEN TACO - Wood fired chicken, chopped romaine, pico de gallo, chipotle crema.

BUFFALO CHICKEN TACO - Fried chicken served with Tin Lizzy’s wing sauce accompanied by baja slaw, blue cheese crumbles, and ranch dressing.

CHICKEN CON QUESO TACO - Buttermilk fried chicken, accompanied by queso blanco, pickled jalapeños, crunchy tortilla chips, and pico de gallo.

THE EXECUTIVE $19 PER PERSON { CHOICE OF 3 }

KOREAN BBQ TACO - Choice of slow cooked pork or grilled shrimp accompanied by Asian slaw, Korean BBQ sauce, cilantro, and onions.

STEAK AND MUSHROOM TACO - Grilled steak and sautéed mushrooms accompanied by sliced romaine lettuce, blue cheese crumbles, and chipotle crema.

STEAK AND CHEESE PHILLY TACO - Grilled steak, peppers and onions accompanied by queso blanco.

GRILLED STEAK TACO - Grilled steak accompanied by chopped romaine, pico de gallo, chipotle crema.

GRILLED MAHI MAHI TACO - Grilled Mahi Mahi accompanied by sliced avocado, Baja slaw, chipotle crema, and lime wedges.

KALE AND MUSHROOM TACO - Sautéed kale, mushrooms, and grilled onions, accompanied by sliced avocado, baja slaw, and ancho-lime vinaigrette.

CHICKEN TACO - Wood fired chicken, chopped romaine, pico de gallo, chipotle crema.

BUFFALO CHICKEN TACO - Fried chicken served with Tin Lizzy’s wing sauce accompanied by baja slaw, blue cheese crumbles, and ranch dressing.

CHICKEN CON QUESO TACO - Buttermilk fried chicken, accompanied by queso blanco, pickled jalapeños, crunchy tortilla chips, and pico de gallo.
WRAP IT UP & SALAD PLATTERS
*SERVES 10 - PLATTERS INCLUDE TORTILLA CHIPS AND SALSA ROJA

WRAPS
*7 WHOLE WRAPS CUT IN HALF ON A COVERED COMPOSTABLE PLATTER

CAESAR WRAP - Romaine lettuce and kale, cotija cheese, sliced avocado, crispy garbanzo beans, and chipotle-Caesar dressing wrapped in a flour tortilla. $50 per platter

BUFFALO CHICKEN WRAP - Romaine lettuce, fried chicken tenders tossed in Tin Lizzy’s wing sauce, carrots, baja slaw, and blue cheese dressing in a flour tortilla. $80 per platter

CHICKEN AND KALE WRAP - Kale, grilled chicken tenders, sliced avocado, corn, shaved red peppers, cotija cheese, and ancho-lime vinaigrette in a flour tortilla. $80 per platter

TACO SALAD WRAP - Mixed greens and kale, black beans, corn, diced tomato, sliced avocado, grilled peppers, onions, tortilla strips, and ancho-lime vinaigrette in a flour tortilla. $50 per platter

SALADS
*SERVES 10 IN A COVERED COMPOSTABLE BOWL - ALL DRESSING SERVED ON THE SIDE

CAESAR SALAD - Romaine lettuce and kale, cotija cheese, sliced avocado, crispy garbanzo beans, and chipotle-Caesar dressing. $50 per platter

KALE SALAD - Kale, grilled chicken tenders, sliced avocado, corn, shaved red peppers, cotija cheese, and ancho-lime vinaigrette. $50 per platter

TACO SALAD - Mixed greens and kale, black beans, corn, diced tomato, sliced avocado, grilled peppers, onions, tortilla strips, and ancho-lime vinaigrette. $50 per platter

APPETIZER PLATTER
*serves 12 (36 pieces)
on compostable covered platter $48 per platter

CHICKEN TENDERS - Buttermilk marinated fried chicken tenders accompanied by your choice of up to 3 sauces: ranch, spicy ranch, blue cheese, honey mustard, and BBQ.

SIDES
*each quart serves 15 accompanied by 2 bags of chips
Queso $25 per quart
Guacamole $30 per quart
Salsa $15 per quart
Extra Tortilla Chips $5 per bag
Grilled Peppers & Onions $10 per quart

SWEET ENDING
$3 per person

GRAND TINALE - Fried tortillas tossed in cinnamon and sugar

BEVERAGES
Unsweet/Sweet Tea/Pink Lemonade $5 per gallon (serves 20)
Bottled Water $2 per bottle
Margarita Mix (does not contain alcohol) $10 per gallon (serves 20)

PROTEIN ADD-ON OPTIONS
WOOD FIRED CHICKEN +$30
GRILLED CHICKEN TENDERS +$30
BUFFALO CHICKEN TENDERS +$30
GRILLED SHRIMP +$40
GRILLED STEAK +$50

DELIVERIES
Included

DISPOSABLES - Includes compostable plates and cutlery/packaged on compostable catering bowls and platters/black plastic half-pans/plastic service utensils

DELIVERY FEE - $25

HOT KITS $12: 1 black speed heat holder/1 hot pack tray / 2 flameless speed heat packets and 1 bottle of water to activate