

Email Don for quote and availability - Don@tin2.ca

TIN Restaurant Classic Hors D'oeuvres

Grilled Vegetable Bruschetta (V,C)

A mix of bell pepper, onion, zucchini, eggplant, asparagus and cremini mushroom tossed with asiago cheese and basil on crisp croustades

Chèvre Chicken Salad (C) or Vegan Filled

Herb roasted chicken breast with red grapes and goat cheese inside a tulip phyllo cup

Grilled Asparagus Bundle (H,C,GF)

Asparagus, bell pepper and roasted red pepper cream cheese wrapped with prosciutto

Mini Beef Wellington (H)

Tender beef with a mushroom duxelle wrapped in light and flaky puff pastry

Grilled Chicken Satay (H,C,GF)

Marinated in a lemon, paprika and herb mixture

Grilled Beef Satay (H,C,GF)

Marinated in garlic, Worcestershire sauce and brown sugar

Mini Spanakopita (V,H,C)

Individually baked crisp phyllo filled with spinach, feta, lemon and garlic

V = Vegetarian

H = Hot

C = Cold

GF = Gluten Free

Classic Chef's Selection (125 pieces)

A combination of 5 of our delectable hors d'oeuvres from our classic list

Limit one selection per order. Multiple packages available. Some restrictions apply.

TIN Restaurant Premium Hors D'oeuvres

Firecracker Shrimp (H,C,GF)

Skewered large shrimp, lightly spiced and grilled, ginger citrus dipping sauce

Lamb Lollipop (H,GF)

New Zealand lamb grilled and served with a house-made dipping sauce

Garden Vegetable Roll (V,C,GF)

Bell pepper, green onion, carrot, vermicelli noodle wrapped in rice paper, hoisin sesame dip

Sesame Panko Chicken Brochette (H)

Skewered chicken strips crusted with sesame and panko, hoisin soy dipping sauce

Savoury Mini Cheese Scone Bite (H,C)

Tender sliced beef and horseradish cream

V = Vegetarian

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- Minimum order is 2 dozen hors d'oeuvres per selection.

House-made Soups

Carrot, Orange & Ginger

A puree of carrot, onion, garlic, potato, orange and fresh ginger

Butternut Squash & Apple

A blend of hearty squash and sweet apple, with onions, celery and carrots, pureed with cream

Tomato & Roasted Red Pepper

A fresh puree of fire roasted bell pepper, tomato, onion, garlic and basil

Specific requests about your soup? Please allow us to create it for you.

Salads

Mixed Field Green

Artisan mix greens with tomato, English cucumber, dried cranberries and a carrot nest, tossed with your choice of: Balsamic vinaigrette or our current house dressing

Classic Potato

Yukon gold potato tossed with mayonnaise, diced red pepper, green onion and grated hard boiled eggs

Couscous

Studded with dried cranberries, raisins, apricots and green onions, tossed with a creamy poppyseed dressing

Traditional Caesar

Crisp romaine hearts, our house-made lemon garlic dressing, Garnished with bacon, croutons and asiago cheese

Grilled Vegetable & Fusilli

A melange of grilled bell pepper, onion, asparagus, zucchini and eggplant, tossed with fusilli pasta, pearl bocconcini, sundried tomato vinaigrette

Dinner Entrées

6oz Grilled Beef Tenderloin

AAA Black Angus

Additional cost for a larger steak

8oz Oven Roasted Chicken Supreme

6oz Grilled Salmon Filet

Grilled Vegetable Napoleon

Grilled bell pepper, onion, eggplant, zucchini and cremini mushroom

Side Dishes

Creamy Mashed Potatoes

Oven Roasted Yukon Gold Potatoes

Spiced Potato Wedges

Rice Pilaf with Bell Peppers Medley

of Vegetables

Sauces

Peppercorn Demi-glace

Red Wine Demi-glace

Stationary Platters

Sandwich Tray

An assortment of quartered sandwiches on white, whole wheat and multigrain bread consisting of 4 different fillings | large tray (48 pieces) small tray (32 pieces)

Sandwich & Wrap Tray

A combination of quartered sandwiches and wraps cut in thirds with 4 different fillings (48 pieces)

**Sandwich fillings are: Chicken salad, Egg salad, Tuna salad, and Ham & cheese
(Vegetarian also available)**

Crudit  Tray

A combination of carrot, celery, broccoli, cauliflower and bell pepper served with a roasted red pepper and herb dipping sauce | serves approximately 30 people

Wheel of Baked Brie

Soft & creamy cheese topped with apples, brown sugar and maple syrup wrapped in flaky puff pastry, served with croustades | serves approximately 15 people

Domestic Cheese Tray

Consisting of any of the following or others: aged white cheddar, brie, oka, chevrita, gruyere, mozzarella, served with grapes and assorted crackers | serves approximately 35 people

Antipasto Platter

A m lange of prosciutto, ham, salami, grilled vegetables (zucchini, bell pepper, asparagus and eggplant), topped with black olives and crisp croustades | serves approximately 30 people
Vegetarian also available

Shrimp Platter

Poached shrimp served cold, completed with a house-made cocktail sauce | serves approximately 25 people

Smoked Salmon Platter

One side of cold smoked Atlantic salmon served with a dill cream cheese, sliced red onion rings, capers, lemon and crisp bagel chips | serves approximately 30 people

Most platters are also available in a smaller size, priced accordingly.

Casseroles

Deep Dish Quiche

A classic for us! Light and fluffy eggs surrounded by flaky pastry.

Choose from: ham and cheese or grilled vegetables.

Serves approximately 10 people

10" pie plate quiche also available | serves approximately 6 people

Vegetarian Lasagna

Layers of tomato sauce and béchamel sauce with grilled vegetables,
ricotta & mozzarella cheese and pasta sheets.

Serves approximately 9 people

Meat Lasagna

Layers of Bolognese sauce, ricotta & mozzarella cheese and pasta sheets,
served hot with broiled cheese topping.

Serves approximately 9 people

Baked Fusilli Pasta

A combination of chicken breast, roasted red pepper, red onion and spinach,
tossed in a rosé sauce and topped with a three cheese blend.

Serves approximately 12 people

Chicken & Vegetable Stew

Seared chicken breast tossed with carrot, zucchini, bell pepper and onion,
in a lemon and herb cream sauce, served with rice pilaf.

Serves approximately 12 people

Beef Bourguignon

A traditional French stew consisting of tender beef, bacon, mushroom and onion
in a rich beef demi-glace, garnished with carrot batonnet, served on egg noodles.

Serves approximately 12 people

Casserole ingredients subject to change due to seasonal availability

Sweets & Desserts

Fresh Fruit Platter

A mixture of seasonal fruits consisting of any of the following: melons, grapes, pineapple, oranges and berries | serves approximately 30 people

Fruit Kabobs

30 mini skewers of melons, grapes and strawberries, served with a yogurt dipping sauce
serves approximately 30 people

Smaller platters also available, inquire about pricing.

Cookies & Squares

A collection of our house baked sweets consisting of an assortment of cookies and squares
large tray - approximately 50 pieces
small tray - approximately 25 pieces

House Baked Specialty Desserts

Our Famous Carrot & Pineapple Cake

9" round layered with a cream cheese icing, sweet coconut dusting

Decadent Double Chocolate Cake

9" round layers of moist chocolate cake with a chocolate buttercream icing

Vanilla Chiffon Cake

9" round light and fluffy vanilla cake layered with vanilla buttercream icing

9" round serves 12 regular pieces or 20 sliver size pieces

9x13 slab two layer cake (serves approximately 30 people)

11x15 slab two layer cake (serves approximately 50 people)

12x18 slab two layer cake (serves approximately 80 people)

9" Flourless Chocolate Torte (Gluten Free)

with Lindt chocolate mousse, Chantilly cream

House Baked Pies

Choose from: apple, strawberry, rhubarb, raspberry, peach, blueberry or pumpkin

Minimum order 2 pies

All our desserts are baked in house using the highest quality ingredients.

Other Services

Service:

There is a minimum of four (4) hour staff charge per staffed function.

Number of servers required is based on the size of the event.

Our servers and bartenders are Smart Serve certified.

Other:

Flowers, special liquor permit, rental items etc. can be arranged with our staff.

We would be pleased to assist you in the planning or co-ordination of your special event.

Taxes are not included and gratuities are at your discretion.

CONTACT:

Don Andrews

CONSULTANT

905-862-3500

don@tin2.ca

www.tinrestaurant.ca

Payment: We require a credit card to place a cake order and in some cases for larger catered food occasion a deposit. All credit cards are subject to 1.75% credit card fee. We accept Visa and Master Card as credit card payment. Otherwise we will accept DEBIT/Interac or cash.

**Our catering team have been providing fine food & catering service
to Uxbridge and beyond since 2000.**

Function Contract

Please return by fax to: Don Andrews
Tel: 905-862-3500 Fax: 905-862-0554
don@tin2.ca

1. CONFIRMATION: Please complete and return this contract by fax to confirm your group booking. Booking will be considered tentative booking until contract is received.
2. DEPOSIT: 25% of estimated food charges are required in order to confirm your group booking. We accept this deposit by cheque or cash. Please see previous page for payment information regarding using credit cards.
3. GUARANTEE: 5 business days' notice prior to the function date is required for the selected menu, bar details and the guaranteed number of guests to be served. This guarantee will be the minimum # of guests you will be billed for or the actual # of guests in attendance, whichever is greater.
4. PAYMENT: Full payment is due same day upon function completion by cheque or cash. Any bill not paid upon completion will have a HST charge added to the service amount.
5. TAXES & GRATUITIES: All food, beverages and alcoholic beverages are subject to applicable taxes. Food items are taxed at 13% HST (Harmonized Sales Tax).
6. CANCELLATION: Must be in writing at least 14 days prior to the function date or deposits are non-refundable. A 10% administration charge will be automatically deducted.
7. CATERING COMPANY: Empire catering is a part of and operates under Tin Mill Restaurant, 53 Toronto Street North, Uxbridge Ontario, L9P 1E6
8. INSURANCE: General business insurance and liability coverage is in place and the coverage information will be provided upon request.

Event Name: _____ Convener's Name: _____

Convener Tel. #: _____ Email: _____

Date of Function: _____ Time of Event: _____

Number of Guests: _____ Special Note: _____

Deposit Amout: _____ Method of Payment: _____