Catering Menu

*10-Person Minimum

TACO BARS

Includes 2 flour tortillas per person, black beans, rice, Baja slaw, and mixed green 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 }

Grilled Chicken Taco - Grilled chicken accompanied by mixed greens, pico de gallo, chipotle crema, and cotija cheese.

Buffalo Chicken Taco - Fried chicken served with Tin Lizzy’s wing sauce accompanied by marinated cabbage, blue cheese crumbles, and ranch dressing.

Chicken Con Queso Taco - Buttermilk fried chicken accompanied by queso blanco, sliced jalapeños, marinated cabbage, and pico de gallo.

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, marinated cabbage, and ancho-lime vinaigrette.

Grilled Chicken Taco - Grilled chicken accompanied by mixed greens, pico de gallo, chipotle crema, and cotija cheese.

Buffalo Chicken Taco - Fried chicken served with Tin Lizzy’s wing sauce accompanied by marinated cabbage, blue cheese crumbles, and ranch dressing.

Chicken Con Queso Taco - Buttermilk fried chicken accompanied by queso blanco, sliced jalapeños, marinated cabbage, 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 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, marinated cabbage, and ancho-lime vinaigrette.

Grilled Chicken Taco - Grilled chicken accompanied by mixed greens, pico de gallo, chipotle crema, and cotija cheese.

Buffalo Chicken Taco - Fried chicken served with Tin Lizzy’s wing sauce accompanied by marinated cabbage, blue cheese crumbles, and ranch dressing.

Chicken Con Queso Taco - Buttermilk fried chicken accompanied by queso blanco, sliced jalapeños, marinated cabbage, and pico de gallo.
**WRAPS**

**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, marinated cabbage, and blue cheese dressing in a flour tortilla. **$80 per platter**

**CHICKEN AND KALE WRAP** - Kale, grilled chicken tenders, sliced avocado, grilled 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, grilled corn, diced tomato, sliced avocado, grilled peppers, onions, tortilla strips, and ancho-lime vinaigrette in a flour tortilla. **$50 per platter**

**LOBSTER ROLL** - Chilled Cape Cod style, lobster meat, Baja slaw, romaine lettuce, and lime crema in a flour tortilla. **$22 per wrap**

**SALADS**

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

**CHICKEN AND KALE SALAD** - Kale, grilled chicken tenders, sliced avocado, grilled corn, shaved red peppers, cotija cheese, and ancho-lime vinaigrette. **$80 per platter**

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

**IN ADDITION**

**PROTEIN ADD-ON OPTIONS**

GRILLED CHICKEN TENDERS +$30
BUFFALO CHICKEN TENDERS +$30
GRILLED SHRIMP +$40
GRILLED STEAK +$50

**APPETIZER PLATTER**

*serves 12 (36 pieces) $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**

**SWEET ENDING**

**$3 per person**

**GRAND TINALE** - Fried tortillas tossed in cinnamon and sugar

**BEVERAGES**

Unsweet/Sweet Tea/Pink Lemonade **$15 per gallon (serves 20)**

Bottled Water **$2 per bottle**

Margarita Mix (does not contain alcohol) **$30 per gallon (serves 20)**

**DELIVERIES**

Included

**DISPOSABLES** - Includes compostable plates and cutlery/compostable catering bowls and platters/ plastic service utensils

**ADDITIONAL CHARGES**

**DELIVERY FEE** - **$25**

**HOT KITS** **$12**: 1 speed heat holder/ 1 hot pack tray/ 2 speed heat packets and 1 bottle of water

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