## STATIONARY PLATTER

### APPETIZERS { *SERVES 12 } $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.

### APPETIZERS { *SERVES 6 }

**MUSHROOM AND KALE QUESADILLAS** - Sautéed mushrooms and kale, jack cheese and lime crema drizzle accompanied by salsa roja. $40 per platter

**CBR QUESADILLAS** - Grilled chicken, bacon, jack cheese, onions and peppers accompanied by ranch dressing. $44 per platter

**TL QUESADILLAS** - Jack cheese, grilled onion, peppers and pico de gallo accompanied by salsa roja. $28 per platter

### PROTEIN ADD-ON OPTIONS

- Grilled or fried chicken +$12
- Shrimp +$16
- Pork +$16
- Grilled steak +$20
- Grass-fed ground beef or Beyond Meat™ +$22

### CHIPS & DIPS { *EACH QUART SERVES 15 }

**QUESO** - served with seasoned tortilla chips $25 per quart

**GUACAMOLE** - served with seasoned tortilla chips $30 per quart

**SALSA ROJA** - $15 per quart
TACO BAR

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.

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)
**Wrap It Up & Salad Platters**

*Serves 10 – Includes Chips and Salsa Roja*

### 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

*Serves 10 – 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

**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

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### Sweet Ending

$3 per person

**Grand Tinale** - Fried tortillas tossed in cinnamon and sugar

**Chimichanga** - Seasonally flavored cheesecake in crispy dough tossed in cinnamon and sugar

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**Protein Add-On Options**

- **Grilled Chicken Tenders** + $30
- **Buffalo Chicken Tenders** + $30
- **Grilled Shrimp** + $40
- **Grilled Steak** + $50
**SEATED LUNCH & DINNER MENUS**

**Served Family Style**

**STARTER**

<table>
<thead>
<tr>
<th>THREE AMIGOS (V / (VG) / GF)</th>
<th>$20 PER PERSON</th>
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<td>Seasoned tortilla chips, salsa roja, queso, and guacamole.</td>
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<tr>
<th>CAESAR SALAD (V / (VG) / GF)</th>
<th>$25 PER PERSON</th>
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<td>Romaine lettuce and kale, cotija cheese, sliced avocado, crispy garbanzo beans, and chipotle-Caesar dressing.</td>
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**TACOS** *(PRE-SELECT 2 TACOS) *SERVES 1 OF EACH TACO PER PERSON *

<table>
<thead>
<tr>
<th>GRILLED CHICKEN</th>
<th>$25 PER PERSON</th>
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<td>Grilled chicken accompanied by mixed greens, pico de gallo, chipotle crema, and cotija cheese.</td>
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<tr>
<th>BAJA FISH</th>
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<td>Breaded Alaskan white fish, Baja slaw, pico de gallo, and lime crema.</td>
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<tr>
<th>KALE AND MUSHROOM (V/VG)</th>
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<tr>
<td>Sautéed kale, mushrooms, and grilled onions, accompanied by sliced avocado, marinated cabbage, and ancho-lime vinaigrette.</td>
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<tr>
<th>KOREAN BBQ</th>
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<td>Choice of slow cooked pork or grilled shrimp accompanied by Asian slaw, Korean BBQ sauce, cilantro, and onions.</td>
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**DESSERT**

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<tr>
<th>CHIMICHANGA (V)</th>
<th>$30 PER PERSON</th>
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<td>Seasonally flavored cheesecake in crispy dough tossed in cinnamon and sugar.</td>
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