



# TYSINGER PROMOTIONS INC. CATERING MENU



TPI is no traditional catering company! TPI is a unique event solutions company that specializes in southern catering, corporate hospitality, and event management. We offer a variety of cuisine and menus that represent our culinary style: southern with a twist. Each menu and service style can be customized to fit your catering and event needs. Our professional staff is excited to not just deliver delicious catering, but superior presentation and service. Please continue to read for a few client favorites for breakfast, lunch, dinner, and hors d'oeuvres.



# BREAKFAST | LUNCH

Menus can be customized to fit your event and menu preferences. All menus are buffets, served with upscale silver chafers and serving utensils as well as heavy duty plastic disposable wear unless otherwise requested.

Per head price based upon headcount – with a minimum of 50 guests.

## EXPRESS | BREAKFAST

scrambled eggs | country sausage | crisp bacon | homemade buttermilk biscuits | hash browns casserole | creamy grits | preserves + honey butter | fresh fruit juices | freshly brewed coffee | water

hearty farmers egg strata | country ham | diced hash browns | seasonal sliced fruit | croissants | preserves + honey butter | fresh fruit juices | freshly brewed coffee | water

french toast | buttery maple syrup | sausage + bacon | creamy cheese grits | scrambled eggs | sliced cantaloupe | fresh fruit juices | freshly brewed coffee | water

scrambled eggs + corn tortillas | sliced avocado | seasoned black beans | homemade chunky salsa + cilantro | sour cream | chorizo sausage | freshly brewed coffee | espresso | fresh orange juice | water

english muffins | muffins + assorted bagels | honey walnut cream cheese + regular cream cheese | preserves + peanut butter | seasonal sliced fruit tray | mini cheese + sausage quiches | mini vegetable quiches | fresh fruit juices | freshly brewed coffee | water

pan au chocolat | coffee cake | honey orange sticky buns | biscotti | fresh fruit skewers with mint and honey yogurt dipping sauce | fresh orange juice | water | full coffee bar to include: freshly brewed coffee + lattes + cappuccinos + espressos with creamer, milk, assorted sugars, cinnamon, cocoa, and whipped cream

## LIGHT & HEARTY | LUNCH

southern pulled pork bbq + potato buns | crispy fried chicken | baked beans | potato salad | cole slaw | garden salad + ranch dressing | banana pudding + vanilla wafers + whipped cream | iced tea | lemonade

grilled bbq chicken | hot dogs | burgers + cheese | condiments + sides | mac n' cheese | tangy kale slaw | potato chips | garden salad + ranch dressing | fudge brownies | iced tea | lemonade | water

blackened chicken skewers | homemade garlic pesto | bowtie pasta + roasted vegetables | strawberry spinach salad + sliced almonds + feta cheese + cucumbers + tomatoes + dressings | fresh sliced fruit | yeast rolls | honey butter | fruit tarts | iced tea | lemonade | water

homemade tangy chicken salad + L&T + sourdough bread | roasted turkey club with bacon + avocado + L&T + gruyere cheese + dijonaise + whole wheat bread | roasted veggie wrap with roasted squash + sundried tomatoes + Portobello mushrooms + olive tapenade + spinach wrap | rotelli pasta salad | sweet potato chips | dill pickles | colossal cookies | iced tea

baked jerk chicken \ beef brisket | key west pasta | black beans + rice | green bean almonidine | mango & greens tossed salad with avocado | yeast rolls | honey butter | key lime pie | iced tea | lemonade | water

short rib sliders with caramelized onion + goat cheese + horseradish | Italian meatball subs + melted provolone | blackened shrimp caesar wraps | arugula salad + pistachios + goat cheese + sliced pears + sweet basil vinaigrette | cheesecake | iced tea | water

# DINNER|BUFFETS

Menus can be customized to fit your event and menu preferences. The dinner menus included are buffets, served with upscale silver chafers and serving utensils as well as heavy duty plastic disposable wear unless otherwise requested. All buffet menus include water, iced tea, and lemonade. Plated dinners are available upon request. They will be customized to fit your particular event.

Per head price based upon headcount – with a minimum of 50 guests.

## SOUTHERN|BUFFET

### PROTEINS–CHOOSE TWO

southern pulled pork bbq | country ham | sliced beef brisket | crispy fried chicken | honey baked ham | roasted turkey | jerk chicken | chicken tetrazzini | herb rubbed baked chicken | baked bbq chicken | pork chops | roast beef | chicken alfredo | beef lasagna | fried shrimp | peel n' eat shrimp | low country boil

### SIDES+FIXIN`S–CHOOSE THREE

creamy mac n' cheese | rice pilaf | key west pasta | southern green beans | sweet field peas | roasted red potatoes | bbq'd potatoes | mashed potatoes + gravy | broccoli casserole | black beans 'n rice | corn on the cob | baked beans | tangy cole slaw | black eyed peas | crispy potato wedges | collard greens

### DOWN HOME DESSERTS–CHOOSE ONE

homemade peach cobbler | banana pudding + vanilla wafers + whipped cream | strawberry short cake | pumpkin pie | sweet potato pie | pecan pie | key lime pie | fudge brownies

### SALADS+BREADS

mixed greens garden salad + croutons + veggies + buttermilk ranch dressing + vinaigrette dressing | yeast rolls + honey butter | potato slider buns

## PRIME|BUFFET

### PROTEINS–CHOOSE TWO

petite filet | crab stuffed grouper | prime rib + bistro sauce | feta + spinach stuffed chicken | steak au piovre | seared chicken breast + marsala infused demi glaze | baked chicken + mushroom demi glaze | herb pork tenderloin | seared lamb lollipops | beef tenderloin carving station | shrimp scampi over bowtie pasta | lobster and shrimp ravioli | herb crusted salmon

### SIDES+FIXIN`S–CHOOSE THREE

scalloped potatoes | green bean almondine | green beans + divina tomatoes | creamed corn | saffron rice | boursin mashed potatoes | grilled asparagus | roasted brussel sprouts + bacon | ginger glazed carrots | herb wild rice + mushrooms | seasonal veggie medley | squash casserole

### DEVILISH DESSERTS–CHOOSE ONE

triple chocolate fudge cake | red velvet cupcakes | carrot cake | cheesecake | blueberry pie | strawberry + fudge brownie + donut skewers + powdered sugar | coconut cake

### SALADS+BREADS

spinach salad + avocado + red onion + cherry tomatoes + sliced almonds + gorgonzola cheese + sweet basil vinaigrette | artisan rolls + honey butter

# HORS D'OEUVRES | APPETIZERS

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## APPS | STATIONS | SLIDERS

### MEAT + MORE

swedish, italian, asian, or bbq meatballs | chicken wings: naked, mild, medium, habanera hot, asian, garlic, teriyaki | mini courdon bleu | blackened chicken skewers + pesto | hibachi beef skewers | fried pickles + tangy ranch | seared ahi tuna | pigs n' a blanket | bacon wrapped scallops | mac n' cheese balls | beef wellington | teriyaki chicken skewers | crab dip | spinach artichoke dip + toasted pita chips

### FRUIT + GARDEN

tri-hummus platter + sliced veggies | domestic and int'l cheese platter + fresh sliced seasonal fruit | fattoush salad dip + toasted pita chips | roasted veggie + antipasta platter | buffalo mozzarella display | vegetable crudite | stuffed mushrooms | guacamole + chunky salsa + tortilla chips | edamame dip + sesame crackers

### SLIDERS

meatball | southern pulled pork bbq | pulled almond chicken | all-beef burger + cheese + lettuce + tomato | homemade chicken salad + potato slider buns | bacon + pimento cheese | portobello mushroom + goat cheese + roasted red peppers + basil mayo | short ribs with caramelized onion goat cheese and horseradish | mini crab cakes + tangy garlic aioli | brisket + slaw | korean bbq | country ham slider + sweet potato biscuit | blt

## HORS D'OEUVRES | SMALL BITES + PLATES

### MEATS + SEAFOOD

mini lump crab cakes over arugula | seared ahi tuna wontons + chimichurri sauce | sweet + spicy chicken bacon skewers | chicken + waffle skewers + maple syrup | beef tenderloin + asparagus + bistro sauce wraps | roasted turkey pinwheels + dill cream cheese + sprouts + diced cherry tomatoes | dragon shrimp skewers | prosciutto wrapped cantaloupe + asparagus | sesame chicken pot stickers | southwest avocado rolls | beef carpaccio + garlic aioli + capers + lemon + parmesan cheese

### FRUIT + GARDEN with a TWIST

caprese salad skewers | fruit skewers + mint + honey yogurt dipping sauce | greek bruschetta | thai spring rolls + thai chili sauce | balsamic crostini + strawberries + balsamic glaze | raspberry + brie en crute + artisan crackers | mini fruit tarts | apple pie bites | roasted zucchini sticks + parmesan crust | fried asiago stuffed olives

### SMALL PLATES

arugula + pistachio + pomegranate + pear + gorgonzola salad + sweet basil vinaigrette | seven layer salad glass | shrimp + grits martini | mini spicy shrimp + avocado tacos | mini grilled cheese + tomato soup shooter | mini boursin cheese balls + pretzel sticks | petite iceberg wedge + tomato + onion + blue cheese crumbles + black pepper + dressing | seared tuna + seaweed salad + cucumber + ginger

# TURNKEY CATERING

TPI delivers delicious southern cuisine cooked fresh on-site in our 53' commercial mobile kitchen by our executive chef, kitchen staff, servers and hospitality team. This unique capability gives you the freshest catering possible and it is our goal to always provide the best product and service possible.

Our operation is simple – it's turnkey. TPI coordinates all details of your event to include: serving staff, head chef and kitchen staff, menu development, décor and florals, service details, mobile kitchen logistics and transport, on-site set up and equipment, rentals and silverware, bar service, entertainment, catering on-site, hospitality, and all taxes and fees included upon invoicing. All you have to do is tell us what you want – and we will make it happen so you can show up the day of the event, eat and entertain your guests.

Should we have the opportunity to work with you, you will learn that service and presentation is just as important to us as our cuisine. Our smile is our logo, personality is our business, and how we leave you feeling after your event becomes our trademark. There is no other way to accomplish success than with a combination of three ingredients: delicious southern cuisine, superior service, and over-delivering on all aspects of your event.

Thank you for looking at our menus in anticipation of your event. We hope they entice you to call us for more information and custom menus with details and pricing.

