

CATERING MENU



TJ's provides FULL SERVICE
with custom menus, party rentals and
professional staff.

(214) 691-2369

www.tjsseafood.com



MONDAY – FRIDAY, 10 AM – 6:30 PM

SATURDAY, 10 AM – 6 PM

SUNDAY, 12 NOON – 5 PM

At the SW Corner, Preston Road at Forest Lane

TJ's provides FULL SERVICE

with party planning, rentals and professional staff:

Chef, Servers, Bartenders

★ Highest Quality.

TJ's is proud to offer full-service catering with lots more than just seafood, using only the finest, freshest gourmet ingredients from across the globe.

★ Gourmet Chefs.

D Magazine, *The Dallas Morning News* and the *Dallas Observer* have all praised TJ's gourmet cooking. Our in-house chefs prepare fabulous dishes that are as beautiful as they are delicious. More than a market, TJ's offers five star quality prepared dishes.

★ Professional Staff.

From crawfish boilers to bartenders, buffet chefs to white-gloved waiters, TJ's professional staff let's you take pleasure in the party you worked so hard to plan.

★ Full-Service.

TJ's catering will set up, prepare, serve, break down and clean up, providing as much service or as little as necessary for you to enjoy your guests. TJ's even handles party rentals.

★ Custom Menus.

If you can dream it, we can cook it. TJ's is happy to create custom menus that are perfect for your occasions.... or let our chefs come up with a one-of-a-kind, culinary delight that will have your guests talking for weeks. TJ's catering will plan with you for special dietary needs.

★ Holiday Menus.

Since 1989, TJ's food has been a part of Dallas family holiday traditions. TJ's seasonal menus combine traditional fare with gourmet sensibility, perfect for all holidays. TJ's makes entertaining easy, even for the hectic holiday season and family gatherings. Custom services are available for holidays, on a limited basis.

★ Ordering.

Call TJ's to order. (214) 691-2369. Full Catering Menu is available with two days advanced notice. We have select items for same day service.

To plan large catered events, a private meeting with TJ's staff will be arranged either at TJ's or at your home or party location.

★ Delivery and Set Up Available.

Deliveries are subject to availability and minimum order requirements. Special arrangements will be made for large catered events. Gratuities to staff are at the client's discretion.

★ Payment and Sales Tax.

TJ's accepts credit cards and corporate and personal checks. Applicable sales tax will be added to all food, beverages, and rentals. All items subject to availability and food prices subject to change. Cancellation fees may apply.

***Whether your occasion is
an office lunch, dinner party at home
or your social event of the season,
TJ's is your caterer.***

★ DON'T MEET WITHOUT LUNCH ★

Whether you want to impress a client or look for an easy way to have a gourmet lunch, TJ's offers fresh catered lunches across the Metroplex. All items are available to be served as platters, warm chafing dishes or individual servings. Salad and side selections are always fresh and change seasonally. Choose any of these lunches, with 8 person minimum.

Buffet Selections

The Executive \$21.95

Beef tenderloin with special mustard and creamy horseradish sauces, salad, 2 sides and rolls and butter

Chicken Buffet \$14.95

Grilled chicken breast (balsamic reduction, pesto or tangy apricot glaze), salad, 2 sides, and rolls and butter

Shrimp Spread \$15.95

Grilled shrimp (blackened, lemon garlic or apricot glaze), salad, 2 sides, and rolls and butter

Catch O' the Day \$14.95

Fresh North Atlantic salmon or tilapia (blackened, lemon garlic or apricot glaze), salad, 2 sides, and rolls and butter

Hearty Pasta Meal \$12.95

(add grilled chicken \$1.00, add grilled shrimp \$3.00)
Pasta (garden marinara, pesto or mushroom demi), salad, sides and rolls and butter

Eat & Run Lunch \$9.95

Pasta (marinara, pesto or mushroom demi) and salad

Cold Lunches

Tuna Nicoise Salad.....\$14.99
Ahi Tuna medium rare, red potatoes, egg, green bean, nicoise olives served with red wine vinaigrette

Cobb Salad.....\$8.99
Greens, bleu cheese, avocado, tomato, olive served with ranch.....Add Grilled Chicken Breast \$13.99

Vegetable Pasta Salad.....\$4.99
Roasted vegetables with penne pasta and balsamic vinaigrette. (Add Chicken \$7.99, Add Shrimp \$9.99)

Key West Salad.....\$7.99
Chicken salad with mango pineapple salsa on romaine.

Poached Salmon Salad.....\$7.99
TJ's fresh poached salmon, on tossed greens.

Fresh Garden Side Salad or Caesar Side Salad with Homemade Croutons.....\$3.99

Boxed Lunches \$8.95

Choice of sandwich, potato chips, fresh fruit salad and home-baked cookie

-Turkey and Cheese
-Roast Beef and Cheese
-Ham and Cheese
-Chicken Salad
-Sushi-Grade, Ahi Tuna Salad
-TJ's Club
-Poached Salmon Salad
-Vegetarian
(also available as platters with condiments)

Dessert Platters (priced per person)

Dessert Platter of Assorted Sweets.....\$2.99

Cake by the Slice.....\$5.99

Assorted French Mini-Pastries\$3.99

Fresh Fruit Salad.....\$2.99

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★ CASUAL GET-TOGETHERS ★

Throwing a party for the big game? Celebrating a birthday or graduation with a casual outdoor get-together? Tell your friends to wear their “loose” jeans ‘cause no one leaves hungry from a TJ’s-catered shindig! Check out the items below or pick some of your favorites from TJ’s appetizer, lunch and dinner selections.

TJ’s Family Favorites

Chicken Tenders.....\$7.99/lb
Crispy on the outside with a moist, juicy flavor.
Ranch Dip and TJ’s Remoulade Sauce

Coconut Chicken Tenders.....\$12.99/lb
These tenders include the taste of coconut and you can add TJ’s pineapple mango salsa

Grilled Beef Tenderloin.....\$26.99/lb
Pepper and garlic seasoned. Great for slicing on petite rolls and served with TJ’s special mustard sauce and creamy horseradish.

Seafood Casserole: A great blend of flavors, served over rice or with pasta
Shrimp and Scallops.....\$50.00
Shrimp and Lump Crab.....\$56.00

Tangy Asian Meatballs
Bite sized appetizers that are flavorful and hearty
3 dozen per order.....\$10.99

Southwest Caesar Salad.....\$9.99 per person
With Grilled Chicken (add \$5)
With Grilled Shrimp (add \$8)
With Lightly Fried Soft-Shell Crab (add \$9)

Sandwiches

Deli Platter.....\$6.99 per person
Assorted deli meats including turkey, hard salami, beef bologna, ham, cheddar, Swiss & provolone cheese. Creole mustard, TJ’s homemade pesto and assorted breads.

First Down Sub Sandwich.....\$7.99 per person
Bring out the sticks to measure this mammoth sub! Turkey, hard salami, beef bologna, provolone, lettuce, tomato and TJ’s California vinaigrette on fresh-bakery bread.

Muffalettas.....\$7.99 per person
Salami, ham, provolone, olive tapenade, Creole mustard on crusty Italian bread.

For the Grill

For a Special Treat, TJ’s Chef can do the Grilling at your next Party!

Grilled Gourmet Burgers.....\$10.99 per person
Top quality ground beef with selection of cheeses, lettuce, tomato, grilled onions, on fresh baked bun

TJ’s Salmon Burgers.....\$8.99 per person
Ground fresh salmon, green & red bell peppers, red onion and spices on a toasted bun. Amazing!

Grilled Monterey Chicken.....\$9.99 per person
Topped with Monterey jack, avocado, lettuce and tomato on a toasted bun.

Grilled Fajitas..... Beef \$9.99 per person
Chicken \$7.99 per person
Shrimp \$12.99 per person
Served with grilled onions and peppers, salsa and sour cream

TJ’s Shrimp Brochettes.....\$11.99 per skewer
Four Jumbo Shrimp on a Skewer, stuffed with jalapeno and Swiss cheese, wrapped in hickory bacon

Seafood Shish-Kabobs.....Priced to Order
Your choice: Salmon, Shrimp, Swordfish, Tuna, Sea Bass, Scallops with Onion, Mushrooms and Seasonal Vegetables with Herb Vinaigrette Marinade

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★ A+ APPETIZERS ★

Transform a plain ol' gathering into a great party with TJ's appetizers. These items can be arranged decoratively on disposable platters or bring us your platters. For more festive occasions, TJ's staff will serve your guests in a cocktail reception-style function. With appetizers this good, who needs more? See www.tjseafood.com for a complete list.

TJ's Award Winning Shrimp.....Market Price
Serve with your choice of sauces: TJ's spicy cocktail, horseradish Dijon, remoulade, special mustard and tartar.

TJ's Smoked Salmon Platter
TJ's hickory smoked salmon or cold smoked Nova lox served on a platter with piped decorative cream cheese & chopped egg whites, yolk, red onions and capers.
\$42.00 (small serves 4-8) \$84.00 (large serves 10-16)

Jumbo Snow Crab ClawsMarket Price

Marinated Crab Fingers.....\$26.99/pound
Tasty olive oil, lemon and garlic, served cold or warm (Approx 35-40 per pound).

Fresh Stuffed Mushrooms
Spinach and Artichoke.....\$12.99/dozen
Crab Stuffed\$14.99/dozen

Baked Brie stuffed with Dried Fruits, Brown Sugar & Nuts..... \$22.99 serves 8 to 10
\$35.99 serves 12 to 18

Caviar and BlinisMarket Price
Beluga, osetra, sevruga & American sturgeon caviar, served with egg whites, yolks and chopped onions.

Individual Baby Lamb Chops
Stuffed with Goat Cheese and Pine NutsMarket Price

Specialty Pates and Dips.....\$3.99 – \$9.99
Pates: Lobster, shrimp, smoked bluefish, & scallop.
Dips: Crab, spinach, smoked salmon, olive tapenade, hummus and more.

Key West Chicken Cups topped with Mango Salsa
.....\$21.99/dozen

Marinated Seared Tuna Kabobs or Chicken Satays.....\$2.25/per skewer
Served on a platter or arranged in a pineapple boat (Approx 10-24 skewers can be arranged per boat).

Twice-Stuffed Baked Potatoes
Served hot or cold\$1.50 each
Baked red new potatoes with decorative piped stuffing of sour cream and chives, with or without bacon chips.

Oysters Rockefeller.....Market Price
Plump oysters topped with creamy spinach, fresh herbs and spices.

Tuna Tartar\$21.99 per pound
Sushi-grade ahi tune, red onions and capers, garnished with wasabi-flavored flying fish roe.

Scallops Wrapped in BaconMarket Price
Delicious New England scallops wrapped with hickory smoked bacon.

Jumbo Shrimp Brochettes\$11.99/skewer
Skewers of jumbo shrimp, Swiss cheese and jalapeno wrapped in hickory bacon (4 per skewer).

TJ's Crabcakes \$3.99/appetizer.... \$6.99/dinner size
Lightly browned and served warm with cocktail, remoulade or roasted red pepper sauce.

Coconut Shrimp.....\$36.99/dozen
Lightly fried shrimp with tasty coconut crunch.

Stuffed Shrimp
Jumbo shrimp stuffed with Crabmeat.....Market Price

Assorted Canapés.....Priced to Order
Smoked Salmon, Cucumber Wheels topped with Shrimp, Ceviche Filled Tortilla Cups and many more. TJ's Chefs will arrange a delicious assortment for you.

Platters

Crudités Platter.....Small \$35.00 serves 10-15
Large \$55.00 serves 20-25
Fresh seasonal vegetables served with your choice of two dips.

Harvest Cheese.....Small \$40.00 serves 10-15
Large \$60.00 serves 20-25
Served with assorted crackers and fresh berries

Fromage Platter.....Small \$70.00 serves 10-15
Large \$90.00 serves 20-25
A gourmet selection of cheeses, served with assorted crackers and fresh seasonal fruits.

Assorted Breads & Spreads.....\$3.99 per person
Olive tapenade, Hummus and Spinach dip served with fresh artisan bread selection (minimum 8 persons)

Seasonal Fresh Fruit Display
Small \$50.00 serves 20-25
Large \$60.00 serves 30-40
Served with coconut mint or poppy seed dipping sauce

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★ **BEST OF THE BAYOU** ★



You'll think you're back on Bourbon Street with this New Orleans Menu. Just pick your favorites from TJ's Louisiana fare and you've set the stage for a great "Big Easy" party. Enjoy these selections for lunch or dinner, (with 8 person minimum for catering).

Appetizers

Cajun Crab Dip with Crackers
Mushrooms Stuffed with Crab, Crawfish or Sausage
Oysters Rockefeller
Cooked Shrimp with French Remoulade Sauce
Fried Catfish Fingers

Soups

Seafood Gumbo
Oyster and Artichoke Soup

Sides

Red Beans, Andouille Sausage and Rice
Squash and Corn Casserole
Roasted Potatoes
Bell Peppers stuffed with Crab Dressing

Salad

Fresh Green Salad with Vinaigrette

And, in season....

Crawfish Boils *(crawfish prices and availability will vary from December through July)*

Crawfish are enough work to eat...who wants to deal with cooking them? Let TJ's expert staff boil perfectly seasoned crawfish and then clean up your mess while you collect beads! Figure 3-5 pounds per person. TJ's supplies Crawfish Pots and Burners.

Jus' Bugs (Crawfish and Seasoning)
Creole Boil (Plus Red potatoes and Lemons)
Cajun Feast (Plus Onions, Corn-on-the-Cob)
The Kingfish (Plus Mushrooms, Garlic Cloves and Sausage)

Entrees

Fried Oysters and Catfish with Roasted Red Bell Pepper Sauce
Louisiana Crawfish or Shrimp in Creole Sauce
Jambalaya
Crawfish or Shrimp Etouffee
Seared Pork Tenderloin with Charred Pineapple Bourbon Sauce
Bourbon Orleans: Sautéed Chicken, Smoked Tasso and Secret Spices
Mardi Gras Pasta: Crawfish, Cabbage, Sautéed Onions and Garlic over Fettuccini
Chicken Fingers with Honey Mustard

Desserts

Pralines, Lemon Squares
Beignets
Bread Pudding with Whiskey Sauce

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★ DINNER IS SERVED ★

TJ's philosophy is that a dinner party is only as good as the food that is served. Simply review the suggestions below and then meet with TJ's chef to customize a menu for your celebration. Service is for a minimum of 8. As you will see, TJ's catering is lots more than just great seafood. For most meat and seafood dishes, costs will be based on current market pricing.

Entrée Selections

Beef Tenderloin

Grilled to perfection, served with horseradish sauce as your main entrée or paired with another selection.

Tenderloin of Beef Stuffed with Lobster

TJ's five star entrée, an exquisite marriage of juicy beef and succulent lobster.

Tenderloin of Beef and Rich Bordelaise

With gorgonzola, Portobello and roasted onion

Peppered Pork Tenderloin

With orange Marsala sauce

Rosemary Lemon Infused Pork Chop

With course mustard

Pork Chop with Cherry Compote

and balsamic reduction

Rack of Lamb

Seasoned with fresh herbs and stuffed with goat cheese and pine nuts

Fresh "Catch of the Day" to be

served in your choice of preparations: Broiled, Grilled, Poached, and Fried. TJ's Chef will recommend a variety of flavorful sauces.

Live Maine Lobsters, from 1 ½ Pounders and up

Steamed to perfection and cracked

New England "Bake"

Maine Lobsters with clams, corn, red potatoes, sausage

Lazy Lobsters

Fresh steamed lobster meat served with a creamy, sherried Newburg sauce

Lobster Tails, Maine or Australian

You pick the size, served with warm clarified butter and lemon.

Alaskan King Crab Legs

TJ's "Super Reds," the best in Alaskan crabmeat

Salmon Wellington

Fresh salmon packaged in pastry and finished with white wine sauce
\$25 (North Atlantic Salmon)
Market Price (Wild King Salmon)

TJ's Signature Cioppino

A selection of fresh fish and shellfish in this spicy tomato stew.

Roasted Duck Breast

With plum sauce and jasmine rice

Chicken Marsala

Herbed chicken in a sweet marsala and mushroom sauce \$12

Herb Roasted Chicken

with root vegetables \$14

Grilled TJ's Chicken

With flavor options: Teriyaki, Poblano Lime, Lemon Garlic and more.

Grilled Vegetable Lasagna

Roasted garlic cream sauce \$12

Goat Cheese Polenta

With wild mushroom and pesto drizzle \$14

Salads

Apple Endive Salad

Mixed baby field greens topped with apple slices, bleu cheese crumbles and candied walnuts, tossed in an orange ginger vinaigrette \$8

Crabmeat and Avocado Salad

Mixed greens and supremed grapefruit \$13

Tuna Nicoise Salad

Yellow fin tuna cooked medium rare, red potatoes, egg, green beans, nicoise olives served with red wine vinaigrette \$15

Cobb Salad

Greens, bleu cheese, avocado, tomato, olive served with ranch \$10
With grilled chicken \$15

TJ's Caesar Salad \$5

With grilled chicken \$10
With grilled shrimp \$15

TJ's House Salad \$4

Soups \$5 to \$6

Lobster Bisque
Hearty/Vegetable Beef
Seafood Gumbo
New England Clam Chowder
Tortilla Soup
Authentic French Onion
Creamy Mushroom and Leek

Side Dishes \$3 to \$5

Garlic Mashed, Herb Roasted & Twice Stuffed Potatoes
Homemade Red Skin Potato Salad
Rice Pilaf
Risotto Cakes
Grilled Seasonal Vegetables
Green Beans Amandine.
Grilled Asparagus
Sautéed Spinach and Carrots

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★ LEAVE ROOM FOR DESSERT ★
(LOTS OF ROOM)

Specialty Cakes

10" (feed 16), 7" (feed ___)

Black Widow Chocolate Cake

Dark chocolate fudge cake with chocolate-rum filling and chocolate frosting

Strawberry Shortcake

Light Sponge, strawberry marmalade, fresh strawberries and white chocolate almond mousse.

Tiramisu

Rum-soaked genoise cake with mocha mascarpone

Carrot Cake

Dense, moist cake with cream cheese icing

Peanut Butter Cake

Devil's food cake with peanut butter mousse, covered with chocolate ganache

Italian Cream Cake

Almond & coconut cake with raspberry marmalade and white chocolate frosting

Chocolate Caramel Crunch

Chocolate cake soaked with caramel with milk chocolate glaze and pecan praline topping

Tres Leche Con Dolce

White cake soaked in the traditional three milks plus caramel and topped with cream cheese icing

Oblivion

Dense flourless cake, chocolate mousse garnished with chocolate ribbon

New York Style Cheesecakes – 10" Mocha Swirl, Apple, Pecan

New York Style Cheesecakes – 4" Key Lime, Raspberry Swirl, Plain, Turtle, Chocolate

Special Occasion Sheet Cake

Full: feeds 100-120
Half: feeds 45-60
One Quarter: feeds 20-35

TJ's Features:

OUT OF A FLOWER®

Sorbets and Ice Creams

See List of Flavors

Pastry Ala Carte

Soft Center Chocolate Cake

Individual chocolate soft center cakes, serve warm and gooey

Chocolate Marquis Dome

Chocolate marquis on a chocolate sponge base and glazed with dark chocolate ganache

Lime Brulee Tart

Sugar dough tartlet with key lime filling, burnt sugar top crust

Fruit Tart

Sugar dough tartlet with cream mousseline and seasonal fruit

French Apple Tart

Sugar dough tartlet with apricot marmalade, frangipane and spiced apples, apricot glaze

Assorted Mini French Pastries

Dessert Platter of Assorted Sweets

★ HOLIDAY MENUS ★

TJ's TRADITION SINCE 1989

Holiday Menus feature TJ's most popular year-round dishes as well as traditional foods for the season. Take-out platters of appetizers, buffet foods and sweets are always favorites. Many customers bring in their own serving pieces so TJ's chefs can prepare festive presentations.

Valentine's Day
Easter
Passover
Mother's Day
Memorial Day

Father's Day
Fourth of July
Labor Day
Jewish New Year
Halloween Parties

Thanksgiving
Hanukah
Christmas
New Year's Eve

- Menus are available about three weeks before each holiday.
- Holiday foods are available throughout the holiday weekend.
- If you are traveling out of town, TJ's can package your order for your trip.
- At-home catering and delivery for holiday celebrations are available on a first-come, first-served basis.
- Custom dishes are also available and new holiday menu suggestions are always appreciated.

Please schedule catering for holiday parties as soon as possible to be certain to reserve your dates.

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