



## **Award-Winning Seafood and MUCH More Event Catering For Every Occasion**

<b>Themed Party Menus</b>	<b>3</b>
<b>Party Platters</b>	<b>4</b>
<b>Cocktail Parties: Hors D'oeuvres, Appetizers</b>	<b>5</b>
<b>Luncheons, Dinners and Evening Receptions</b>	<b>6</b>
<b>Desserts</b>	<b>7</b>
<b>Seafood Bakes &amp; Boils / Seafood Cooking Classes</b>	<b>8</b>



TJ's Fresh Seafood Market & Catering  
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Dallas, Texas 75230  
214-691-2369

[www.tjsseafood.com](http://www.tjsseafood.com)

# TJ's: More Than Just Seafood

## **Award Winning.**

TJ's is recognized by *D Magazine* (2010 & 2011 *Best Of Big D*), the *Dallas Morning News* and *Dallas Observer* for creative menus & outstanding service.

## **Highest Quality.**

TJ's offers full-service catering with more than just seafood, using only the finest and freshest gourmet ingredients.

## **20 Years Proven Reputation.**

Family-owned for over twenty years, TJ's has served high profile clients such as the Dallas Mavericks, CBS 11 and the Dallas Symphony Orchestra.

## **We Work...You Party!**

From crawfish boilers to bartenders, buffet chefs to waiters... TJ's professional staff let you enjoy your own party!

## **Stress-Free Holidays**

Since 1989, TJ's food has been a part of Dallas family holiday traditions. Combining traditional seasonal fare with gourmet sensibility, TJ's makes entertaining easy during hectic holidays.

## **Order Today**

Call TJ's to order. (214) 691-2369. We have select items for same day "take out" service. To plan large catered events, we can meet with you at TJ's or at your home or office.

# Sample Party Menus

Per person price does not include tax & necessary service staff

## The Ritz

*Impress your guests with the best. This menu pulls out all the stops.*

TJ's Seafood Feast Platter  
TJ's Hickory & Alder Smoked Salmon Platter  
Fromage Platter  
Caviar On Blini with Crème Fraiche  
Brie, Pear & Almond Fillo Flower  
TJ's Famous Cocktail Shrimp  
Per person 60

## Caren's Favorites

*Some of our most popular selections...a classic TJ's party menu.*

Baked Brie With Fruit & Nuts Platter  
TJ's Famous Shrimp Cocktail Platter  
Hickory & Alder Smoked Salmon Platter  
Beef Tenderloin Cocktail Sandwiches With Creamy Mustard & Horseradish Sauces  
Per Person 30

## Bridal Shower & Tea Time Fare

*A light but filling selection for a ladies-only event.*

Smoked Salmon Canape With Dilled Cream Cheese On Cucumber Wheels  
Mini Lump Crab Cake  
California Roll With Wasabi And Ginger  
Crudite Platter  
Per Person 15

## Seafood Lovers Cocktail Party

*This is what made TJ's famous...an array of seafood from all over the globe with unique preparations.*

Miso & Honey Seared Tuna Platter  
TJ's Famous Cocktail Shrimp  
Lump Crab Stuffed Mushrooms  
Lobster Fillo Triangles  
Boston Sea Scallops Wrapped In Hickory Bacon  
Silver Dollar Fish Taco With Spicy Slaw  
Mini Tuna Burger With Pickled Ginger and Wasabi Mayo  
Per Person 25

## King Creole Cajun Feast

*Just like they do it in N'awlins. Laissez les bon temps roulez with the best of the bayou.*

Shrimp & Sausage Jambalaya  
Seafood Gumbo  
Spinach Salad With Sliced Apricots, Bleu Cheese, Red Onions & Balsamic Dressing  
La Brea Bread & Cajun Butter  
Shrimp Remoulade On Toast Points  
Artichoke & Boursin Cheese Beignets  
Per Person 19

## Bar Mitzvah Luncheon

*Mazel tov! Celebrate your family's mitzvah with this delicious spread.*

Trio Of Deli Salads: Ahi-Tuna, Chicken, and Poached Bay Of Fundy Atlantic Salmon  
Combination Lox and Hickory & Alder Smoked Salmon  
Assortment of Sliced Breads & Bagels With Butter and Plain & Fruited Cream Cheeses  
Spinach Salad With Sliced Apricots, Bleu Cheese, Red Onions & Balsamic Dressing  
Traditional Caesar Salad With Homemade Croutons  
Per Person 22

# Party Platters

How much do these platters feed? If you are only serving one platter, use the smaller number. The more platters you have, the more people they will feed.

## TJ's Seafood Feast

Shrimp, lobster and jumbo lump served with cocktail, remoulade and clarified butter

Large serves 15-25	249
Small serves 6-10	149

## Caviar Platter

Hackleback caviar with grated egg whites, yolks, red onions, parsley and capers

Large serves 12-18	155
Small serves 6-10	80

## TJ's Smoked Salmon Platter

Hickory & Alder or Lox with cream cheese, grated egg whites, yolks, red onions, parsley and capers

Large serves 15-25	84
Small serves 6-10	42

## TJ's Famous Cocktail Shrimp Platter

Our famous cocktail shrimp with lemons, red & remoulade sauce

Jumbo serves 20-25 (5lb)	150
Large serves 10-16 (3lb)	90
Small serves 4-6 (1lb)	35

## Miso & Honey Seared Tuna Platter

Glazed sushi tuna with soy, wasabi, chili sauce, ginger & rice crackers

Large serves 15-25	80
Small serves 6-10	55

## Chardonnay Poached Salmon Platter

Bay of Fundy Atlantic Salmon with cucumber dill, capers, cucumbers & lemons

Serves 4-8 (2lb)	55
Whole Side Of Salmon (3-4lbs)	100 (Apprx, Client Provides Platter)

## Beef Tenderloin Platter

Garlic & pepper rubbed tenderloin, sliced thin on cocktail rolls with creamy horseradish and mustard sauces

Large (4 doz)	150
Small (2 doz)	75

## New England Lobsta' Roll Platter

Light lobster salad on egg-bread cocktail rolls. An evening on the Cape!

Large (4 doz)	125
Small (2 doz)	65



# Hors D'oeuvres & Appetizers

Priced per dozen

## Three-Four Bite:

### Sliders, Cocktail Sandwiches & Heavy Hors D'ouerves

Beef Tenderloin Sandwiches With Creamy Mustard & Horseradish	36
Mini Tuna Burger With Pickled Ginger & Wasabi Mayo	30
Mini Cheeseburger Sliders	30
New England Lobsta' Rolls	30
Brown Sugar & Red Chile Glazed Beef Satay	24
Greek Chicken Satay With Yogurt Dipping Sauce	24
Lamb Chops Topped With Goat Cheese & Pesto	60
Raw Tuna Salad On Mini Potato Latke	24
Mini Crabcake Sandwich With Remoulade	24

## One-Two Bite:

### Canapes & Lite Hors D'ouerves

#### Seafood

TJ's Cocktail Shrimp With Red Sauce ( <i>D Magazine "Best We've Ever Eaten"</i> )	18
Hickory & Alder Smoked Salmon Over Spicy Slaw On Slipper Spoon	30
Boston Sea Scallops Wrapped In Hickory Bacon	30
Tuna Tartar Canape On Rice Cracker With Wasabi & Chili Mayos	24
Mini Lump Crab Cakes With Remoulade Sauce	24
Lobster Fillo Triangles	24
Smoked Salmon With Dilled Cream Cheese On Cucumber Wheel	24
Shrimp & Dill Puff Pastry	24
California Roll With Wasabi & Ginger	24
Lump Crab Stuffed Mushroom	18
Devilled Egg Topped With Lump Crabmeat	18
Shrimp Remoulade On Toast Point	18
Caviar On Blini with Crème Fraiche (16pc)	100
Silver Dollar Fish Taco With Spicy Slaw	24

#### Vegetarian

Artichoke & Boursin Cheese Beignets	24
Brie, Pear & Almond Filo Flower	24
Black Bean Empanadas With Sour Cream	24
Mushroom Profiteroles	24
Spinach Pesto Puff Pastries	24
Spinach & Artichoke Stuffed Mushroom	13
Cucumber Wheel With Bleu Cheese & Crispy Bacon	18

#### Beef

Gourmet Cocktail Meatball – Tangy Asian or Traditional Italian	12
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#### Chicken

Adobe Chicken Beggar's Purse Dumpling	24
Chicken Quesadilla Bites	14

#### Shooters & Parfaits

Caviar Parfait With Creme Fraische, Grated Egg and Green Onion	72
TJ's Shrimp Cocktail Shooters	30
Crudite Shooter With Pesto Ranch	20

# Luncheons & Dinner Parties

Luncheons, dinner parties and evening receptions made easy: just choose one entree, one salad and two sides.  
Pricing available for multiple entree options as well. Price does not include tax & necessary service staff

## Entrée (choose one, priced per person)

Surf & Turf: Filet Mignon & Maine Lobster Tail	40
Tilapia In Lemon Butter Caper Sauce	16
Chardonnay Poached Bay of Fundy Atlantic Salmon	17
Simple Grilled Sea Bass or Halibut	21
Crab-Stuffed Rainbow Trout	16
Crab Cakes With Remoulade Sauce	16
Sautéed Shrimp Skillet	17
Pan-Seared Tuna Steak With Wasabi Butter and Black Sesame Seeds	16
Maine Lobster Tail Served With Clarified Butter	39
Seafood Enchiladas With Mango Salsa & Lobster Cream Sauce	15
Beef Tenderloin With Creamy Mustard & Horseradish Sauces	24
Beef Tips In Bordelaise Sauce	16
Oven-Roasted Chicken Breast with Apricot, Balsamic or Pesto Glaze	14
Thyme & Sage Seared Rack Of Lamb	19
Crawfish Monica Pasta	13
Crawfish Or Shrimp Etouffe	13
Parmesan-Topped Shrimp & Crab Seafood Casserole	13
Shrimp & Sausage Jambalaya	13

## Side Salad (choose one)

Top With Jumbo Shrimp	4
Top With Grilled Chicken	2

Spinach Salad With Sliced Apricots, Feta & Red Onions  
Traditional Caesar Salad With Homemade Croutons  
Cajun Caesar Salad With Homemade Croutons  
Seasonal Garden Salad  
Cucumber & Tomato Salad in Herbed Vinaigrette

## Sides (choose two)

Garlic Mashed Potatoes	Sautéed Spinach With Garlic
Sautéed Vegetable Medley	Green Beans with Almonds
Israeli Couscous With Almonds & Cranberries	Coleslaw
Wild Rice Pilaf	Potato Cakes
Glazed Carrots	White Rice With Lime & Cilantro
Quinoa With Lemon, Spinach & Feta	Braised Cabbage
Mac & Cheese	

## Soups

Lobster Bisque	3.5
New England Clam Chowder	3
Seafood Gumbo With White Rice	3

## Casseroles & Pans

For simple entertaining, just order by the pan, put out plates and watch them enjoy!  
Serve 10-14

Crawfish Monica Pasta	65
Crawfish Or Shrimp Etouffe With White Rice	50
Parmesan-Topped Shrimp & Crab Seafood Casserole	65
Shrimp & Sausage Jambalaya	65
Coleslaw Orleans With Lump Crabmeat	35
Any Salad or Side	28

# Desserts

## Dessert Platters

### Assortment Of Mini French Pastries

Mini Chocolate Oblivion, Chocolate Roulade, Italian Cream Cake, Eclairs and more  
Holiday assortment when applicable

Large serves 10-16	48
Small serves 4-8	24

### Assorted "Oh Brownie" Tray

Quartered gourmet "Oh Brownies": milk chocolate, mocha, blondie, sweet & salty & peanut butter.

Large serves 10-16	32
Small serves 4-8	18

## Sheet Cakes

Prices do not include special decor, logos or cake writing.

Full serves 100-120	240
Half serves 45-60	120
Quarter serves 20-35	70

## Southern-Style Bread Pudding With Bourbon Sauce

Pan serves 10-14      36

## Individual Serving Desserts

Soft-Center Molten Cake	6
Chocolate "Pate"	4.50
White Chocolate Cheesecake	6
Toffee Tart	6

## Whole Cakes

10" Cake Serves 16

Caramel Crunch Chocolate Cake	38
Flourless Chocolate Oblivion Cake	36
Tiramisu Cake	36
Italian Cream Cake	36

# Seafood Boils & More

Per person price does not include tax, equipment rental & necessary service staff

## King Creole Crawfish Party

*Everything a real cajun would want to eat. Not only boiled crawfish, but Cajun appetizers and sides too.*

Shrimp Remoulade On Toast  
Artichoke and Boursin Cheese Beniegts  
Lump Crab Stuffed Mushrooms  
Shrimp & Sausage Jambalaya  
Coleslaw Orleans With Fresh Lump Crab Meat  
French Baguettes  
Cajun Caesar Salad  
Boiled Crawfish  
Corn & Potatoes  
Garlic Cloves  
Lemons  
Andouille Sausage  
Minimum 1 sack (30lbs) of crawfish  
Per person 25-30

## Crawfish Boil

*We'll boil 'dem bugs just like they do in New Orleans.  
All you have to do is pinch the tail and suck the head!*

Boiled Crawfish  
Corn & Potatoes  
Garlic Cloves  
Lemons  
Andouille Sausage  
Minimum 1 sack (30lbs) of crawfish  
Per person 9-12

## Maine Lobster Bake

*A taste of New England in your backyard.  
Our traditional "Down East" bake will take you right to the coast.*

Maine Lobster  
Littleneck Clams  
Corn & Potatoes  
Clarified Butter  
Per person 30-40

## Backyard Grill Party

*Have an amazing outdoor grill and entertaining area?  
Let our staff work your grill and delight your guests.*

### Grill Selections (Choose 3):

Salmon Burgers , Beef Tenderloin Burgers, Andouille Sausage  
Shrimp Kabobs, Marinated Vegetables, Chicken Breast  
Plus Gourmet Fixings Bar With Veggies, Condiments, Cheeses & More  
Per person 16

# TJ's "School of Fish"

## In Home Cooking Classes

Learn to cook seafood in your home...using your own cookware and kitchen equipment. TJ's chef will give you an IN-HOME COOKING CLASS complete with hands-on instruction, demo's and lots to eat!

### **Fish 101**

Chardonnay-Poached Bay Of Fundy Atlantic Salmon  
Baked "Sioux Z Wow" Tilapia  
Sautéed Scallops

### **Graduate School Of Fish**

Herb Encrusted Tilapia  
Mussels In White Wine Broth  
"Blended" Fish Cooking Styles

4-6 Person Group

80 per person

7-8 Person Group

70 per person