

# TJ's CATERING



**MARKET-FRESH CATERING  
FOR EVERY OCCASION**



**TJ's Fresh Seafood Market**

***OPEN DAILY***

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

**(214) 691-2369**

# ABOUT TJ'S CATERING

## ★ 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 in your home or party location.

## ★ Delivery and Set Up Available.

Special arrangements will be made for large catered events. \$75.00 minimum order for delivery. Free delivery in service area. Deliveries are subject to availability and minimum order requirements.

## ★ 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 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.***

## ★ Breakfast and Brunch ★

Even when the day starts early, your meeting will improve with delicious refreshments. Select any of these breakfast and brunch dishes to enjoy, with 8 person minimum. If space allows, TJ's chef will also be available to prepare individual omelets, on site.

**"Wake-Up" Morning Platter**.....\$5.99 per person  
**Assorted Muffins, Bagels, Pastries and Juices: Apple, Cranberry and Orange**

**Country Casserole**.....\$4.99 per person  
**Fresh Eggs scrambled with your choice of cheeses, breakfast meat (bacon, ham, sausage), vegetables**

**French Toast**.....\$3.99 per person  
Served with Maple Syrup and Fresh Fruit Topping

**Custom Baked Quiche**.....\$2.99 per person  
Your choice of spinach, mushroom, or ham and selection of cheeses

**Smoked Salmon Platter**.....\$6.99 per person  
TJ's Smoked Salmon or Cold Smoked Lox with Decorative Whipped Cream Cheese & the "Fixings"-Chopped Egg Whites, Yolk, Red Onions, Capers. Served with Crackers or Bagels

**Fruit Platter –or-  
Fruit and Cheese Platter**.....\$3.99 per person  
Ripe Fresh Fruit with Cheese and Crackers

**Fresh Fruit Salad**  
Cantaloupe, Honeydew, Pineapple, Oranges and Grapes with Seasonal Berries.....\$2.99 per person

**Fresh Vegetable Platter**.....\$3.99 per person  
Mixed Seasonal Veggies with Gourmet Dip

**TJ's Shrimp Platter**.....\$5.95 per person  
Cocktail Shrimp with Spicy Red Sauce & Remoulade Sauces

**Bakery Selection Platter**.....\$2.95 per person  
Slices of Coffee Cake and Assorted Breakfast Cakes

### Morning Beverages

Orange Juice.....\$5.99 per gallon  
Coffee Service.....\$12.99 per pot  
Hot or Iced Tea Service.....\$12.99 per gallon

# ★ Lunch ★

Whether you are trying to impress a potential client or simply looking for an easy way to have a gourmet lunch, TJ's offers light, fresh catered lunches across the Metroplex. All menu items are available to be served as decorative platters, warm chafing dishes or as individual servings. Select any of these lunch dishes to enjoy, with 8 person minimum.

## Hot Dishes (Includes Seasonal Vegetable and Rice or Potato, priced per person)

- Grilled Fresh Fish of the Day  
with Lemon Caper Sauce or Teriyaki Glaze  
Salmon, Tilapia, Trout .....\$10.99  
Orange Roughy, Ahi Tuna, Halibut...\$15.99  
Chilean Sea Bass, Wild King Salmon,  
Swordfish .....\$20.99
- Grilled Chicken  
Served over Bed of Rice with Roasted Red Bell Pepper  
Sauce and Zucchini .....\$10.99
- Grilled Beef Tenderloin  
with Creamy Horseradish Sauce.....Market Price
- Seafood Enchaladas .....\$9.99
- Crawfish or Shrimp Etoufee with Rice...\$8.99
- Chicken, Andouille and Shrimp Pasta....\$9.99
- TJ's Crab Cakes w/Choice of Sauce:  
Red Bell Pepper, Remoulade or Pesto Cream...\$8.99
- TJ's Seafood Casserole served over rice  
Shrimp & Scallop .....\$10.99  
Shrimp & Lump Crab.....\$12.99

## Soup by the Bowl

- Lobster Bisque.....\$5.99  
Hearty Vegetable Beef.....\$4.99  
Seafood Gumbo.....\$5.25  
New England Clam Chowder.....\$5.25  
Tortilla Soup.....\$5.25

### Design Your Own Entrée:

Custom Luncheon to Meet Your Dietary  
Requirements, including Low Carb Meals  
....Priced to Order

## Cold Dishes (priced per person)

- Deli Meat /Sandwich Platter.....\$6.99  
An assortment of deli meats, cheeses, condiments,  
coleslaw, chips and sandwich breads or rolls
- Chicken Salad Platter.....\$5.99  
White chicken chunks, celery, onion and mayo, served  
with lettuce, tomato and assorted bread.
- Tuna Salad Platter.....\$5.99  
Made with sushi-grade ahi tuna. Served with lettuce,  
tomato and assorted breads.
- Fresh Vegetable Platter.....\$2.99  
With choice of spinach, pesto or roasted red pepper dip
- Fresh Garden Salad or Caesar Salad with  
Homemade Croutons.....\$2.99
- Vegetable Pasta Salad.....\$4.99  
Roasted vegetables with penne pasta and balsamic  
vinaigrette. (Add Chicken \$6.99, Add Shrimp 8.99)
- 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 Fruit Salad  
Cantaloupe, Honeydew, Pineapple, Oranges and  
Grapes with Seasonal Berries .....\$2.99
- ## Desserts (priced per person)
- Dessert Platter of Assorted Sweets.....\$2.99
- Toffee Brownie Platter .....\$2.99
- Assorted French Mini-Pastries .....\$2.99

# ★ 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...no one leaves hungry from a TJ's-catered shindig!

**Chicken Tenders**.....Price

**Beef Tenderloin**.....\$16.99/lb

Prime beef, grilled medium rare, served with horseradish sauce. Perfect for a snack or meal.

**Louisiana Shrimp and Andouille Sausage Gumbo**.....\$5.99 per pint

**Etouffe**.....\$8.99/person

Crawfish or Shrimp

## **TJ's Seafood Family**

**A great blend of flavors, served over rice or with pasta**

*Shrimp and Scallops*.....\$48.00

*Shrimp and Lump Crab*.....\$55.00

*TJ's Southwest Caesar Salad*

*With Grilled Chicken*

*With Grilled Shrimp*

## **Sandwiches**

**Deli Platter**.....\$6.99/person

An assortment of deli meats including turkey, salami, prosciutto, cheddar, swiss and provolone cheese.

Served with creole mustard, TJ's homemade pesto and assorted Empire bread.

**First Down Sub Sandwich**.....PRICE

Bring out the sticks to measure this mammoth sub! Turkey, hard salami, kosher salami, provolone, lettuce, tomato and TJ's California vinaigrette on fresh-bakery bread.

**Metarie Muffalattas**.....\$6.99

Salami, prosciutto, provolone, olive tapenade, creole mustard on crusty Italian bread.

## **From the Grill**

### **Grilled Gourmet Burgers**

**Top quality ground beef with selection of cheeses, lettuce, tomato, grilled onions, on fresh baked bun** .....Price

**TJ's Salmon Burgers**.....Price

Ground fresh Atlantic salmon, green and red peppers and spices on a toasted bun. Amazing!

**Grilled Monterey Chicken Sandwich**.....Price

Topped with monterey jack, avocado, lettuce and tomato on a toasted bun.

**Grilled Fajitas**.....\$x.99 (Beef/Chicken) \$x.99 (Shrimp)

Served with grilled onions and peppers, salsa and sour cream (makes approx \_\_ fajitas).

**Grilled Andouille Sausage**.....Price

### **TJ's Shrimp Brochettes**

Jumbo Shrimp stuffed with jalapeno and Swiss cheese and wrapped in hickory bacon

Seafood Shish-Kabobs

Your choice: Salmon, Shrimp, Swordfish, Tuna, Sea bass, Scallops with Onion, Mushrooms, and Seasonal Vegetables with Herb Vinaigrette Marinade



# ★ BEST OF THE BAYOU ★



**You'll think you're back on Bourbon Street with this Mardi Gras Menu, available any time throughout the year. Just select your favorites from TJ's Louisiana fare and you've set the stage for great party.**

## **Appetizers**

- Cajun Crab Dip with Crackers
- Mushrooms Stuffed with Crab, Crawfish or Sausage
- Oysters Rockefeller
- Cooked Shrimp with French Remoulade Sauce
- Metairie Muffalattas.....\$6.99  
Salami, prosciutto, provolone, olive tapenade, Creole mustard on crusty Italian bread.

## **Soups**

- Seafood Gumbo
- Oyster and Artichoke Soup

## **Sides**

- Red Beans, Rice and Andouille Sausage
- Squash and Corn Casserole
- Roasted Potatoes

## **Salad**

## **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: Sauteed Chicken, Smoked Tasso and Secret Spices
- Mardi Gras Pasta: Crawfish, Cabbage, Sauteed Onions and Garlic over Feticcini
- Chicken Fingers with Honey Mustard

## **Desserts**

- Pralines, Lemon Squares
- Benigets
- Bread Pudding with Bourbon Sauce

## **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 (Add potatoes, lemons).....
- Cajun Feast (Add onions, corn on the cob).....
- The Kingfish (Add mushrooms, garlic cloves and sausage) .....

# ★ DINNER IS SERVED ★

TJ's philosophy is that a dinner party is only as good as the food that is served. We want to make your dinner party not only delicious but create an atmosphere where you will have as much fun as your guests! Choose from the items below and then TJ's chef will meet with you to customize the menu for your party.

## Entrees

**Beef Tenderloin**.....\$16.99/lb  
Prime beef, grilled medium rare, served with horseradish sauce. Perfect for a snack or meal.

**Maine Lobsters, from 1 ½ Pounders and up Steamed to Perfection and Cracked**

**New England "Bake"**  
**Maine Lobsters with Clams, Corn, Red Potatoes, Sausage for a New**

**Tenderloin Stuffed with Lobster**  
.....\$34.99/lb  
TJ's five star entrée, an exquisite marriage of juicy beef and succulent lobster.

**Rack of Lamb** seasoned with Fresh Herbs  
Stuffed with Goat Cheese and Pine Nuts  
....\$27.99/pd

**Alaskan King Crab Legs**  
**TJ's "Super Reds," the Best in Alaskan Crabmeat**.....Market Price

**Salmon Wellington**  
Fresh North Atlantic or Wild Salmon wrapped in Pastry Puff with White Wine Sauce  
\$50 for two (North Atlantic Salmon)  
\$60 for two (Wild King Salmon)

**Chateaubriand**  
Prime Tenderloin of Beef served with a Bordelaise Sauce  
\$75 for two

**Lazy Lobsters**  
Fresh Steamed Lobster Meat served with a Creamy, Sherried Newburg Sauce

**Boneless Duck Breast**  
.....16.99/lb

**Lobster Tails, Maine or Australian,**  
.....Market Price  
You pick the size, Served with clarified melted butter.

**Chicken**  
**Marsala**.....\$8.99  
Herbed chicken in a sweet marsala wine and mushroom sauce

**Chicken, Andouille and Shrimp**  
**Pasta**.....\$9.99  
An Italian twist on a Cajun favorite.

**TJ's Signature**  
**Bouillabaisse**.....Market Price

Oysters, crawfish, crabmeat, scallops, mussels, shrimp and ahi tuna in a mild tomato and saffron broth. Served over garlic parsley rice.

## Salads

**Apple Endive Salad**  
.....\$28.95  
Mixed baby field greens topped with apple slices, bleu cheese crumbles and candied walnuts, tossed in an orange ginger vinaigrette.

**Crabmeat and Avocado**  
**Salad**.....\$13.50  
With greens, grapefruit and hearts of palm.

TJ's Caesar Salad

## Soups

Lobster Bisque

French Onion

Creamy Mushroom and Leek

## Side Dishes.....\$2.99-3.99

Garlic mashed potatoes,  
herb roasted potatoes,  
grilled asparagus,  
rice pilaf,  
green beans with toasted almonds.

**★ LEAVE ROOM FOR DESSERT ★**  
*(LOTS OF ROOM)*

**★ HOLIDAYS: TJ'S TRADITION SINCE 1989 ★**

From the TJ's family to your family, holiday menus feature our most popular year-round dishes as well as traditional foods for the season. Take-out platters of appetizers and buffet foods are always available. Many customers prefer to bring in their own serving platters so TJ's chefs can prepare a professional, festive presentation.

These specialty menus are presented about three weeks before each holiday to help you plan your order. Custom dishes are also available.

TJ's provides personal party services for the holidays on a first-come, first-served basis. Please schedule catering for holiday parties as soon as possible to be certain to reserve your dates.