

EASTER RECIPE: TJ'S FAMILY SEAFOOD CASSEROLE

**Delicious, make-ahead casserole. Serves 6.
Just add more seafood for extra servings.
Great for entertaining, Easter brunch, or
enjoying a terrific meal with family.**

2/3 cup dry white wine
1 Tbsp. butter
1 Tbsp. chopped fresh parsley
1 teaspoon salt
1 medium onion, thinly sliced
3 Tbsp butter
1/2 cup sliced fresh mushrooms
3 tablespoons all-purpose flour
1 cup half-and-half
1/2 cup grated Swiss Cheese
2 teaspoons fresh lemon juice
1/8 teaspoon black pepper
1 pound large TJ's shrimp, peeled & deveined
1 pound large sea scallops (or substitute
Lump or Jumbo Lump Crabmeat)
1 cup TJ's Panko breadcrumbs
1/4 cup freshly grated Parmesan cheese
Hot cooked rice
Paprika

In a saucepan, combine first 5 ingredients and cook 5 minutes. In a separate saucepan, sauté mushrooms in 3 Tbsp. butter until tender. Stir in flour. Cook 1 minute, stirring constantly. Slowly add half-and-half, stirring until thickened. Stir in Swiss Cheese, then wine mixture, lemon juice, pepper. Add seafood. Spoon mixture into lightly greased 11x7x1 1/2" baking dish. Cover and refrigerate up to 8 hours. To cook, remove from "frig" and let stand at room temperature 30 minutes. Preheat oven 350°. Cover. Bake 20-30 minutes (shrimp pink/scallops opaque). In a small bowl, combine breadcrumbs and Parmesan cheese. Sprinkle over casserole. Bake 5 more minutes. Serve over hot rice and garnish with paprika.

**Don't feel like making this
casserole? Let TJ's make it!
Price listed inside menu.**

Let TJ's Cater Your Graduation Party!



**Cocktail Parties • Crawfish Boils • Backyard
Cookouts • Dinner Parties**



TJ'S EASTER TAKEOUT MENU



**11661 Preston Road, Suite 149
(214) 691-2369
sales@tjseafood.com**



Open Daily
Mon – Fri, 10 am – 6:30 pm
Sat, 10 am – 6 pm
Sun, 12 – 5 pm
(Closed Easter Sunday)

Happy Easter From Our Family To Yours

Please Place All Easter Orders By Wed, March 31st

Easter Desserts

Easter Bunny Cake...52.00
Detailed chocolate faces & truffle tails!
Serves 12-14

Easter Egg Cake...36.00
Egg-shaped cake with white chocolate-raspberry with ganache and garnished with spring flowers Serves 12-14

White Chocolate Coconut Cake...39.00

Strawberry Torte...39.00

Chocolate Molten Cakes...5.95 ea

Duck & Bunny Easter Cookies.....12.00 / doz

Entrees

Herbed Rack of Lamb...21.99 / lb

Poached Salmon

Wild Alaskan King Salmon...32.99 / lb
North Atlantic Salmon...18.99 / lb
Cucumber dill sauce...3.99 / cup

Beef Tenderloin

TJ's will sear & season your tenderloin FOR FREE
Whole tenderloin...17.99 / lb
Trimmed tenderloin...30.99 / lb

Chicken Breast...7.99 / ea
Balsamic reduction or tangy apricot glaze

Sides

(feed 6, 16.99)

Squash Casserole · Creamed Spinach
Glazed Carrots · Green Beans w/ Almonds

Brunch

Country Casserole

Scrambled eggs with cheese, breakfast meat & vegetables
Large serves 8-10 ... 39.99
Small serves 4-6 ... 24.99

Baked Brie Stuffed with Fruits & Nuts
Serves 4-8 ... 22.99

Bacon-Wrapped Scallops...22.99 / doz

Marinated Crab Fingers...26.99 / lb
Tasty olive oil, lemon & garlic, serve cold or warm.
Approx 35-40 / lb

Stuffed Mushrooms

Spinach & Artichoke...12.99 / doz
Lump Crab...14.99 / doz

TJ's Crab Cakes

Maryland...9.99, Gulf ...6.99 / ea

Smoked Salmon Platter

Hickory & Alder or Nova Lox
With decorative cream cheese & chopped egg whites, yolks,
red onions & capers
Large (10-16 ppl)...84.00, Small (4-6 ppl)...42.00

Fine Caviars & Bilinis...Market Price



TJ's Market & Catering

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