

Catering Menu



T & J'S Catering

Tjscateringservices@gmail.com

817-852-9295

APPETIZERS

- Smoked Brisket Bites
- Smoked Chicken Bites
- Smoked Rib Tips
- Chicken Wraps
- Veggie Wraps
- Chicken Strips with Dipping Sauce
- Sweet-n-Sour Pineapple Meatballs
- Sweet-n-Sour Pineapple Chicken
- Wings with Dipping Sauce
- Loaded Potato Wedges
- Zucchini Parmesan Crisps
- Asparagus Sticks
- Vegetable Tray
- Fruit Tray
- Cheese Tray
- Rotel Dip
- Spinach Dip
- Stuffed Pastry Cups





MEAT OPTIONS

- Salmon
- Catfish (Grilled, Fried, Baked)
- Crabs
- Shrimp
- Chicken
- Turkey (Fried, Baked, Smoked)
- Smoked Meats:
 - Brisket, Sausage, Ribs, Chicken
- Jerk Chicken
- Ham
- Neck Bones
- Port Tenderloin
- Meatloaf
- Salisbury Steak
- Chicken Fried Chicken
- Chicken Fried Steak
- Pot Roast/Roast Beef
- Steak – Choice of Cut
- Prime Rib Roast





SIDES & VEGETABLES

- Corn/corn on the Cob
- Corn Casserole
- Green Beans
- Asparagus
- Garlic Mashed Potatoes
- Loaded Potato Casserole
- Candied Yams
- Glazed Carrots
- Red Beans & Rice
- Caribbean Rice & Peas
- Fried Plantains
- Cabbage
- Greens (Collards, Turnips, Mustards)
- Sauteed Spinach/Cream Spinach
- BBQ Baked Beans
- Potato Salad
- Cole Slaw
- Green Salad
- Black-Eyed Peas





CASSEROLE DISHES

- Red Spaghetti
- Chicken Spaghetti
- Fettuccine Alfredo
- Cajun Pasta
- Sour Cream Chicken Enchilada
- Beef Enchilada Casserole
- Jambalaya – Chicken & Sausage



SOUPS & STEWS

- Gumbo
- Chicken Soup
- Beef Stew
- Beef Bourguignon
- Vegetable Stew
- Chili (Beef, Chicken, Vegetable)



BREADS

- Rolls
- Cornbread
- Croissants
- Garlic Breadsticks





DESSERTS

- Apple Pie
- Pecan Pie
- Cherry Pie
- Peach Cobbler
- Apple Cobbler
- Banana Pudding
- Pound Cake
- Chocolate Cake
- Italian Crème Cak
- Strawberry Cake
- Tea Cakes
- Fruit Parfait



DRINKS

- T & J'S Famous Tea – Sweet/Unsweet
- Lemonade
- Punch/Kool-Aid (Red)



T & J's Menu Options

- 1 Meat, 3 Sides, Salad, Rolls, Drink - \$23.25 - \$34.75 pp
- 2 Meats, 3 Sides, Salad, Rolls, Drink - \$37.50 - 53.75 pp
- Desserts: Additional \$4.50 per serving
- Appetizers: Starts at \$23.25 and up per person based on the number of selected items

The meat/meats selected determines menu per person price

Menus are customizable to meet your needs

Sample Menu Options

\$23.25 Per Person
Grilled/Baked Chicken
Mashed Potatoes
Green Beans
Glazed Carrots
Salad
Rolls
Tea

\$38.75 Per Person
Smoked Brisket
Ribs
Potato Salad
Baked Beans
Coleslaw
Salad
Rolls
Tea



Additional Information

- There is a 21% 'Service Charge' applied to final bill
 - State/Local Taxes applied when applicable
 - Buffet Line Setup Included
 - Plated/Served (additional costs)
 - Clean-up is provided for food area only – Sweeping, Mopping, Pulling Trash, etc.. Additional areas at an additional cost upon request
 - Deposit is required to book and secure the desired date. Balance is due 14 days before the event. Payment arrangements are accepted
 - Staffing (Servers) at a cost of \$30.00 per hour per person: 4-hour minimum
 - Clear plastic plated, forks, knives, cup and Napkins included
- *Optional rental: real plates, flatware, glasses, linen (table covers/napkins) available at an additional charge. Please contact us for further information*

