
WEDDING MENU



T & J'S Catering

Sample wedding menu

Appetizers

- Smoked Brisket Bites
- Smoked Chicken Bites
- Jerk Chicken Bites
- Pinwheels (Chicken or Veggie)
- Bacon Wrapped Shrimp*
- Spinach Dip (Salmon or Chicken optional)
- Chicken Kabobs
- Asparagus Sticks
- Vegetable Tray
- Fruit Tray
- Cheese Tray

Salads

- Garden Salad (Tomatoes & Cucumber)
- Caesar Salad (Croutons & Parmesan Cheese)
- Pasta Salad





Entrée's

- Salmon
- Turkey
- Brisket
- Sausage
- Ribs
- Chicken
- Ham
- Oxtails*
- Pork Tenderloin
- Chicken Fried Chicken
- Roast Beef
- Steak*
- Prime Rib*
- Stuffed Quail*



Sides

- Corn Casserole
- Green Beans
- Mixed Vegetables
- Asparagus
- Mashed Potatoes
- Twice Baked Potatoes
- Roasted Potatoes
- Dirty Rice
- Caribbean Rice & Beans
- Plantains
- Collard Greens



- Spinach
- Eggplant
- BBQ Baked Beans
- Potato Salad
- Coleslaw
- Broccoli
- Glazed Carrots
- Baked Potatoes*

Any appetizer can come with your choice of dipping sauce including BBQ, Honey Mustard, Ranch, Sweet & Sour, and Blue Cheese.

Salad dressings include but are not limited to Ranch, Italian, Caesar, and Balsamic Vinaigrette

Any item with a star is the premium package item that only goes in the premium package



Packages*

Package 1- \$38.75

- 3 appetizers
- 1 Salad
- 1 Entrée
- 3 sides

Package 2-\$43.25

- 4 appetizers



- 1 Salad
- 2 Entrée
- 3 sides

Package 3-\$49.50

- 5 appetizers
- 2 salads
- 2 entrées
- 4 sides

Premium Package-\$56.75

- 5 appetizers
- 2 salads
- 1 premium meat
- 1 entree
- 4 sides



**** Each package includes water, (tea, punch or lemonade), and a dinner roll***

Things to consider

- Food – This is the bulk of your costs and can vary quite a bit. This usually includes the reception meal, but can also include cocktail-hour hors d'oeuvres, dessert, or multiple courses.
- Beverages – Tea and water are included with the meal. Sodas, coffee and other soft drinks are available at an additional cost. T & J's Catering does not provide a service for alcohol drinks, TABC bartender will have to be contracted separately.
- Staffing – The more guests you have the larger your catering staff will need to be. Cooks, servers, bartenders, and staff managers all must be coordinated to ensure that guests aren't rushed or left waiting as they dine.
- Rentals – Make sure to account for tables and chairs, utensils, linens, etc.
- Additional Fees – Be sure to read the contract carefully. There are often service fees like corking and cake cutting that are on top of the main fee. We will include a travel fee when traveling outside a 50-mile radius



Additional Information:

- There is a 21% Service charge that is applied to the final bill includes:
 - Includes Travel Fee/Delivery/Setup
- Buffet Line Included
- Plated/Served (additional costs)
- Clean-up is provided for food areas 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 block
- **Clear Plastic Plates, Forks, Knives, Cups and Napkins included per person price**



- Optional Rental: Real Plates, Flatware, Glasses, Linen Napkins at an additional charge
 - Plates
 - Salad - .55 Each
 - Dinner - .60 Each
 - Dessert - .50 Each
 - Flatware
 - Forks – Diner, Salad, Dessert - .35 Each
 - Glasses
 - Water/Tea - .55 Each
 - Linen
 - Napkins - .40 Each
 - 60” rounds to the floor - \$16.00
 - 6’ Rectangle table – \$9.00

- Optional: Table Decorations – \$15.25 per table
 - Centerpieces



- Vase
- Flowers
- etc

