

# CATERING

Rated One Of Houston's Top Caterers

By The Houston Business Journal

Serving The Greater Houston Area

For Over Thirty Six Years

Commitment to Quality

Service and Value

(713) 974-5442

[www.tjscatering.net](http://www.tjscatering.net)

# Why Choose TJ's for Your Catering?

**EXPERIENCE:** **TJ's Catering** is family-owned and operated catering establishment with over 60 years experience. Our chefs have trained with world class chefs in Chicago, New York, San Francisco and Switzerland. **TJ's Catering** has been recognized as one of Houston's largest and most established catering companies for over sixteen consecutive years by the Houston Business Journal.

**QUALITY:** **TJ's Catering** is committed to bring superior quality food and service to special event catering.

**VARIETY:** We cater everything from corporate breakfasts to company picnics, box lunches to seven course seated dinners, executive luncheons, cold or hot buffets, receptions, and party platters.

**SERVICE:** For dependability and reliability, our policy of limited bookings insures you that **TJ's** will dedicate all of it's resources to the success of your event.

**VALUE:** We provide generous portions at fair prices.

**CONVENIENCE:** **TJ's Catering's** objective is to make your entertaining easy.



**PLEASE UNDERSTAND...**Our trained staff of bakers, chefs and service personnel prepare the finest food from the highest quality ingredients. **TJ's Catering**, unlike most other caterers, limits the number of events it handles on a particular day. With this unique policy you can be completely assured that **TJ's Catering** will dedicate all of its resources to the success of your event. At **TJ's Catering**, we have chosen to satisfy a few clients rather than just make lots of sales.

## HOW TO PLACE YOUR ORDER

Call **713-974-5442** to schedule your booking and delivery requirements. Our Fax **713-974-6464**.



**DEADLINE** is **1:30 PM** the day **BEFORE** delivery.

- **YOU** are responsible for cancellations or changes after 2:00 P.M. the day before the event.
- If a change is required, call as soon as possible.
- Seasonal availability may require substitutions, but you will be notified.

**MINIMUM ORDER** is for ten or more guests.

- Certain areas of Houston and surrounding suburbs are subject to special minimums and delivery charges.

**PROFESSIONAL SERVING PEOPLE** are available at an additional charge.

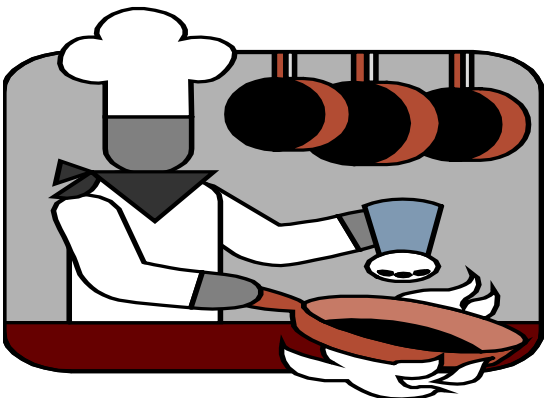
- Specialty disposable plates, etc. also available.
- For formal occasions, rental of china, silver, chafing dishes and linens require additional charges.

**PAYMENT** may be made by company check or American Express, Visa, Discover, or, Master Card, unless prior arrangements have been made. A deposit may be required to reserve your date.



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# CORPORATE BREAKFASTS

## PRICED PER PERSON

(minimum ten persons)

### **MORNING HARVEST**

Assorted Bagels, Danish, Nut Bread, Cream Cheese, Butter, Preserves and Set Ups. \$5.95, add Juice \$1.95, add Fruit Display \$3.50



### **CONTINENTAL BREAKFAST**

Butter Croissants, Assorted Muffins, Danish, Preserves, Butter and Set Ups. \$6.95, add Juice \$1.95, add Fruit Display \$3.50



### **KOLACHIE BREAKFAST**

Assorted Ham and Cheese and Sausage Kolachie, Nut breads and Set Ups \$7.95, add Juice \$1.95, add Fruit Display \$3.50



### **BREAKFAST TACO BAR**

Assorted Breakfast Tacos with Salsa and Set Ups \$7.95, add Juice \$1.95, add Fruit Display. \$3.50

### **COUNTRY KITCHEN BREAKFAST**

Scrambled Eggs, Sausage, Bacon, Country Style Potatoes, Muffins or Bagels, Butter, Preserves and Set Ups \$10.95, add Juice \$1.95, add Fruit Display. \$3.50

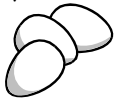


### **SOUTH OF THE BORDER**

Scrambled Eggs with Onions, Tomatoes and Bell peppers, served with Sausage, Bacon, Refried Beans, Potatoes, Flour Tortillas, Salsa, Jalapeno Peppers and Set Ups \$10.95, add Juice \$1.95, add Fruit Display. \$3.50

### **OMLETTE BAR (1-Staff Per 20 Guest Minimum 3hr)**

Comes with Farm Fresh Eggs with , Bell peppers, Mushrooms, Salsa, Sausage, Bacon, Ham, Provolone, Cheddar, Bagels, Croissants and Country Style Potatoes. and Set Ups \$13.95, add Juice \$1.95, add Fruit Display. \$3.50



**The following items may be used to create your own breakfast:**

Sausage, Egg and Cheese on a Croissant	\$5.95
Breakfast Taco	\$2.95
Kolaches - Sausage or Ham and Cheese	\$2.95
Bagel and Cream Cheese	\$2.95
Danish, Nut Breads, Scones or Coffee Cake	\$2.95
Fresh Seasonal Fruit Cup	\$3.95
Assorted Juices, and Bottled Water	\$1.95



Coffee Service: \$1.75

Includes Urn, sugar, sweet n' low, creamers, cups

# BOXED LUNCHEONS

PRICED PER PERSON

## SANDWICH SELECTIONS

Turkey, Ham, Roast Beef, Chicken Salad, or Tuna Salad with American, Swiss or Provolone on your choice of Bread, Roll or French Baggett

## BOXED LUNCH

Sandwich of your choice \$7.95, Add - Chips \$1.00, Cookie \$1.45  
Fruit Cup \$2.50, Pasta Salad \$2.50 or Potato Salad \$2.00

## COUNTRY CLUB

Roasted Turkey, Imported Ham and Thick Slice Bacon served on your Choice of Bread- \$8.95, Add - Chips \$1.00, Cookie \$1.45  
Fruit Salad \$2.50, Pasta Salad \$2.50 or Potato Salad \$2.00

## TEXAS CLUB

Chicken Breast seasoned and grilled, sliced and tossed with thick Sliced Bacon and our own Pesto-Mayo served On your choice of Bread- \$8.95 Add-Chips \$1.00, Cookie \$1.45 Fruit Salad \$2.50,  
Pasta Salad \$2.50 or Potato Salad \$2.00

## VEGGIE DELIGHT

Roasted Veggies, Leafy Lettuce, Panela Cheese, Roma Tomato and Virgin Olive oil on Pombasa Bread,-\$8.95, Add-Chips \$1.00, Cookie \$1.45 Fruit Salad \$2.50, Pasta Salad \$2.50 or Potato Salad \$2.00

## THE ITALIAN SPECIAL

Genoa Salami, Sliced Ham and Provolone Cheese with our own Cracked Olive Dressing on Pombasa Bread-\$8.95, Add-Chips \$1.00, Cookie \$1.00 Fruit Salad \$2.50, Pasta Salad \$2.50 or Potato Salad \$2.00

## TJ'S SANDWICH BUFFET

Texas Club, Muffaletta, Roast Beef-American, Turkey-Provolone, Ham-Swiss, Tuna and Chicken Salad Sandwiches Stacked on a tray with Mayonnaise, Mustard, Pasta Salad and Fresh Fruit Salad  
\$11.95

## TJ'S SALAD BUFFET

TJ'S Village Salad- Romaine Lettuce tossed with Assorted Veggies, Swiss, Feta Provolone, Romano Cheeses, Bacon, Walnuts and Tomatoes, TJ'S Divine Chicken Salad-Field Greens and Romaine with Sliced Grilled Chicken Breast, Fresh Pears, Red Onion, Carrots, Grated Romano Cheese, Roma Tomatoes and Toasted Almonds, Served with Assorted Dressings Roll, Butter and Fresh Fruit Salad  
\$13.95

## DESSERTS

Chocolate Chip Cookies	\$1.45	Assorted Dessert Bars	\$1.65
Italian Cream Cake Squares	\$2.95	Chocolate Raspberry Cake Squares	\$2.95

Ice Tea with Cups Ice and Condiments  
\$1.25 p.p.

Sodas \$1.95 each      Bottled water \$1.95



# GOURMET SALAD BOX LUNCHES

## PRICED PER PERSON

(minimum ten persons)

*Each lunch contains napkin, fork, knife, spoon and salt & pepper.  
Minimum of four for some selections.*

### GRILLED CHICKEN CAESAR

Seasoned Chicken Breast on a bed of Romaine with Croutons and Parmesan Dressing  
(on the side), served with Roll and butter  
\$12.95

### TEXAS CHEF SALAD

Roasted Turkey, Thick Sliced Bacon on a bed of Mixed greens, Seasonal Vegetables,  
Cheddar Cheese, dressing of your choice, served with Roll and Butter  
\$11.95

### VILLAGE SALAD

Romaine Lettuce tossed with Assorted Veggies, Swiss, Feta, Provolone, Romano Cheeses,  
Bacon, Walnuts, and Cherry Tomatoes, served with Roll and Butter, House Dressing  
\$11.95

### AZTEC SALAD

Romaine Lettuce tossed with Assorted Veggies, Corn, Jicama, Avocado and Tortilla,  
Chips served with our Cilantro Ranch House Dressing  
\$11.95

### MEDDITERANEAN DELIGHT

Fresh Tabouli on a bed of Greens, Hummus Dip with Pita Bread and Meatless Grape Leaves  
\$13.95

### CYPRESS CHICKEN SALAD

Breast of Chicken, sliced and tossed in our Special Dressing with Grapes and Pecans,  
served with Roll and Butter  
\$12.95

## DESSERTS AND BEVERAGES

Chocolate Chip Cookies \$1.45

Assorted Dessert Bars \$1.65

Italian Cream Cake Squares \$2.95

Chocolate Raspberry Cake Squares \$2.95

Ice Tea with Cups Ice and Condiments  
\$1.25 p.p.

Sodas \$1.95 each

Bottled water \$1.95

# V.I.P. HOT BUFFETS

## PRICED PER PERSON

(minimum ten persons)

*Designed for those who do not have facilities to heat food. In many cases food can be sent hot from our kitchens in thermal containers. Disposable plates and utensils are included.*

## PASTAS

(all of our pastas are lunch sized portions)

### LASAGNA

Our famous Lasagna layered with three types of cheese, beef and our own Marinara Sauce, served with a Tossed Salad and Garlic Toast \$12.95

### MOM'S SPAGHETTI

Spaghetti with a Marinara Meat Sauce served with Tossed Salad and Garlic Toast \$10.95

### CLEMENZA'S SPAGHETTI

Spaghetti tossed with Marinara Sauce and Parmesan Cheese with your choice of Meatballs, Italian Sausage, (or both), served with Tossed Salad and Garlic Toast \$12.95



### PASTA MARINARA

Linguini tossed with Marinara Sauce, Parmesan Cheese, Italian Sausage and Roasted Pepper served with Tossed Salad and Garlic Toast \$11.95

### PASTA FARFALLE

Farfalle Pasta Tossed with Tomato, Garlic, Fresh Basil, Virgin Olive Oil, and Wine, served with Caesar Salad, Roll and Butter \$12.95

### FETTUCINI ALFREDO

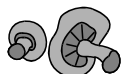
Fettuccini tossed in a Creamy Parmesan Cheese Sauce served with a Caesar Salad and Garlic Toast \$13.95

### CHICKEN CEASAR PASTA

Fettuccini tossed with Chicken Strips, fresh Spinach sautéed in a Creamy Alfredo Sauce, topped off with Parmesan and Romano Cheese served with a Tossed Salad, and Garlic Toast \$14.95

### SOUTHWEST FETTUCINI CHICKEN ALFREDO

Fettuccini tossed with Chicken Strips, Roasted Corn, Black Beans, Red Onions, Red Peppers and Cilantro in a Roasted Poblano Cream Sauce with Romano Cheese served with Tossed Salad, Roll and Butter \$14.95



### POLLO PENNE MARSALA

Chicken grilled and sliced, sautéed Mushrooms and Penne Pasta with a Marsala Cream Sauce Served with a Tossed Salad, Roll and Butter \$13.95

### CALIFORNIA ROTINI POLLO

Chicken grilled and sliced, sautéed Broccoli and Carrots Tossed with Rotini Pasta with a Light Lemon Wine Cream Sauce Served with a Tossed Salad, Roll and Butter \$13.95

# V.I.P. HOT BUFFETS

## PRICED PER PERSON

(minimum ten persons)

*Designed for those who do not have facilities to heat food. In many cases food can be sent hot from our kitchens in thermal containers. Disposable plates and utensils are included.*

## POULTRY

### CHICKEN PROVENCAL

Boneless Skinless Chicken Breast Encrusted with Panko Bread Crumbs, Herbs and Romano Cheese, Served with a French Provencal Sauce, Tuscan Green Beans, Three Cheese Macaroni and Cheese, Roll and Butter \$14.95

### LEMON GARLIC HERB CHICKEN

Bone-In Chicken Roasted with a Lemon Garlic Herb Sauce, served with Mushroom Rice, Tossed Salad, Roll and Butter \$10.95

### CHICKEN JAMBALAYA

Pieces of Chicken and Sausage cooked in a Dutch Oven with Rice, Onions, Celery, Bell Peppers, Tomato and Pimento Seasoned with our own Cajun Blend of Spices and served with a Tossed Salad, Roll and Butter \$11.95

### CHICKEN FRIED CHICKEN

Boneless Chicken Breast lightly dusted with flour and pan fried with cream gravy, Garlic Roasted Mashed Potatoes, Green Beans, Roll and Butter \$11.95

### HONEY MUSTARD CHICKEN

Boneless Breast of Chicken with a Honey Mustard Sauce, served with Rice Pilaf, Tossed Salad, Roll and Butter \$11.95

### CHICKEN MARSALA

Boneless Breast of Chicken lightly breaded and pan fried in a Marsala Butter Wine Sauce served with Fettuccini in a Butter Parmesan Sauce, Tossed Salad, Roll and Butter \$12.95

### BLACKENED CHICKEN ALFREDO

Boneless Breast of Chicken Strips seasoned with Blackened Spices Tossed with Julienne Zucchini and Yellow Squash, Mushrooms and Rotini Pasta with a Cajun Style Alfredo Sauce served with Tossed Salad, Roll and Butter \$13.95

### CHICKEN FRICASSEE

Boneless Breast of Chicken pan seared and covered with a medley of Carrots, Mushrooms, Zucchini and Squash and a Louisiana style Fricassee Sauce served with Parsley Rice, Tossed Salad, Roll and Butter \$13.95

### MOROCCAN CHICKEN

Boneless Breast of Chicken Rubbed with our blend of Moroccan Spices then pan seared and Braised in a rich Roasted Almond Dried Apricot Sauce, served with Couscous, Tomato Cucumber Feta, Salad, Roll and Butter \$13.95

### PECAN CRUSTED CHICKEN

Boneless Breast of Chicken lightly breaded with Texas Pecans then pan fried and finished with a Tequila Lime Sauce, served with Garlic Roasted Mashed Potatoes, Tossed Salad, Roll and Butter \$14.95



# V.I.P. HOT BUFFETS

PRICED PER PERSON  
(minimum ten persons)



## GRILLED CHICKEN MONTEREY

Boneless Chicken Breast with fresh Tomato Cilantro sauce topped with Cheese served with Black Bean Rice Pilaf, Tossed Salad, Roll and Butter \$12.95

## CHICKEN PARMESAN

Boneless Breast of Chicken lightly dusted and baked in our Marinara Sauce and topped with Mozzarella Cheese served with Linguini tossed in a Butter Parmesan sauce, Tossed Salad, Roll and Butter \$12.95



## CHICKEN ARTICHOKE ITALIAN

Boneless Breast of Chicken sliced and tossed in a Creamy Tomato and Artichoke Sauce served with Farfalle Pasta in a light butter and Parmesan Sauce, Tossed Salad, Garlic Toast \$14.95

## CHICKEN DIJON

Boneless Chicken Breast sautéed in a Dijon Mustard Cream Sauce with Artichokes served with a Rice Pilaf, Tomato-Feta Cucumber Salad, Roll and Butter \$14.95

## CHICKEN MORAN

Boneless Chicken Breast Sautéed with Mushrooms and Poblano Peppers in a Light Cream Sauce served with a Rice Pilaf, Tossed Salad, Roll and Butter \$14.95

## ROMANO CRUSTED CHICKEN

Boneless Chicken Breast Encrusted with Romano Cheese, Herbs and Bread Crumbs served with a Light Cream Sauce, Penne Pasta in a Vodka Tomato Cream Sauce, Tossed Salad, Roll and Butter \$14.95

## BBQ

### BBQ CHICKEN

Bone-In Chicken basted in our own BBQ Sauce served with Potato Salad, Cole Slaw, Baked Beans, Pickles, Onions, Bread and Butter \$11.95

### BBQ BEEF

Sliced Beef in our own BBQ Sauce served with Potato Salad, Baked Beans, Cole Slaw, Pickles and Onions, Bread and Butter \$13.95

### BIG BAKER



Idaho Baked Potato served with BBQ Beef, Butter, Sour Cream, Green Onion, Cheddar Cheese, Tossed Salad, your choice of dressing, Roll and Butter \$11.95

## TEXAS GOURMET FEAST

Boneless BBQ Chicken Breast, Sliced Beef, Smoked Sausage, and Ribs served with BBQ Beans, Potato Salad, Cole Slaw, Pickles, Peppers, Sliced Onions, Bread and Butter \$24.95

## DESSERTS

Chocolate Chip Cookies	\$1.45	Assorted Dessert Bars	\$1.65
Italian Cream Cake Squares	\$2.95	Chocolate Raspberry Cake Squares	\$2.95

Ice Tea with Cups Ice and Condiments \$1.25 p.p.

Sodas \$1.95 each

Bottled water \$1.95

# V.I.P. HOT BUFFETS

## PRICED PER PERSON

(minimum ten persons)

### BEEF

#### BEEF TENDER BORDELAISE

Beef Tenderloin in a Bordelaise Sauce served with Garlic Roasted Mashed Potatoes, Tossed Salad and Dressing, Roll and Butter \$15.95

#### BEEF STROGANOFF

Beef Tenderloin in a Stroganoff Sauce with Sautéed Mushrooms, served with Pasta, Tossed Salad, Roll and Butter \$15.95

#### BEEF TENDER MADERA

Beef Tenderloin in a Madera Sauce served with Mushroom Rice, Tossed Salad and Dressing, Roll and Butter \$15.95

### PORK

#### PORK MEDALLIONS WITH ONIONS, MUSHROOMS IN PORT WINE SAUCE

Pork Medallions pan fried and finished with Sautéed Mushroom, Caramelized Onions and Shallots in a Port wine Sauce served with Roasted Potatoes, Green Beans, Roll and Butter \$14.95

#### SMOTHERED PORK CHOP

Pork Chop pan fried and baked, served with Mashed Potato Casserole, Sautéed Vegetables, Roll and Butter \$13.95

### TEX-MEX

#### GALA FAJITA BUFFET

Chicken and Beef Fajitas served with Flour Tortillas, Shredded Cheese, Guacamole, Sour Cream, Spanish Rice, Refried Beans, Chips and Salsa, \$15.95

#### FIESTA TACO BUFFET

Seasoned Beef and Chicken served with Flour Tortillas, Shredded Cheese, Salsa, Lettuce, Diced Tomato, Sour Cream, Chips, Salsa and Fresh Fruit \$13.95

#### ENCHILADA PLATE

Beef and Chicken Enchilada served with Spanish Rice, Refried Beans, Sour Cream, Pica De Gallo, Chips and Salsa \$12.95

#### BIG BURRITO BAR

Chicken and Beef Fajita Meat wrapped in a 10" inch Flour Tortilla with Pinto Beans Spanish Rice and Shredded Cheese, served with Guacamole, Salsa, Chips and Pico de Gallo on the side \$11.95

### DESSERTS

Chocolate Chip Cookies \$1.45 Assorted Dessert Bars \$1.65  
Italian Cream Cake Squares \$2.95 Chocolate Raspberry Cake Squares \$2.95

Ice Tea with Cups Ice and Condiments \$1.25 p.p.  
Sodas \$1.95 Bottled water \$1.95

# PERSONAL TOUCH BUFFETS

## PRICED PER PERSON

(minimum ten persons)

*The following selections are exciting and plentiful. They showcase recipes from around the world and adapt well for any occasion. Use our combinations or, with your input, let our consultants help build a buffet that appeals to your personal taste. Disposable plates and utensils are included.*



## TRADITIONAL THANKSGIVING

Sliced Turkey and Ham served with Country Style Stuffing, Mashed Potatoes and Gravy, Green Beans, Cranberry Sauce, Roll and Butter.

\$15.95

## CHICKEN SCALOPPINI

Thinly sliced sautéed Chicken Breast on a bed of Spinach covered with a rich creamy wine sauce served with Angel Hair Pasta tossed in Butter and Parmesan, Tossed Salad, Roll and Butter.

\$17.95

## SHRIMP CREOLE

Jumbo Gulf Shrimp and Sausage in a delightful Creole Sauce served with Rice, Sautéed Green Beans and Carrots, Tossed Salad, Roll and Butter.

\$19.95

## STUFFED CHICKEN

Breast of Chicken stuffed with Spinach, Ricotta and Feta Cheese with a light Lemon Garlic Cream Sauce, served with Rice Pilaf, Tossed Salad, Roll and Butter.

\$18.95

## CHICKEN MADERA

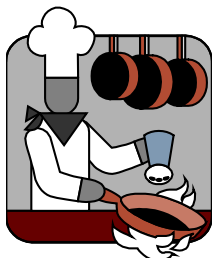
Sautéed Chicken Breast topped with Prosciutto, Fresh Asparagus, Melted Mozzarella, with a fresh Lemon-Madera Sauce served with roasted New Potatoes, Tossed Salad, Roll and Butter.

\$18.95

## TUSCAN POLLO ROMANO

Boneless Skinless Chicken Breast Stuffed with Sautéed Mushrooms, Prosciutto, Fontina Cheese and Encrusted with Romano and Panko Bread Crumbs with a White Wine Cream Sauce with Basil and Tomatoes. Served with Tossed Salad and Dressings, Garlic Roasted Mashed Potatoes, Assorted Roasted Vegetables, Roll and Butter.

\$17.95



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# PERSONAL TOUCH BUFFETS

## PRICED PER PERSON

(minimum ten persons)

*The following selections are exciting and plentiful. They showcase recipes from around the world and adapt well for any occasion. Use our combinations or, with your input, let our consultants help build a buffet that appeals to your personal taste.  
Disposable plates and utensils are included.*

### CHICKEN OSCAR

Chicken Breast topped with Shrimp and Asparagus Tips in a light Cream Sauce served with Twice Baked Potato, Sautéed Carrots and Zucchini, Village Salad, Roll and Butter.

\$25.95

### BEEF TENDER MEDALLIONS

Beef Tenderloin Medallions browned and served in a Bordelaise Sauce with Grecian Rice, sautéed Italian Vegetables, Greek Salad, Roll and Butter.

\$25.95



### SHRIMP ALFREDO

Jumbo Gulf Shrimp with Fettuccini tossed in a Creamy Parmesan Butter Sauce served with Sautéed Green Beans and Carrots, Caesar Salad, Roll and Butter.

\$21.95

### SHRIMP SCAMPI

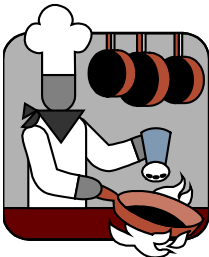
Jumbo Gulf Shrimp Sautéed with fresh Parsley, Oregano, Garlic and Onions in a Light Butter and Virgin Olive Oil Sauce served over Angel Hair Pasta with Roasted Italian Vegetables, Caesar Salad, Roll and Butter.

(Market)

### VEAL CHOP

Choice 14 oz. Veal Chop lightly seasoned and pan fried in a Marsala Butter Wine Sauce Served with Pasta Farfalle, Roasted Italian Vegetables, Caesar Salad, Roll and Butter.

(Market)



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# ASSORTED PLATTERS

(Small 30 Large 60)

## FRENCH CHARACTEUR DISPLAY

Selection of Thinly Sliced Meats and Cheeses, Imported Brie and Pates Served with Fresh Breads, Pickles, Olives, Peppers, Sun Dried Tomatoes, Mustards and Mayonnaise. Small \$300.00/Large \$600.00

## SPECIALTY CHEESE AND SEASONAL FRUIT DISPLAY

Imported White and Yellow Cheddar, Havarti, Swiss, Asiago, Marinated Feta, Brie, Seasonal Fruits, Berries and Vegetables, Assorted Dips, Crackers and Breads  
\$5.95 Per Person



## ROQUEFORT GRAPES

Seedless Grapes wrapped in a Roquefort Cheese Mousse, and rolled in Roasted Pecans and served in Clusters  
(\$1.25 ea.)

## FRESH VEGETABLE CRUDITIES

With Herbed Buttermilk Dressing.  
Small \$50.00/Large \$100.00

## HONEY MAPLE HAM PLATTER

Served with Cranberry Mousse and Assorted Mini Rolls.  
Small \$150.00/Large \$300.00



## FRESH STRAWBERRY BASKET

Fresh Strawberries (best in season)  
served with Grand Marnier Cream Dip  
MARKET

## SMOKED TURKEY PLATTER

Served with Cranberry Mousse and Assorted Mini Rolls.  
Small \$200.00/Large \$300.00

## TEX MEX CREAM CHEESE TORTE

Served with a Selection of Crackers.  
Small \$45.00/Large \$90.00



## SEVEN LAYER DIP

Layers of Refried Beans, Guacamole, Sour Cream, Diced Tomatoes, Green Onions and Olives, Topped off with Shredded Cheese and Salsa with Nacho Chips.  
\$75.00

## BRIE IN CROTE

Imported Brie Baked in Brioche Dough with Pecans and Brown Sugar and served with Sliced Apples, Grapes and Crackers.  
\$125.00

## GLAZED BRIE DISPLAY

Three Imported Brie covered with Chipotle Raspberry, Apricot and Blueberry Glaze.  
Served with Crackers  
\$95.00

# SPECIAL PRESENTATIONS

For added excitement and variety, add one or more of these stations to your next reception. Food stations come with cooking and display equipment. Staff, linen and tables are provided at extra charge.

## PASTA STATION

PRICED PER PERSON  
(minimum 50 persons)

Our Pasta Station includes your choice of two Pastas (Penne, Farfalle, Ziti, or Shell) with your choice of two sauces (Alfredo, Basil Pesto, Tomato Vodka Cream, Pomodoro or Marinara Sauce) along with garlic toast and Parmesan Cheese. \$8.95

These toppings are available for an additional charge. The following are a few of our selections:

Sautéed Sea Scallops	(Market)	Garden Peas	.50
Jumbo Gulf Shrimp	(Market)	Julienne Zucchini	.50
Sundried Tomatoes	\$1.50	Broccoli Florets	.50
Kalamata Olives	.50	Mushrooms	.50



## QUESADILLA STATION

PRICED PER PERSON  
(minimum 50 guests)



Our Quesadillas are grilled to perfection and cut into six bite size portions and served with salsa. This menu selection can be done as a station or passed as an Hors D'oeuvre

Chicken	\$7.95	Beef	\$7.95
Wild Mushroom	\$7.95	Shrimp	\$8.95
Spinach, Onion and Roasted Pepper	\$7.95	Seasoned Pork	\$7.95

## SEAFOOD STATION

PRICED PER POUND  
(minimum 50 guests)

### CAVIAR BAR

Your choice of Caviar packed in ice served with Condiments of: Minced Egg Whites, Butter, Sour Cream, Minced Onions, Lemon and Rustic Breads.  
Market

### SMOKED SALMON DISPLAY

Ribbons of Smoked Cured Salmon with Condiments of: Mustard Dill Sauce, Rustic Breads, Sour Cream, Chopped Egg Whites and Yolks, Capers and Chopped Red Onion.  
Market

## CARVING STATIONS

PRICED PER POUND  
(minimum 100 guests)

Carved on the buffet, served with assorted rolls and appropriate condiments.

<u>Beef Tenderloin</u>	<u>Market</u>
<u>Blackened Beef Tenderloin</u>	<u>Market</u>
<u>Prime Rib</u>	<u>Market</u>
<u>Prime New York Strip Loin</u>	<u>Market</u>
<u>Glazed Turkey Breast</u>	<u>\$18.95</u>
<u>Spiral Sliced Honey Baked Ham</u>	<u>\$22.95</u>
<u>Roasted Top Round of Beef</u>	<u>\$24.95</u>

# DIPS

## PRICED PER POUND

All of our dips are served with assorted crisps and each pound feeds 12-18 people.

Black Bean Salsa	\$12.95	Hot Crawfish tail	\$21.95
Roasted Pepper Cream Cheese	\$12.95	Hot spinach Artichoke	\$17.95
Smoked Salmon	\$30.95	Spinach Dip in Bread Bowl	\$15.95
Shrimp	\$24.95	Salsa Verde w/Plantain Chips	\$19.95

# SPREADS

## PRICED PER POUND

All of our spreads are served with assorted crisps or breads and each pound feeds 12-18 people

Cheddar-Walnut	\$12.95	Smoked Salmon w/Dill Cheese	\$20.95
Crabmeat Water Chestnut	\$27.95	Romanian Eggplant Spread	\$13.95
Smoked Salmon	\$34.95	Smoked Salmon/Horseradish	\$28.95
Curried Chicken Almond	\$18.95	Hummus Bi Tahini	\$12.95
Baba Ghanoush	\$12.95	Caponata Spreads	\$12.95



# SALADS

Made with the freshest ingredients.



## PRICED PER PERSON

Garden Tossed Salad	\$3.95
Caesar Salad	\$4.95
Antipasto Salad	\$5.95
Village Salad	\$4.95
Greek Salad	\$4.95
Field Greens and Romaine with Roasted Pistachios, Grape Tomatoes and Blue Cheese	\$5.95
Roma Tomato, Basil, Fresh Mozzarella, Italian Bread and Virgin Olive Oil (minimum 25 people)	\$8.95



## PRICED PER POUND

Italian Pasta Medley	\$ 7.95
Greek Style Farfalle Pasta Salad (with chicken add \$4.00)	\$ 10.95
Traditional Greek Salad (made without lettuce)	\$ 6.95
Roma Tomato and Provolone in Scallion Vinaigrette	\$ 6.95
Broccoli Mushroom Tomato Vinaigrette	\$ 5.95
Green Bean and Roasted Pine Nuts in Sundried Tomato Vinaigrette	\$ 6.95
Shrimp and Seafood Pasta Salad	\$14.95
Fresh Strawberry and Pineapple Salad	\$ 6.95
New Potato Salad in Creamy Dill Sauce	\$ 5.95
Tomato Cucumber Vinaigrette	\$ 4.95
Shrimp and Snow Pea Portofino	\$19.95
Chicken Pesto Pasta Salad	\$11.95
Shrimp and Asparagus with Spicy Asian Dressing	\$15.95
Grilled Flank Steak and Pasta in Scheczwan Dressing	\$12.95
Beef Filet with Pasta in Shallot Mustard Dressing	\$14.95
Cyprus Chicken Salad	\$13.95

# HORS D' OEUVRES

## Vegetable Hors D'oeuvres

### PRICED PER PIECE

(minimum 50 pieces for each hors d'oeuvre selection)



Balsamic Glazed Antipasto Skewers with Fresh Mozzarella	\$1.95
Brie with Cardamom Scented Clementine Chutney	\$1.50
Belgium Endive stuffed with a Mixture of Goat and Cream Cheese, Caramelized Pears and Topped with Toasted Pecans	\$1.95
Stuffed Mushroom (Fresh Mushroom caps stuffed with Spinach, Ricotta, Roasted Tomato, Shallots and Grated Romano)	\$1.50 *
Stuffed Mushrooms with Bacon Cream Cheese and Chives	\$1.25 *
Stuffed New Potatoes (Twice-Baked Baby New Potatoes stuffed with Herbs and Spices)	\$1.25 *
BRUSCHETTA with Roasted Tomato, Artichoke, Mushroom, Goat Cheese, Mozzarella and Grated Romano	\$1.50 *
Bruschetta (Focaccia Bread drizzled with Olive Oil, Roasted Tomato and Grated Romano)	\$1.25 *
Spanakopita (Spinach, Walnuts and Feta Cheese folded in Phyllo)	\$1.50*
Greek Vine Leaves stuffed with Herbed Rice & Lemon	\$1.25
Cherry Tomatoes stuffed with Crème Fraiche	\$1.25
Cocktail Tomatoes stuffed with Spicy Hummus and topped with Chives	\$1.50
Taos Filo Wraps(Cheese, Herbs, Pears, Poblano peppers, and Walnuts)	\$1.50*
Roasted Eggplant and Goat Cheese Canapé	\$1.25
Marinated Feta and Kalamata Olive Bruschetta on Rustic Bread	\$1.50

## Meat Hors D'oeuvres

Garlic Mustard Grilled Beef Tender Skewers With Dijon Cream Sauce	\$2.95
Belgium Endive Stuffed with Goat and Cream Cheese, Pears and Prosciutto	\$2.25
Spicy Free Range Lamb Kabobs	\$2.95
Beef Tender Crostini	\$2.50
Fresh Mozzarella Wrapped with Prosciutto De Parma, Roma Tomato and Fresh Basil Canapé	\$2.50
Jumbo Asparagus Wrapped with Spicy Coppa Ham	\$2.25
Marinated Korean Pork Skewers	\$1.95
Indonesian Beef Sate with Dipping Sauce	\$1.95
Roquefort Roast Beef Rolls	\$1.50
Swedish Meatballs	\$1.50
Catalina Meatballs	\$1.50
Italian Sausage (Hot/Sweet) in Marinara Sauce	\$1.50
Beef Tender Kabobs	\$3.95
Pistachio Crusted Frenched Lamb Chops with a Cabernet Sauce	\$3.95 *
Lamb Meatballs with Mint Yogurt Sauce	\$1.95
Pistachio & Pomegranate Turkey Meatballs With Honey Pomegranate Glaze	\$1.95
Egg Rolls with Honey Mustard Dipping Sauce	\$1.25
Turkish Apricot with Imported Brie wrapped with Prosciutto De Parma	\$2.25

## Cocktail Sandwiches

Grilled Shrimp BLT on Mini Croissant	\$3.95
Mini Croissant Stuffed with Apple, Bacon and Brie	\$2.95
Mini Falafel Sandwiches Served with Hot Sauce and Tomato, Cucumber, Parsley, Pepper, Pico De Gallo Style Salad with Tahini Sauce Made on Site	\$2.95
Assorted Finger Sandwiches Cut from Five Inch Wheat Roll	\$1.50
Assorted Finger Sandwiches Cut from Assorted Sliced Breads	\$1.95
Mini Poppy Seed Rolls with Roast Beef & Chive Butter	\$1.95
Mini Dill Rolls with Honey Maple Ham & Jalapeno Jam	\$1.95
Mini Honey Wheat Rolls with Smoked Turkey and Cranberry Mousse	\$1.95
Jalapeno Cheddar Rolls with Mango Orange Glazed Ham with Scallion Mayo	\$2.25



## PRICED PER PIECE

(minimum 50 pieces for each hors d'oeuvre selection)

### Poultry Hors D'oeuvres

Mediterranean Chicken Skewers	\$1.95
Fresh Vietnamese Chicken Spring Rolls with Hosin Sauce (cut 1/2 )	\$3.50
Honey Mustard Chicken Skewers	\$1.95
Indonesian Chicken Sate with Peanut Sauce	\$1.95
Tandoori Chicken Skewers with Chutney	\$1.95
Honey Mustard Chicken Wings	\$1.25
Cajun BBQ Chicken Wings	\$1.25
BBQ Apricot Glazed Chicken Wings	\$1.25
Romanian Garlic Chicken Wings	\$1.25



### Seafood Hors D'oeuvres

Jumbo Shrimp served with Cocktail Sauce	Market
Jumbo Shrimp Brochette	\$2.95 *
Rum Battered Coconut Crusted Shrimp with Remoulade Sauce	\$2.95 *
Jumbo Spicy Asian Shrimp served on tooth picks	\$2.50 *
Tiger Shrimp served on Cucumber Rounds covered with Herbed Cheese	\$2.50
Marinated Shrimp wrapped in Snowpeas (served on toothpicks)	\$2.50
Blue Chip Prawn	\$2.50 *
Jumbo Scallops wrapped with Bacon	\$2.50 *

### Croquettes and Fritters

Maryland Crab Cakes served with Remoulade Sauce	\$1.25 *
Gruyere Cheese Croquettes served with Blue Cheese Sauce	\$1.25 *
Croquettes Milanese (Potato, Ham and Cheese) w/Horseradish Sauce	\$1.25 *
Shrimp Fritters served with Remoulade Sauce	\$1.25 *
Mediterranean Beef filled Croquettes served with Mint Yogurt Sauce	\$2.25 *
Falafel Croquettes served with Sesame Tahini Sauce	\$1.25 *
Ham and Sauerkraut Croquettes served with Spicy Mustard	\$1.25 *

**\*These items require some preparation and cooking on site for best results**

## Desserts

Specialty Cakes, Brownies, Fruit Tarts, Pecan Diamonds, Eclairs, Baklava, Decorated Cake Squares, Dipped Strawberries, European Pastries and Cookies, and more available... just ask us for details.

## Nuts

Party Mix (w/peanuts)	Royal Mix (no peanuts)	Deluxe Mix (no peanuts/50% Cashews)	Cashews (Jumbo)
\$13.95	\$16.95	\$17.95	\$18.95



## Coffee Service

\$1.75 p.p.

Includes Urn, Sugar, Sweet n' Low, Creamers, Cups and Stirrers

# Take Home Dinners

Our Take Home Dinners are for those of you who from time to time want a break from having to rush home and go to the grocery store to pick up the list for the dinner that you have to think about preparing once you get home. Let TJ'S make it simple for you! Just order our Single or Family packs for two or three days and see how easy one part of your life becomes. By the way, The Food is Great Too!

Please Give 24 Hours Notice Call TJ'S at 713-974-5442

## CHICKEN ARTICHOKE ITALIAN

Chicken Breast Sliced Strips and tossed in a Creamy Tomato Artichoke Sauce served with Farfalle Pasta  
Single-\$8.95, Family-\$20.95

## CHICKEN CEASAR PASTA

Chicken Breast Sliced Strips and tossed in a Alfredo Sauce with Fettuccini, and Fresh Spinach topped off with Romano Cheese  
Single-\$8.95, Family-\$20.95

## SOUTHWEST FETTUCCINI CHICKEN ALFREDO

Fettuccini tossed with Chicken Strips, Roasted Corn, Black Beans, Red Onions, Red Peppers and Cilantro in a Roasted Poblano Cream Sauce with Romano Cheese  
Single-\$8.95, Family-\$20.95

## POLLO PENNE MARSALA

Chicken Breast Sliced Strips and tossed in a Marsala Cream Sauce with Penne Pasta and Sautéed Mushrooms topped off with Romano Cheese  
Single-\$8.95, Family-\$20.95

## CALIFORNIA ROTINI POLLO

Chicken Grilled and Sliced, sautéed Broccoli and Carrots Tossed with Rotini Pasta in a Light Lemon Cream Sauce  
Single-\$8.95, Family-\$20.95

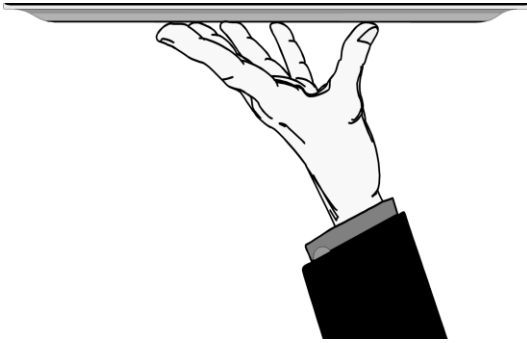
## LASAGNA

Our famous Lasagna layered with three types of Cheese, Lean Ground Beef and our own Marinara Sauce (Vegetarian also available)  
Family Size Only-\$23.95

## MOM'S SPAGHETTI

Spaghetti tossed with Marinara Meat Sauce (Vegetarian also available) topped with Romano Cheese  
Single-\$8.95, Family-\$20.95

# Take Home Dinners



For the VERY BEST  
Call TJ's - (713) 974-5442

## CLEMENZA'S SPAGHETTI

Spaghetti Tossed with Marinara Sauce with your choice of Meatballs or Italian Sausage (Or Both) Topped with Romano Cheese:  
(Feeds Four)-\$26.95

## CHICKEN JAMBALAYA

Pieces of Chicken and Sausage cooked in a Dutch Oven with Rice, Onions, Celery, Bell Peppers, Tomato and Pimento Seasoned with our own Cajun Blend of Spices  
(Feeds Four)-\$25.95

## GARLIC CHICKEN CASSEROLE WITH ISRAELI COUSCOUS

Bone in Chicken Seared and baked with Israeli Couscous. Sautéed Onion, Celery and Zucchini then topped with Roasted Pine Nuts and Green Onion.  
(Feeds Four)-\$26.95

## CHICKEN FRICASSEE

Chicken Breast Strips Pan Seared and Covered with a Medley of Carrots, Mushrooms, Zucchini and Squash in a Cajun Cream Sauce served with a Rice Pilaf  
(Feeds Four)-\$26.95

## LEMON GARLIC HERB CHICKEN

Bone in Chicken Roasted with a Lemon Garlic Herb Sauce, Served with Mushroom Rice  
(Feeds Four)-\$25.95

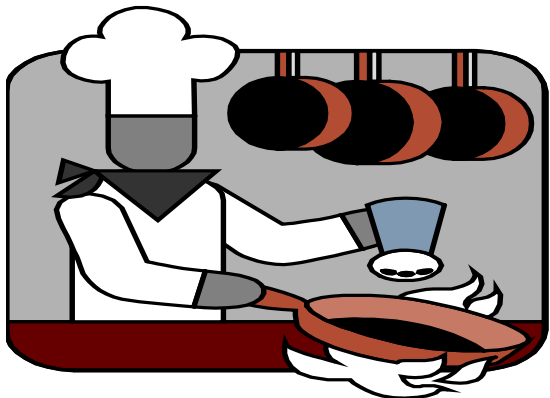
## CHICKEN MARSALA

Chicken Breast Strips Pan Seared and covered with sautéed Mushrooms in a Marsala Butter Wine Sauce on top of a bed of Bowtie Pasta  
(Feeds Four)-\$26.95

## CHICKEN ARTICHOKE ITALIAN

Chicken Breast Sliced Strips tossed in a Creamy Tomato Artichoke Sauce served with Farfalle Pasta, Tossed Salad and Dressing, Roll and Butter  
\$26.95

# Budget Luncheons



For the VERY BEST  
Call TJ's - (713) 974-5442

(Minimum order 20 People)

## CHICKEN CEASAR PASTA

Chicken Breast Sliced Strips and tossed in a Alfredo Sauce with Fettuccini, and Fresh Spinach topped off with Romano Cheese, Tossed Salad and Dressing, Roll and Butter  
\$10.95

## SOUTHWEST FETTUCCINI CHICKEN ALFREDO

Fettuccini tossed with Chicken Strips, Roasted Corn, Black Beans, Red Onions, Red Peppers and Cilantro in a Roasted Poblano Cream Sauce with Romano Cheese Tossed Salad and Dressing, Roll and Butter  
\$10.95

## POLLO PENNE MARSALA

Chicken Breast Sliced Strips and tossed in a Marsala Cream Sauce with Penne Pasta and Sautéed Mushrooms topped off with Romano Cheese, Tossed Salad and Dressing, Roll and Butter  
\$10.95

## LASAGNA

Our famous Lasagna layered with three types of Cheese, Lean Ground Beef and our own Marinara Sauce (Vegetarian also available), Tossed Salad and Dressing, Roll and Butter  
\$10.95

## CALIFORNIA ROTINI POLLO

Chicken Grilled and Sliced, sautéed Broccoli and Carrots Tossed with Rotini Pasta in a Light Lemon Cream Sauce, Tossed Salad and Dressing, Roll and Butter  
\$10.95

## MOM'S SPAGHETTI

Spaghetti tossed with Marinara Meat Sauce (Vegetarian also available) topped with Romano Cheese, Tossed Salad and Dressing, Roll and Butter  
\$9.95

## BLACKENED CHICKENED ALFREDO

Boneless Breast of Chicken Strips seasoned with Blackened Spices Tossed with Julienne Zucchini and Yellow Squash, Mushrooms and Rotini Pasta with a Cajun Style Alfredo Sauce  
\$10.95



# EXCELLENCE



*CaterSource Inc.*

*proudly awards :*

*Essa Sackllah and TG's Catering*

*first place in the Multi-Page Brochure Contest.*

*January 15, 1998*  
Date

*Bernice J. Phillips*  
President

*[Signature]*  
Director of Education



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