

**T.J.
STONE'S**
PRIVATE EVENT
SIT-DOWN MENU

Choose one of the four group menus below
For you and your guests to select from

GROUP A

\$24 per person (+ tax & gratuity)

*All will have mixed green salad with our house vinaigrette to start
(Includes soda, iced tea and coffee)*

1. **PULLED PORK-** House smoked pulled pork sandwich with a side of our Texas BBQ sauce and served with hand cut fries and cole slaw
2. **CHEDDAR JACK CHICKEN-** Grilled chicken breast brushed with our Jack Daniel's glaze, topped with melted cheddar, bacon and fried onion strings, on a brioche bun with hand cut fries
3. **BISTRO STEAK SUB-** Diced bistro steak cooked with our Bourbon glaze, topped with horseradish mayo, sautéed mushrooms & onions and melted cheddar cheese, served in a sub roll with hand cut fries
4. **TILAPIA-** Lightly seasoned and pan seared, finished with a lemon butter sauce and served with Yukon Gold mashed potatoes and vegetables
5. **FRIED CHICKEN-** Boneless buttermilk-marinated chicken battered with spiced flour and fried 'till golden brown, topped with country gravy and served with hand cut fries and cole slaw
6. **BACON WRAPPED MEATLOAF** House made and wrapped with apple wood smoked bacon, finished on the grill and topped with a mushroom gravy, served with cheddar cheese mashed potatoes and sautéed vegetables

GROUP B

\$32 per person (+ tax & gratuity)

*All will have mixed green salad with our house vinaigrette to start
(Includes soda, iced tea and coffee)*

1. **CUBAN PORK CHOP-** Bone-in pork chop grilled and topped with chopped dill pickles, Swiss cheese, ham, and Dijon mustard sauce with mashed potatoes and vegetables
2. **FRIED CHICKEN-** Boneless buttermilk fried chicken breasts with Yukon Gold mashed potatoes, fried Brussels sprouts and our country gravy
3. **STEAK FRITES-** Angus beef grilled to *medium*, sliced and finished with rosemary butter, served with parmesan truffle waffle fries and vegetables
4. **CRAB CAKE SANDWICH-** Jumbo lump crab cake pan seared with lemon butter, served on a soft potato Kaiser with a smoked onion remoulade, lettuce, tomato, side of cole slaw and hand cut fries
5. **JAMBALAYA-** Andouille sausage, blackened chicken and shrimp sautéed with tomato, bell pepper, onion, and our Cajun creole sauce, tossed with penne pasta
6. **BARBECUE PLATE-** Quarter rack of our house smoked pork ribs brushed with our Texas BBQ sauce, pulled pork, and beef brisket, served with cole slaw, baked beans and a side of Kansas City and Carolina BBQ sauces

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GROUP C

\$40 per person (+ tax & gratuity)

All will have mixed green salad with our house vinaigrette to start

(Includes soda, iced tea and coffee)

1. **NEW YORK STRIP-** 12oz Angus New York strip, hot smoked and grilled to *medium rare*, topped with a smoked shallot and cabernet bordelaise sauce and served with potatoes au gratin and green beans
2. **SALMON WITH LEMON & DIJON-** Scottish salmon filet grilled and finished with a lemon Dijon vinaigrette, served over mashed potatoes and grilled asparagus
3. **PORK BARBEQUE RIBS-** Full rack of our house smoked BBQ ribs, brushed with our Texas BBQ sauce and served with hand cut sweet potato fries, cole slaw and baked beans
4. **CRAB CAKES-** Twin lump crab cakes pan seared and finished with lemon butter and served with a house smoked spiced onion remoulade, bacon goat cheese potato hash, and fried zucchini
5. **MUSHROOM CHICKEN-** Boneless pan seared chicken breast topped with wild mushrooms in a bacon, tomato, shallot sherry cream sauce over roasted corn risotto and grilled asparagus
6. **PORK CHOPS-** Grilled pork chop topped with bacon, Swiss cheese, and a drizzle of bourbon glaze, served with mashed potatoes and fried Brussels sprouts

GROUP D

\$47 per person (+ tax & gratuity)

All will have mixed green salad with our house vinaigrette to start

(Includes soda, iced tea and coffee)

1. **LUMP CRAB CAKES-** Twin lump crab cakes pan seared and topped with wild mushrooms, finished with an herb and white truffle butter sauce and served with mashed sweet potatoes and fried Brussels sprouts
2. **PAN SEARED SCALLOPS-** Jumbo sea scallops pan seared with bacon drippings and finished with a champagne mustard sauce, plated around a sweet corn risotto and topped with wilted spinach
3. **GRILLED DUCK BREAST-** Grilled *medium rare* and finished with a maple balsamic glaze, served with wilted spinach and smoked onion potato hash
4. **PORK CHOP-** Bone-in pork chop seasoned and grilled, finished with an apricot glaze and served with a sweet potato mash and fried Brussels sprouts
5. **NEW YORK STRIP & CAKE-** Angus New York Strip, hot smoked and finished on the grill to *medium rare*, topped with a pan seared lump crab cake and a rosemary butter sauce, served with smoked gouda mashed potatoes and grilled asparagus
6. **CHAMPAGNE CHICKEN-** Boneless pan seared chicken breast topped jumbo lump crab meat, diced tomato, and shallots in a champagne cream sauce with bacon potato hash and grilled asparagus

ADD A DESSERT COURSE

(Call or email us and we can give you options)

(You are welcome to bring in your own cake)

We are happy to accommodate dietary preferences, needs, or allergies.
If you have special requests, we are happy to design a menu to suit your needs.

A modified regular menu is available for large groups

(If you choose to use the modified regular menu, please keep in mind that with groups of 15 or more, food will be ordered and delivered in sections and may not all come out at the same time)

Our regular kid's menu is available to any little ones in your group

10% DISCOUNT OF PURCHASE OF 3 BOTTLES OF WINE OR MORE

(Wine list with over 100 choices from around the world)

ALCOHOL CAN BE HANDLED MANY WAYS. HERE ARE SOME EXAMPLES:

All covered by host

Host will cover up to a certain dollar amount

Host will purchase wine and beer, liquor will be paid for by guest

All alcohol will be paid for by the guests

(Note: All drinks, regardless of payment arrangement, will be ordered and brought by your servers)

Free parking across the street

Monday-Friday after 6pm and all day Saturday and Sunday

608 MONTGOMERY STREET

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TJSTONES.COM

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