T.J. STONE'S

LUNCH & DINNER BUFFET MENU

HOT MAIN ITEMS

(Approximately 6 ounce portion size unless otherwise stated)

BISTRO STEAK: Grilled and sliced with smoked shallots, sautéed mushrooms, and rosemary butter (\$9 per person)

BUTTERMILK FRIED CHICKEN: Buttermilk soaked boneless chicken breast golden fried (\$7 per person)

CHICKEN & SAUSAGE JAMBALAYA: Simmered and tossed with penne pasta (\$8 per person) add shrimp (\$12)

GRILLED SALMON: Finished with herb and citrus beurre blanc. Blackened no additional charge (\$13 per person)

CRAB CAKES: 4oz jumbo lump cake with lemon butter, served with smoked onion remoulade (\$13 per person)

SHRIMP & ARTICHOKE SCAMPI: With roasted garlic, shallots, capers, tomato, lemon and white wine (\$11 per person)

BLACKENED MAHI-MAHI: Finished with roasted marinated tomatoes, lime juice and white wine (\$11 per person)

BBQ PORK RIBS: Quarter rack, smoked and brushed with our Texas BBQ sauce (\$8 per person)

PULLED PORK BBQ: House smoked with a side of Texas & Carolina BBQ sauces (\$7 per person)

SMOKED BEEF BRISKET: House smoked with a side of Texas & Carolina BBQ sauces (\$8 per person)

HOT SIDE ITEMS

YUKON GOLD MASHED POTATOES: \$3.75 per person

HERB ROASTED POTATOES: \$3.75 per person

SMOKED GOUDA TATER TOTS: \$2.00 per person

TJ'S MAC N' CHEESE: \$4.00 per person

HERB WILD RICE: \$3.50 per person

MIXED VEGETABLES: \$4.00 per person

GARLIC BUTTER GREEN BEANS: \$4.00 per person

BAKED BEANS: \$3.50 per person

COLD ITEMS

FRUIT PLATTER: Assorted seasonal fresh fruit (\$4 per serving)

VEGETABLE PLATTER: Assorted with a dill cucumber dip (\$4 per serving)

CHICKEN SALAD: With celery, onion, and a light dressing (\$6 per serving)

CHEESE & OLIVE PLATE: Assorted with flat bread crackers (\$5 per serving)

VEGETABLE PASTA SALAD: Chilled pasta salad (\$4 per person)

MIXED GREEN SALAD: With vinaigrette & ranch dressings (\$5 per person)

COLE SLAW: \$3 per person

BREAD OR SANDWICH BUNS: \$1 per person