



PRIVATE EVENT SIT-DOWN MENUS

Winter/Spring 2023-24

Choose one of the four group menus below
(Groups of 15 or more we request preordering)

All include a mixed green salad with our house vinaigrette OR New England clam chowder as a first course and choice of main course.
Beverages are not included.

For booking and information email us: tjstonesva@gmail.com

MENU GROUP A

\$25 per person (+ tax & gratuity)

1. **VEGETABLE BOURSIN FLATBREAD:** Flatbread topped with an herb Boursin whipped ricotta, artichoke hearts, roasted tomatoes, baked and served with a side of balsamic vinaigrette (add peppered bourbon bacon)
2. **FRIED CHICKEN CIABATTA:** Grilled chicken breast buttermilk soaked and golden fried, topped with provolone cheese and bacon, with mayo, lettuce, tomato and onion on a ciabatta roll and served with hand-cut fries
3. **SMOKEHOUSE CUBAN:** House smoked pulled pork, chipotle BBQ sauce, dill pickles, melted Swiss and whole grain mustard, pressed in a sub roll and griddle cooked, served with hand-cut fries
4. **BRISKET QUESADILLA:** Chopped beef brisket in a large flour tortilla with cheddar cheese and pico de gallo, griddle cooked and served with chipotle sour cream and guacamole
5. **PULLED PORK SANDWICH:** House smoked pulled pork sandwich with a side of our Texas BBQ sauce and served with baked beans and coleslaw
6. **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

MENU GROUP B

\$33 per person (+ tax & gratuity)

1. **JAMBALAYA:** Andouille sausage, blackened chicken and shrimp sautéed with tomato, bell pepper, onion, and our Cajun creole sauce, tossed with penne pasta
2. **COUNTRY FRIED CHICKEN:** Boneless buttermilk fried chicken breasts with Yukon Gold mashed potatoes, fried Brussels sprouts and our country gravy
3. **BARBECUE RIBS:** A half rack of our house smoked pork baby back ribs served with our Texas BBQ sauce, hand cut fries, coleslaw and baked beans
4. **GRILLED SALMON:** Sustainable Scottish salmon filet with our cedar spice rub, grilled, served with a light champagne vinaigrette, plated over roasted corn risotto and grilled asparagus
5. **HERB CHICKEN:** Chicken breast pan seared with mushrooms, onion, artichoke, roasted herb tomatoes, spinach, with garlic, herb Boursin, white wine, and lemon juice, served with wild rice and grilled asparagus
6. **STEAK CHIMICHURRI:** Tender Angus beef medallions, seasoned with our carne asada spice blend and grilled, topped with an herb garlic chimichurri sauce & pico de gallo with mashed potatoes and green beans

MENU GROUP C

\$42 per person (+ tax & gratuity)

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 mashed potatoes and green beans
2. **SALMON WITH CRAB & LEMON:** Scottish salmon filet grilled, topped with crab meat and a light lemon butter sauce, served with wild rice pilaf and grilled asparagus
3. **BARBECUE PLATTER:** 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. **PAN SEARED SCALLOPS:** Jumbo sea scallops pan seared with bacon drippings and finished with a champagne mustard sauce, plated over a spinach and roasted corn risotto
5. **CHAMPAGNE CHICKEN:** Boneless pan seared chicken breast topped jumbo lump crab meat, diced tomato, and shallots in a champagne cream sauce with mashed potatoes and grilled asparagus
6. **SEAFOOD PASTA:** Shrimp, crab meat, and sea scallops sautéed with shallots, fresh spinach and herb roasted tomatoes with a little butter, sherry and a touch of cream, tossed with penne pasta and parmesan cheese

MENU GROUP BRUNCH

\$22 per person (+ tax & gratuity), only available Sat & Sun 11-3

1. **SMOKED BRISKET BENEDICT:** House smoked beef brisket on toasted English muffin halves, and topped with poached eggs*, chipotle hollandaise sauce, served with breakfast potatoes and a side of fruit
2. **BREAKFAST FLATBREAD:** Baked flatbread topped with herb Boursin whipped ricotta, roasted marinated tomatoes, artichoke hearts and two fried eggs, served with a side of fruit
3. **NOLA COUNTRY HASH:** Chopped andouille sausage sautéed with onion, bell pepper, jalapenos, breakfast potatoes and tomato with a little Cajun spice, topped with two fried eggs and our chipotle hollandaise
4. **BLUEBERRY BREAD FRENCH TOAST:** House made blueberry bread, cooked on the griddle, topped with muffin crumbles, fresh berries and whipped cream, served with two eggs scrambled, and side of bacon
5. **FRIED CHICKEN CIABATTA:** Grilled chicken breast buttermilk soaked and golden fried, topped with provolone cheese and bacon, with mayo, lettuce, tomato and onion on a ciabatta roll and served with hand-cut fries
6. **PULLED PORK SANDWICH:** House smoked pulled pork sandwich with a side of our Texas BBQ sauce and served with baked beans and coleslaw

ADD A DESSERT COURSE

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

**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.**

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

Alcohol can be handled many ways. Here are some examples:

All covered by host, Host will cover up to a certain dollar amount, paid for by the individual guest
(Note: All drinks, regardless of payment arrangement, will be ordered and brought by your servers)