Questions & booking please email us:

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TJ STONE'S

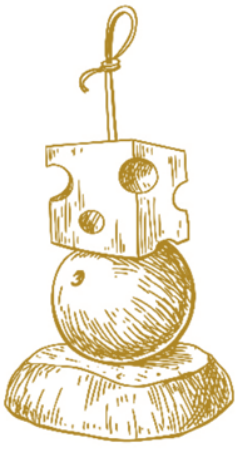
Brunch Buffet Menu 2026

HOT BRUNCH ITEMS

Smoked Onion & Spinach dip: Warm smoked onion & spinach dip with tortilla chips ($3.75 per person)
Maryland Crab Dip: Chef's recipe, warm cheesy Maryland crab dip, served with sliced baguette ($5.50 per portion)
Potato Bites: Shredded potato, cheddar, smoked gouda balls golden fried, served with a side of chipotle sour cream
Bacon Wrapped Scallops: Sea scallops, bacon wrapped & broiled, with a mustard dipping sauce ($4.50 per piece, minimum 20)
Quartered Belgium Waffle: Quartered Belgium waffles with toppings station ($6 per person)
Grilled Salmon: Grilled 6oz filet finished with a dill lemon butter sauce with cilantro lime rice ($14 per piece)
Country Hash: Andouille sausage, onion, bell pepper, jalapenos, breakfast potatoes, tomato, Cajun spice, hollandaise ($8 per portion)
Scrambled Eggs: Whipped eggs, scrambled and sprinkled with chives ($3.50 per portion)
Spinach and Artichoke Egg Bake: Spinach, artichoke, caramelized onions, egg, French bread herbed feta ($7 per portion, min 9)
Smoked Beef Brisket: House smoked with a side of Texas & Carolina BBQ sauces ($14 per portion)
Grilled Chicken Skewers: Marinated chicken skewers with honey Dijon sauce ($5 per piece)
Bistro Steak Bites: Grilled marinated beef tips with a horseradish sauce, 2 large bite size pieces per portion ($7 per portion)
Smoked Chicken Wings: Traditional chicken wings smoked then fried and tossed in buffalo or BBQ sauce ($2 per piece) (min 20)
Boneless Chicken Wings: Boneless breaded chicken bites, no sauce or tossed in Buffalo or BBQ, 2 per portion ($2 per portion)
Pulled Pork Sliders: House smoked with a side of Texas & Carolina BBQ sauces ($5 per slider) (min 12)
Meatball Sliders: Simmered in marinara, topped with provolone cheese ($5 per slider) (min 12)
Truffle Brussels: Flash fried, tossed with truffle parmesan garlic spice, with a lemon & leek aioli ($5 per portion)
Bacon: Applewood smoked bacon ($4.25 per portion)
Sausage: Breakfast sausage links ($4.25 per portion)

CHILLED BRUNCH ITEMS

Smoked Salmon Platter: Smoked salmon, crushed eggs, red onions, capers ($10 per portion) (min 10)
Mini Bagels & Cream Cheese: Sliced plain mini bagels and cream cheese ($5 per portion, min 6)
Southern Pimento Cheese Dip: Classic chilled cheese dip with a hint of heat, with crackers ($5 per portion, min 6)
Assorted Vegetable Plate: Assorted raw vegetables with a dill cucumber dip ($6 per portion) (min 10)
Cheese & Olive Plate: Assorted cheeses and olives with flat bread crackers ($8 per portion, min 10)
Fruit Platter: Assorted seasonal fresh fruit with raspberry yogurt dip ($6 per portion, min 10)
Assorted Pastries: Assorted seasonal pastries and croissants ($6 per portion, min 10)



Buttered Mashed Potatoes: $5.75 per 5oz portion
Pepper Jack Mac n' Cheese: $5.75 per 5oz portion
Breakfast Potatoes: $4.75 per 5oz portion
Mixed Vegetables: $6.00 per 5oz portion
Sauteed Green Beans: $6.00 per 5oz portion
Barbecue Baked beans: $5.75 per 5oz portion
Mixed Green salad: $8.00 per person
Coleslaw: $3.50 per 4oz portion
Bread, Sandwich buns, or slider rolls: $1.25 per portion

Below are suggested guidelines for ordering (we can help as well):

Heavy appetizers: We suggest 8-10 pieces per person
Moderate appetizers: We suggest 6-8 pieces per person
Light appetizers: We suggest 4-6 pieces per person
Lunch/Brunch Buffet: We suggest a minimum of 2 mains & 2 sides