Questions & booking please email us:

tjstonesva@gmail.com

TJ STONE'S

Hor D'oeurve & Buffet Menu 2026

HOT APPETIZERS

Grilled Chicken Skewers: Marinated chicken skewers with honey Dijon sauce ($5 per piece)
Truffle Brussels: Flash fried, tossed with truffle parmesan garlic spice, with a lemon & leek aioli ($5 per portion)
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)
Smoked Onion & Spinach dip: Chef's recipe, warm smoked onion & spinach dip with tortilla chips ($3.50 per person)
Bacon Wrapped Scallops: 2" inch scallops bacon wrapped & broiled, with a mustard dipping sauce ($4.50 per piece, minimum 20)
Potato Bites: Shredded potato, cheddar, smoked gouda balls golden fried, served with a side of chipotle sour cream

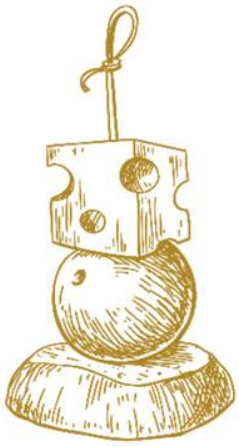
COLD APPETIZERS

Pimento Cheese Dip: Classic chilled cheese dip with a hint of heat, with crackers ($5 per portion, min 6)
Chef's French Onion Dip: Chef's recipe for the classic chilled onion dip, with ruffle potato chips ($5 per portion, min 6)
Hummus Platter: Lemony garlicy hummus, carrots, cucumber and pretzels ($6 per portion, min 10)
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)
Shrimp Cocktail: A dozen steamed shrimp (21/25 size), chilled and served with cocktail sauce ($20 per dozen) (min 24)
Black Bean & Grilled Corn Salsa: With corn tortilla chips ($5 per portion, min 6)

BUFFET MAINS & SIDES (Approximately 6-ounce portion size unless otherwise stated)

Chicken & Sausage Jambalaya Penne: Simmered and tossed with penne pasta ($13 per person) add shrimp ($17)
Bistro Steak Medallions: Grilled Angus steak medallions with mushroom bordelaise sauce ($14 per portion)
Tomato Pesto Chicken: Grilled chicken breast finished with a tomato pesto lemon butter sauce ($12 per piece)
Grilled Salmon: Grilled 6oz filet finished with a dill lemon butter sauce ($14 per piece)
Seafood Pasta: Crab, shrimp, shallot, spinach, tomato, light sherry cream sauce, tossed with penne pasta ($16 per portion, min 10)
Buttermilk Fried chicken: Buttermilk-soaked boneless chicken breast golden fried ($10 per piece)
Baby Back Ribs: Quarter rack, smoked and brushed with our Texas BBQ sauce ($12 per piece)
BBQ Pulled Pork: House smoked with a side of Texas & Carolina BBQ sauces ($12 per portion)
Smoked Beef Brisket: House smoked with a side of Texas & Carolina BBQ sauces ($14 per portion)

Buttered Mashed Potatoes: $5.75 per portion
Pepper Jack Mac n' cheese: $5.75 per person
Herb Wild rice: $5 per person
Mixed vegetables: $6.00 per person
Sauteed Green Beans: $6.00 per person
Barbecue Baked beans: $5.75 per person
Mixed Green salad: $8.00 per person
coleslaw: $3.50 per person
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 Buffet: We suggest a minimum of 2 mains & 2 sides
Dinner Buffet: We suggest a minimum of 3 mains & 3 sides