

Questions & booking
please email us:
tjstonesva@gmail.com



T.J. STONE'S

HOR D'OEURVE & BUFFET MENU

HOT APPETIZERS

- COUNTRY FRIED CHICKEN SKEWERS:** Buttermilk soaked chicken skewers with honey Dijon sauce (\$5 per piece)
BISTRO STEAK BITES: Grilled marinated beef tips with a horseradish sauce (\$6 per piece)
SMOKED CHICKEN WINGS: Chicken wings smoked then fried and tossed in buffalo or BBQ sauce (\$2 per piece) (min 20)
BEEF BRISKET SLIDERS: House smoked and brushed with our Texas BBQ sauce (\$6 per slider) (min 12)
PULLED PORK SLIDERS: House smoked with a side of Texas & Carolina BBQ sauces (\$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)
LOADED TATER TOTS: Bacon, chive & cheddar tater tots with chipotle sour cream sauce (\$2.50 per piece)
MEATBALLS MARINARA: All beef meatballs baked with a traditional marinara sauce (\$3 per piece, minimum 20)

COLD APPETIZERS

- PIMENTO CHEESE DIP:** Chef's recipe for the classic chilled cheese dip with a hint of heat, with crackers (\$5 per portion, min 6)
TOMATO MOZZARELLA PLATE: Roma & grape tomatoes, fresh mozzarella, basil, balsamic vinaigrette (\$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: Eight lemon herb steamed shrimp, chilled and served with cocktail sauce (\$14 per portion) (min 20)
PROSCIUTTO, MELON & ASPARAGUS: Thin prosciutto, cantaloupe, grilled asparagus, balsamic drizzle (\$8 per portion, min 12)
BLACK BEAN & GRILLED CORN SALSA: With corn tortilla chips (\$5 per portion, min 6)

BUFFET MAINS & SIDES (Approximately 6-7 ounce portion size unless otherwise stated)

- CHICKEN & SAUSAGE JAMBALAYA PENNE:** Simmered and tossed with penne pasta (\$13 per person) add shrimp (\$17)
BISTRO STEAK: Grilled Angus steak medallion with mushroom bordelaise sauce (\$14 per portion)
HERB CHICKEN: Pan seared chicken breast, herb roasted tomatoes, shallots, spinach, lemon butter sauce (\$12 per portion)
GRILLED SALMON: Finished with herb and citrus beurre blanc. Blackened no additional charge (\$16 per piece)
SEAFOOD PASTA: Crab, shrimp, mushroom, shallot, spinach, 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)
SHRIMP & ARTICHOKE SCAMPI: With roasted garlic, shallots, capers, tomato, lemon and white wine (\$16 per portion)
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)

YUKON GOLD MASHED POTATOES: \$5.75 per person

MAC N' CHEESE: \$5.50 per person

HERB WILD RICE PILAF: \$5 per person

MIXED VEGETABLES: \$6.00 per person

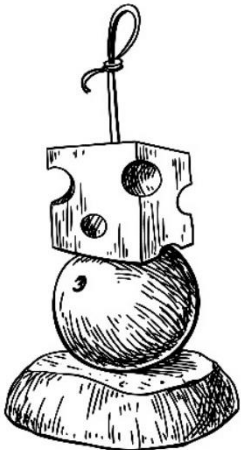
BUTTERED GREEN BEANS: \$6.00 per person

BBQ BAKED BEANS: \$5.50 per person

MIXED GREEN SALAD: \$7 per person

COLESLAW: \$3 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