

CATERING

Commitment to Quality
Service and Value

(713) 974-5442

www.tjscatering.net

Why Choose TJ's for Your Catering?

EXPERIENCE: **TJ's Catering** is family-owned and operated catering establishment with over 50 years experience. Our chefs have trained with world class chefs in Chicago, New York, San Francisco and Switzerland. **TJ's Catering** has been recognized as one of Houston's largest and most established catering companies for nine consecutive years by the Houston Business Journal.

QUALITY: **TJ's Catering** is committed to bring superior quality food and service to special event catering.

VARIETY: We cater everything from corporate breakfasts to company picnics, box lunches to seven course seated dinners, plus executive luncheons, cold or hot buffets receptions, party platters and special events.

SERVICE: For dependability and reliability, our policy of limited bookings insures you that **TJ's** will dedicate all of it's resources to the success of your event.

VALUE: We provide generous portions at fair prices.

CONVENIENCE: **TJ's Catering's** objective is to make your entertaining easy.



PLEASE UNDERSTAND...Our trained staff of bakers, chefs and service personnel prepare the finest food from the highest quality ingredients. **TJ's Catering**, unlike most other caterers, limits the number of events it handles on a particular day. With this unique policy you can be completely assured that **TJ's Catering** will dedicate all of its resources to the success of your event. At **TJ's Catering**, we have chosen to satisfy a few clients rather than just make lots of sales.

HOW TO PLACE YOUR ORDER

Call **713-974-5442** to schedule your booking and delivery requirements. Our Fax **713-974-6464**.



DEADLINE is **2:00 PM** the day **BEFORE** delivery.

- YOU are responsible for cancellations or changes after 2:00 P.M.
- If a change is required, call as soon as possible.
- Seasonal availability may require substitutions, but you will be notified.

MINIMUM ORDER is for eight or more guests.

- Certain areas of Houston and surrounding suburbs are subject to special minimums and delivery charges.

PROFESSIONAL SERVING PEOPLE are available at an additional charge.

- Specialty disposable plates, etc. also available.
- For formal occasions, rental of china, silver, chafing dishes and linens require additional charges.

PAYMENT may be made by company check or American Express, Visa, Discover, or, Master Card, unless prior arrangements have been made. A deposit may be required to reserve your date.



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Bonus Point Program



TJ's Catering believes in rewarding our clients for their support. To show our appreciation for your continued business we will rebate 3% of the total dollars that you have spent excluding sales tax, staff, equipment, and delivery charges.

You can only use your bonus points on menu items we offer. The deadline will be the end of January following the preceding year of activity. Please save invoices and send us photo copies of them when you've reached your goal.
(Program Subject to Change)

WHEN YOU HAVE TO HAVE IT YESTERDAY!!!

You have just found out that you need lunch today and it's 10 a.m.!

A.S.A.P. DELIVERY SERVICE

Certain menu items can be ready for your courier to pick up within 30 minutes or less.

CORPORATE BREAKFASTS

PRICED PER PERSON

(minimum eight persons)

MORNING HARVEST

Assorted Bagels, Danish, Nut Bread, Cream Cheese, Butter, Preserves and Set Ups. \$3.95, add Juice \$1.75, add Fruit Display \$2.50



CONTINENTAL BREAKFAST

Butter Croissants, Assorted Muffins, Danish, Preserves, Butter and Set Ups. \$4.95, add Juice \$1.75, add Fruit Display \$2.50



KOLACHIE BREAKFAST

Assorted Ham and Cheese and Sausage Kolachie, Nut breads and Set Ups \$5.45, add Juice \$1.75, add Fruit Display \$2.50



BREAKFAST TACO BAR

Assorted Breakfast Tacos with Salsa and Set Ups \$4.45, add Juice \$1.75, add Fruit Display. \$2.50

COUNTRY KITCHEN BREAKFAST

Scrambled Eggs, Sausage, Bacon, Country Style Potatoes, Muffins or Bagels, Butter, Preserves and Set Ups \$7.95, add Juice \$1.75, add Fruit Display. \$2.50



SOUTH OF THE BORDER

Scrambled Eggs with Onions, Tomatoes and Bell peppers, served with Sausage, Bacon, Refried Beans, Potatoes, Flour Tortillas, Salsa, Jalapeno Peppers and Set Ups \$7.95, add Juice \$1.75, add Fruit Display. \$2.50

The following items may be used to create your own breakfast:



Sausage, Egg and Cheese on a Croissant	\$3.25
Breakfast Taco	\$2.25
Kolaches - Sausage or Ham and Cheese	\$1.95
Bagel and Cream Cheese	\$1.95
Danish, Nut Breads or Coffee Cake	\$2.25
Fresh Seasonal Fruit Cup	\$2.50
Assorted Juices, and Bottled Water	\$1.75



Coffee Service: 30-Cup \$1.25 55-Cup \$1.15 100-Cup \$1.00
Includes Urn, sugar, sweet n' low, creamers, cups

POWER LUNCHEONS

PRICED PER PERSON

(minimum eight persons)

SANDWICH SELECTIONS

Turkey, Ham, Roast Beef, Chicken Salad, or Tuna Salad with American, Swiss or Provolone on your choice of bread.



OPTION ONE

Sandwich of your choice; Chips and Cookie.
\$5.95

OPTION TWO

Sandwich of your choice; Fresh Fruit, Chips and Cookie.
\$6.95



OPTION THREE

Deluxe Chef Salad, Choice of Dressing with Fresh Fruit, Roll and Butter \$9.50

OPTION FOUR

Chicken or Tuna Salad Stuffed Tomato with Fresh Fruit, Roll, Butter, \$9.95

OPTION FIVE

Sandwich of your choice, Pasta Salad, or Potato Salad, Fruit Salad, Pickle,
\$9.95

OPTION SIX

Grilled Chicken Caesar Salad with Parmesan Dressing Roll, Butter,
\$10.95

TJ'S SANDWICH BUFFET

Texas Club, Muffaletta, Roast Beef-American, Turkey-Provolone, Ham-Swiss, Tuna and Chicken Salad Sandwiches Stacked on a tray with Mayonnaise, Mustard, Pasta Salad and Fresh Fruit Salad

\$7.95

POWER PLATTER BUFFET

Roast Beef, Turkey Breast, Imported Ham, Salami, Swiss and American Cheese displayed on platters with Condiments, Lettuce, Tomato, Pickle Tray, Potato Salad or Cole Slaw, Fresh Fruit Salad, Assorted Breads and Rolls, and Set Ups

\$9.95

POWER SANDWICH BUFFET

Roast Beef, Ham, Turkey, Tuna or Chicken Salad Sandwiches Dressed and Stacked on a tray, Mayonnaise and Mustard, Deviled Egg, Chips or Potato Salad, Pickle Spear and Set Ups

\$8.95

DESSERTS

Chocolate Chip Cookies \$.95

Assorted Dessert Bars \$1.45

Italian Cream Cake Squares \$2.25

Chocolate Raspberry Cake Squares \$2.25

Ice Tea with Cups Ice and Condiments

\$1.00 p.p.

Sodas \$1.25 each

Bottled water \$1.75

GOURMET SALAD BOX LUNCHES

PRICED PER PERSON

(minimum eight persons)

*Each lunch contains napkin, fork, knife, spoon and salt & pepper.
Minimum of four for some selections.*

GRILLED CHICKEN CAESAR

Seasoned Chicken Breast on a bed of Romaine with Croutons and Parmesan Dressing (on the side), served with Pasta Salad, Fresh Fruit, Roll and butter
\$11.95

SPECIAL CHEF SALAD

Honey Ham and Smoked Turkey on a bed of mixed greens, seasonal Vegetables, Cheddar Cheese, dressing of your choice, served with Pasta Salad, Fresh Fruit, Roll and Butter
\$10.95

VILLAGE SALAD

Romaine Lettuce tossed with Assorted Veggies, Swiss, Feta, Provolone, Romano Cheeses, Bacon, Walnuts, and Cherry Tomatoes, served with Pasta Salad, Fresh Fruit, Roll and Butter, House Dressing
\$10.95

GRILLED CHICKEN FUSILLI

Grilled Chicken sliced and tossed with Fusilli Pasta, seasonal Vegetables in a Basil Pesto Vinaigrette, served with Tomato Zucchini, Vinaigrette, Fresh Fruit, Roll and Butter
\$10.95

SHRIMP AND SEAFOOD PASTA SALAD

Prepared with a Mayonnaise Pesto-Based Dressing and served with Tomato Zucchini Vinaigrette, Fresh Fruit, Roll and Butter
\$12.95



GRILLED FLANK STEAK SALAD

Marinated Beef grilled and tossed with seasonal vegetables in a light Scheczwan Dressing with soft noodles, served with Thai Cucumber Salad, Fresh Fruit, Roll and Butter
\$11.95

CYPRESS CHICKEN SALAD

Breast of Chicken, sliced and tossed in our Special Dressing with Grapes and Pecans, served with Pasta Salad, Fresh Fruit, Roll and Butter
\$11.95



DESSERTS

Chocolate Chip Cookies	\$.95	Assorted Dessert Bars	\$1.45
Italian Cream Cake Squares	\$2.25	Chocolate Raspberry Cake Squares	\$2.25

Ice Tea with Cups Ice and Condiments
\$1.00 p.p.

Sodas \$1.25 each

Bottled water \$1.75

V.I.P. BOX LUNCHES

PRICED PER PERSON

(minimum eight persons)

When quality and efficiency are most important, our V.I.P. Box Lunch is the most popular choice.

THE TRADITIONALS

Roast Beef, Turkey Breast, Imported Ham, Chicken Salad, Tuna Salad, or Corned Beef with American, Swiss or Provolone Cheese on your choice of bread or roll along with your choice of Potato or Pasta Salad and Fresh Fruit and condiments. \$9.95

SPECIALITY MEATS

Oven Roasted Turkey and Provolone Cheese or Imported Ham and Swiss on your choice of Bread or Pombasa with Pasta Salad and Fresh Fruit . \$10.95



VEGGIE DELIGHT

Roasted Veggies, Leafy Lettuce, Panela Cheese, Roma Tomato and Virgin Olive oil on Pombasa Bread, with Pasta Salad and Fresh Fruit \$10.95

BEEF AND BIRD CLUB

Roast Beef, Smoked Turkey, Bacon and Swiss Cheese on Pombasa Bread with Potato Salad and Fresh Fruit \$11.95



HAWAIIAN CHICKEN

Macadamia Nut Chicken Salad with Bacon and Swiss Cheese on Wheat with Pasta Salad and Fresh Fruit \$11.95

BOSS BEEF

Our roasted juicy Top Round Roast Beef with Swiss Cheese on a White Roll with our own Horseradish Sauce served with Pasta Salad and Fresh Fruit \$11.95

TEXAS CLUB

Seasoned Chicken Breast and Bacon Sliced and tossed in a Basil Pesto Mayo Topped with Swiss Cheese on a Whole Wheat Roll with Potato Salad and Fresh Fruit \$11.95



THE ITALIAN SPECIAL

Genoa Salami, Sliced Ham and Provolone Cheese with our own Cracked Olive Dressing all on Pombasa Bread with Pasta Salad and Fresh Fruit \$11.95

NEW YORKER

Corned Beef, Pastrami and Swiss with Brown Mustard, Cole Slaw and Russian Dressing on a Kaiser Roll served with Pasta Salad and Fresh Fruit \$11.95



ROYAL SANDWICH BUFFET

Extra Thick Roast Beef, Turkey Breast, Imported Ham, Chicken or Tuna Salad sandwiches, stacked on a tray with Condiments, Lettuce, Tomato, Pickle Tray, Pasta Salad, Fresh Fruit Salad, and set-ups. \$11.95

ROYAL BUFFET

Roasted Beef, Smoked Turkey Breast, Honey Ham and Cypress Chicken Salad, Swiss and American Cheese displayed on platters with Condiments, Lettuce, Tomato, Pickle Tray, Pasta Salad, Fresh Fruit Salad, Assorted Breads and Rolls, and set ups \$13.95

V.I.P. HOT BUFFETS

PRICED PER PERSON

(minimum eight persons)

Designed for those who do not have facilities to heat food. In many cases food can be sent hot from our kitchens in thermal containers. Disposable plates and utensils are included.

PASTAS

(all of our pastas are lunch sized portions)

LASAGNA

Our famous Lasagna layered with three types of cheese, beef and our own Marinara Sauce, served with a Tossed Salad and Garlic Toast \$8.95

MOM'S SPAGHETTI

Spaghetti with a Marinara Meat Sauce served with Tossed Salad and Garlic Toast \$8.95

CLEMENZA'S SPAGHETTI

Spaghetti tossed with Marinara Sauce and Parmesan Cheese with your choice of Meatballs, Italian Sausage, (or both), served with Tossed Salad and Garlic Toast \$9.95



PASTA MARINARA

Linguini tossed with Marinara Sauce, Parmesan Cheese, Italian Sausage and Roasted Pepper served with Tossed Salad and Garlic Toast \$9.95

PASTA FARFALLE

Farfalle Pasta Tossed with Roasted Tomato, Garlic, Fresh Basil, Virgin Olive Oil, and Wine, served with Caesar Salad, Roll and Butter \$10.95

FETTUCINI ALFREDO

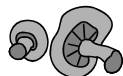
Spinach and Egg Fettuccini tossed in a Creamy Parmesan Cheese Sauce served with a Caesar Salad and Garlic \$11.50

CHICKEN CEASAR PASTA

Fettuccini tossed with Chicken Strips, fresh Spinach sautéed in a Creamy Alfredo Sauce, topped off with Parmesan and Romano Cheese served with a Tossed Salad, and Garlic Toast \$12.95

SOUTHWEST FETTUCINI CHICKEN ALFREDO

Fettuccini tossed with Chicken Strips, Roasted Corn, Black Beans, Red Onions, Red Peppers and Cilantro in a Roasted Poblano Cream Sauce with Romano Cheese served with Tossed Salad, Roll and Butter \$11.50



POLLO PENNE MARSALA

Chicken grilled and sliced, sautéed Mushrooms and Penne Pasta with a Marsala Cream Sauce Served with a Tossed Salad, Roll and Butter \$10.95

V.I.P. HOT BUFFETS

PRICED PER PERSON

(minimum eight persons)

Designed for those who do not have facilities to heat food. In many cases food can be sent hot from our kitchens in thermal containers. Disposable plates and utensils are included.

POULTRY

CHICKEN PAELLA

Grilled Chicken Breast, Tomato, Pimento, Olives, Garbanzo Beans, Green Peppers and other spices, tossed with Rice and served with a Spanish Tossed Salad, Roll and Butter \$8.95

LEMON HERB CHICKEN

Bone-In Chicken Roasted with a Lemon Herb Sauce, served with Mushroom Rice, Tossed Salad, Roll and Butter \$8.95

CHICKEN JAMBALAYA

Pieces of Chicken and Sausage cooked in a Dutch Oven with Rice, Onions, Celery, Bell Peppers, Tomato and Pimento Seasoned with our own Cajun Blend of Spices and served with a Tossed Salad, Roll and Butter \$9.95

CHICKEN FRIED CHICKEN

Boneless Chicken Breast lightly dusted with flour and pan fried with cream gravy, Garlic Roasted Mashed Potatoes, Green Beans, Roll and Butter \$9.95

HONEY MUSTARD CHICKEN

Boneless Breast of Chicken with a Honey Mustard Sauce, served with Rice Pilaf, Tossed Salad, Roll and Butter \$9.95

CHICKEN MARSALA

Boneless Breast of Chicken lightly breaded and pan fried in a Marsala Butter Wine Sauce served with Fettuccini in a Butter Parmesan Sauce, Tossed Salad, Roll and Butter \$9.95

CRANBERRY CHICKEN

Boneless Breast of Chicken with a Port Wine Sun Dried Cranberry Sauce, served with Rice Pilaf, Tossed Salad, Roll and Butter \$10.95

CHICKEN FRICASSEE

Boneless Breast of Chicken pan seared and covered with a medley of Carrots, Mushrooms, Zucchini and Squash and a Louisiana style Fricassee Sauce served with Parsley Rice, Tossed Salad, Roll and Butter \$10.95

MOROCCAN CHICKEN

Boneless Breast of Chicken Rubbed with our blend of Moroccan Spices then pan seared and Braised in a rich Roasted Almond Dried Apricot Sauce, served with Couscous, Tomato Cucumber Feta, Salad, Roll and Butter \$11.95

PECAN CRUSTED CHICKEN

Boneless Breast of Chicken lightly breaded with Texas Pecans then pan fried and finished with a Tequila Lime Sauce, served with Garlic Roasted Mashed Potatoes, Tossed Salad, Roll and Butter \$11.95

V.I.P. HOT BUFFETS

PRICED PER PERSON
(minimum eight persons)



GRILLED CHICKEN MONTEREY

Boneless Chicken Breast with fresh Tomato Cilantro sauce topped with Cheese served with Black Bean Rice Pilaf, Tossed Salad, Roll and Butter \$10.95

CHICKEN PARMESAN

Boneless Breast of Chicken lightly dusted and baked in our Marinara Sauce and topped with Mozzarella Cheese served with Linguini tossed in a Butter Parmesan sauce, Tossed Salad, Roll and Butter \$10.95



CHICKEN ARTICHOKE ITALIAN

Boneless Breast of Chicken sliced and tossed in a Creamy Tomato and Artichoke Sauce served with Angel Hair Pasta in a light butter and Parmesan Sauce, Tossed Salad, Garlic Toast \$11.95

CHICKEN DIJON

Boneless Chicken Breast sautéed in a Dijon Mustard Cream Sauce with Artichokes served with a Farfalle Pasta, Tomato-Feta Cucumber Salad, Roll and Butter \$11.95

CHICKEN MORAN

Boneless Chicken Breast Sautéed with Mushrooms and Poblano Peppers in a Light Cream Sauce served with a Rice Pilaf, Tossed Salad, Roll and Butter \$11.95

BBQ

BBQ CHICKEN

Bone-In Chicken basted in our own BBQ Sauce served with Potato Salad, Cole Slaw, Baked Beans, Pickles, Onions, Bread and Butter \$9.95



TEXAS LINK PLATE

Texas Sized BBQ Sausage served with Potato Salad, Baked Beans, Bread and Butter, Sliced Onions, Pickles, Jalapeno Peppers \$9.95

BBQ BEEF

Sliced Beef in our own BBQ Sauce served with Potato Salad, Baked Beans, Cole Slaw, Pickles and Onions, Bread and Butter \$9.95



BIG BAKER

Idaho Baked Potato served with BBQ Beef, Butter, Sour Cream, Green Onion, Cheddar Cheese, Tossed Salad, your choice of dressing, Roll and Butter \$9.95

TEXAS GOURMET FEAST

Boneless BBQ Chicken Breast, Sliced Beef, Smoked Sausage, and Ribs served with BBQ Beans, Potato Salad, Cole Slaw, Pickles, Peppers, Sliced Onions, Bread and Butter \$18.95

DESSERTS

Chocolate Chip Cookies \$.95

Assorted Dessert Bars \$1.45

Italian Cream Cake Squares \$2.25

Chocolate Raspberry Cake Squares \$2.25

Ice Tea with Cups Ice and Condiments
\$1.00 p.p.

Sodas \$1.25 each

Bottled water \$1.75

V.I.P. HOT BUFFETS

PRICED PER PERSON

(minimum eight persons)

BEEF

MEAT LOAF

Our made to order Meat Loaf topped off with Celery and Carrots and our Madera s Sauce served with Buttered Corn, Garlic Roasted Mashed Potatoes, Roll and Butter \$8.95

BEEF STROGANOFF

Strips of Beef Tenderloin in a Stroganoff Sauce with Sautéed Mushrooms, served with Pasta, Tossed Salad, Roll and Butter \$12.95

BEEF TENDER MADERA

Beef Tender in a Madera Sauce served with Mushroom Rice, Tossed Salad and Dressing, Roll and Butter \$12.95

PORK

PORK MEDALLIONS WITH MUSHROOMS IN PORT WINE SAUCE

Pork Medallions pan fried with Sautéed Mushroom, Caramelized Onions and Shallots in a Port wine Sauce served with Roasted Potatoes, Green Beans, Roll and Butter \$11.95

SMOTHERED PORK CHOP

Pork Chop pan fried and baked, served with Mashed Potato Casserole, Sautéed Vegetables, Roll and Butter \$10.95

TEX-MEX

GALA FAJITA BUFFET

Chicken and Beef Fajitas served with Flour Tortillas, Shredded Cheese, Guacamole, Sour Cream, Spanish Rice, Refried Beans, Chips and Salsa, \$11.95

FIESTA TACO BUFFET

Seasoned Beef and Chicken served with Flour Tortillas, Shredded Cheese, Salsa, Lettuce, Diced Tomato, Sour Cream, Chips, Salsa and Fresh Fruit \$10.95

ENCHILADA PLATE

Beef and Chicken Enchilada served with Spanish Rice, Refried Beans, Sour Cream, Pica De Gallo, Chips and Salsa \$9.95

BIG BURRITO BAR

Chicken and Beef Fajita Meat wrapped in a 10" inch Flour Tortilla with Pinto Beans Spanish Rice and Shredded Cheese, served with Guacamole, Salsa, and Pico de Gallo on the side \$8.95

DESSERTS

Chocolate Chip Cookies	\$.95	Assorted Dessert Bars	\$1.45
Italian Cream Cake Squares	\$2.25	Chocolate Raspberry Cake Squares	\$2.25

Ice Tea with Cups Ice and Condiments \$1.00 p.p.

Sodas \$1.25 Bottled water \$1.75

PERSONAL TOUCH BUFFETS

PRICED PER PERSON

(minimum eight persons)

The following selections are exciting and plentiful. They showcase recipes from around the world and adapt well for any occasion. Use our combinations or, with your input, let our consultants help build a buffet that appeals to your personal taste. Disposable plates and utensils are included.



TRADITIONAL THANKSGIVING

Sliced Turkey and Ham served with Country Style Stuffing, Mashed Potatoes and Gravy, Green Beans, Cranberry Sauce, Roll and Butter, Pecan Diamonds and Iced Tea. \$11.95

CHICKEN SCALOPPINI

Thinly sliced sautéed Chicken Breast on a bed of Spinach covered with a rich creamy wine sauce served with Angel Hair Pasta tossed in Butter and Parmesan, Tossed Salad, Roll and Butter with Fresh Strawberries and Pineapple. \$15.95

SHRIMP CREOLE

Jumbo Gulf Shrimp and Sausage in a delightful Creole Sauce served with Rice, Sautéed Green Beans and Carrots, Tossed Salad, Roll and Butter and Turtle Cheese Cake. \$16.95

STUFFED CHICKEN

Breast of Chicken stuffed with Spinach, Ricotta and Feta Cheese with a light Lemon Garlic Cream Sauce, served with Rice Pilaf, Tossed Salad, Roll and Butter, and Italian Cream Cake. \$16.95

CHICKEN MADERA

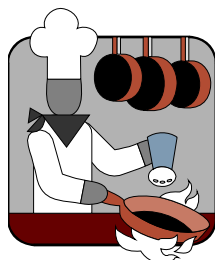
Sautéed Chicken Breast topped with Proscuitto, Fresh Asparagus, Melted Mozzarella, with a fresh Lemon-Madera Sauce served with roasted New Potatoes, Tossed Salad, Roll and Butter, and Banana Nut Bread. \$16.95

CHICKEN TUSCANY

Breast of Chicken stuffed with Fresh Mozzarella Cheese, Roma Tomatoes, Black Olives and Wild Mushrooms with a Pesto Cream Sauce served with a Farfalle Pasta tossed in Butter and Parmesan, Tossed Salad, Roll and Butter and Praline Cake. \$17.95

CHICKEN OSCAR

Chicken Breast topped with Shrimp and Asparagus Tips and Hollandaise Sauce served with Twice Baked Potato, Sautéed Carrots and Zucchini, Village Salad, Roll and Butter and Chocolate Raspberry Cake. \$23.95



For the VERY BEST
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PERSONAL TOUCH BUFFETS

PRICED PER PERSON

(minimum eight persons)

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Disposable plates and utensils are included.*

SIRLOIN BEEF TIPS

Tips of Beef tender browned and served in a Bourdelaise Sauce with Grecian Rice, sautéed Italian Vegetables, Greek Salad, Roll and Butter and Praline Cream Cake. \$18.95



SHRIMP ALFREDO

Jumbo Gulf Shrimp with Fettuccini tossed in a Creamy Parmesan Butter Sauce served with Sautéed Green Beans and Carrots, Caesar Salad, Roll and Butter and Chocolate Raspberry Cake. \$19.95



ZORBA THE GREEK

Spanokopita, Stuffed Grape Leaves, Roasted Leg of Lamb served with Grecian Rice Pilaf, Greek Salad, Pita Bread and Baklava. \$21.95



NIGHT ON THE NILE

(Minimum 40 persons)

Boneless Leg of Lamb served with Stuffed Grape Leaves, Hummus Spread, Mediterranean Rice Pilaf, Mint Yogurt Sauce, Tomato Cucumber Salad, Pita Bread and Baklava. \$21.95

SHRIMP SCAMPI

Jumbo Gulf Shrimp Sautéed with fresh Parsley, Oregano, Garlic and Onions in a Light Butter and Virgin Olive Oil Sauce served over Angel Hair Pasta with Roasted Italian Vegetables, Caesar Salad, Roll and Butter and Turtle Cheese Cake. \$25.95

VEAL CHOP

A choice Veal Chop lightly floured and pan fried in a Marsala Butter Wine Sauce served with Pasta Farfalle, Roasted Italian Vegetables, Caesar Salad, Roll and Butter and Italian Cream Cake. \$29.95

ASSORTED PLATTERS

ANTIPASTA PLATTER

Selection of Thinly Sliced Meats and Cheeses served with Fresh Breads, Pickles, Olives, Peppers, Sun Dried Tomatoes, Mustards and Mayonnaise. Small \$175.00/Large \$350.00

IMPORTED CHEESE TRAY

With Seasonal Fruit and a Selection of Crackers.
Large \$100.00

ROQUEFORT GRAPES

Seedless Grapes wrapped in a Roquefort Cheese Mousse, and rolled in Roasted Pecans and served in Clusters
(\$1.25 ea.)



FRESH VEGETABLE CRUDITIES

With Herbed Buttermilk Dressing.
Small \$35.00/Large \$45.00

HONEY MAPLE HAM PLATTER

Served with Cranberry Mousse and Assorted Mini Rolls.
Small \$150.00/Large \$300.00



FRESH STRAWBERRY BASKET

Fresh Strawberries (best in season)
served with Grand Marnier Cream Dip
MARKET

SMOKED TURKEY PLATTER

Served with Cranberry Mousse and Assorted Mini Rolls.
Small \$150.00/Large \$250.00

TEX MEX CREAM CHEESE TORTE

Served with a Selection of Crackers.
Small \$30.00/Large \$60.00



SEVEN LAYER DIP

Layers of Refried Beans , Guacamole, Sour Cream, Diced Tomatoes, Green Onions and Olives, Topped off with Shredded Cheese and Salsa with Nacho Chips.
\$55.00

BRIE IN CROTE

Imported Brie Baked in Brioche Dough
and served with Grapes and Berries.
\$65.00

GLAZED BRIE DISPLAY

Imported Brie covered with Raspberry, Apricot,
Strawberry or Blueberry Glaze.
\$75.00

SPECIAL PRESENTATIONS

For added excitement and variety, add one or more of these stations to your next reception. Food stations come with cooking and display equipment. Staff, linen and tables are provided at extra charge.

PASTA STATION

PRICED PER PERSON
(minimum 50 persons)

Our Pasta Station includes your choice of two Pastas (Penne, Farfalle, Ziti, Angel Hair, or Shell) with your choice of two sauces (Alfredo, Basil Pesto, Pomodora or Marinara) along with garlic toast and Parmesan Cheese. \$7.95

Various toppings are available for an additional charge. The following are a few of our selections:

Sautéed Sea Scallops	\$4.00	Julienne Carrots	.50
Jumbo Gulf Shrimp	\$4.00	Julienne Zucchini	.50
Sundried Tomatoes	\$1.50	Broccoli Florets	.50
Calamata Olives	.50	Mushrooms	.50



QUESADILLA STATION

PRICED PER PERSON
(minimum 50 guests)

Our Quesadillas are grilled to perfection and cut into six bite size portions and served with salsa. This menu selection can be done as a station or passed as an Hors D'oeuvre

Chicken	\$7.95	Beef	\$7.95
Wild Mushroom	\$7.95	Shrimp	\$8.95
Spinach, Onion and Roasted Pepper	\$7.95	Feta, Jack and Walnut	\$7.95

SEAFOOD STATION

PRICED PER POUND
(minimum 50 guests)

CAVIAR BAR

Your choice of Caviar packed in ice served with Condiments of: Minced Egg Whites, Butter, Sour Cream, Minced Onions, Lemon and Toast.
Market

SMOKED SALMON DISPLAY

Ribbons of Smoked Cured Salmon with Condiments of: Mustard Dill Sauce, Dark Toasts, Sour Cream, Chopped Egg Whites and Yolks, Capers and Chopped Red Onion.
Market

CARVING STATIONS

PRICED PER POUND
(minimum 100 guests)

Carved on the buffet, served with assorted rolls and appropriate condiments.

<u>Beef Tenderloin</u>	<u>Market</u>
<u>Blackened Beef Tenderloin</u>	<u>Market</u>
<u>Prime Rib</u>	<u>Market</u>
<u>Roasted Leg of Lamb</u>	<u>Market</u>
<u>Glazed Turkey Breast</u>	<u>\$12.95</u>
<u>Spiral Sliced Honey Baked Ham</u>	<u>\$15.95</u>
<u>Roasted Top Round of Beef</u>	<u>\$16.95</u>

DIPS

PRICED PER POUND

All of our dips are served with assorted crisps.

Black Bean Salsa	\$12.95	Hot Crawfish tail	\$17.95
Roasted Pepper Cream Cheese	\$12.95	Hot spinach Artichoke	\$15.95
Smoked Salmon	\$30.95	Spinach (cold)	\$12.95
Shrimp	\$24.95	Salsa Verde w/Plantain Chips	\$24.95

SPREADS

PRICED PER POUND

All of our spreads are served with assorted crisps or breads.

Cheddar-Walnut	\$12.95	Smoked Salmon w/Dill Cheese	\$20.95
Crabmeat Water Chestnut	\$27.95	Walnut-Orange Cheese	\$12.95
Smoked Salmon	\$34.95	Smoked Salmon/Horseradish	\$28.95
Curried Chicken Almond	\$18.95	Hummus Bi Tahini	\$12.95
Baba Ghanoush	\$12.95	Caponata	\$12.95



SALADS

Made with the freshest ingredients.



PRICED PER PERSON



Garden Tossed Salad		\$2.95
Caesar Salad		\$3.95
Antipasto Salad		\$3.95
Village Salad		\$4.95
Greek Salad		\$3.95
Roma Tomato, Basil, Fresh Mozzarella, Italian Bread and Virgin Olive Oil (minimum 25 people)		\$7.95

PRICED PER POUND

Italian Pasta Medley	\$ 6.95
Greek Style Farfalle Pasta Salad (with chicken add \$4.00)	\$ 9.95
Traditional Greek Salad (made without lettuce)	\$ 5.95
Roma Tomato and Provolone in Scallion Vinaigrette	\$ 5.95
Broccoli Mushroom Tomato Vinaigrette	\$ 4.95
Green Bean and Roasted Pine Nuts in Sundried Tomato Vinaigrette	\$ 5.95
Shrimp and Seafood Pasta Salad	\$14.95
Fresh Strawberry and Pineapple Salad	\$ 5.95
New Potato Salad in Creamy Dill Sauce	\$ 4.95
Tomato Cucumber Vinaigrette	\$ 4.95
Shrimp and Snow Pea Portofino	\$18.95
Chicken Pesto Pasta Salad	\$10.95
Shrimp and Asparagus with Sesame Dressing	\$14.95
Grilled Flank Steak and Pasta in Scheczwan Dressing	\$11.95
Beef Filet with Pasta in Shallot Mustard Dressing	\$13.95
Cyprus Chicken Salad	\$12.95

HORS D' OEUVRES

PRICED PER PIECE

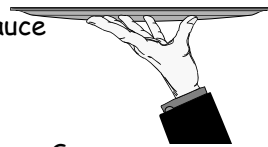
(minimum 50 pieces for each hors d'oeuvre selection)

Vegetable Hors D'oeuvres

Belgium Endive stuffed with Herbed Cheese	\$1.25
Stuffed Mushroom (Fresh Mushroom caps stuffed with Spinach, Ricotta, Bread Crumbs, Shallots and Grated Romano)	\$1.25 *
Stuffed New Potatoes (Twice-Baked Baby New Potatoes stuffed with Herbs and Spices)	\$1.25 *
Bruschetta (Focaccia Bread drizzled with Olive Oil, Roasted Tomato and Grated Romano)	\$1.25 *
Spanakopita (Spinach, Walnuts and Feta Cheese folded in Phyllo)	\$1.50*
Greek Vine Leaves stuffed with Herbed Rice & Lemon	\$1.25
Cherry Tomatoes stuffed with Crème Fraiche	\$1.25
Taos Filo Wraps (Cheese, Herbs, Pears, Poblano peppers, and Walnuts)	\$1.50*
Roasted Eggplant and Goat Cheese Canapé	\$1.25

Meat Hors D'oeuvres

Beef Tender Crostini	\$2.50 *
Indonesian Beef Sate with Dipping Sauce	\$1.50
Roquefort Roast Beef Rolls	\$1.25
Swedish Meatballs	\$1.05
Catalina Meatballs	\$1.05
Italian Sausage (Hot/Sweet) in Marinara Sauce	\$1.05
Beef Tender Kabobs	\$3.95
Pistachio Crusted Frenched Lamb Chops with a Cabernet Sauce	\$3.95 *
Lamb Meatballs with Mint Yogurt Sauce	\$1.25
Egg Rolls with Honey Mustard Dipping Sauce	\$1.05



Cocktail Sandwiches

Mini Croissant Stuffed with Macadamia Nut Chicken Salad	\$2.50
Assorted Finger Sandwiches Cut from Five Inch Wheat Roll	\$1.15
Assorted Finger Sandwiches Cut from Assorted Sliced Breads	\$1.50
Mini Poppy Seed Rolls with Roast Beef & Chive Butter	\$1.75
Mini Dill Rolls with Honey Maple Ham & Jalapeno Jam	\$1.75
Mini Honey Wheat Rolls with Smoked Turkey and Cranberry Mousse	\$1.75
Pistachio Stuffed French Bread Canapé	\$1.25
Sun Dried Tomato and Goat Cheese Stuffed French Bread Canapé	\$1.25
Pate Stuffed French Bread Canapé	\$1.25


Poultry Hors D'oeuvres

Honey Mustard Chicken Breast, Grilled, Basted and Cut in Strips	\$4.95
Fresh Vietnamese Spring Rolls with Hosin Sauce (cut 1/2 yields 2 per order)	\$2.95
Honey Mustard Chicken Skewers	\$1.95
Indonesian Chicken Sate with Peanut Sauce	\$1.75
Tandoori Drummetts	\$1.25
Italian Breaded Drummetts	\$1.25
Honey Mustard Drummetts	\$1.25
Cajun BBQ Drummetts	\$1.25
Cypress Chicken Salad Canapé	\$1.25

Seafood Hors D'oeuvres

Jumbo Shrimp served with Cocktail Sauce	Market
Rum Battered Coconut Crusted Shrimp with Remoulade Sauce	\$2.95 *
Cheddar Seafood Toasts	\$1.25 *
Tiger Shrimp served on Cucumber Rounds covered with Herbed Cheese	\$2.25
Marinated Shrimp wrapped in Snowpeas (served on toothpicks)	\$2.25
Blue Chip Prawn	\$2.25
Jumbo Scallops wrapped with Bacon	\$2.25 *

Croquettes and Fritters

Maryland Crab Cakes served with Remoulade Sauce		\$1.25 *
Gruyere Cheese Croquettes served with Blue Cheese Sauce		\$1.25 *
Croquettes Milanese (Potato, Ham and Cheese) w/Horseradish Sauce		\$1.25 *
Shrimp Fritters served with Remoulade Sauce		\$1.25 *
Mediterranean Beef filled Croquettes served with Mint Yogurt Sauce		\$1.50 *
Falafel Croquettes served with Sesame Tahini Sauce		\$1.25 *
Ham and Sauerkraut Croquettes served with Spicy Mustard		\$1.25 *

***These items require some preparation and cooking on site for best results**

Pate Displays

Displayed with fruit, french bread, mustard, cornichons, crackers and serves 50 people.

Pate Poivre Vert

Finely Ground Pate with Whole Zesty Green Peppercorns and Cognac. \$85.00

Pate Forestier

Chicken Livers and Wild Mushrooms Marinated in Cognac and White Wine. \$95.00

Desserts

Specialty Cakes, Brownies, Fruit Tarts, Pecan Diamonds, Eclairs, Baklava, Decorated Cake Squares, Dipped Strawberries, European Pastries and Cookies, and more available... just ask us for details.

Nuts

Party Mix (w/peanuts)	Royal Mix (no peanuts)	Deluxe Mix (no peanuts/50% Cashews)	Cashews (Jumbo)
\$8.95	\$10.95	\$11.95	\$12.95

Beverages



Sodas, Fruit Punch, Lemonade with ice, Ice Bucket and Cups. \$ 1.25 p.p.
Ice Tea. \$ 1.00 p.p.

Coffee Service



30 Cup	\$1.25 p.p.
55 Cup	\$1.15 p.p.
100 Cup	\$1.05 p.p.

Includes Urn, Sugar, Sweet n' Low, Creamers, Cups and Stirrers

TJ'S PREMIUM CIGARS

CONVENIENCE

Your shipment of premium cigars can be delivered with your next catering order.

Cigars are not only the perfect gift for that hard to please person, they are the perfect way to celebrate any accomplishment or occasion.

SELECTION

Our commitment is to bring Houston cigar lovers unique and distinctive cigars from around the world. We have selected brands that have performed well and will continue to be leaders in the industry.

QUALITY

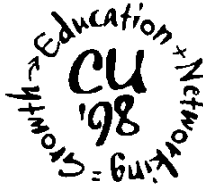
The cigar manufacturers that we represent are leaders in the cigar industry who have unlimited access to the world's best raw materials, which enable them to create the most precious handcrafted cigars.

VALUE

Our prices are very competitive simply because we have incurred very little overhead expense in adding the sale of premium cigars to the services that we already offer.

Just give us a call for more information.

EXCELLENCE



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Essa Sackllah and TG's Catering

first place in the Multi-Page Brochure Contest.

January 15, 1998

Date

Bernice J. Phillips

President

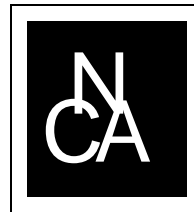
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