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DON'T SEE
WHAT YOU'RE
LOOKING FOR?

*call or email us so we can create
something perfect for you*

WE EXIST
TO MAKE
YOUR EVENT
EXTRAORDINARY

*call us to schedule your
consultation and tasting*

PRIX FIXE

17.50 per person

CHOOSE ONE:

Lemon Caper Chicken
Bruschetta Chicken
Seasonal Chicken Offering
Pork Marsala
Basil Chicken

ADD ONE:

Four Cheese Manicotti with Marinara (+3.50)
Mediterranean Pasta (+3.50)
House Smoked Brisket (+5.00)
Tenderloin Tips *with mushroom bordelaise* (+6.00)
Balsamic Salmon (+7.00)
Carved Prime Rib (+7.00)
Carved Beef Tenderloin (+8.00)

CHOOSE TWO:

Roasted Seasonal Vegetable Medley
Green Beans and Carrots
Roasted Herb Broccoli and Cauliflower
Garlic Whipped Potatoes
Smashed Redskin Potatoes
Penne Alfredo, Marinara, or Vodka

Garden Salad *with choice of dressing*

SALAD SERVING OPTION:

Buffet (no charge)
Plated (+3.25)
Family Style (+2.25)

LUNCH

can be packaged individually or on trays (for 15 or more)

WRAP/SANDWICH two sides, beverage + brownie. \$12
WRAP/SANDWICH one side, beverage + brownie. \$11
1/2 WRAP/SANDWICH one side, beverage + brownie. \$9

WRAP OPTIONS:

Chicken Caesar Wrap
BLT Wrap
Turkey Wrap
Italian Wrap

SANDWICH OPTIONS:

TURKEY *with lettuce, tomato, cheese & a herb mayo on whole wheat*
ROAST BEEF *on wheat bread with cheese, lettuce, tomato & horseradish cream sauce*
HAM, *cheese, lettuce & tomato with a dijonaise mustard sauce on whole wheat*

CHOOSE YOUR SIDE(S) FROM THE FOLLOWING:

Pasta Salad (minimum of 10 orders)
Garden Salad
Fresh Fruit
Potato Chips
Spinach Salad

WEDDING MENUS WE LOVE

something for every season

WINTER COMFORT

Fig + Arugula Flatbreads
Charcuterie Board

—

Lemon Caper Chicken
Beef Tenderloin Tips
Pork Tenderloin Marsala

—

Seasonal Roasted Vegetable Medley
Garlic Whipped Potatoes

—

Mixed Greens *cranberries, bleu cheese, walnuts
and balsamic dressing*

—

Chocolate Chip Cookies
Snickers-doodle Cookies
Oatmeal Raisin Cookies

FALL SEASONAL

Caramel Apple Brie Skewers
Pretzel Bites

—

Orange Glazed Salmon
Smoked Beef Brisket

—

Penne Alfredo

Roasted Herb Broccoli and Cauliflower
Garlic Whipped Potatoes

—

Caesar Salad *with parmesan caesar dressing*

—

Cheesecake Brownies
Pumpkin Squares

SUMMER EATS

Ahi Tuna Bites
Tomato Basil Bruschetta
Caprese Skewers

—

Caprese Chicken *balsamic, tomatoes, fresh mozz*
Grilled Mahi *with lemon, tomatoes, basil*

—

Mediterranean Pasta *tomatoes, olives,
caramelized onions, spinach, feta*
Garlic Whipped Potatoes
Green Beans and Carrots

—

Spinach Salad *berries, toasted almonds and
poppy seed dressing*

—

Key Lime Squares

FRESH SPRING

Shrimp Cocktail
Chicken Pesto Flatbread
Tomato Basil Flatbread

—

Lemon Caper Chicken
Balsamic Salmon

—

Seasonal Roasted Vegetable Medley
Penne Vodka

—

Arugula Salad *with lemon herb dressing*

—

Carrot Cake

ALL INCLUSIVE

60.00 per person

CHOICE OF APPETIZERS (UP TO 5)

*Chicken Pesto Flatbreads, Tomato Basil Flatbreads,
Caprese Skewers, Swedish Meatballs,
Caramel Apple Brie Skewers, Fig + Arugula Flatbreads,
Antipasti Skewers, Teriyaki Tenderloin Skewers*

+

PRIX FIXE MENU

+

BEVERAGES

Non alcoholic, * Beer + Wine Bar
and Champagne Toast

+

DESSERT

* Dessert Table
6" Cake
and Cake Cutting Service

+

CHINA, * WAIT-STAFF (up to 8 hours) AND LINENS

* Limits + exclusions apply
based on guest counts of 150

À LA CARTE MENU

starting at 12.95 per person and pricing is available upon request

APPETIZERS:

Shrimp Cocktail
Crab Stuffed Mushroom Caps
Sausage & Bleu Cheese Mushroom Caps
Caprese Skewers
Tomato Basil Bruschetta
Domestic Cheese Cubes + Fruit
Artichoke Spinach Dip
Cocktail Meatballs (Swedish or Marinara)
Chicken Pesto Flatbread
Tomato Basil Flatbread
Shrimp Wrapped in Bacon
Wings-Mild, Medium, Hot or Tribe BBQ
Caramel Apple Brie Skewers
Pretzel Bites
Fig + Arugula Flatbreads
Charcuterie Board
Ahi Tuna Bites
Teriyaki Tenderloin skewers
Antipasti Skewers
(salami, pepperoni, tomato, olive, cheese)

ENTREES:

Basil Chicken
Lemon Caper Chicken
Caprese Chicken *balsamic, tomatoes, fresh mozz*
Marsala Chicken
Balsamic Salmon
Orange Glazed Salmon
Grilled Mahi *with lemon, tomatoes, basil*
Pulled Pork- Plain or BBQ
Pork Tenderloin Marsala
Smoked Beef Brisket
Beef Tenderloin Tips
Carved Prime Rib
Carved Beef Tenderloin

PASTA:

Mediterranean Pasta *tomatoes, olives, caramelized onions, spinach, feta*
Caprese Pasta *tomatoes, fresh mozz, basil*
Alfredo, Marinara or Vodka Penne Pasta
Four Cheese Manicotti with Marinara

À LA CARTE MENU

continued

SALADS:

Spinach Salad
strawberries, toasted almonds, poppy seed dressing
Arugula Salad
goat cheese, craisins, candied walnuts, balsamic dressing
Romaine Salad
marinated tomatoes, cucumbers, feta, herb vinaigrette
Mesclun Salad
tomatoes, cucumbers, sweet and sour house dressing

SIDES:

Seasonal Roasted Vegetable Medley
Green Beans and Carrots
Roasted Herb Broccoli and Cauliflower
Garlic Whipped Potatoes
Smashed Redskin Potatoes

BEVERAGES:

Lemonade
Unsweetened Iced Tea
Coffee + Hot Tea Station

bar options available

DESSERTS:

all of our desserts are made by our in house pastry chef

TJ's Creme De Menthe Brownies
TJ's Peanut Butter Brownies
Cheesecake Brownies
Pumpkin Squares
Key Lime Squares
Chocolate Chip Cookies
Snickers-doodle Cookies
Oatmeal Raisin Cookies
Cheesecake of Your Choice
Toll House Pie
Carrot Cake

RENTALS:

China
Linens
Chafing Dishes
Staffing