



7940 Norfolk Avenue  
Bethesda, Maryland 20814

## Special Events & Catering

Located in the heart of Bethesda, Tommy Joe's is the perfect place to hold your next event! We have a fun & unique atmosphere with both private and semi-private spaces available that set us apart from any other event location. We offer a variety of services and custom menus to accommodate all of our guests needs. Whether you are hosting an office happy hour, birthday party, wedding/baby shower, bar/bat mitzvah or just want to get together with friends & family, Tommy Joe's has everything you need!

Contact Jenny Davis to plan your special event!  
Jennifer.Davis@rwrestaurantgroup.com  
240-474-8081

## **Event Spaces**

### **Private Dining Room**

This private space can accommodate 20 guests seated or 35 for a standing reception. With direct access to multiple bars and the Middle Floor Patio, this space is perfect for board meetings, cocktail receptions, draft parties or a private meal!

### **The Patio**

The outdoor space can accommodate 50 guests for a standing cocktail reception. Featuring a private bar, this space is great on its own or paired with the private dining room.

### **The Main Bar**

The open concept, main floor can accommodate up to 220 guests for a standing reception. With floor to ceiling windows, this space is equipped with 15 flat screen TVs, two projectors with screens, AV capabilities, a dance floor and a spacious patio.

### **The Roof**

With views of downtown Bethesda, a private bar, private restrooms and full lounge area complete with flat screen TVs, this outdoor space is one of a kind. The Roof can accommodate up to 220 guests for a standing reception.

### **Full Tommy Joe's Buyout**

Tommy Joe's is available for full rental of one or both floors.

## Appetizers & Small Bites

Minimum Guest Count of 10 per Item

### LAND

#### Tommy Joe's Wings

Flavor Choice of: Classic Buffalo, Garlic-Parmesan,  
Poho Style, BBQ or Old Bay  
Served with Carrot & Celery Sticks, Ranch & Bleu Cheese Dips  
*\$4.25 per person, per flavor*

#### Petite Grilled Cheeseburger Sliders

Grilled Black Angus Beef, Cheddar Cheese & Pickles  
Served on a Toasted Bun  
*\$3.50 per person*

#### Pulled BBQ Chicken Sliders

Hand Pulled BBQ Chicken, Topped with Red Cabbage Slaw  
Served on a Toasted Bun  
*\$3.50 per person*

#### Tommy Joe's Quesadillas

Marinated Grilled Chicken, Mexican Cheeses, Peppers & Onions  
Served with Sour Cream & Pico de Gallo  
*\$3.25 per person*  
*Add Guacamole: \$2.00 per person*  
*Add Chips: \$1.00 per person*

#### Homemade Crispy Chicken Tenders

Served with Honey Mustard & BBQ Dipping Sauces  
*\$3.75 per person*

#### Blackened Chicken Skewer

Served with Chipotle Aioli  
*\$3.25 per person*

#### Jack Daniels-BBQ Cocktail Meatballs

*\$3.00 per person*

#### Flatbread

Smoked Brisket, Grilled Chicken or BBQ Chicken  
*\$3.75 per person, per flavor*

#### Smoked Pimento Deviled Eggs

Bacon Crumbles & Pepper Relish  
*\$2.75 per person*

### SEAFOOD

#### BBQ Spiced Shrimp Skewer

Bleu Cheese Aioli  
*\$5.25 per person*

#### Petite Maryland Crab Cakes

Served with a Roasted Red Pepper Aioli  
*\$5.00 per person*

#### Fish Tacos

Blackened Catfish, Pickled Red Cabbage Slaw, Sliced Radishes  
Cilantro-Jalapeno Aioli, Flour Tortilla  
*\$3.75 per person*

#### Classic Jumbo Shrimp Cocktail

Served with Old Bay Cocktail Sauce, Garnished with Lemons  
*\$5.25 per person*

#### Hot Maryland Crab Dip

Fresh Crab Meat, Cream Cheese and House Spices  
Topped with Pico de Gallo  
Served with Old Bay Dusted Tortilla Chips  
*\$5.00 per person*

#### Joe's Bangin' Fried Shrimp

Lightly Breaded, Flash Fried Shrimp  
Served with Joe's Bangin' Sauce  
*\$5.00 per person*

#### Seared Ahi Tuna

Pico de Gallo, Wasabi Crème, Served on a Tortilla Crisp  
*\$4.75 per person*

### VEGETARIAN

#### Fried Cauliflower

Flavor Choice of: Classic Buffalo, Garlic-Parmesan, Poho Style,  
BBQ or Old Bay  
*\$2.75 per person*

#### Stuffed Mushroom Caps

Baby Spinach, Fresh Herbs & Blended Cheeses  
*\$3.25 per person*

#### Roasted Root Vegetable Skewer

Honey-Balsamic Glaze  
*\$3.50 per person*

#### Warm Spinach & Artichoke Dip

A Creamy Blend of Fresh Spinach, Baby Artichokes and Cheeses  
Served with Grilled Artisan Bread  
*\$4.25 per person*

#### Veggie Flatbread

Grilled Broccoli, Grilled Onions, Parmesan-Alfredo Sauce,  
Grated Parmesan Cheese  
*\$3.75 per person*

## **VEGETARIAN CONT'D**

### **Soft Pretzel Bites**

Four Cheese Fondue

*\$4.00 per person*

### **Corn Fritters**

Served with Smoked Maple Aioli

*\$3.00 per person*

### **Mac & Cheese Bites**

Spicy Marinara Dipping Sauce

*\$3.50 per person*

### **Fresh Fruit Platter**

Fresh Sliced Seasonal Fruit & Berries

*\$4.50 per person*

### **Artisan Cheese Board**

Imported & Domestic Cheeses

Garnished with Frosty Grape Clusters

Served with Grilled Artisan Bread & Cocktail Crackers

*\$6.25 per person*

### **Garden Crudite**

Fresh Seasonal Vegetables

Served with (2) Dips: Ranch, Bleu Cheese or Seasonal Hummus

*\$3.50 per person*

**Are we missing something? If so, we can build a custom menu for your event to meet all of your needs!**

## Fall/Winter Lunch Buffet Options

All Menu Packages Include Iced Water, Coffee and Bread Service

### Classic Luncheon \$25.00 per person

One Starter, One Entrée, Two Sides, One Dessert

Exclusive of Tax and Gratuity

#### Starters

##### Traditional Caesar Salad

Crisp Romaine, Herbed Croutons, Parmesan Cheese  
Creamy Caesar Dressing

##### Spring Mix Salad

Mixed Field Greens, Shaved Red Onions,  
Crumbled Bleu Cheese & Pine Nuts; Balsamic Vinaigrette

##### Classic Mixed Green Salad

Romaine & Iceberg Lettuce, Sliced Cucumbers, Shredded Carrots, Shaved Red Onion & Cherry Tomatoes  
Choice of Buttermilk Ranch Dressing or Balsamic Vinaigrette

##### Cranberry & Kale Salad

Kale, Sliced Radishes, Spiced Pecans, Grated Parmesan  
Cranberry Vinaigrette

#### Entrées

##### Herb Crusted Chicken

Rosemary-Dijon Sauce

##### Sliced Marinated Flank Steak

Pinot Noir Reduction

##### Roasted Vegetable Pasta

Penne Pasta with Mushrooms, Broccoli, Carrots, Zucchini, Onions and Squash, Tossed in a Marinara Sauce

##### Oven Baked Chicken

Cranberry Relish

#### Sides

Whipped Garlic Mashed Potatoes  
Sautéed Green Beans with Garlic & Shallots  
Bourbon Baked Beans  
Roasted Fingerling Potatoes with Sea Salt & Rosemary  
Steamed Broccoli  
Honey-Balsamic Glazed Baby Carrots  
Crispy Brussel Sprouts with Cranberry & Bacon Pieces

#### Dessert

##### New York Style Cheesecake

Garnished with Fresh Berries

##### Fudge Brownie Bread Pudding

Toasted Marshmallow Fluff & Banana Crème Anglaise

##### Flourless Chocolate Torte

Garnished with Fresh Berries

##### Apple-Coffee Cake

Salted Caramel Drizzle

**Deluxe Luncheon \$35.00 per person**

Two Starters, Two Entrées, Two Sides, One Dessert  
Exclusive of Tax and Gratuity

**Starters**

**Traditional Caesar Salad**

Crisp Romaine, Herbed Croutons, Parmesan Cheese  
Creamy Caesar Dressing

**Spring Mix Salad**

Mixed Field Greens, Shaved Red Onions,  
Crumbled Bleu Cheese & Pine Nuts; Balsamic Vinaigrette

**Drunken Mussels**

White Wine & Garlic

**Cranberry & Kale Salad**

Kale, Sliced Radishes, Spiced Pecans, Grated Parmesan  
Cranberry Vinaigrette

**Entrées**

**Goat Cheese Stuffed Chicken**

Cranberry Relish

**Smoked Beef Brisket**

**Spinach & Artichoke Stuffed Salmon**

**Smoked Carnival Cauliflower Steaks**

Bleu Cheese Fondue, Smoked Cherry Tomatoes; Onion Vinaigrette

**Sides**

Whipped Garlic Mashed Potatoes

Sauteed Green Beans with Garlic & Shallots

Bourbon Baked Beans

Roasted Fingerling Potatoes with Sea Salt & Rosemary

Steamed Broccoli

Honey-Balsamic Glazed Baby Carrots

Crispy Brussel Sprouts with Cranberry & Bacon Pieces

**Dessert**

**New York Style Cheesecake**

Garnished with Fresh Berries

**Fudge Brownie Bread Pudding**

Toasted Marshmallow Fluff & Banana Crème Anglaise

**Flourless Chocolate Torte**

Garnished with Fresh Berries

**Apple-Coffee Cake**

Salted Caramel Drizzle

## **Fall/Winter Dinner Buffet Options**

All Menu Packages Include Iced Water, Coffee and Bread Service

### **Classic Dinner \$45.00 per person**

One Starter, Two Entrees, Two Sides, One Dessert  
Exclusive of Tax and Gratuity

#### **Starters**

##### **Traditional Caesar Salad**

Crisp Romaine, Herbed Croutons, Parmesan Cheese  
Creamy Caesar Dressing

##### **Spring Mix Salad**

Mixed Field Greens, Shaved Red Onions,  
Crumbled Bleu Cheese & Pine Nuts; Balsamic Vinaigrette

##### **Classic Mixed Green Salad**

Romaine & Iceberg Lettuce, Sliced Cucumbers, Shredded Carrots,  
Shaved Red Onion & Cherry Tomatoes  
Choice of Buttermilk Ranch Dressing or Balsamic Vinaigrette

##### **Cranberry & Kale Salad**

Kale, Sliced Radishes, Spiced Pecans, Grated Parmesan  
Cranberry Vinaigrette

#### **Entrées**

##### **Herb Crusted Chicken**

Rosemary-Dijon Sauce

##### **Sliced Marinated Flank Steak**

Pinot Noir Reduction

##### **Roasted Vegetable Pasta**

Penne Pasta with Mushrooms, Broccoli, Carrots, Zucchini,  
Onions and Squash, Tossed in a Marinara Sauce

##### **Blackened Catfish**

#### **Sides**

Whipped Garlic Mashed Potatoes

Sauteed Green Beans with Garlic & Shallots

Bourbon Baked Beans

Roasted Fingerling Potatoes with Sea Salt & Rosemary

Steamed Broccoli

Honey-Balsamic Glazed Baby Carrots

Crispy Brussel Sprouts with Cranberry & Bacon Pieces

#### **Dessert**

##### **New York Style Cheesecake**

Garnished with Fresh Berries

##### **Fudge Brownie Bread Pudding**

Toasted Marshmallow Fluff & Banana Crème Anglaise

##### **Flourless Chocolate Torte**

Garnished with Fresh Berries

##### **Apple-Coffee Cake**

Salted Caramel Drizzle

**Deluxe Dinner \$55.00 per person**

Two Starters, Two Entrees, Two Sides, Two Desserts  
Exclusive of Tax and Gratuity

**Starters**

**Traditional Caesar Salad**

Crisp Romaine, Herbed Croutons, Parmesan Cheese  
Creamy Caesar Dressing

**Spring Mix Salad**

Mixed Field Greens, Shaved Red Onions,  
Crumbled Bleu Cheese & Pine Nuts; Balsamic Vinaigrette

**Drunken Mussels**

White Wine & Garlic

**Cranberry & Kale Salad**

Kale, Sliced Radishes, Spiced Pecans, Grated Parmesan  
Cranberry Vinaigrette

**Entrees**

**Goat Cheese Stuffed Chicken**

Cranberry Relish

**Smoked Beef Brisket**

**Pan Seared Crab Cakes**

Mustard Cream Sauce

**Spinach & Artichoke Stuffed Salmon**

**Smoked Carnival Cauliflower Steaks**

Bleu Cheese Fondue, Smoked Cherry Tomatoes; Onion Vinaigrette

**Sides**

Whipped Garlic Mashed Potatoes

Sauteed Green Beans with Garlic & Shallots

Bourbon Baked Beans

Roasted Fingerling Potatoes with Sea Salt & Rosemary

Steamed Broccoli

Honey-Balsamic Glazed Baby Carrots

Crispy Brussel Sprouts with Cranberry & Bacon Pieces

**Dessert**

**New York Style Cheesecake**

Garnished with Fresh Berries

**Fudge Brownie Bread Pudding**

Toasted Marshmallow Fluff & Banana Crème Anglaise

**Flourless Chocolate Torte**

Garnished with Fresh Berries

**Apple-Coffee Cake**

Salted Caramel Drizzle



## **Signature Dinner \$60.00 per person**

Two Starters, Two Entrees, Two Sides, Two Desserts  
Exclusive of Tax and Gratuity

### **Starters**

#### **Traditional Caesar Salad**

Crisp Romaine, Herbed Croutons, Parmesan Cheese  
Creamy Caesar Dressing

#### **Spring Mix Salad**

Mixed Field Greens, Shaved Red Onions,  
Crumbled Bleu Cheese & Pine Nuts; Balsamic Vinaigrette

#### **Drunken Mussels**

White Wine & Garlic

#### **Cranberry & Kale Salad**

Kale, Sliced Radishes, Spiced Pecans, Grated Parmesan  
Cranberry Vinaigrette

### **Entrees**

#### **Apricot-Whiskey Glazed Chicken Roulade**

Savory Dried Apricot & Toasted Pecan Stuffing

#### **Herb Marinated Beef Medallions**

Garlic Butter

#### **BBQ Shrimp & Cheddar Grits**

Tasso Ham, Peppers & Scallions

#### **Provençal Ratatouille**

Served Over Parmesan Polenta

### **Sides**

Whipped Garlic Mashed Potatoes

Sauteed Green Beans with Garlic & Shallots

Bourbon Baked Beans

Roasted Fingerling Potatoes with Sea Salt & Rosemary

Steamed Broccoli

Honey-Balsamic Glazed Baby Carrots

Crispy Brussel Sprouts with Cranberry & Bacon Pieces

### **Dessert**

#### **New York Style Cheesecake**

Garnished with Fresh Berries

#### **Fudge Brownie Bread Pudding**

Toasted Marshmallow Fluff & Banana Crème Anglaise

#### **Flourless Chocolate Torte**

Garnished with Fresh Berries

#### **Apple-Coffee Cake**

Salted Caramel Drizzle

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### **Carving Stations**

Minimum Order for 10 people

Served with Assorted Miniature Cocktail Rolls & Rustic Breads

**Whole Salmon Side & Champagne Mustard - \$15.00 per person**

**Pork Tenderloin & Cherry Port Reduction - \$13.00 per person**

**Beef Tenderloin & Horseradish Cream and Cabernet Mustard - \$15.00 per person**

## Available at The Bar...

### OPEN BAR PACKAGES

*Priced Per Person; All Open Bar Packages Include Unlimited Soft Drinks  
No Shots, Martinis or "Doubles" Included in Any Open Bar Package*

#### **Bronze Bar**

Imported & Domestic Beers and House Wines  
One-Two Hours: \$20.00

#### **Silver Bar**

Rail Liquors, Imported & Domestic Beers and House Wines  
One-Two Hours: \$25.00

#### **Gold Bar**

Standard Liquors (Tito's, Bacardi, Cuervo, Jack), Imported & Domestic Beers and House Wines  
One-Two Hours: \$30.00

#### **Platinum Bar**

Top Shelf Liquors (Grey Goose, Kettle One, Bombay Sapphire, etc.), Imported & Domestic Beers and House Wines  
One-Two Hours: \$35.00

#### **Soft Drink Bar**

Includes Unlimited Assorted Soft Drinks, Iced Tea, Lemonade and Coffee  
\$3.75 per person

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### BAR ENHANCEMENTS

Customize Your Open Package With Special Additions!

#### **Champagne Toast**

\$7.00 per person

#### **Satellite Bar**

\$100 per additional Bar

## **JUST THE TICKET!**

*Drink Tickets Are The Perfect Way To Buy Your Guests a Few Drinks To Get The Party Started*

### **Happy Hour Tickets**

Available 3pm – 7pm, Monday through Friday  
Includes Rail Liquor, Imported & Domestic Beers and House Wines  
\$4.00 per ticket

### **Bronze Tickets**

Includes Imported & Domestic Beers and House Wines  
\$6.00 per ticket

### **Silver Tickets**

Includes Rail Liquor, Imported & Domestic Beers and House Wines  
\$7.00 per ticket

### **Gold Tickets**

Includes Top Shelf Liquor, Imported & Domestic Beers, Premium Wines  
\$10.00 per ticket

*\*Tickets Are Not Valid for Any Shots, Martinis or "Doubles"\**

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## **ADDITIONAL BAR OPTIONS**

### **Consumption Bar**

We will run a tab for the host and charge for only what has been consumed by your guests. You can customize your consumption bar by specifying spending limits or specific beverages available. At the end of the event, one tab for beverage consumption will be presented.

### **Cash Bar**

Guests handle payment for their own beverages. All bars accept cash and credit cards as forms of payment.