



CATERING MENU

Owned & operated by the Hieb Family since 1987, The Doc's Place offers inside & alfresco dining in a luxury yacht basin at Harbour Cove Marina. We are open 11 months of the year (closed in January) & serve a traditional breakfast on Sundays & lunch & dinner daily (see our web site for seasonal hours). Our bar introduced this area to 7.5 ounce martinis & Manhattans, poured to a meniscus. Our wine list is an oenophile's delight. Our limited seating Thanksgiving Day dinner is legendary.

Private Parties at Doc's

Off-Site at your location

CREATE YOUR OWN SPECIALIZED PARTY — CONTACT US AT 609-926-0404

Raw Bar Buffet — @ market price per piece

Blue Point Oysters, Clams on the ½ Shell, Snow Crab Claws, U-10 Shrimp Cocktail, Cold Water Baby Lobster Tails
Served with a Grand Marnier, raspberry sauce & horseradish cocktail sauce

Table Served Dinner @ 28.99 pp

Buffalo Mozzarella Salad
Cubed Jersey Tomatoes, fresh basil & Buffalo mozzarella tossed with 100% olive oil & aged balsamic vinegar

Main Course

Stuffed Filet Mignon
Filet mignon rubbed with sea salt & cracked black pepper filled with spinach & crab meat, wrapped with hickory smoked bacon
Served with a Stilton cheese, port wine cream reduction

Chicken Rigatoni
Sautéed chicken strips with spinach, mushroom, scallion, peas, bacon & tomatoes in our basil tomato blush sauce over rigatoni pasta

Dessert

Bread Pudding with Whipped Cream



Dinner @ \$23.95 pp

Iceberg & Romaine Salad
or
New England Clam Chowder

Entrees

Breaded Flounder
Fresh flounder, light fried with cocktail & tartar sauces on the side. Served with rice pilaf & seasonal vegetables

Penne & Scallops
Pan seared scallops with a Chablis, parsley, butter sauce
Served over penne pasta

Dessert

Rice Pudding with whipped cream

Small Group Dinner @ \$41.25 pp

Coconut Shrimp
Large shrimp battered with shredded coconut topped with a mango, cilantro salsa

Doc's Franks in a Blanket
Jumbo franks wrapped in crescent rolls
Served with our honey mustard sauce

Salad

Caesar Salad
Hearts of romaine tossed with our creamy Caesar dressing & topped with croutons & hard-boiled egg

Entrée

Grilled Filet Mignon
Filet mignon rubbed with sea salt & cracked black pepper topped with marinated broiled whole mushrooms
Served with dirty mashed potatoes & seasonal vegetables

Japanese Breaded Chicken Parmesan
Chicken breast coated with Japanese bread crumbs, lightly fried, topped with provolone cheese & our basil tomato sauce over penne pasta

Blackened Ahi Tuna
Rubbed with our own Cajun spices with wasabi on the side
Served with rice pilaf & seasonal vegetables

Dessert

Chocolate Peanut Butter Cake
Chocolate cake layered with peanut butter mousse & walnuts

Lite hors d'oeuvres (SOLD BY THE PIECE)

Cheese Tray
Assorted cheeses served with roasted red peppers, water crackers & bagel chips

Scallops & Bacon
Large scallops wrapped in bacon & served with our chilled horseradish cream sauce

Vegetable Tray
Assorted fresh vegetables with hummus

Doc's Franks in a Blanket
Jumbo franks wrapped in crescent rolls
Served with our honey mustard sauce

Pizza Mushrooms
Jumbo white mushroom caps filled with Italian sausage, broccoli, basil tomato sauce & asiago cheese



Afternoon Shower @ \$22.95

Buffet

Cheese & Cracker Fruit Platter
Assorted cheeses & fresh fruit served with water crackers & bread rounds

Caesar Salad
Romaine lettuce tossed with our creamy Caesar dressing & topped with garlic croutons & hard-boiled egg

Broiled Salmon
Filet of salmon broiled with Chablis & topped with dill cream reduction . Served with rice pilaf & seasonal vegetables

Assorted Sandwiches
Assorted lunch meats, tuna & chicken salads with lettuce & tomato snowflake rolls & tortilla wraps

Smoky Mac n' Cheese
Bow tie pasta tossed with three cheeses, fire roasted tomatoes, crab meat & pancetta

Buffet @ \$32.25

Entrée

Pasta Station
Sautéed chicken & shrimp with assorted vegetables, Alfredo & basil tomato sauces

Prime Rib
Slow roasted with five herbs & garlic, craved table side with a garlic demi-glaze

Oven Roasted Turkey Breast
Carved table side & served with turkey gravy

Japanese Breaded Cod
Lightly fried with our lemon/lime mayo

Smokey Mac -n- Cheese with crab meat

Summer Lunch @ \$18.95

Melted Brie & Mango
Diced fresh mango & sliced Prosciutto on toasted bread rounds topped with melted brie & honey

Arugula Salad
Fresh arugula simply tossed with 100% olive oil & fresh squeezed lemon juice topped with chopped vine tomatoes & blue cheese crumbles

Grilled Scottish Salmon
"Leaping Salmon" grilled with our chilled horseradish sauce on the side

Grilled Teriyaki Flank Steak
Marinated with our own teriyaki glaze, sliced thin

BBQ Chicken & Mango
Grilled chicken breast topped with a chilled fresh mango, cilantro salsa

Risotto Pilaf
Slow cook risotto with peas, mushrooms & celery

Butlered hors d'oeuvres (sold by the piece)

Doc's Franks in a Blanket
Jumbo franks wrapped in crescent rolls
Served with our honey mustard sauce

Rack of Lamb Chops
Herb encrusted, pan seared & served with a goat cheese, mint jelly sauce

Scallops & Bacon
Large scallops wrapped in bacon
Served with a chilled horseradish cream sauce

Crab Cakes
Mini, jumbo lump crab cakes served with a Dijon mustard cream reduction

Bruscutta
Jersey Tomatoes, basil, red onion & buffalo mozzarella served with garlic toast rounds

Caesar Salad
Romaine lettuce tossed with our creamy Caesar dressing

Cocktail Hour hors d'oeuvres @ 21.25

Buffalo Mozzarella Salad
Tomatoes, basil & buffalo mozzarella tossed with 100% olive oil & garlic

Cheese Tray
Assorted cheeses served with roasted red peppers, water crackers & bagel chips

Coconut Chicken Tenders
Batter with shredded coconut, lightly fried served with our honey mustard sauce

Scallops & Bacon
Large scallops wrapped in bacon served with our chilled horseradish cream sauce

Vegetable Tray
Assorted fresh vegetables with our hummus

Bruscutta
Jersey Tomatoes, basil & red onion served with garlic toast rounds topped with buffalo mozzarella

Crab Cakes
Mini, jumbo lump crab cakes served with a Dijon mustard cream reduction

Doc's Franks
Jumbo franks wrapped in crescent rolls.
Served with our honey mustard sauce

Boursin Mushrooms
Jumbo white mushroom caps filled with Boursin cheese topped with Japanese bread crumbs

Sliders
100% Kobi sliders topped with American cheese, caramelized onions & mushrooms with a mayo-Dijon mustard-ketchup mixture

Rack of Lamb Chops
Herb encrusted, pan seared & served with mint jelly

- We specialize in Holiday Parties in December. Dates are limited, please book early.
- Prices vary, depending on the final menu items. Beverage selection is not included in any of the suggested menus.
- Generally, we are not available for 'private' dinner parties in July & August, but ask anyway—we may be able to accommodate your event.

We look forward to offering our services to you.

RESERVATIONS SUGGESTED
609.926.0404
OPEN ALL YEAR — SEASONAL HOURS
SUNDAY BRUNCH
LUNCH & DINNER DAILY
GIFT CERTIFICATES AVAILABLE

PRICES SUBJECT TO CHANGE

SUBSTITUTIONS OR CHANGES
IN THE PACKAGES LISTED
WILL EFFECT THE PRICE

