



# 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), serving dinner from 3 pm to close - Tuesday thru Saturday (Sunday seasonally).

Our bar introduced this area to 7.5 ounce martinis & Manhattan's, poured to a meniscus!  
Our wine list is an oenophile's delight.  
Our Thanksgiving Day dinners to-go are legendary.

Private Parties at Doc's or at your location

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

## Raw Bar Buffet — @ market price per piece

Connecticut Salt Oysters, Clams on the 1/2 Shell, Cocktail Snow Crab Claws, U-10 Shrimp Cocktail, Cold Water Baby Lobster Tails  
Served with a Grand Marnier, raspberry sauce & our horseradish cocktail sauce



## Table Served Dinner @ \$37.95 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

## Dinner @ \$29.95 pp

### Getting Started

Iceberg & Romaine Salad  
or  
New England Clam Chowder

### Entrees

#### Breaded Flounder

Fresh flounder, light fried with cocktail & tartar sauces on the side  
Served with wild grain rice & seasonal vegetables

#### Penne & Scallops

Pan seared scallops with a white wine, parsley, butter sauce  
Served over penne pasta

### Dessert

## 'Small' Group Dinner @ \$44.95 pp

### Coconut Shrimp

Large shrimp battered with shredded with 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

#### Hearts of Romaine Caesar Salad

Hearts of romaine topped with our creamy Caesar dressing, parmesan cheese 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 & grilled asparagus

#### Japanese Breaded Chicken Parmesan

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

#### Blackened Ahi Tuna

Rubbed with our own Cajun spices with wasabi on the side  
Served with wild grain rice & grilled asparagus

### Dessert

#### Chocolate Peanut Butter Cake

Chocolate cake layered with peanut butter mousse & walnuts

## Lite hors d'oeuvres @ \$18.95 pp

### Cheese Tray

Assorted worldly cheese served with roasted red peppers, water crackers & bagel chips

### Scallops & Bacon

Scallops wrapped in bacon & served with a chilled horseradish cream sauce

### Grilled & Chilled Vegetables

Assorted fresh vegetables with our sweet ~n~ sour sauce

### 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 & assaigo cheese



## Butlered hors d'oeuvres, Dinner @ \$55.95 pp

### An "Afternoon Shower" @ \$27.95 pp

#### Buffet

##### Cheese, Cracker and Fresh Fruit Platter

*An assortment of cheeses with Carr's water crackers and fresh seasonal fruit served with a raspberry dipping sauce*

##### Caesar Salad

*Fresh romaine lettuce tossed with our creamy Caesar dressing topped with garlic croutons and hardboiled egg*

##### Broiled Salmon

*Filet of salmon broiled with white wine and fresh dill*

##### Assorted Sandwiches

*An assortment of lunch meats, tuna and chicken salads with lettuce and tomato on seeded Atlantic City bread*

##### Smoky Mac n' Cheese

*An old favorite with a twist...bow tie pasta tossed with our three cheese blend and fire roasted tomatoes*

### Cocktail Hour hors d'oeuvres @ \$31.95 pp

##### Buffalo Mozzarella Salad

Tomatoes, basil & buffalo mozzarella tossed with 100% olive oil & a touch of garlic

##### Cheese Tray

Assorted worldly cheese 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 a chilled horseradish cream sauce

##### Grilled & Chilled Vegetables

Assorted fresh vegetables with our sweet ~n~ sour sauce

##### Bruschetta

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 in a Blanket

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

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Jumbo franks wrapped in crescent rolls. Served with our honey mustard sauce

##### Rack of Lamb Chops

Herb encrusted, pan seared & served with a Dijon mustard cream reduction

##### 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

##### Bruschetta

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

##### Caesar Salad

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

##### Entrée

##### Stir Fry Station

Sautéed chicken & shrimp with broccoli, mushrooms, snow peas & carrots  
Lo Mein noodles & white rice

##### Prime Rib

Slow roasted with five herbs & garlic, carved table side with a garlic demi-glaze

##### Oven Roasted Turkey Breast

Carved table side & served with turkey gravy

##### Japanese Breaded Cod

Lightly fried & topped with a cranberry horseradish & jalapeño mustard

Smokey Mac -n- Cheese with crab meat  
Grilled Asparagus

##### Dessert

Chocolate Brownie & Holiday Cookies

### A Summer Lunch @ 25.95 pp

##### Melted Brie & Mango

Diced fresh mango & sliced Prosciutto on Carr's Water Crackers 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" rubbed with sea salt & cracked black pepper Served with our chilled horseradish sauce on the side

##### Grilled Teriyaki Flank Steak

Marinated with our own teriyaki glazed, 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

- We specialize in Holiday Parties in December. Dates are limited — please book early.
- **Prices vary, depending on the final menu items. Beverages, tip and taxes are not included.**
  - Generally, we are not available for 'private' dinner parties in July & August.

We look forward to be of service.

RESERVATIONS SUGGESTED  
609.926.0404  
OPEN ALL YEAR — SEASONAL HOURS  
DINNER  
GIFT CERTIFICATES AVAILABLE

**PRICES SUBJECT TO CHANGE**

**SUBSTITUTIONS OR CHANGES IN  
THESE PACKAGES  
WILL EFFECT THE PRICE**

