



# 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 dinner from 3 pm to close, Tuesday through Saturday and on Sundays from Memorial Day to Labor Day. Our bar introduced this area to 7.5 ounce martinis & Manhattans, poured to a meniscus! Our wine list is an oenophile's delight.

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

Connecticut Salt Oysters, Clams on the ½ 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 @ \$57.95 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 @ \$33.95 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

## Lite hors d'oeuvres @ \$23.95 pp

### 'Small' Group Dinner @ \$52.95 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

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

**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

**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

PRICES SUBJECT TO CHANGE

SUBSTITUTIONS OR CHANGES IN THE PACKAGES LISTED WILL EFFECT THE PRICE

**Butlered hors d'oeuvres, Dinner @ \$56.95 pp**

**An "Afternoon Shower" @ \$35.95 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 @ \$45.95 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

**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 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, craved 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 @ 33.95 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.

The prices above will vary. Beverages, taxes & tips are not included.

We look forward to offering our services to you.

RESERVATIONS SUGGESTED  
609.926.0404

DINNER 3 PM TO CLOSE  
TUESDAY THROUGH SATURDAY  
SUNDAYS—MEMORIAL TO LABOR DAY

GIFT CERTIFICATES AVAILABLE

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