



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's - Memorial Day through Labor Day)

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 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 @ \$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

Key Lime Pie

'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



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 worldy 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 breadcrumbs

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. Beverages, tip and taxes are not included.**
 - Generally, we are not available for 'private' dinner parties in July & August.

We look forward to being of service.

RESERVATIONS SUGGESTED
609.926.0404

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

GIFT CERTIFICATES AVAILABLE

Prices Subject to Change

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



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

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, 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