

## COCKTAIL PLATTERS

Regular serves 10-15 Large serves 15-20  
48 hour advance order required

### CRUDITÉ PLATTER \$45 Large \$70

An assortment of seasonal vegetables with herb dip

### GRILLED VEGETABLE PLATTER \$60 Large \$85

A variety of seasonal vegetables including portabella mushrooms, red ,orange and yellow peppers, red onions, zucchini, eggplant, and carrots

### SLICED SEASONAL FRUIT \$45 Large \$70

A variety of the freshest fruit including melon, golden pineapple, grapes and berries

### POACHED SALMON PLATTER Market Price

Whole side of Atlantic salmon served with lemon, sour cream and dill cucumber sauce

### DOCKSIDE CRAB DIP \$75 Large \$110

Made with lump crab served with crudité and assorted crackers

### RAW BAR Market price

An assortment of little neck clams, oysters, and shrimp cocktail served with lemon, and our homemade cocktail sauce

### FISHERMAN'S DELIGHT PLATTER Market Price

Shrimp cocktail, Ahi tuna bites, seaweed salad, herring in cream sauce, white fish salad, salmon salad and smoked salmon

### DOCKSIDE CLAM BAKE Call us for pricing subject to availability

New England or Manhattan clam chowder, steamed lobster, clams, mussels, cole slaw, corn and red potatoes  
Add on: BBQ Ribs or Chicken

### SHRIMP EXTRAVAGANZA Market Price

If you are a shrimp lover then this is for you! We use the best shrimp available and prepare them to your liking

- Garlic and Herb Shrimp
- Tropical Sweet & Sour Shrimp
- Peel n' eat Old Bay Shrimp
  - BBQ Shrimp
  - Shrimp Cocktail
- Cilantro Lime Shrimp

## SEAFOOD BUFFET

price varies according to selection 48 hour advance order required

Includes mixed green salad with caribbean rice or brown rice pilaf

Choice of one Entrée:

- Lobster Bolognese
- Shrimp and Scallop Scampi
- Seafood Newburg
- Seafood Potpie
- Tilapia Francaise
- Lobster Macaroni and Cheese
- Shrimp Parmesan
- Seafood Paella

### FAJITA STATION Choice of one \$9.00 per person

Choice of two \$12.00 per person Choice of all three \$14.00 per person  
Beef, Chicken, or Shrimp

served with sautéed onions, peppers, tortillas, salsa, guacamole and sour cream

## DOCKSIDE FISH MARKET

We provide the freshest Seafood. Our fish and shellfish is delivered on a daily basis directly from the Fulton Fish Market.

Please call ahead to place your order.

*Thank you for choosing DOCKSIDE MARKET & GRILL for your catering needs.*

*We hope you find our selections suitable for your occasion, however we can accommodate any special requests that you may have. You can be assured you will receive the highest quality from us. We look forward to assisting you with your next event. Please note 24 hours notice may be required to cancel an order.*

*Prices are subject to change without notice.*

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Please visit our web site for our entire Catering Menu

[www.docksidemarketandgril.com](http://www.docksidemarketandgril.com)

We have full service drop off and pick up

We offer many Gluten Free options

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# Catering Menu

CORPORATE ACCOUNTS

SALES & SPECIAL EVENTS

MEETINGS - PARTIES

FOOD SERVICE SOLUTIONS

Please visit our web site for our entire Catering Menu

[www.docksidemarketandgril.com](http://www.docksidemarketandgril.com)

148 ROUTE 31 NORTH at RARITAN TOWN SQUARE  
FLEMINGTON, NJ 08822

P: 908-806-3000

Fax: 908-806-3011

## BREAKFAST / BRUNCH MENU

Ten guest minimum  
48 hour advance order required

### CONTINENTAL BREAKFAST \$9.00 per person

A selection of fresh baked bagels and muffins with cream cheese and butter accompanied with fresh fruit, breakfast juices and coffee

### SLICED SMOKED SALMON PLATTER \$11.00 per person

A decorative display of sliced Smoked Nova Scotia Salmon with sliced tomatoes, red onion and capers, served with bagels and cream cheese

### DEEP DISH QUICHE Serves 8 \$30.00 - \$45.00

Homemade quiche ready for reheating and serving  
Choose from: Broccoli & Cheddar, Spinach & Mushroom, Ham & Cheese, Bacon & Swiss, Smoked Salmon & Goat Cheese, Crabmeat & Artichoke

### ASSORTED BREAKFAST PLATTER

Small serves 10-15 \$49.00 Large serves 15-20 \$65.00  
A selection of fresh baked bagels and muffins cream cheese and butter, garnished with grapes and strawberries

### FRESH FRUIT SALAD \$8.95/lb

Assorted melon, pineapple, grapes and berries  
Add low-fat vanilla yogurt and granola for \$2.00 per person

## LUNCHEON SALADS

48 hour advance order required

### MIXED GREEN SALAD

Small Serves 8-10 \$30.00 Large 12-15 \$45.00  
A blend of mixed greens and romaine lettuce with carrots, cucumber, tomato, roasted peppers and sliced radish served with our homemade balsamic vinaigrette

### SPINACH SALAD

Small Serves 8-10 \$35.00 Large 12-15 \$55.00  
Baby spinach with fresh strawberries, dried figs, dried apricot and almonds served with our homemade balsamic vinaigrette

### CAESAR SALAD

Small Serves 8-10 \$30.00 Large 12-15 \$45.00  
Crisp romaine lettuce tossed with Parmesan cheese, homemade croutons choice of traditional caesar dressing or chipotle caesar dressing

\*Add Grilled Chicken, Shrimp, Salmon or Vegetables to any of the above Salads – price varies according to selection

## LUNCHEON MENU

Ten guest minimum  
48 hour advance order required

### DOCKSIDE MARKET'S FISH TACOS \$8.95 per person

Make your own tacos with seasoned fresh tilapia, napa cabbage slaw, carrots, avocado, white corn tortillas with mango salsa or salsa fresca

### SEAFOOD SLIDER PLATTER \$9.95 per person

An assortment of tuna salad, salmon salad and crab cakes served on mini brioche rolls with lettuce tomato and a side of chips

### BAKED or BLACKENED TILAPIA \$14.00 per person

Served with a choice of fresh mango or pineapple salsa, brown rice pilaf and mixed green salad with our balsamic vinaigrette

### SPECIALTY SANDWICHES & WRAPS Your choice of three:

\$9.95 per person All seafood choices \$11.95 per person

- ◆ Buffalo Chicken or Shrimp Wrap with buffalo sauce, blue cheese, lettuce and tomato
- ◆ Soft-Shell Crab Po'boy with remoulade sauce lettuce and tomato served on a brioche roll
- ◆ Baked Salmon Salad with a yogurt lemon dill dressing on a brioche roll
- ◆ California Caesar Salmon or Chicken Wrap with romaine, avocado and our homemade Caesar dressing.
- ◆ Smokey Joe with sliced smoked salmon, whitefish salad cole slaw and russian dressing served on rye
- ◆ Tuna Salad Supreme Wrap with albacore tuna, roasted peppers, spinach and sliced avocado
- ◆ Shrimp Salad with lemon basil vinaigrette, lettuce and tomato served on a brioche roll
- ◆ Grilled Chicken Wrap with mozzarella, arugula and roasted peppers

### VEGETARIAN SANDWICH PLATTER \$7.95 per person

An assortment of the sandwiches listed and served on a variety of fresh breads: focaccia, 7 grain, baguette, wheat wrap and spinach wrap

Fresh Mozzarella, tomatoes, roasted peppers and a creamy pesto sauce

Grilled Vegetables with goat cheese and our balsamic vinaigrette

Hummus with sundried tomato, sliced avocado and cucumber

Grilled Portobello Mushroom with cheddar, avocado and chipotle mayo

Homemade Veggie Burger made with quinoa and roasted vegetables

\* FOR OUR FULL LIST OF SALAD PLATTERS AND HORS D'OEUVRES  
PLEASE VISIT OUR WEBSITE.

[www.docksidemarketandgril.com](http://www.docksidemarketandgril.com)

### HORS D'OEUVRES starting at \$1.50 per piece

48 hour advance order required  
Two dozen minimum order

Mini Crab Cakes with remoulade sauce

Clams Casino

Imported Prosciutto wrapped asparagus

Goat cheese crostini with mango salsa

Scallops wrapped in bacon

Coconut Shrimp

Stuffed Mushroom caps

### SPECIALTY SALADS

48 hour advance order required  
Small serves 8-12 Large serves 15-20  
price varies according to selection

Super Food Salad with millet, quinoa and kale

Salmon Salad with lemon dill

Napa Cabbage salad with sunflower seeds

Cranberry Almond Chicken Salad

Confetti Lentil Salad

Balsamic Chicken Salad

Quinoa mango black bean salad

Farro Salad with roasted beets and bok choy

### HOMEMADE SOUPS

48 hour advance order required  
Ten guest minimum price varies according to selection

Seafood Chowder

Lobster Bisque

New England Clam Chowder

Vegetarian or Turkey Chili