

*Freshly Made*

**PARTY TRAYS**

*and*

**APPETIZERS**

**by Don's Dock Seafood**

# FREQUENTLY ASKED QUESTIONS

## How much notice do you need to make my tray?

**NOTE: Order early for the holiday season. Product and time slots will be limited this year.**

All of our trays are made-to-order to ensure freshness and quality. For this reason, we would suggest at least one day's notice to guarantee that we have the product. However, you can always call to see if we have the supplies on hand to make a tray within a few hours.

## Can I customize a party tray?

Yes! We will gladly work with you to create a tray that fits your needs. We'll discuss your expectations and go from there.

**NOTE: We will do our best, but customization may be limited in the holiday season.**

## Are there more affordable options?

To avoid the added cost of labor and supplies, you can purchase the seafood that you would like to serve separately. Buy some sauce and a lemon and arrange it on a tray or bowl at home.

# PARTY TRAY PRICE LIST

Trays are subject to price change due marketplace supply & demand.

**Prices have increased as a result of high seafood costs and market shortages.  
FOR A MORE AFFORDABLE OPTION, YOU CAN PURCHASE YOUR SEAFOOD  
A LA CARTE TO CREATE YOUR OWN TRAY AT HOME.**

		SMALL	MEDIUM	LARGE	XL
1	Cocktail Shrimp	\$49.95	\$75.95	\$124.95	\$198.95
2	Shrimp & Crab Claws	65.95	98.95	165.95	262.95
4	Shrimp & Smoked Salmon	47.95	69.95	116.95	187.95
8	Snow Crab Claws	70.95	109.95	179.95	285.95
9	Crab Claws & Smoked Salmon	61.95	93.95	154.95	246.95
15	Oysters in the Half Shell	36.95	55.95	102.95	149.95
18	Hot Combo	PRICING VARIES DEPENDING ON ORDER			
20	Smoked Salmon Fillet	\$38.95 per pound			
21	Whole Smoked Whitefish	\$31.95 per pound			
22	Poached Salmon	PRICING VARIES DEPENDING ON ORDER			
23	Oyster Shots	29.95	61.95	92.95	INDIVIDUAL: \$5.00
24	Walking Shrimp Cocktail	39.95	66.95	118.95	INDIVIDUAL: \$6.50
25	Sweetheart Tray	one size: \$21.95			

## FOR MOST PARTY TRAYS

SMALL: allow 4 to 8 people  
 MEDIUM: allow 8 to 14 people  
 LARGE: allow 14 to 22 people  
 X LARGE: allow 22 to 32 people

*Serving approximations account for the tray being served as an appetizer, not a meal.*

# #1 COCKTAIL SHRIMP TRAY

★ **OUR MOST POPULAR TRAY!** ★

Made with large, peeled, freshly boiled white shrimp. All of our shrimp are domestic and wild-caught from the Gulf of Mexico.

Includes cocktail sauce & lemon wedges.

MEDIUM TRAY ▶



**SMALL TRAY**  
**\$49.95**

about 1 pound  
4-8 people

**MEDIUM TRAY**  
**\$75.95**

about 1½ pounds  
8-14 people

**LARGE TRAY**  
**\$124.95**

about 2½ pounds  
14-22 people

**X-LARGE TRAY**  
**\$198.95**

about 4 pounds  
22-32 people

# #2 COCKTAIL SHRIMP & SNOW CRAB CLAW TRAY

- freshly boiled cocktail shrimp
- snow crab claws  
*meat is exposed for easy eating, light sweet flavor*
- cocktail sauce
- lemon



MEDIUM TRAY ▶

**SMALL TRAY**  
**\$65.95**  
4-8 people

**MEDIUM TRAY**  
**\$98.95**  
8-14 people

**LARGE TRAY**  
**\$165.95**  
14-22 people

**X-LARGE TRAY**  
**\$262.95**  
22-32 people

# #4 COCKTAIL SHRIMP & SMOKED SALMON

- freshly boiled cocktail shrimp
- smoked Atlantic salmon
- cocktail sauce
- crackers
- lemon



MEDIUM TRAY ▶

**SMALL TRAY**  
**\$47.95**  
4-8 people

**MEDIUM TRAY**  
**\$69.95**  
8-14 people

**LARGE TRAY**  
**\$116.95**  
14-22 people

**X-LARGE TRAY**  
**\$187.95**  
22-32 people

# #8 SNOW CRAB CLAW TRAY

- snow crab claws  
(meat exposed for easy eating)
- choice of lemon butter  
or cocktail sauce
- lemon



**SMALL TRAY**  
**\$70.95**  
about 17 claws  
4-8 people

**MEDIUM TRAY**  
**\$109.95**  
about 26 claws  
8-14 people

**LARGE TRAY**  
**\$179.95**  
about 43 claws  
14-22 people

**X-LARGE TRAY**  
**\$285.95**  
about 68 claws  
22-32 people

# #9 CRAB CLAWS & SMOKED SALMON TRAY

- snow crab claws  
(meat exposed for easy eating)
- freshly smoked Atlantic salmon fillet
- choice of cocktail sauce or butter (*butter will require heating before serving*)
- crackers
- lemon

MEDIUM TRAY ▶



**SMALL TRAY**  
**\$61.95**  
4-8 people

**MEDIUM TRAY**  
**\$93.95**  
8-14 people

**LARGE TRAY**  
**\$154.95**  
14-22 people

**X-LARGE TRAY**  
**\$246.95**  
22-32 people

# #15 OYSTERS ON THE HALF SHELL TRAY

This tray is made with large Blue Point Oysters presented on the half shell & laid out on a bed of rock salt. Includes disposable oyster forks, lemon, and your choice of sauces.

PICK 2 SAUCES/TOPPINGS:

- Tabasco
- Spicy Cocktail
- Louisiana Hot
- Fresh Horseradish

## ATTENTION:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Consult your physician or public health official for more information.*



**SMALL TRAY**  
**\$36.95**  
8 oysters

**MEDIUM TRAY**  
**\$55.95**  
12 oysters

**LARGE TRAY**  
**\$102.95**  
22 oysters

**X-LARGE TRAY**  
**\$149.95**  
32 oysters

# #18 HOT COMBINATION TRAY



Choose what kind of fried seafood you want to fill the six sections of this tray. Includes choice of sauces & lemon.

# ADD UP THE COST OF THE SIX SECTIONS YOU CHOOSE TO DETERMINE THE PRICE OF YOUR TRAY.

For a more affordable option, order fried seafood by-the-pound instead of as a party tray.

## PRICING IS PER COMPARTMENT

### MEDIUM TRAY:

- each compartment holds about ½ pound of food
- as an appetizer, serves about 8-14 people
- as a meal, serves about 6 people
- includes 2 sauces of your choice

### LARGE TRAY:

- each compartment holds about 1 pound of food
- as an appetizer, serves about 14-20 people
- as a meal, serves about 12 people
- includes 4 sauces of your choice

<b>FRIED ITEMS</b>	<b>MEDIUM TRAY PRICE PER COMPARTMENT</b>	<b>LARGE TRAY PRICE PER COMPARTMENT</b>
Jumbo Shrimp (tail on)	- - - - -	\$30.95
Large Shrimp	\$14.95	\$28.95
Small Shrimp	\$13.95	\$26.95
Fish Chips	\$9.95	\$19.95
Beer Battered Cod	\$11.95	\$23.95
Lake Perch	\$13.95	\$26.95
Catfish	\$10.95	\$20.95
Walleye	\$13.95	\$26.95
Calamari	\$11.95	\$22.95
Clam Strips	\$11.95	\$22.95
Oysters	\$14.95	\$28.95
Scallops	\$14.95	\$28.95
Mini Maryland Crab Cakes	\$13.95	\$26.95
Hush Puppies	\$6.95	\$12.95
Chicken Tenders	\$8.95	\$15.95

# #20 SMOKED SALMON TRAY

Pick how much smoked Atlantic salmon you'd like to serve. Includes lemons and crackers.

about a  $\frac{3}{4}$  pound piece ▶



◀ about a  
1  $\frac{1}{2}$  pound  
piece

**\$38.95 per pound**

**Allow 6-10 people per pound of  
smoked salmon for an appetizer.**

*\*Note: Our smoked salmon is also available a la carte (not as a party tray).*

# #21

# WHOLE SMOKED WHITEFISH TRAY

Pick what size smoked Lake Superior whitefish you'd like to serve. Includes lemon and crackers. We can remove the skin upon request.



▲ about 2½ pounds

**\$31.95 per pound**

Allow around 4-8 people per pound of whole smoked whitefish for an appetizer.

\*Note: Our smoked whitefish is also available a la carte (not as a party tray).

# #22 POACHED SALMON

We will poach fresh Atlantic salmon fillets / sides in the seasoning of your choice. Your poached salmon can be ordered as is or as a party tray (served on a bed of lettuce with crackers and sauce, garnished with lemon). Poached salmon is served chilled.



▲ about 1<sup>3</sup>/<sub>4</sub> pound party tray

We can poach your salmon plain or with the seasoning of your choice. Popular options include:

- dill
- white wine
- garlic herb seasoning
- Cajun seasoning

If you order the party tray your salmon will be served with crackers and the sauce of your choice. Popular options include:

- lemon dill
- tartar
- honey mustard
- Remoulade
- Cajun tartar

As an **APPETIZER** allow 6 to 10 people per pound of fish.

As a **MAIN COURSE** allow 2 to 3 people per pound of fish.

**PARTY TRAY** price: \$33.95 per pound

**JUST SALMON** price: \$27.95 per pound

# #23 OYSTER SHOTS

This memorable tray is perfect for anyone who loves a good party! We fill plastic shot glasses with cocktail sauce and one fresh shucked raw oyster. Most people fill the cups with booze (popular choices are vodka or tequila). However, these treats can still be enjoyed alcohol-free.

Includes lemon, celery, and disposable oyster forks.

## ATTENTION:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Consult your physician or public health official for more information.*



**SMALL TRAY**  
**\$29.95**  
6 shots

**MEDIUM TRAY**  
**\$61.95**  
12 shots

**LARGE TRAY**  
**\$92.95**  
18 shots

INDIVIDUAL  
**\$5.00**

# #24 WALKING SHRIMP COCKTAIL

This tray includes convenient grab-and-go cups filled with cocktail sauce and two fresh boiled shrimp skewered with a lemon wedge and garnished with parsley.



**SMALL TRAY**  
**\$39.95**  
6 cocktails

**MEDIUM TRAY**  
**\$66.95**  
10 cocktails

**LARGE TRAY**  
**\$118.95**  
18 cocktails

INDIVIDUAL  
**\$6.50**

# #25

# SWEETHEART TRAY

Show someone special just how much you care! Our freshly boiled Gulf shrimp are artfully arranged into a heart shape over a bed of lettuce.

Great for Valentine's Day, anniversaries, Mothers/Fathers Day, pick-me-ups, birthdays, & more.

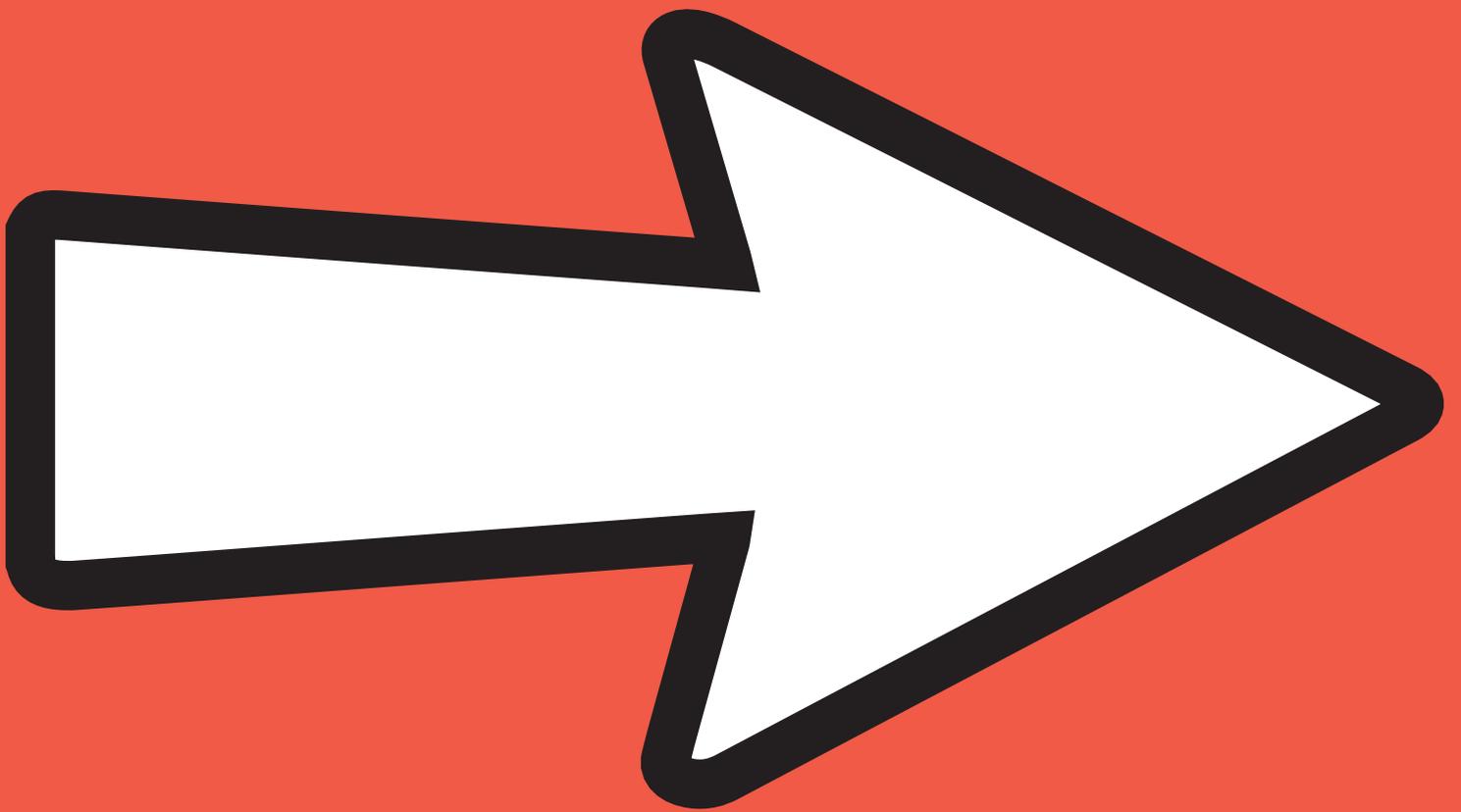


**ONE SIZE**  
12 pieces shrimp

**\$21.95**

serves  
2-4 people

*more*  
**appetizers**



# Oyster SHOTS

YOU SUPPLY  
THE BOOZE

We fill a plastic shot glass with cocktail sauce and a fresh shucked raw oyster, leaving room for you to add your own liquor. No liquor? No problem! These treats can be enjoyed as is, or with a bit of Tabasco or fresh horseradish in lieu of booze.

**\$5.00 EACH / ALSO AVAILABLE AS PARTY TRAY #23**



## WALKING Shrimp Cocktail

Your guests will appreciate the convenience of this sleek grab & go appetizer. We skewer two freshly boiled cocktail shrimp with lemon and place it in a disposable cup filled with a bit of our cocktail sauce. The end result is a clean and trendy way to serve cocktail shrimp.

**\$6.50 EACH / ALSO AVAILABLE AS PARTY TRAY #24**

## SEAFOOD DIPS

Our crowd-pleasing dips are homemade with quality seafood. Set them out with crackers, toast, or chips and watch them disappear as your guests come back for seconds... and thirds...and fourths... To see this year's selection, with a description and price for each dip, turn to the "Seafood Dips" page.





# OYSTERS

- on the -

# HALF SHELL

Elevate your event with oysters on the half shell! We freshly shuck our sweet Blue Point oysters to order and lay them on a bed of rock salt. Serve these East Coast treats with lemon wedges, fresh horseradish, and hot sauce. Oysters are elegant and memorable, making them a great match for your upscale parties to your casual get togethers.

**\$3.95 EACH / \$47.40 DOZEN**

**ALSO AVAILABLE AS PARTY TRAY #15**

# SMOKED SEAFOOD

Our family has been smoking seafood for 3 generations! Our method is tried and true after over 70 years perfecting it. Smoked seafood is an easy appetizer, served cold with crackers.

*POPULAR CHOICES: salmon, whitefish, shrimp, chubs*



# PICKLED & CREAMED HERRING

Celebrating with pickled & creamed herring is said to bring good fortune in Scandinavia. Our homemade pickled herring marinates in a seasoned wine sauce, and our homemade creamed herring is served in a silky cream sauce. Serve cold with crackers.

**\$6.75 per half pint**

# OVEN-READY *Appetizers*

These homemade appetizers are ready when you are.  
No prep work necessary, just a baking sheet and an oven.



## OYSTERS ROCKEFELLER

Broil at a high height for about 5 minutes or until oyster edges start to curl and cheese has melted.

We make our Rockefeller's with fresh, sweet East Coast oysters. They're topped with our buttered bread crumb topping, made with spinach and red pepper, and sprinkled with Parmesan cheese.

\$4.75 each



## CRAB STUFFED SHRIMP

Bake at 350° for about 18 minutes. The shrimp should be opaque and no longer look glassy.

We top wild, domestic Gulf shrimp with our Blue Crab stuffing. The crab and shrimp pair perfectly in this rich and flavorful appetizer.

\$3.50 each

# CRAB STUFFED MUSHROOMS

Bake at 350° for about 18 minutes. If you wish, baste with butter at the 15 minute mark.

We stuff mushrooms with our rich homemade Blue Crab stuffing. These crowd-pleasing mushrooms are our most popular oven ready appetizer.

**\$2.95 each**



# STUFFED CLAMS

Bake at 350° for about 20 minutes. The stuffing will be brown and crisp.

We fill clam shells with fresh chopped clams, garlic, lemon, red pepper, and fresh Parmesan cheese.

**\$3.95 each**



# MINI MARYLAND CRAB CAKES

Bake at 350° for about 12 minutes or until the cakes turn light golden brown. Alternatively, you can pan fry for a couple minutes each side.

These bite-size crab cakes are loaded with Blue Crab meat mixed with a blend of East Coast spices. If you would like, top each cake with a dollop of tartar or remoulade sauce & serve with lemon wedges.

**\$2.20 each**



**As always, be sure to follow safe food handling practices.**

- Avoid cross contamination by keeping raw seafood separate from ready to eat / cooked food.
- Seafood must reach an internal temperature of 145° F during cooking.
- Don't leave food out at room temperature (in the "danger zone" of 40° - 140° F) for more than 2 hours.

# Try our homemade **SEAFOOD DIPS**



*Pictured: Smoked Whitefish Dip*

## *Smoked Fish Dip*

\$12.95 per half pint

Enjoy the smoky flavor of our slow smoked fish. You'll get a bit of crunch with fresh celery and the tang of red pepper. Serve cold. (Spread this dip onto slices of bread with lettuce and tomato for a tasty smoked fish sandwich!)

## *Chipotle Shrimp Dip*

\$12.95 per half pint

This dip is creamy & chunky, made with spicy Chipotle chili peppers, fresh cilantro, black beans, corn, red pepper, and green onion. Our tender small Gulf shrimp round out the flavors and textures, making this a memorable appetizer. Serve cold with crackers or tortilla chips.

## *Maryland Crab Dip*

**\$12.95 per half pint**

This dip packs an East Coast punch with Blue Crab meat and Old Bay spice. Fresh, savory garlic, tangy red pepper, and shredded cheddar cheese finish off this boldly flavored dip. Serve hot or cold.

## *Maine Lobster Dip*

**\$22.95 per half pint**

This delightfully simple dip lets the lobster shine! We mix real Maine lobster claw meat with a bit of butter, garlic, red pepper, and cheddar cheese. Serve hot or cold.

heat & serve

# Lobster BISQUE



**\$14.95 per pint**

Creamy, rich lobster bisque is a New England classic. Our homemade, velvety bisque is made with Maine lobster meat. This soup would make an elegant side dish or a cozy main course for you and your guests.

Simply heat this soup up in the microwave (in a microwave safe dish) or in a saucepan on the stove.

heat & serve

# Lobster MAC & CHEESE



**\$31.95 per quart**

Our homemade mac & cheese takes things up a notch with brandy, cheddar, Swiss, red & green onion, flavorful spices, and Maine lobster meat. This comforting dish works well as a side or main course.

Simply heat this dish in the microwave (in a microwave safe dish) or in a saucepan on the stove. Sprinkle the provided panko crumbs on top and you're ready to serve.

**Thanks for checking out our party trays. We have  
even more great holiday items available.  
Give us a call!**

**847-827-1817**

**1220 E Northwest Hwy, Des Plaines, IL  
donsdockseafood.com**



**2023**

All prices are subject to change.

Please call us at 847-827-1817 for the most up-to-date information.

Updated on 8/17/23