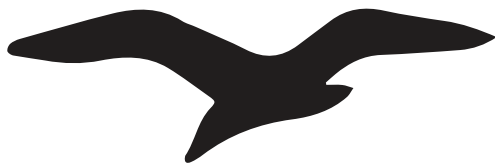


**DON'S DOCK**



**SEAFOOD**

**== CATERING ==**

# MAINE

# Lobster Boil



Treat your guests to a whole boiled lobster! This coastal cuisine is rich and indulgent. We score each lobster (cut through the shell) and provide tools, like crackers and picks. We can also demonstrate the proper way to eat a lobster and assist in taking them apart. Guests love watching and participating in lobster boils. This is a fun, interactive choice that is sure to be remembered long after the last bite.



*Popular sides for this meal include corn, potatoes, sausage, bread, butter, and coleslaw.*

# Door County FISH BOIL

Scandinavians who immigrated to Door County, Wisconsin in the 1800s needed a quick way to feed their masses of fishermen and lumberjacks. Their solution? A pot set over a roaring bonfire for boiling fish, potatoes, and onions.



To perform a traditional “boil over”, we throw kerosene into the wood-burning fire, causing a surge of flames as water bubbles over the edge of the pot. The boil over serves as entertainment for your guests & signals that the feast is about to begin! *(We can perform a boil over in cases where we can build a wood fire. Otherwise, we can skip the boil over and use LP tanks.)*

***This traditional meal includes whitefish steaks (bone-in), potatoes, onions, coleslaw, bread, and drawn butter (the key to any successful fish boil!).***

# SHRIMP BOIL



Spicy or mild, shell-on or peeled, you can't go wrong with a shrimp boil! We are proud of our shrimp (white shrimp wild-caught from the Gulf of Mexico). Most often we are asked to cook it Cajun-style (our lip-tingling spice blend really brings sides like corn or potatoes to the next level). However, we can certainly tame the heat if you prefer to let the flavor of our sweet & tender shrimp shine.

***Popular sides for this meal include corn, potatoes, sausage, bread, butter, and coleslaw.***

# FISH FRY

We freshly bread all of our fried seafood by hand daily. We make our batters with the same family recipe we've been using for over 70 years.

You can choose from our extensive fried menu to tailor a meal best suited for your event. Keep in mind, we can also specially order items for your event.



## ***Popular fried items:***

- *shrimp*
- *beer battered cod*
- *mini crab cakes*
- *fish chips*
- *calamari*
- *walleye*
- *chicken tenders*
- *hush puppies*

***Popular sides for fried meals include fries, hush puppies, coleslaw, potato salad, shrimp pasta, crab pasta, and veggie pasta salad.***

# Crab Leg Boil



These sweet, succulent legs come from crab pulled out of crisp-cold waters. We'll supply you with the necessary tools to make cracking the shells a breeze. We can even score the legs (cut through the shell), making it minimal effort for your guests.

## King Crab

The pricier of our two options, King Crab is king for a reason. These popular legs have a robust sweet flavor, and are thick and meaty. *(pictured above)*

VS

## Snow Crab

The flavor of Snow Crab is sweet & delicate. These legs are more slender, requiring a bit of effort to get meat from its nooks and crannies. But it's worth every bite!

***Crab leg meals traditionally include corn, potatoes, coleslaw, drawn butter, sausage, and bread.***

# Louisiana CRAWFISH BOIL



Crawfish boils make for a memorable celebration and they are ideal for big groups. Eating crawfish is a real experience, so it's perfect for adventurous guests. If you'd like to transport your party into the heart of Cajun country, we will serve your crawfish the traditional way- on a table over newspaper. Just add some Dixie Land jazz to your playlist and you're good to go!

*Crawfish boils traditionally include corn, potatoes, sausage, coleslaw and bread.*



# Mardi Gras



# Gras

Good food is a key ingredient to a good party, and that goes double when you're celebrating Mardi Gras. Take you guests to the French Quarter with our authentic Cajun and Creole dishes. Savor rich & silky gumbo, or lip-tingling etouffee, or smoky red beans n' rice. What ever you choose, just know it's homemade the traditional way- simmered low and slow to bring all those flavors together that make Louisiana cooking one of a kind.







**Shrimp & Sausage Gumbo**



**Jambalaya w/shrimp & sausage**



**Crawfish Etouffee**



**Po Boys**



**Red Beans N' Rice**



**New Orleans Shrimp Pasta**



**Bourbon Shrimp**



**Boiled Crawfish**



**King Cake**

***Other Mardi Gras standouts include...***

- Bread Pudding
- Cornbread Muffins
- Crawfish Pie

- Hush Puppies
- Mini Po Boys
- Fried Cajun Catfish



# frequently asked QUESTIONS

## What kind of catering do you offer?

We offer on-site cooking (see below), delivery, or pick up for catering orders. As far as food goes, anything on our restaurant menu is available as well as certain specialty items, like Lobster Boils and Door County Fish Boils. We are also open to other items you may have in mind. This is a discussion you can have with our catering coordinator / owner, Andy.

## What kind of events do you cater?

We're happy to cater any event, big or small. Some events we've catered in the past include:

- dinner parties
- block parties
- corporate events
- church picnics
- community fundraisers
- tailgate parties
- weddings
- graduations
- birthday parties
- bachelorette / bachelor parties
- bridal / baby showers
- business lunches

## Is catering customizable?

Yes! Each event is carefully customized, taking your budget, guest list, and expectations into account. We'll make suggestions about things like portion size and side dishes to help you reach a decision but ultimately it's your event and your choice.

## What should I expect from on-site cooking?

On-site cooking is the perfect way to put a memorable and authentic stamp on your event. We cook the meal at your event in a large pot over LP tanks or a wood fire (if applicable). Guests can watch the cooking process and chat with us about the history and tradition of the meal.

When you choose on-site cooking, you can expect us to:

- set up the buffet line and chaffing dishes
- provide seafood tools like crackers, picks, and hammers (if necessary)
- provide and set up authentic nautical decor
- help serve and assist your guests

## How do I get a price quote / more information?

Since our catering is customized, pricing differs event to event. We will put you in contact with our catering coordinator, Andy, who will walk you through the planning process while keeping in mind your budget and expectations.

**If you have any other questions let us know!**