



# Doc's on the Fox

**CATERING MENU**

# How to book

The best way to book an event is through the Events Coordinator's

Email: **paytonkleinevents@gmail.com**

*Allow 24 hours for response*

## WHAT TO INCLUDE IN THE EMAIL:

### **Your Information:**

First and Last Name

Preferred Phone Number

### **Your Event Information:**

Type of Event (Baby Shower, Birthday,  
Etc)

Date and Time

Amount of People Attending

If you're interested in doing hors  
d'oeuvres, buffet, open bar, etc...

Please do not leave the email subject line blank. Include the name and event date in the subject line when sending an email.

*Planning is the most crucial task of creating an event. By including extra details into one email, you'll be much closer to having a successful and stress-free event.*

# Frequently Asked Questions

## **How much does it cost to rent the Patio Room?**

The Patio Room rental fee is \$150.

## **How long do you get the Patio Room for your event?**

The Patio Room is available for 5 hours, which includes both set up time and the duration of your event.

## **How many guests fit in the Patio Room?**

The Patio Room comfortably seats up to 75 guests. We also regularly host smaller gatherings, including events with as few as 25 guests, making the space perfect for both intimate celebrations and larger parties.

## **How is the room set up for events?**

Each event is customized based on your specific needs. If you have a particular layout or setup in mind, please let the event coordinator know, and she will do her best to accommodate your request.

## **Does the Patio Room have air conditioning/heat?**

Yes, the Patio Room is fully climate-controlled for your comfort year round.

## **Can I bring in my own dessert?**

Yes, outside desserts are permitted if they are purchased from a commercial bakery. Homemade desserts are not allowed, and no other outside food may be brought in. Please note that we also offer a variety of delicious dessert options here at Doc's.

## **Do linens come on the tables?**

Linens are automatically provided for buffet tables, gift tables, dessert tables, and similar service tables. White linens for guest seating tables are available for an additional \$50.

## **Can we bring leftover food home?**

Leftovers from items ordered in the "Appetizer Tray" section may be taken home. Leftover buffet items from the "Buffet" section cannot be taken home, as buffet pricing is based on the number of guests in attendance.

# Appetizer Trays

Choose a few appetizers for guests to enjoy as they arrive at your party. They make for a perfect snack before the buffet comes out.

If you have a smaller group and don't meet the 25 person minimum for the buffets, choose some appetizer trays as your meal. Whatever is leftover, you can take home.

## HOT APPETIZERS

Meatballs (100) - BBQ or Sweet and Sour	<b>\$75</b>
Spinach Artichoke Dip With Fresh Pita & Tortilla Chips	<b>\$75</b>
Chicken Kabobs (50)	<b>\$100</b>
Bacon Wrapped Chestnuts (50)	<b>\$75</b>
Mac & Cheese -\$8 per additional toppings	<b>\$60</b>
Bone-In Wings (50) -Mild Buffalo, BBQ, or Bourbon Glaze	<b>\$80</b>

## COLD APPETIZERS

16" Vegetable Tray	<b>\$75</b>
16" Cheese, Sausage & Cracker Tray	<b>\$75</b>
16" Seasonal Fruit Tray	<b>\$90</b>
Deviled Eggs (50)	<b>\$60</b>
Tortilla Chips, Salsa & Guacamole	<b>\$50</b>
Mini Deli Sandwiches (50)	<b>\$75</b>
Assorted ½ Wraps (50)	<b>\$75</b>
Homemade Potato Chips	<b>\$25</b>
Peel & Eat Shrimp (50)	<b>\$60</b>
Coleslaw	<b>\$8/lb (5lb Minimum)</b>
Pasta Salad	<b>\$8/lb (5lb Minimum)</b>
Potato Salad	<b>\$8/lb (5lb Minimum)</b>

# Themed Buffets

You must have at least 25 guests to do a buffet.

Prices are listed as per person.

20% Gratuity & 5.1% Sales Tax are added to all buffets.

**\*\*You can NOT take leftover food home\*\***

## **SOUP & SANDWICH      \$ 14**

- Homemade Chicken  
Dumpling Soup and Soup of  
the Day
- Mini Ham and Swiss and  
Turkey and Provolone  
Sandwiches
- Lettuce, Tomato and Onion
- Pasta Salad **or** Potato Salad
- Mustard and Mayo

## **HOMESTYLE                      \$18**

- Choice of 2 Meats:
  - Ham
  - Seasoned Chicken Breasts
  - Pot Roast with Gravy
- Parsley Buttered Red  
Potatoes **or** Homemade  
Mashed Potatoes and Gravy
- Green Beans **or** California  
Blend Vegetables
- Tossed Salad with Dressings
- Rolls with Butter

## **BREAKFAST                      \$ 14**

- Scrambled Eggs
- Bacon **or** Sausage (both for \$1  
more per person)
- Sliced Ham
- French Toast Sticks **or**  
Pancakes (both for \$1 more  
per person)
- American Potatoes
- Mixed Fruit

## **ITALIAN                              \$16**

- Homemade Meat Lasagna
- Fettuccini Noodles
- Marinara and Alfredo Sauce
- Sliced Grilled Chicken
- Meatballs
- Garlic Bread
- Tossed Salad with  
Dressings

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## PIZZA PARTY

**\$15**

- Assorted Pizzas
- Mac & Cheese
- Garlic Toast
- Tossed Salad with Dressings

## FIESTA

**\$15**

- Flour and Corn Tortillas
- Seasoned Ground Beef
- Seasoned Shredded Chicken
- Lettuce, Cheese, Tomato, Onions and Jalapeños
- Spanish Rice and Refried Beans
- Tortilla Chips
- Sour Cream, Salsa and Guacamole

## FISH FRY

**\$ 19**

- Fried Cod
- Baked Cod **or** Baked Chicken
- Coleslaw
- Rye Bread
- Tartar Sauce
- Choice of 2 potatoes:
- Potato Pancakes, Crispy Fries, Parsley Buttered Red Potatoes, or Wild Rice

# Dinner Buffet

**\$21 Per Person**

You must have at least 25 guests to do a buffet.

Prices are listed as per person.

20% Gratuity & 5.1% Sales Tax are added to all buffets.

**\*\*You can NOT take leftover food home\*\***

## **ENTREES - CHOOSE 2**

- Sliced Beef with Gravy
- Pot Roast
- Meatloaf
- Chicken Cordon Bleu
- Baked Lasagna
- Baked Ham
- Chicken Parmesan
- Herb Baked Cod

## **THE DINNER BUFFET IS SERVED WITH:**

- Rolls with Butter
- Fresh Garden Salad with Dressings

## **VEGETABLES - CHOOSE 2**

- Garlic Buttered Green Beans
- California Blend (Broccoli, Cauliflower, Carrots)
- Glazed Carrots
- Buttered Corn

## **STARCH - CHOOSE 1**

- Garlic Mashed Potatoes
- Parsley Buttered Red Potatoes
- Garlic Buttered Noodles
- Mac & Cheese
- Wild Rice

# Lunch Buffet

## \$17 Per Person

\*Only Available Until 2pm\*

You must have at least 25 guests to do a buffet.

Prices are listed as per person.

20% Gratuity & 5.1% Sales Tax are added to all buffets.

**\*\*You can NOT take leftover food home\*\***

### ENTREES - CHOOSE 2

- Pulled Pork
- Brats
- Italian Sausage
- Seasoned Chicken Breasts
- Hot Dogs

### SIDES - CHOOSE 2

- Mac& Cheese
- Pasta Salad
- Potato Salad
- Coleslaw
- Baked Beans
- Homemade Potato Chips

### VEGETABLES - CHOOSE 1

- Garlic Buttered Green Beans
- California Blend (Broccoli  
Cauliflower, Carrots)
- Glazed Carrots
- Buttered Corn

# Homemade Desserts

**\$35 FOR A HALF PAN - 20 PIECES**

**\$65 FOR A FULL PAN - 40 PIECES**

## **Sheet Cakes :**

Vanilla w/ Vanilla Frosting

Banana w/ Cream Cheese Frosting

Carrot w/ Cream Cheese Frosting

Chocolate w/ Chocolate Frosting

Red Velvet w/ Cream Cheese Frosting

## **Fresh Baked Brownies**

## **Luscious Lemon Bars**

## **Cream Cheese Frosted Pumpkin Bars**

## **Scotcheroos**

## **Fresh Baked Cookies \$12/Dozen**

Chocolate Chip

Peanut Butter

Snickerdoodle

# Drinks

## **Portable Bar on the Patio**

- \$150 rental fee for a portable bar on the patio
- Includes a bartender and an assortment of bottled beer, liquor, wine and hard seltzers.
- Minimum of \$300 in drink sales required to have the portable bar.

## **Mimosa Bar**

Perfect for bridal showers or baby showers.

- \$25 per bottle of champagne used
- We provide:
  - 2 different juices
  - A variety of fresh fruit for garnish
- Minimum of 3 bottles of champagne

## **Ways to Handle Drinks for Your Event**

### Open Bar

- All drinks are charged to the party tab.
- Guests do not pay for their drinks.
- Option to set a spending limit (for example, open bar up to a certain dollar amount).

### Cash Bar

- Guests pay for their own drinks.

### Soda and Coffee ONLY

- Soda and coffee will go on party tab, all other drinks the guests will pay for.

### Drink Tickets

- We give you a roll of drink tickets to distribute how you'd like.
- Guests give a ticket to the bartender/server when ordering.
- Those drinks are then charged to your party tab.

# Event Photos

ADD WHITE LINENS \$50

