

DOC FORD'S SANIBEL

RUM BAR & GRILLE

SANIBEL ISLAND, FLORIDA

Welcome to Doc Ford's Rum Bar and Grille. Not only can you enjoy our delightful lunch and dinner, but we also offer private banquets, wedding and party services.

Our creative staff along with Chef Greg Nelson will assist you in creating the perfect buffet for you and everyone in your party.

Here at Doc Ford's we can accommodate up to 80 people inside our private bungalow and an additional 40 guests outside on our sunny patio. Our private room has a full bar, T.V.'s with DVD hook up, satellite music, ipod dock and speakers throughout the room.

The staff here is dedicated to making sure your special event is just what you are looking for. This is your day. Your ideas are important to us. We look forward to creating a successful and wonderful event for you!



975 Rabbit Rd. • Sanibel, FL 33957 • Phone 239- 472-8311 • Fax 239-472-5532

www.docfordssanibel.com

PLATTERS

VEGGIE PLATTER

Assorted seasonal veggies served chilled and crisp with homemade ranch dip

FRUIT DISPLAY

Pineapple, Honeydew, Cantaloupe, Strawberries, Kiwi, Watermelon and Red and Green Grapes

CHEESE PLATTERS WITH ASSORTED CRACKERS

Choose one from below

Traditional Cheese Display, Swiss, Cheddar and Monterrey Jack

Imported Cheese Display, Irish Cheddar, English Stilton, Cranberry Stilton, and Aged English Cheddar

You can also combine Fruit and Cheese or Veggies and Fruit

SEARED TUNA

Served thinly sliced with Crisp Asian Veggies, chilled rice noodles tossed

In a Thai peanut sauce with wasabi Coulis and sweet soy drizzle

MINI CROISSANT SANDWICHES

Your choice of homemade chicken salad and/or shrimp salad served on a mini croissant

APPETIZERS

JUMBO PEEL AND EAT

*Our shrimp are steamed with fresh lime and Amazon spices
Served chilled with fresh lemon and cocktail sauce*

BRUSCHETTA

Sliced and toasted topped with your choice of:

- *Classic Bruschetta Tomatoes, garlic basil and Balsamic topped with fresh melted mozzarella*
- *Olive tapenade*

SPRING ROLLS

These are crispy on the outside and filled with Asian veggies, served with Thai peanut sauce for dipping

SWEDISH MEATBALLS

In a Sherry mushroom gravy

SPINACH ARTICHOKE DIP

*We serve this dip up with chips, and you can add shrimp and/or crab
To your spinach artichoke dip for an extra island treat*

STUFFED MUSHROOMS

Filled with homemade crab stuffing

CRAB CAKES

*These southern fried crab cakes are a great item for your buffet, served
With spicy remoulade sauce*

CHICKEN WINGS

Deep fried and served with blue cheese and celery; we can make them as hot or as mild as you like

FISH FINGERS

A Doc Fords original, fried up golden brown served with fresh lemons and tartar sauce

YUCATAN SHRIMP

Steamed shrimp in a dressing of butter, mild Colombian chilies, fresh cilantro and key lime juice

COCONUT SHRIMP

*Large Tiger shrimp lightly fried in homemade coconut breading served
With mango Chipotle dipping*

SMOKED SALMON CROSTINI

Served on crostini's with a lemon dill crème fraiche

CHICKEN TENDERS

Lightly fried, served with BBQ, Honey Mustard or Ranch also available buffalo style

**Additional sauces available- Ranch, Blue Cheese, Mango Chutney,
Wasabi Coulis, Honey Mustard, Spicy Remoulade, BBQ,
Lime Cilantro Pesto Sauce, Lemon Garlic Aioli**

SIDE ITEMS

BLACK BEANS AND YELLOW RICE

COLE SLAW

Shredded cabbage with our homemade slaw dressing

BUTTERMILK SMASHED POTATOES

PARMESAN GARLIC SMASHED POTATOES

ROASTED POTATOES

Red bliss potatoes, tossed in olive oil, salt and pepper then roasted to perfection

POTATO SALAD

Chef Zooks Special Family Recipe

PASTA SALAD

Basil Pesto or anitpasta

AU GRATIN POTATOES

Thinly sliced red bliss potatoes, baked with our secret cheese blend

RICE PILAF

BLUE CRAB & POTATO HASH

Peppers, Onions, Crab Meat & Potatoes

VEGGIES

All veggies are fresh and served lightly seasoned

MEDLEY

Broccoli, Cauliflower, Squash and Zucchini

BROCCOLI

FRENCH GREEN BEANS

SALADS

MIXED GREEN

We use hometown spring mix with carrot threads, tomatoes and diced cucumbers.

Available with your choice of two made from scratch dressings:

Honey Mustard, Blue Cheese, Ranch, Balsamic

TROPICAL SALAD

Fresh baby greens with grape tomatoes, fresh mozzarella, mandarin oranges, sundried cherries, Homemade crispy onions and toasted pecans tossed in our very own secret balsamic vinaigrette

TOMATO, MOZZARELLA AND ARTICHOKE SALAD

TRADITIONAL CAESAR

CHOPPED ICEBERG SALAD

Chopped Iceberg with bacon, onions, carrots and cucumbers tossed with buttermilk Blue Cheese Dressing

ENTREES

BEEF TENDERLOIN

With a cognac peppercorn demi glaze served with horseradish sauce

CHICKEN SHRIMP OR BEEF FAJITAS

Grilled up and ready to be stuffed into a warm flour tortilla with Poblano peppers and Onions and all the great fajita toppings: shredded lettuce, homemade salsa, Shredded cheeses, mango guacamole and sour cream

POLYNESIAN CHICKEN

*Grilled Marinated chicken breast topped with Honey Mustard Curry glaze,
Topped with a fresh grilled Pineapple ring*

CLASSIC GRILLED, BLACKENED OR BBQ CHICKEN

CHICKEN MARSALA OR PICATTA

PENNE WITH ROCK SHRIMP

*Sautéed rock shrimp, penne pasta, roma tomatoes, fresh basil, garlic,
And avocados, tossed with a citrus cream sauce*

SCAMPI

*Shrimp sautéed with garlic, lemon juice, white wine and butter with
Pasta tossed with Roma tomatoes, fresh basil, and mushrooms*

PASTA PRIMAVERA

Red sauce, pasta and only the freshest vegetables

PORK LOIN

Slow Roasted Jerk marinated with a citrus mojo sauce

STUFFED PORK LOIN

Slow roasted and filled Spinach and Blue Cheese served with Cognac Demiglace

BBQ RIBS

Danish Baby Back ribs basted with our one-of-a-kind BBQ sauce

PULLED PORK

Slow roasted barbecued pork in real Texas BBQ sauce

FISH TACOS

*Grilled grouper shredded cabbage and a papaya Pico de gallo
Served in warm flour tortillas*

MANGO CHIPOTLE GLAZED SALMON

Fresh salmon topped with our homemade mango chipotle glaze

CARIBBEAN JERK SEARED SALMON WITH KEY LIME SAUCE

LIME PANKO CRUSTED FISH

*Fresh fish crusted with Panko bread crumbs and just the right amount of lime zest,
Served with our spicy remoulade*

SEAFOOD PAELLA

DESSERTS

MINI CHEESE CAKES

Assorted gold cup delicacies with a taste that satisfies every palate. Mocha, Orange, Chocolate Chip, Butter Toffee, Brownie, Amaretto, Key Lime and Chocolate

MINI GOURMET BROWNIES

Seven Rich and indulgent flavors with toppings you will not soon forget, Chocolate Chip, Mint, Caramel Walnut, Brownie Cheesecake Toffee, Butter Toffee, English Toffee

MINI ASSORTED FANCY PASTRIES (MINI CAKES)

Perfect for any occasion, these fancy mini pastries offer both vibrant colors and flavors! Italian Rum, Hazelnut, carrot cake, Double Fudge, German Chocolate, Chocolate Mousse and Chocolate macaroon

DOC'S HOMEMADE CARROT CAKE

Spiked with just a bit of Rum

DOC'S HOMEMADE KEY LIME PIE

With our famous shortbread cookie crumb crust

BAR OPTIONS

*All bar options are charged per drink. Drinks range from \$3.00-\$14.00 depending on what your guest orders.

Open bar can be done several ways:

Full Open Bar: The entire bar is offered nothing is off limits to your guest.

Limited Open Bar (Most Popular): Open bar is offered to your guest but on your choice of items for example; house wine, domestic draft beers and wells, this way you are offering all options to your guest but keeping the more expensive wines and liquors off limits to your guest. The bar is still fully stocked so if you have a guest orders a Grey Goose they still have that option but the staff will let your guest know it is not included and will run a tab for that person.

Remember limited open bar can be done anyway you'd like the options are endless: you can offer well brands but maybe you know your guest are big vodka drinkers we can substitute absolute in the well for our house brand vodka or you can offer just wine and beer whatever fits your budget.

The above two options can also be offered but for a limited time. A cocktail hour during appetizer and then the rest of the evening is cash bar. You can also offer open bar for a limited amount; you have a \$500.00 budget the staff keeps tabs and when your amount is met they will change to a cash bar.

*All alcoholic beverages served on the premises must be dispensed by a uniformed Doc Ford's employee. We reserve the right to refuse alcoholic beverages to any person that is underage or if proper identification cannot be produced. Persons underage or without ID who are drinking will cause the bar to be closed by management. We also reserve the right to refuse alcoholic beverages to any persons that appear to be intoxicated. No alcoholic beverages may leave the premises. If anyone under the age of 21 is found drinking the bar will be shut down.