

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 CHEESE PLATTER WITH ASSORTED CRACKERS

The below platters cannot be mixed

Wisconsin Cheese Sampler includes Grand Cru Reserve (goat milk cheese),
Vintage Van Gogh (aged Gouda style cheese), Buttermilk Blue, Mezzaluna Fontina, and Red Wax Sharp Cheddar

Irish Cheese Sampler Mendham Stilton (type of bleu), Donovan Irish Cheddar,
Mendham Double Gloucester (semi hard cheddar) and White Stilton with cranberries

COLD APPETIZERS

PEEL AND EAT

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

MINI CROISSANT SANDWICHES

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

HUMMUS WITH WARM PITA OR VEGGIE STICKS

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*

FRESH BAKED BAGUETTE

Sliced and toasted topped with your choice of:

- Classic Brushetta Tomatoes, garlic basil and Balsamic topped with fresh melted mozzarella
- Olive tapenade and Sundried tomatoes

HOT APPETIZERS

SPRING ROLLS

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

SWEDISH MEATBALLS

In 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

We take large white mushrooms and stuff them full of your choice of homemade crab stuffing or cajun shrimp stuffing

STUFFED SHRIMP

Large tiger shrimp stuffed with our homemade crab stuffing

CRAB CAKES

These southern fried crab cakes are a great item for your buffet, served with Chef Greg's 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 Chipolte dipping

SMOKED SALMON

Served on crostinis with a lemon dill creme fraiche

FRIED RAVIOLI

Breaded cheese ravioli served with a Sundried tomato basil cream sauce

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, Sundried Tomato Basil, 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

Potatoes, celery, salt, pepper and Chef Greg's secret ingredients

PASTA SALAD

Basil Pesto or anitpasta

AU GRATIN POTATOES

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

JALAPENO GRITS

Chef Greg's twist on grits! Cheddar cheese and Jalapenos

VEGGIES

All veggies are fresh and served lightly seasoned

MEDLEY-BROCCOLI, CAULIFLOWER, SQUASH AND ZUCCHINI

BROCCOLI

Steamed or Cheesy

GREEN BEANS

SAUTEED ASPARAGUS

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

CREATIVE LICENSE CAESAR SALAD w/ CRISP ROMAINE

With roasted peppers, corn, spicy croutons, Chef Gregs secret caesar dressing and topped with parmesan

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

Tossed together and marinated with red onions and fresh basil in a Balsamic vinaigrette

BEEF

TENDERLOIN OR MEDALLIONS

With a cognac peppercor demi glaze served with horseradish sauce

POT ROAST

Slow roasted and full of flavor, served with potatoes, onions, celery and carrots

HAMBURGERS

100% pure Angus beef makes these burgers a hit. All the fixins' you'd like to build your ultimate burger, also available: sautéed onions, and/or mushrooms

SHERRIED BEEF

Chunks of tender beef simmered in a sherry mushroom sauce

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

CHICKEN

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 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*

PARMESAN

Lightly breaded and fried then topped with marinara and mozzarella

MARSALA

Chicken served with a Classic Mushroom Marsala sauce

COCONUT ENCRUSTED CHICKEN

Served with Mango chipolte sauce

SESAME CHICKEN

With a Sweet Soy glaze

PASTA

PENNE WITH ROCK SHRIMP

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

SCAMPI

*Chicken or Shrimp sautéed with garlic, lemon juice, white wine and butter with
Angel hair pasta tossed with Roma tomatoes, fresh basil, and mushrooms*

BAKED ZITI

With Ricotta, Mozzarella, and Parmesan cheeses then baked to perfection

PASTA PRIMAVERA

Red sauce, pasta and only the freshest vegetables

STUFFED SHELLS

Filled with ground beef, spinach, ricotta, mozzarella and parmesan cheeses

PORK, LAMB, VEAL, SHRIMP

PORK CHOPS

With natural pork gravy or caramelized red onion jam

PORK LOIN

Jerk marinated with a citrus mojo sauce

STUFFED PORK LOIN

*Slow roasted and filled with Shrimp Sausage served
with a mango tomatilla chutney*

BBQ RIBS

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

POMEGRANATE GLAZED LAMB CHOPS

Served with a honey ginger demi sauce and sprinkled with feta

PULLED PORK

Slow roasted barbecued pork in real Texas BBQ sauce

BBQ SHRIMP

*Large fresh tiger shrimp wrapped in prosciutto ham and basted
with BBQ sauce and grilled*

FISH TACOS

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

MANGO CHIPOTLE GLAZED SALMON

Fresh salmon cooked then topped with our homemade mango chipolte glaze

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

SANDWICHES

All sandwiches are with whole wheat buns unless otherwise specified

CUBAN

*Traditional style with ham, slow roasted pork, Swiss cheese,
and pickles on a crispy pressed Cuban roll*

HAMBURGERS

*100% pure Angus beef makes these burgers a hit! All the fixings' you'd like to
build your ultimate burger, also available with sautéed onions and/or mushrooms*

PULLED PORK

Slow roasted barbecued pork in a real Texas BBQ sauce

PARMESAN CRUSTED CHICKEN BREAST

*Chicken breast crusted in our own mix of bread crumbs and parmesan cheese then fried and
topped with balsamic grilled tomatoes and onions. Served with a lemon garlic aioli sauce*

GRILLED CHICKEN

Freshly marinated chicken grilled and served with Chipotle mayo

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 PETITE FOURS

Colorful Pastel combination of fondant, with Frangipan cake and European Raspberry jam.

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

GENERAL INFORMATION

All food and beverages must be purchased through Doc Ford's. No food or beverages may be brought into the restaurant unless prior arrangements have been made and specified in contract. Wedding cakes are permitted to be brought to Doc Ford's. We offer a cake cutting service if you would like our staff to cut the cake for you. Please inform management of any dietary restriction or food allergies. Upon request we will make every effort to supply a list of ingredients for our products as well as for any products supplied through outside vendors. However, due to production process, Doc Ford's makes no guarantees certain foods have not come in contact with other food allergens. 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. Children's meals may be ordered off our kids menu, or if children are dining off the buffet they will be charged half the adult price. Price per person includes refillable non-alcoholic beverages; sodas, teas, and coffee. Patio is included when parties are 50 or more, to keep patio private for parties of less than 50 there will be a \$200 rental charge. For catered events of less than 25 there will be a \$400.00 room rental fee (only \$200.00 of your deposit will be credited back on the day of your event). Also if the party count drops to under 25 people, you will be required to pay for the original guest count.

LIABILITY

Liability for damages to the premises will be charged accordingly. Doc Ford's cannot assume responsibility for personal property or equipment brought onto the premises.

GUARANTEES

In arranging for food functions, the engager agrees to definitely specify the attendance no later than 10:00am three (3) business days prior to the catered function. This number will be considered the guarantee and charges will be made for the number served or the guarantee number, whichever is greater. Last minute requests will be honored to the best of our ability. If your final guest count drops below 25 you will be charged for your original guest count even if confirmed 3 days prior, or you may pay the \$400 room rental

OUTSIDE VENDORS

All outside vendors for decorations, music, etc. must be approved by Doc Ford's. Please note that due to Sanibel restrictions all outside music or entertainment must end before 10:00pm. Please make sure delivery arrangements have been made with management to ensure staff is present during delivery, large deliveries, flowers, cakes, must be made day of event due to limited storage areas. Doc Ford's is not responsible for damages or shortages of delivery.

DEPOSITS

A \$600.00 deposit is required to hold date of event and will be credited to the total at the end of the event. The \$600.00 deposit is non-refundable if cancellation is less than 30 days prior to event.

SERVICE CHARGES

20% gratuity • 6% Florida Tax * \$15.00 per Bottle Cork Fee • \$25.00 Cake Cutting Fee • \$1.00 per plate charge when own desserts are brought • \$150.00 for Linens on all tables (must inform management 2 weeks prior) • Cleaning Fee of \$75.00 if confetti, poppers, sand or rice are being used • \$400.00 room charge if party is less than 25 guests • \$50.00 set up fee if staff sets up table decorations • \$100 fee if staff has to take decorations down *Patio is included when parties are 50 or more, to keep patio private for parties of less than 50 there will be a \$200.00 rental charge • \$75.00 in additional cleaning fees may occur due to special cleaning during event (see management for more details)

BAGGED LUNCHES \$12.00 PER PERSON *(not available Feb-May)*

Orders must be placed three (3) business days prior to pickup.

Lunches include Sandwich on whole wheat bun, chips, brownie, and fruit. Mayo and Mustard are served on the side.

- Deli Turkey and American or Deli Ham and Swiss
- Add bottled water to lunch \$2.00 per person

CARVING STATIONS

There is a \$100 minimum charge per chef for one hour per a carving station.

There is also a \$30 charge for each additional hour.

- Side of Salmon
- Turkey breast
- Prime rib
- Ham
- Pork Roast
- Duck Breast
- Leg of Lamb

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 order 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.