

FREQUENTLY ASKED QUESTIONS

Do you have minimums?

Yes, we require a 25-person minimum on all events, plus:

- Delivery or Pick Up Catering is a \$300 food minimum.
- Food Truck Catering is an \$800 food minimum Mon-Thurs, \$1400 food minimum Fri-Sun.
- Private Chef Services are a \$400 food minimum.

RATES MAY CHANGE DEPENDENT UPON THE TIME OF YEAR.

I want the truck to serve at my event. What are my options?

For renting the truck for a 2-hour serving period, we require a \$\$\$ food minimum + 18% Gratuity/Service Fee + local tax. There are a couple of ways you can reach this minimum:

Pre-pay for each guest. We will serve from the truck as well as set up stationary apps, salads or sides outside of the truck. (Additional servers can be added to pass appetizers @\$20/hr. per server).

OR

Have your guests pay for their own meals, and as long as we reach the \$\$\$ minimum, you owe us nothing! If the minimum is not reached, you will owe the difference.

What is the Gratuity/Service Fee?

An eighteen percent (18%) Service Fee will be included in the final billing on all catering orders. The Gratuity/Service Fee covers the use of our equipment, liability insurance fees, permits, administrative expenses, preparation for your event, clean up, site visits and detailed coordination with all parties (client, hospitality companies, wedding coordinators, etc.) leading up to the event.

How can I reserve my event date?

We need our catering contract signed and sent back to us with a 50% deposit to secure the date of your event in our books. We accept payment via credit card, check and PayPal.

When is the final payment due?

The final payment is required the day of your event after all of the final details have been determined.

Call now to book your next event!
214.493.2120 | thedockbecoastal@gmail.com
www.TheDockTexas.com



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At **The Dock**, we understand delicious cuisine is only half the recipe for an extraordinary event. Working closely with our clients, we will ensure a unique experience and a wonderful menu that your guests will never forget! We pride ourselves in using the freshest ingredients and finest quality offerings from local markets.

Whether it's a delivery, pick up or truck catered event with coastal goodies wrapped up with a twist, we want to be a part of your special day. If you have questions or need any guidance, please feel free to contact us at: thedockbecoastal@gmail.com.

214.493.2120

SERVICES

FOOD TRUCK

Our fully equipped **Gourmet Food Truck** is an excellent option for private parties, corporate events, festivals and weddings serving street style offerings.

Minimum Food Order is **\$800/Mon-Thur | \$1400/Fri-Sun**

18% Service Fee - On all food truck catering events

2-hour serving period, additional truck service time may be added for **\$100/extra hour**

THE SPACE MUST BE:

- AT LEAST 28ft long (Approximately 3 parking spaces)
- 14ft high and 12ft wide
- No low-hanging tree limbs
- Must be a flat surface for parking

DELIVERY OR PICK UP CATERING

Option 1 - We deliver a family style catering to your home or office. Food arrives hot, in recyclable and reheatable catering trays or containers at your specified time.

Option 2 - Your menu is boxed (pickup) and ready at the designated time w/utensils, napkins and condiments.

PRIVATE CHEF SERVICE

Ask about the chef services. We offer course meals from the savory beginning to the finishing sweet.



STREET "FOOD TRUCK" MENU

Guests walk up to the food truck and order from a selection of entrees and side dishes. Food is presented in compostable containers with cutlery and napkins for a casual vibe.

☞ **Spring/Summer** | ☞ **Fall/Winter**

☞☞ **Lobster Grinder**

Lobster, Seafood, Mayo, Lemon, Cilantro and Green Onion

☞☞ **Baja Fish Taco**

Battered Cod, Cheese, House Sauce, Slaw, Pico, Cilantro, Flour Tortilla and Mango Habanero Sauce

☞☞ **Dynamite Shrimp n' Chips**

Fried Butterfly Shrimp, House Chips, Slaw, Sweet Chili Sauce and House Sauce

☞ **Smokin' Salmon Tacos**

Smoked Salmon (in house), House Sauce, Cheese, Slaw, Pico, Cilantro, Corn Tortilla and Mango Habanero Sauce

☞ **Panama Pork**

Smoked Pork Butt, Yucca Fries, House Sauce, Slaw, Tim's Texas 2 Step BBQ Sauce, Pico, Cilantro and Lime

☞☞ **Lobster Chowder Nachos**

Lobster Meat, Clam Chowder, Smoked Bacon, House Chips, Cheese, Cilantro and Green Onion

☞☞ **Terrapin Crab Cake Sliders**

Jumbo Lump Crab Cakes, Pesto, Tomato, Smoked Bacon, House Sauce, Greens and Brioche Buns

Visit our website for current selections and pricing:
www.TheDockTexas.com

DELIVERY & PICK UP CATERING MENU

- Lobster Grinder (New England Style Roll or Salad)
- Smoked Salmon Filet or Grilled Cod Filets (Taco Style)
- Grilled Cilantro-Lime Shrimp Skewers (Taco Style or Salad)
- Terrapin Crab Cakes (Slider or Platter Style)
- Panama Pulled Pork (Slider or Taco Style)

All menu items arrive family style or boxed to include 1 side, wrapped gourmet cookie and drink of choice.

Don't see a desired menu item?
We can customize for all services.

SIDES

House Crab Chips

Garden Salad

Lobster Clam Chowder

Dockside Pickles (Marinated)

Tomato, Onion & Cucumber Mint Salad

Roasted Cob Corn w/Lemon Chili Aioli

Seaside Asian Slaw

Garlic Red Potato Mash

Lobster Bisque

Watermelon Feta Salad

Latin Style Black Beans

DESSERT

Gourmet Cookies (Chocolate Chunk or Salted Caramel Crunch)

Gourmet Brownies

Iced Lemon Bars

DRINKS

Jarritos® (Strawberry, Mandarin, Mango)

Fiji Water®

Topo Chico® (Mineral Water)

Others Selections per request

