

DOCKERY'S
FOOD. BEER. MUSIC.



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Delivering Dinner

Dockery's is an incredible restaurant with its own in-house brewery, located on Daniel Island, South Carolina. We always have fresh, seasonal eats that you can pair with our house-brewed beers and a table ready for you and yours.

But if you can't join us at our house, we will come to yours!

Our team would be happy to bring the Dockery's experience to your home or business. Backyard BBQ, oyster roast, lowcountry boil, local seafood on the grill - the possibilities are endless and can be completely customized by you! Our events coordinator will help you create an event that fits your style, budget, and schedule. It's that simple.

The best part? We bring everything we'll need, from pans to plates and everything in between, and we'll clean up after ourselves before we leave. You'll get all of the party, none of the headaches.

Let us know how we can make your event perfect.

TO SCHEDULE YOUR EVENT, CONTACT US:

843.310.8644

CATERING@DOCKERYSDI.COM



Chuck Isenberg

Dockery's General Manager

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DOGGIE
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Offering you the perfect experience

The following pages are but a sampling of what we can prepare for your event. Our chefs are highly talented, incredibly creative, and love making dishes from local ingredients that make people smile. These sample menus and listings are meant to give you a good idea of what the pricing for your event can look like. Our event coordinator will help you plan your menu and work with the chef to make sure that you stay on budget. After the sample menus we've listed some of the items that we've made for other groups in the past along with pricing and an a la carte menu.

Choose the kind of service you'd prefer

Full-service meal with three to seven courses (with or without wine or beer pairings)

Family style meal with large plates served to tables

Self-service buffet style meal

Heavy passed hors d'oeuvres



Special Packages & Services

Oyster Roast / Lowcountry Boil

These seasonal offerings make the most of what the Lowcountry has to offer. Your oyster roast or Lowcountry boil will bring together fresh seafood and a hands on dining experience.

Pig Pickin' / Smoked Meats

Chef Andy McLeod loves his smoker. He will smoke a local Keegan-Filion Farm hog for your party and will help you select the right sides. He can also do chickens, briskets, sausages, and has even done a smoked alligator for a party.

Custom Label Beers (draft or cans)

Dockery's Brewmaster Dustin Wilson will brew a custom beer for your event and have it canned and ready for your guests to enjoy with your own artwork, photo, or label design on it! Dockery's will help design the label with your images if needed.

Custom Beer / Wine Pairing Dinner

Want to offer a unique culinary experience to your guests? We can offer a custom menu with three to seven courses, with each course paired with one of our house-brewed beers or one of our excellent wine or spirits selections.

Specialty Cocktails

Have a favorite spirit or cocktail? Let us make it for your party!





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Four-Course Dinner Sample Menu

First Course (choice)

Seared Scallop

charleston grits, wild mushrooms, tasso, goat cheese

Ricotta Polpette & Soup du Jour

San Marano tomato, baguette served with a seasonally prepared soup

Second Course (choice)

Vertical Roots Mixed Green Salad

vertical roots lettuce, candied walnuts, carrots, parmesan, green goddess dressing

Beet Salad

goat cheese, arugala, pistachios

Third Course (choice)

Duck Leg Cassoulet

white beans, pork belly, garlic sausage

New York Strip

brown butter spaghetti squash, roasted parsnip, grilled bitter greens, bordelaise

Grilled Royal Red Shrimp

cauliflower rice, spicy baby greens, olive oil, lemon

Tagliatelle

fresh made pasta, seasonal vegetables, olive oil, breadcrumbs, parmesan

Fourth Course (choice)

Bloom Apple Fritter

mosaic hops icing

Chocolate Torte

whipped cream, cocoa powder

Sample Hors d'Oeuvres Menu #1

Displayed Hors d'Oeuvres

Wood-Smoked Chicken Wings

honey-chipotle

Roasted Mushroom Flatbread

roasted mushrooms, local goat cheese, white sauce, fresh herbs

Smoked Brisket Flatbread

creme fraiche, pickled peppers, apple bbq, mozzarella

Shrimp Po' Boy Sliders

white sauce, pickled mustard seeds, lettuce & tomato

Hummus Platter

Chickpeas, tahini, olive oil, lemon, sumac, naan bread

Sample Hors d'Oeuvres Menu #2

Passed Hors d'Oeuvres

Bratwurst Skewers

pork and beef bratwurst, beer mustard, house pickles

Endive

with bleu cheese mousse, currants and pecans

Displayed Hors d'Oeuvres

Cheese & Charcuterie Board

an assortment of meats and cheeses with accompaniments

Sliced Roast Beef

served with rolls and accompaniments

Mojo Shrimp

grilled and chilled, served with a pineapple relish

Vegetable Crudite

an assortment of seasonal vegetables

Sample A La Carte & Buffet Options

All dinners are completely customizable.

Our talented culinary team can make anything you would like to have for your wedding dinner. Below are some samples of what we've done in the past.

Snacks & Bites

Passed

Pimento Cheese Biscuits freshly baked mini-biscuit, sharp cheddar pimento cheese

Truffled Deviled Eggs finished with fresh dill

Vegetable Spring Roll rice paper, cabbage, vermicelli, shaved carrot, sesame hoisin sauce

Chicken Satay bacon wrapped, fontina, pepper jam

Cocktail Shrimp carolina white shrimp, fresh lemon, cocktail sauce, chow chow remoulade

Plated

Calamari flash fried, romesco, black garlic aioli

Truffled Popcorn ohio tiny tender kernel, truffle oil, shredded parmesan, sea salt

Smoked Wings homemade ranch / blue cheese, celery

Charcuterie assortment of terrines, sausages, pates, local cheeses, pickles, and bread

Hummus & Pita tzatziki, warm pita

Assorted Sliders

Pork Belly char siu bbq, pickled red onions, arugula

B.L.T. bacon jam, tomato, arugula

Cuban city ham, pulled pork, b&b pickles, mustard, fontina, mojo

Veggie hummus, tomato, sprouts, spring mix

Chicken Salad pecans, golden raisins, spicy asian greens

City Ham sweet onion, mustard, cheddar

Pulled Pork house-smoked pork, southern slaw, bbq sauce

Assorted Artisan Taco

Pork machaca slaw, guajillo crema

Adobo Chicken pickled onion, pico de gallo

Local Fish asian slaw, cilantro

Veggie hummus, vertical roots frisse, shaved jalapeno

Shrimp shaved red cabbage, sweet chili

Tasting Spoons

Caprese fresh pulled mozzarella, tomato, basil oil

Whipped Ricotta microgreens, pistachio

Fried Goat Cheese pepper jelly, baby mint

Petite Crab Cake black garlic aoli, shaved jicama

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Salads

Baby Kale & Farro baby kale, farro, dried cranberry, pistachio

Field Pea chow chow, bacon

Classic Spinach fresh spinach, hard-boiled egg, shaved red onion, tomato, warm bacon dressing

Wild Rice & Orzo pepper trinity, toasted almond, basil vinaigrette

D'Rancia fresh orange, shaved fennel, red onion, tangerine dressing

Greek roasted red pepper, kalamata olive, red onion, cucumber, tomato, feta

Shirazi local lettuce, cherry tomato, cucumber, chives, fresh herbs, lemon vinaigrette

Tomato Cucumber cucumber, tomato, shaved red onion, fresh dill, olive oil, rice wine vinegar

Roasted Beet & Feta lettuce, roasted red beet, feta, lemon vinaigrette

New Potato alabama white sauce, capers, red onion, pickled mustard seeds

Caprese fresh pulled mozzarella, tomato, basil, olive oil, balsamic vincotto

Caesar fresh greens, olive oil croutons, parmesan

Fried Goat Cheese lightly fried goat cheese, arugula, pistachios

Entrees

Grilled Steak Tenderloin sous vide, finished with truffle butter

Porchetta pork belly wrapped pork loin, garlic, chili, white wine

Apple Stuffed Pork Loin gala apple stuffing

Buttermilk Fried Chicken buttermilk marinated, lightly dusted, fried golden brown

House Smoked Brisket sliced brisket, choice of 3 sauces

Chicken Panzanella Wood-grilled boneless chicken breast, served with warm tomato panzanella

Smoked Wings hardwood smoked wings, served with homemade ranch / blue cheese, celery

Shrimp and Grits local shrimp, heirloom grits, tasso gravy

Herb Roasted Airline Chicken keegan-filion bone-in chicken breast, 7-herb pesto

Pulled Pork smoked keegan-filion pork shoulder, north and south carolina sauces, slaw

Sides

Cole Slaw

Mac and Cheese

Truffled Tator Tots

Molasses Baked Beans

Garlic Green Beans

Sesame Roasted Cauliflower

Crispy Brussel Sprouts

Butter Bean Succotash

Grilled Asparagus

Roasted Tomato and Summer Squash

Baked Sweet Potato w/ Molasses Butter

The Dockery's Team



ANDY MCLEOD, EXECUTIVE CHEF

Andy McLeod was born in Greenville, SC and spent most of his life in Seneca, SC. After studying at Winthrop College, he moved to Charleston in 2006 to begin his culinary career at Sermet's Corner in downtown Charleston. For the next decade, Andy gained experience on both sides of the pass, learning the restaurant business as a chef and as a server. After four years with the Indigo Road Group, McLeod became the Chef de Cuisine at Indaco in 2012. He made the move to The Lot in September 2015 and began to spend time in a progressive community centered around local food and live music. That love for food and music has now brought Chef McLeod to the kitchen at Dockery's, where he prepares delicious, sustainable meals to the Daniel Island community.



TODD LADD, EXECUTIVE CATERING CHEF

Chef Ladd graduated from Johnson and Wales University, Charleston campus, in 2001 with a Bachelor's Degree in Culinary and an Associates in Hotel Restaurant Management. He worked for J. Alexanders Restaurant Corporation for three years, which moved him and his family back and forth from Florida and Ohio, all the while they were missing the joys of the Lowcountry.

Daniel Island Dinners was the solution to Todd's desire to be in a kitchen of his own in Charleston. DID created fully prepared, ready-to-eat meals for families for takeout from his mobile kitchen, as well as offering large format catering for corporations, reunions, weddings, and a myriad of other gatherings. Daniel Island Dinners and Dockery's joined in 2019, allowing chef Ladd access to a full kitchen and a large culinary and service team.



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