



DOG  
WATCH  
*catering*



*Catering Menus & Information*  
*2025*

# Dog Watch

## *Catering*

### Thank You for Considering Dog Watch Catering!

We provide casual and full-service catering options for every occasion, from last minute party needs to your big day. We take a personalized approach to our job and strive to bring a fresh, creative perspective to each event.

#### Catering Services

Whether you are planning a last-minute cocktail party or your wedding, we offer a range of services to suit all your entertaining needs.

##### **Casual Catering**

In a pinch and need to feed a crowd?

Whether you're feeding 10 or 100, pick and choose your items and we'll have them hot and ready to serve, when and where you need them.

Available for pick-up or delivery.

Serving equipment rental and setup assistance available for delivery orders.

##### **Full-Service Catering**

Let our team handle everything from setup to cleanup. Host your event at one of our beautiful venues located in Stonington, CT, or let us come to you!

Bar service also available for full-service events.

#### Catering Contact Information

[www.dogwatchcafe.com/catering](http://www.dogwatchcafe.com/catering)

##### **Pick-up and Delivery Orders:**

[orders@dogwatchcatering.com](mailto:orders@dogwatchcatering.com)

##### **Venue Information and Full-Service Catering Inquiries:**

[events@dogwatchcatering.com](mailto:events@dogwatchcatering.com)

##### **Catering Director:**

Darcey Eck

[darcey@dogwatchcatering.com](mailto:darcey@dogwatchcatering.com)



# Dog Watch *Catering*

## Dog Watch Event Venues



### Dog Watch Mystic

20 Old Stonington Road, Stonington, CT | [dogwatchcafe.com/mystic](http://dogwatchcafe.com/mystic)

Our Dog Watch Mystic location has a beautiful 1,000 sq ft event tent available to rent for private parties up to 85 guests, May through November. Fully equipped with built-in bar, sound system, lawn games, fire pits, and heaters for cold or inclement weather.

**Contact:** [events@dogwatchcatering.com](mailto:events@dogwatchcatering.com)



### The Hounds

769 Stonington Road, Stonington, CT | [thehoundsstonington.com](http://thehoundsstonington.com)

In 2023 this spacious property was beautifully redesigned to exude classic New England charm, with hardwood floors, panoramic sliding glass doors and nautical light fixtures. Offers indoor and outdoor event space for weddings and special events, year-round.

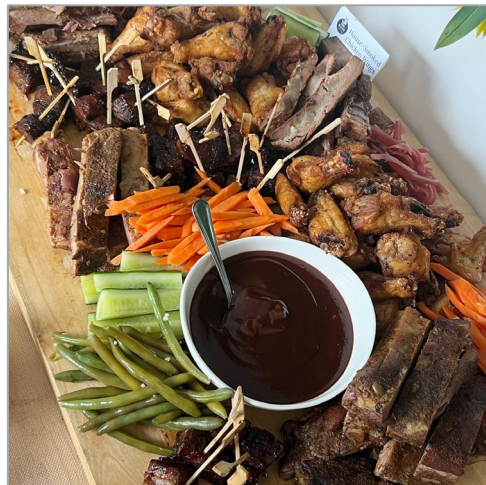
**Contact:** [thehoundsstonington@gmail.com](mailto:thehoundsstonington@gmail.com)



# Dog Watch *Catering*

## Casual Catering Menus

Available for Pick-up and Delivery Orders



Food, beverage and labor prices are based on current market value and are subject to change. Market value increases will not exceed 10% annually. Prices are valid for 90 days from the time an estimate is sent.



# Dog Watch

## Catering

### BBQ Menu

**\*AVAILABLE FOR PICK-UP AND DELIVERY ORDERS ONLY\***

*For full-service events, please use the BBQ Buffet menu (page 12).*

**To Order:**

**Call/Text 401-207-1076 or Email [orders@dogwatchcatering.com](mailto:orders@dogwatchcatering.com)**

**For orders needed within 24 hours, call 860-245-4911**



Pulled Pork*	\$15/pound (1 lb feeds 3-4, 5oz per person)		
Smoked Brisket of Beef* (sliced)	\$25/pound (1 lb feeds 3-4, 5oz per person)		
Rotisserie Chicken*	\$12/half chicken (4 pieces – breast, thigh, wing, drumstick)		
St. Louis Style Ribs* (pork)	\$15/half rack (6 ribs per)	\$28/full rack (12 ribs per)	
House-Smoked Chicken Wings	\$15/order of 10 wings (Choice of: Buffalo, BBQ, Teriyaki, Thai Chili, Garlic Parm)		
Rotisserie Chicken Salad*	\$16/lb (1 lb feeds 3-4)		
Smoked Beef Brisket Chili	\$18/quart (4-8oz servings)		
New England Clam Chowder	\$20/quart (4-8oz servings)		
<u>Hot Side Dishes:</u> Homestyle Mac 'n Cheese (avail GF), Baked Beans*, Collard Greens*, Seasonal Grilled Vegetables*, Mashed Potatoes (Regular or Garlic)*, Rosemary Garlic Roasted Potato Wedges*, Dog Watch Veggie Pasta  <u>Cold Side Dishes:</u> Cole Slaw*, Chopped Kale Salad*, Dog Watch Salad*, Chopped Pasta Salad, Caesar Salad, Fruit Salad*, Red Bliss Potato Salad*, Traditional Pasta Salad, Pesto Tortellini Pasta Salad, Lemon Orzo Salad with Grilled Summer Veggies and Feta	\$40/quarter tray (feeds 12-15)	\$80/half tray (feeds 25-30)	\$150/full tray (feeds 50-60)
Cornbread	\$12/dozen pieces		
Brioche Sandwich or Slider Rolls with Tangy Slaw (for pulled pork)	\$20/order (choice of 12 sandwich rolls or 18 slider rolls)		
Sweet or Spicy BBQ Sauce*	\$5/pint	\$10/quart	

5

\*Gluten free items

# Dog Watch

## Catering

### Deli Menu

**\*AVAILABLE FOR PICK-UP AND DELIVERY ORDERS ONLY\***

*For full-service events, please use the Lunch Board Spread menu (page 12).*

**Assorted Sandwiches, Wraps & Sliders | \$10 per sandwich, \$5 per slider**

Sandwiches/wraps halved and assorted on platters. 10 item minimum.

*To add sides by the tray, please see our BBQ menu!*

**Classic Boxed Lunch | \$15 each**

Choice of Sandwich/Wrap and 1 Side

*Lunches individually boxed with side and cutlery set*

**Deli Lunch Spread | \$18 per person**

Choice of Three Sandwiches/Wraps and 2 Sides. 10 person minimum.

*Prepared buffet-style; sandwiches halved on platters, sides in bowls*

**Assorted Cookie & Brownie Platter | \$4 per person**

#### Sandwich/Wrap Options:

*Sub GF Wrap \$1*

Rotisserie Chicken Salad Wrap with Sharp Cheddar, Lettuce and Tomato

BLT Wrap with Mayo and Sliced Avocado

Smoked Turkey Wrap with Bacon, Spinach, Tomato, Cheddar and Red Pepper Aioli

Grilled Chicken, Lettuce, Tomato, Red Onion, Avocado and Chili Mayo on Ciabatta

Tuna Salad Wrap with Lettuce, Tomato and Red Onion

Grilled Veggie Wrap with Basil, Crumbled Feta and Balsamic Reduction

#### Slider Options:

*Served on 3" Brioche Rolls*

Pulled Pork with Tangy Mustard Slaw and BBQ Sauce

Beau's Baby Big Macs with Lettuce, American, Pickles, Onion, Special Sauce

BLT with Avocado and Garlic Aioli

Beef Brisket with Caramelized Onion and Horseradish Cream Sauce

Meatball Parmesan on Garlic Knots with Marinara, Mozzarella

Banh Mi Chicken Salad with Pickled Onion

Southwest Black Bean Burger with Chipotle Aioli and Crispy Carrot

#### Side Options:

Dog Watch Salad\*, Chopped Kale Salad\*, Chopped Pasta Salad, Caesar Salad, Kettle Chips\*

Cole Slaw\*, Potato Salad\*, Pesto Tortellini Pasta Salad, Fruit Salad\*, Lemon Orzo Salad

# Dog Watch

## Catering

### Casual Catering ~ Rates and Information

Party sides? BBQ? Sandwich platters? Hors d'oeuvres to go?  
**We got you.**

#### **Pick-up**

Available daily from 10:30AM-8:30PM, year-round.

Please allow at least 24 hours notice.

All orders picked up at Dog Watch Mystic (20 Old Stonington Rd, Stonington, CT).

#### **Delivery**

\$10.00 - \$100.00 Delivery Fee

Food delivered ready to serve or reheat in disposable containers.

*Delivery availability and fee depends on menu, date/time and location.*

#### **Delivery/Setup with Serving Equipment**

\$150.00 - \$500.00 Delivery/Setup Fee

Food delivered and set up in Dog Watch serving equipment by a staff member.

Chafing dishes, serving utensils and food signs included.

Equipment returned or picked up the following day.

*Pricing depends on menu, date/time and location.*

*A standard service charge is added to delivery/setup orders to cover gratuity for staff.*



**Disposable serving utensils, dinnerware and drinkware available.**

Contact: [orders@dogwatchcatering.com](mailto:orders@dogwatchcatering.com)

# Dog Watch

## Catering

### Full-Service Catering Menus

Available for Full-Service Catering Events

*Most full-service menus may also be ordered for pick-up or delivery.  
All full-service menus have a 20 person/piece minimum.*



*Food, beverage and labor prices are based on current market value and are subject to change.  
Market value increases will not exceed 10% annually. Prices are valid for 90 days from the time an estimate is sent.*



# Dog Watch

## Catering

### Cocktail Reception ~ Hors d'oeuvres

20 piece minimum per item. Some items may require advance notice.

#### \$2.00 per piece

.....

Tomato, Basil, Mozzarella Caprese Skewer\*  
Honeydew Melon & Prosciutto Skewer\*  
Meatball Marinara Popper  
Cucumber Cup with Hummus, Giardiniera\*  
Rum Watermelon Skewer with Feta and Mint\*  
Pigs in a Blanket  
Pretzel Bites with Queso Sauce  
Shrimp Cocktail\*  
Cheesy Bacon Potato Perogi  
Tequila Lime Grilled Shrimp\*  
Mexican Street Corn Fritter with Smoky Aioli  
Truffled Deviled Egg\*

#### \$3.00 per piece

.....

Spicy Poke Tuna Street Taco\*  
Coconut Shrimp with Thai Chili Sauce  
Butter-Poached Lobster Finger Roll  
Crab Cake with Chipotle Remoulade  
Lobster Grilled Cheese  
Tuna Poke Bowl with Avocado, Cusabi Drizzle  
Smoked Salmon Blini with Caper Crème Fraiche  
New England Cod Cake with Tartar Sauce  
Garlic Confit Tenderloin Skewers with Chimichurri\*  
Southern Fried Chicken Skewer with Alabama Sauce  
Sesame Seared Ahi Tuna Skewer with Cusabi Drizzle  
Philly Cheesesteak Stuffed Wontons  
Bacon Wrapped Scallops\*  
Lamb Meatball with Mint Yogurt  
Crispy Rice Cake with Korean Pork Belly\*  
Braised Short Rib Spring Roll  
Spicy Tuna and Avocado Cucumber Canape\*  
Mini Kobe Cheeseburger Sliders  
Beef Wellington in Puff Pastry  
Pear & Stilton Phyllo Tart with Crispy Prosciutto

*\*Gluten Free*

#### \$2.50 per piece

.....

Caprese Bruschetta with Whipped Basil Ricotta  
Brisket Empanada with Blue Cheese  
Shrimp Beignet with Chipotle Aioli  
Char-Grilled Shrimp and Pineapple Skewer\*  
Bang Bang Salmon with Spicy Aioli  
Potato Pavé with Chive and Garlic Sour Cream  
Buffalo Chicken Pretzel Cups with Blue Cheese  
Spring Veggie Potstickers with Scallion Soy Sauce  
Mini Chicken 'n Waffles with Hot Honey  
'Deviled' Tater Tots with Spicy Pickle  
Banh Mi Chicken Salad Phyllo Cup  
Brisket Burnt Ends with Alabama BBQ Sauce\*  
Chicken Tikka Masala on Grilled Naan  
Three-Cheese & Spicy Chorizo Croquette  
Chopped Chicken Caesar Wonton Bowl  
Spinach Artichoke Stuffed Wonton  
Bourbon Blue Cheese Stuffed Mushroom\*  
Pesto Tortellini Caprese Skewer with Balsamic

#### Assembled Sliders - More Than A Bite!

*Served on 3" Slider Rolls (unless otherwise noted).  
Build Your Own Slider Station by Ordering a Variety!*

#### \$5.00 per piece

- Pulled Pork on Brioche with Tangy Slaw and BBQ Sauce
- Beau's Baby Big Macs on Brioche with Lettuce, American, Pickles, Onion, Special Sauce
- BLT on Brioche with Avocado and Garlic Aioli
- Beef Brisket on Brioche with Caramelized Onion and Horseradish Cream Sauce
- Meatball Parmesan on Warm Garlic Knots
- Banh Mi Chicken Salad with Pickled Onion on Brioche
- Black Bean Burger with Southwest Sauce and Crispy Carrot on Brioche

#### \$7.00 per piece

- Lobster Salad with Fresh Dill
- Crab Cake with Arugula, Chipotle Remoulade

# Dog Watch

## Catering

### Cocktail Reception ~ Boards and Stations

20 person minimum. Pricing is per person.

#### The Grazing Table...

##### Cocktail Butcher Board | \$12

Assorted hard and soft cheeses with crackers, sliced fruit and fresh berries  
Seasonal fresh vegetables and crunchy pita wedges with green goddess and roasted carrot (GF crackers available)

##### Add-ons | \$4 each

- Charcuterie
- House-Made Spiced Bar Nuts, Garlic Dill Pickles & Seasoned Olives
- Assorted Skewers: Caprese, Honeydew Melon & Prosciutto, Antipasto
- Baked, Stuffed Brie and Warm Blue Cheese Spread with Crostini

*For pickup/delivery orders, boards may either come assembled on disposable platter or packaged separately to build at home.*

##### Raw Bar | \$15

*Full-service events only; Chef Attendant required*

Jumbo shrimp, freshly shucked local oysters and cherrystone clams with cocktail sauce, horseradish, classic mignonette and lemon.

##### Soup Station | \$6

Choice of New England-style clam chowder with oyster crackers or our house Smoked Brisket Chili with shredded cheddar and red onion

##### Slider Station | \$14

###### **Assembled Sliders (Choose 3)**

BBQ Pulled Pork with Tangy Slaw, Beau's Baby Big Macs, BLT with Avocado & Garlic Aioli, Brisket with Caramelized Onion & Horseradish Cream, Meatball Parm on Warm Garlic Knots, Banh Mi Chicken Salad with Pickled Onion, Black Bean Burger with Southwest Sauce & Crispy Carrot

##### BBQ Slider Station | \$10

###### **Build-Your-Own Sliders**

House smoked pulled pork with brioche slider rolls, tangy mustard slaw and sweet and spicy BBQ sauces

##### Add Brisket Sliders | \$6

Smoked beef brisket with caramelized onions and horseradish cream sauce

##### Wing Station | \$10

House-smoked chicken wings tossed in choice of two sauces (Buffalo, BBQ, Teriyaki, Thai Chili, Garlic Parmesan) with blue cheese, celery & carrots

##### South of the Border Station | \$6

Dog Watch guacamole, pico de gallo and queso with tri-color tortilla chips

##### Bavarian Pretzel Station | \$8

Soft pretzels and pretzel bites served with spicy mustard, house-made queso, hot honey and salted caramel sauce

# Dog Watch

## Catering

### Lunch & Dinner Stations

20 person minimum. Pricing is per person. Chef Attendant required where noted.

#### Loaded Mac 'n Potato Station | \$14

\$10 per person for just mac 'n cheese or mashed potatoes.

Homestyle mac 'n cheese and mashed potatoes with assorted toppings: smoked brisket chili, queso sauce, bacon, cheddar, sour cream, chives, jalapeños, buffalo blue cheese

#### Taco Station | \$15

Each Additional Protein | \$6

Choice of two proteins with warm flour tortillas and assorted toppings:

- Pulled pork
- Grilled chicken
- Carne Asada steak (+\$2)
- Ground beef
- Grilled seasonal veggies
- Tequila lime grilled shrimp (+\$2)

*Toppings vary with protein selections. Corn tortillas available \$1 additional.*

#### Salad Station | \$6 per selection

##### Dog Watch Salad

*Mixed Greens, Sliced Pears, Caramelized Walnuts, Sharp Provolone, House Citrus Vinaigrette*

##### Chopped Kale Salad

*Baby Kale, Golden Raisins, Macadamia Nuts, Pecorino Romano Cheese, Cranberry Citrus Vinaigrette (GF)*

##### Chopped Pasta Salad

*Mixed Greens, Cavatappi Pasta, Bacon, Red Onion, Gorgonzola Cheese, Creamy Balsamic Vinaigrette*

##### Caesar Salad

*Romaine Lettuce, Croutons, Sharp Provolone Cheese, Creamy Caesar Dressing*

##### Strawberry Arugula Salad

*Arugula, Fresh Strawberries, Mint, Pistachio, Goat Cheese and Lemon EVO*

##### Caprese Salad

*Heirloom Tomatoes, Buffalo Mozzarella, Basil, Balsamic Reduction (Add Fresh Peaches \$2 Seasonal)*

#### Carving Stations

*Designed for full-service events only; Chef attendant required*

##### Smoked Prime Rib | \$16

*Au jus and horseradish cream sauce*

##### Seared Beef Tenderloin | \$18

*Red wine demi and horseradish cream sauce*

##### Roasted Turkey | \$12

*Pan gravy and cranberry apple chutney*

##### Spiced Rubbed Pork Tenderloin | \$14

*Roasted poblano cream and mango chutney*



# Dog Watch

## Catering

### The Main Meal

20 person minimum. Pricing is per person.

Kids under 12 are half price, kids under 5 are free (or may order from kid's menu for onsite events)

#### Lunch Board | \$26

Choice of (3) Sandwich/Wrap/Sliders:

*Sub GF Wrap \$1*

Rotisserie Chicken Salad Wrap with Sharp Cheddar, Lettuce and Tomato

BLT Wrap with Avocado and Garlic Aioli

Smoked Turkey Wrap with Bacon, Spinach, Tomato, Cheddar and Red Pepper Aioli

Grilled Chicken, Lettuce, Tomato, Red Onion, Avocado and Chili Mayo on Ciabatta

Tuna Salad Wrap with Lettuce, Tomato and Red Onion

Grilled Veggie Wrap with Basil, Crumbled Feta and Balsamic Reduction

Pulled Pork Sliders with Tangy Mustard Slaw and BBQ Sauce

Beau's Baby Big Macs with Lettuce, American, Pickles, Onion, Special Sauce

Beef Brisket Sliders with Caramelized Onion and Horseradish Cream Sauce

Southwest Black Bean Burger Sliders with Chipotle Aioli and Crispy Carrot

Choice of (2) Sides:

Dog Watch Salad, Chopped Kale Salad, Chopped Pasta Salad, Caesar Salad, Cole Slaw, Mac 'n Cheese, Potato Salad, Pesto Tortellini Pasta Salad, Fruit Salad, Lemon Orzo Salad

#### Harborside Brunch | \$30

Assorted NY Style Bagels, Whipped Butter, Plain & Veggie Cream Cheese, Jams

Fresh-Baked Breakfast Pastries, Fruit Salad with Melon and Berries

Scrambled Eggs, Country Style Home Fries, Crispy Smoked Bacon & Sausage

#### Brunch Add-Ons

##### Brunch Hors d'oeuvres | \$3 per piece

*Assorted Mini Quiches, Smoked Salmon Blini with Caper  
Crème Fraiche, Mini Chicken 'n Waffles with Hot Honey,  
Caprese Bruschetta with Balsamic*

##### Brunch Sliders | \$5 per piece

*Egg and Cheese Sliders with Ham or Sausage,  
Caprese Sliders with Mozzarella, Tomato, Basil, Balsamic,  
Egg and Cheese Sliders with Spinach, Roasted Tomatoes*

##### Breakfast Taco Station | \$6

*\$12 for stand-alone station with eggs, bacon*

##### Lox with Red Onion and Capers | \$5

*\$10 for stand-alone station with bagels, spreads*

##### Bloody Mary and Mimosa Station

*\$8 for station setup only*

*Client provides/serves alcohol*

*\$16 for station with unlimited cocktails*

*Dog Watch Liquor/Bartender required*

##### Lemonade & Juice Carafes | \$3.50

*Coffee and Tea Station | \$3.50*

# Dog Watch

## Catering

### The Main Meal

20 person minimum. Pricing is per person.

All buffets come with house made cornbread or dinner rolls.

Kids under 12 are half price, kids under 5 are free (or may order from kid's menu for onsite events)

#### BBQ Buffet

Two Meats, Two Sides | \$26

Two Meats, Three Sides | \$32

Three Meats, Three Sides | \$40

#### Meats

Rotisserie Chicken

Pulled Pork

Smoked Brisket of Beef

St. Louis Style Ribs

#### Sides

Dog Watch Salad\*

Chopped Kale Salad\*

Caesar Salad

Traditional Pasta Salad

Pesto Tortellini Pasta Salad

Fruit Salad\*

Red Bliss Potato Salad\*

Mashed Potatoes (Garlic or Regular)\*

Mac 'n Cheese

Cole Slaw\*

Baked Beans\*

Seasonal Grilled Vegetables\*

Lemon Orzo Salad with Veggies

*BBQ Meats are GF; GF Sides Noted\**

#### Summer BBQ Picnic | \$38

Heirloom Tomato Caprese Salad

Rotisserie Chicken

Pulled Pork with Brioche Slider Rolls  
and Tangy Mustard Slaw

Mac 'n Cheese

Chopped Kale Salad

Corn on the Cob

#### Fishers Island | \$48

New England Style Clam Chowder

Traditional Caesar Salad

Lemon Skillet Chicken Piccata

Parmesan Herb Crusted Native Cod

Roasted Red Bliss Potato Wedges

Garlic Sautéed Haricot Verts

#### Grill Station | \$30

*Designed for full-service events only;*

*Chef attendant and/or grill may be required*

Choice of two proteins from below and  
two sides (see next page for sides):

*Grilled Veggie Skewers with Chicken,  
Shrimp or Steak, Burgers, Hot Dogs, Grilled  
Chicken Breast, SW Black Bean Burgers*

#### New England Clambake | Market Price

1 ¼ lb Steamed Lobster with Drawn Butter and Lemon

Steamed Littleneck Clams with Chorizo in a Garlic White Wine Broth

Rotisserie Chicken with Lemon, Sage & Black Pepper Seasoning

Roasted Red Bliss Potatoes, Corn on the Cob, Caesar Salad, Traditional Cole Slaw

# Dog Watch

## Catering

### The Main Meal

20 person minimum. Pricing is per person. Buffets come with cornbread or dinner rolls.  
Kids under 12 are half price, kids under 5 are free (or may order from kid's menu for onsite events)

### Build Your Own Buffet

Choice of Two Entrees, Three Sides | \$45

Each Additional Entrée | \$10 Each Additional Side | \$5

#### Entrees

##### Coq Au Vin\*

*Braised Chicken with Red Wine Demi, Roasted Veggies*

##### 'Marry Me' Chicken

*Garlic, Mushroom and Tomato Cream Sauce*

##### Lemon Skillet Chicken Piccata

##### Tuscan Stuffed Chicken Breast

*Spinach, Feta and Sundried Tomato*

##### Pork Medallions with Creamy Mushroom Demi

##### Parmesan Herb Crusted Roasted Cod

##### Maple Mustard Glazed Salmon\*

##### Coconut Crusted Native Cod

*Pineapple Mango Salsa*

##### Top Sirloin with Garlic Herb Butter\*

##### Steak Au Poivre with Portobello Sauce

##### Braised Short Rib Ravioli

##### Thai Stir Fry with Jasmine Rice\*

*Choice of Chicken, Tofu or Steak\**

##### Eggplant Parmesan with Whipped Basil Ricotta

#### List of Vegan Entrees Available by Request

Assorted Cookies and Brownies | \$5

Seasonal Shortcake Station | \$8

*Strawberry or Peach (when in season)*

Seasonal Cobbler Station | \$8

*Apple or Berry with Vanilla Ice Cream*

Homemade Blueberry Buckle | \$8

#### Sides

##### Smoked Brisket Chili\*

##### New England Clam Chowder\*

##### Dog Watch Salad\*

##### Chopped Kale Salad\*

##### Caesar Salad

##### Chopped Pasta Salad

##### Traditional Garden Salad

##### Caprese Salad (seasonal +2)

##### Traditional Pasta Salad

##### Pesto Tortellini Pasta Salad

##### Lemon Orzo Salad with Veggies

##### Cole Slaw

##### Fruit Salad\*

##### Red Bliss Potato Salad\*

##### Mashed Potatoes\*

*Garlic or Regular*

##### Roasted Red Bliss Potato Wedges\*

##### Potatoes Au Gratin

##### Homestyle Mac 'n Cheese

##### Dog Watch Veggie Pasta

##### Baked Beans\*

##### Char-Grilled Asparagus\*

##### Garlic Haricot Verts\*

##### Seasonal Grilled Vegetables\*

*\*Denotes GF Items; Many Items can be Modified to be GF*



# Dog Watch

## Catering

### Bar Service and Beverage Stations

We offer a variety of beverage service options for full-service events.

#### Hosted Consumption Bar

.....

Host pays for beverages consumed (like running a bar tab). Bar selection customized for each event.

Consumption bar tabs may be limited to a certain time-frame or dollar amount.

A 20% service charge covering bartender gratuity is added to all hosted bar tabs.

#### Cash Bar

.....

Guests pay for their own beverages as ordered (cash and cards accepted).

#### Off-site Event Bar Service Fees

.....

##### **Bartender Fee | \$200 each (one per 75 guests)**

*Includes one hour of setup, three hours of service, and one hour of breakdown.*

*Bartenders only available for bars provided through Dog Watch.*

For off-site events, the following charges apply to cover full bar set up and serving equipment, disposable drinkware, mixers/garnishes, ice, cocktail napkins and liability insurance:

**Beer & Wine Bar: \$2.00 per person**

**Beer, Wine & Choice of (2) RTD or Specialty Cocktails: \$3.00 per person**

**Full Bar: \$5.00 per person**

Item	Sample Bar Selections (Inquire with Catering for Full Menu)	Pricing
Wine	Cavit Pinot Grigio, Stone Cellars Chardonnay, Mondavi Cabernet Sauvignon, Imagery Pinot Noir, Trapiche Malbec	\$9 G \$32 B
	Villa Maria Sauvignon Blanc, Rose All Day Rose, Kendall Jackson Chardonnay, La Marca Prosecco, Benzinger Cabernet Sauvignon	\$10-12 G \$36-\$44 B
Beer, Etc.	Bud, Bud Light, Coors Light, Michelob Ultra, Yeungling	\$5
	Corona, Stella Artois, Guinness, High Noon Spiked Seltzer, Downeast Cider Rotating Seasonal Craft Beer Selection, Fishers Island Lemonade	\$7 \$9-12
Liquor & Specialty Cocktails	Tito's Vodka, Tanqueray Gin, Mount Gay Rum, Captain Morgan Rum, Bacardi Rum, Gosling's Rum, Espolon Tequila, Jack Daniels Whiskey, Jim Beam Bourbon, Dewars Scotch, Assorted Liqueurs Dog Watch Punch, Huckleberry Lemonade, Aperol Spritz, Dark 'n Stormy	\$12-\$14

#### Non-Alcoholic Beverage Stations | \$3.50 per person, each station

.....

Water & Lemonade or Iced Tea Station

*Infused Water / add \$1 (Watermelon Mint, Cucumber Mint or Lemon Lime)*

Assorted Soft Drinks, Seltzers Station

Coffee & Tea Station

*Nonalcoholic beverage stations include disposable plastic/paper cups.*

# Dog Watch

## Catering

### Full-Service Catering ~ Rates and Information

We custom quote every offsite event depending on the equipment, staff and services needed. Fees vary and are based on event menu and location.

*\*Please see Offsite Wedding Packages for Wedding Rates and Information*

### Full-Service Event Rates

Includes setup and breakdown of all serving equipment for food and bar/beverage stations. Additional setup/breakdown of tables, chairs, linens available.

Dog Watch does not provide rental of tents, tables, chairs, specialty linens, china plates, silverware or glassware. We are happy to provide you with a vendor referral for renting these items. Dog Watch also offers single-use disposable options for plates, cutlery and drinkware.

A 20% service charge for staff gratuity is added to all food and beverage charges.

### Offsite Event Setup with Serving Equipment, Transport and Labor

\$500.00-750.00 average, location and menu dependent

### Banquet Servers

\$30.00 each, per hour

### Onsite Chef Attendants

*Chef Attendants may or may not be required depending on the event menu*

\$250.00 each

### Bartenders

*Available only for bars provided by Dog Watch*

\$200.00 each

