

Dog Watch

Catering

Full-Service Catering Menus



Most full-service menus may also be ordered for pick-up or delivery.

20 person/piece minimum.

Dog Watch

Catering

Cocktail Hour ~ Hors d'oeuvres

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

\$2.00 per piece

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- Tomato, Basil, Mozzarella Caprese Skewer
 - with Pesto Tortellini (add \$.50)
- Loaded Smashed Potato Pancakes:
 - Chive and Garlic
 - Bacon and Cheddar
- Meatball Marinara Poppers
- Boursin Stuffed Cherry Tomato
- Rum Watermelon Skewers with Feta and Mint
- Pigs in a Blanket
- Pretzel Bites with Queso Dipping Sauce
- Shrimp Cocktail
- French Onion Crostini with Caramelized Onions
- Bloody Mary Cucumber Bites
- Smoked Gouda Gougères
- Garlic Knots with Herb Butter
- Brisket Burnt Ends with Alabama Sauce
- Tequila Lime Grilled Shrimp
- Fried Eggplant Chips with Whipped Ricotta
- Truffled Deviled Eggs

\$3.00 per piece

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- Mini Crab Cake with Chipotle Remoulade
- Ceviche Spoons (Scallop or Mango Shrimp)
- Philly Cheesesteak Stuffed Wontons
- Crispy Coconut Shrimp with Thai Chili Sauce
- Lobster Salad Bibb Lettuce Wraps
- Lobster Potstickers with Lemon Dill Aioli
- Smoked Salmon and Veggie Crème Fraiche Phyllo Cups
- Hot Lobster Mini Bread Bowls with Sherry Cream
- Peppered Tenderloin Skewer with Horseradish Cream
- House Made Veggie Spring Rolls with Ginger Soy
- Pan-Seared Scallop BLT Skewers
- Blackened Scallop with Cajun Remoulade
- Sesame Seared Ahi Tuna Skewer with Cusabi
- Scallop Wrapped in Hickory Smoked Bacon
- St. Louis Ribs with Tangy BBQ Sauce
- Shaved Steak French Onion Crostini

\$2.50 per piece

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- Bruschetta:
 - Whipped Basil Ricotta, Roasted Tomato, Balsamic
 - Fig, Ginger, Goat Cheese, Toasted Almonds
 - Olive Tapenade with Feta, Sundried Tomato
- Brisket Empanadas with Blue Cheese Sauce
- Smoked Salmon Gougères
- Brisket Shepherds Pie Bread Bowls
- Spicy Chorizo & Three Cheese Stuffed Mushrooms
- Crispy Mac 'n Cheese Bites
- Honeycrisp Apple and Aged Cheddar Phyllo Cups
- Mini Tuna Poke Bowl with Cusabi and Sesame
- Buffalo Chicken Stuffed Wontons
- Mini Chicken 'n Waffles with Maple Glaze
- Southern Fried Chicken Skewer with Alabama Sauce
- Banh Mi Chicken Salad Phyllo Cups
- Crispy Crab and Potato Puffs
- Pork Carnitas Wraps with Pickled Onion, Smoky Aioli
- Chicken Pot Pie Mini Bread Bowls
- Smoked Brisket Arancini
- Mini Cheeseburger Skewers

Brioche Sliders

Served on 3" Slider Rolls. Build Your Own Slider Station by Ordering a Variety of Sliders by the Piece!

\$4.00 per piece

- Pulled Pork with Tangy Slaw and BBQ Sauce
- Beau's Baby Big Macs
- Banh Mi Chicken Salad
- BLT with Avocado and Garlic Aioli
- Beef Brisket with Caramelized Onion and Horseradish Cream Sauce
- Meatball Parm on Garlic Knot Slider
- Grilled Veggies with Pesto Goat Cheese Spread
- Southern Fried Chicken with Alabama Sauce

\$6.00 per piece

- Lobster Salad with Fresh Dill
- Mini Hot Lobster Rolls (3" Toasted Bun)
- Crab Cake with Arugula, Chipotle Remoulade

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Catering

Cocktail Reception ~ Boards and Stations

20 person minimum. Pricing is per person.

Rustic Cocktail Board | \$12

Assorted artisan cheeses with crackers
Seasonal fresh vegetables
Roasted garlic hummus and seasonal dip
House made crunchy pita wedges
Fresh seasonal fruit and berries

Add Charcuterie | \$4

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

Chowder Station | \$6

New England-style clam chowder with oyster crackers and Tabasco

Raw Bar | \$12

Chef attendant required; full-service events only

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

\$8 per person for one item only

Taste of Asia | \$14

Served in small Chinese takeout boxes with chopsticks

Thai Noodles, Crispy Orange Asian Salad,
Thai Marinated Grilled Shrimp,
Asian Peanut Slaw,
Mini Crab Rangoons and Edamame

BBQ Slider Station | \$10

Designed as a Build-Your-Own Station

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

Add Brisket | \$6

Sliced, smoked brisket with caramelized onions and horseradish cream sauce

Wing Station | \$10

House-smoked chicken wings tossed in choice of up to two sauces (Buffalo, Teriyaki, BBQ, Thai Chili) with blue cheese and ranch dressing.

Add Coconut Shrimp with Sweet Thai Chili Dipping Sauce | \$6

South of the Border Station | \$6

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

BBQ Spread | \$12

St. Louis Style Ribs, Brisket Burnt Ends and Smoked Chicken Wings with Sweet & Spicy BBQ Sauce, Alabama BBQ Sauce, House-Pickled Green Beans, Onions and Carrots.

Ceviche Station | \$12

Scallop, Mango Shrimp and Vegetarian Banh Mi Ceviche with Crispy Pita Chips

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Catering

Dinner Stations

20 person minimum. Pricing is per person. Chef Attendant required where noted | \$75 each.

Loaded Mac 'n Potato Station | \$12

\$8 per person for just mac 'n cheese or mashed potatoes.

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

Taco Station | \$14

Each Additional Protein | \$6

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

- Pulled pork
- Grilled chicken
- Ground beef
- Grilled seasonal veggies

Toppings vary with protein selections. Corn tortillas available.

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

Carving Stations | PTM

Designed for full-service events only; Chef attendant required

Smoked prime rib of beef with au jus and horseradish cream sauce

Tenderloin of beef with red wine demi and horseradish cream sauce

Smoked turkey with pan gravy and cranberry apple chutney

Grill Station | \$22

Designed for full-service events only; Chef attendant required. Grill required by client or venue.

Accompanied by fresh baked cornbread and choice of salad.

Choose Two: Chicken and Veggie Skewers, Shrimp and Veggie Skewers, Steak and Veggie Skewers, Burgers, Hot Dogs, Grilled Chicken Breast with Buns/Condiments

Dog Watch

Catering

Buffet Menus

20 person minimum. Pricing is per person.

All buffets come with house made cornbread, except Lunch Board Spread.

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 | \$25

Two Meats, Three Sides | \$30

Three Meats, Three Sides | \$38

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

Collard Greens

Baked Beans

Seasonal Grilled Vegetables

Grilled Summer Veggie Salad

Summer BBQ Picnic | \$36

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 | \$44

New England Style Clam Chowder

Traditional Caesar Salad

Lemon Skillet Chicken Piccata

Parmesan Herb Crusted Native Cod

Roasted Red Bliss Potato Wedges

Seasonal Grilled Vegetables

Lunch Board Spread | \$24

Choice of Three Sandwiches/Wraps and
Two Sides

*See options on Group Lunch Menus, last page.
Sandwiches/Wraps halved on platters.*

Available for full-service lunch events
at Dog Watch Mystic or offsite.

New England Clambake | \$65

Garden Salad with Creamy Balsamic or Traditional Caesar Salad

1 ¼ lb Steamed Lobster with Drawn Butter and Lemon

Steamed Littleneck Clams with Chorizo in a Garlic White Wine Broth

Rotisserie Chicken

Roasted Red Bliss Potatoes with Rosemary and Garlic, Corn on the Cob, and Cole Slaw

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Buffet Menus

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Build Your Own Buffet

Choice of Two Entrees, Three Sides | \$40

Each Additional Entrée | \$8-12

Each Additional Side | \$4-6

Entrees

Asiago Chicken Parmesan with Linguine
Chicken Marsala
Lemon Skillet Chicken Piccata
Braised Chicken with Roasted Vegetables
Stuffed Flounder with Caper Cream Sauce
Parmesan Herb Crusted Roasted Cod
Teriyaki Grilled Salmon with Pineapple
Native Cod with Romesco Sauce
Grilled Swordfish with Lemon Herb Butter
Top Sirloin with Garlic Herb Butter
Steak Au Poivre with Portobello
Steak Kebabs with Peppers, Onions, Mushrooms
Eggplant Parmesan with Whipped Ricotta
Shrimp Scampi Ravioli
Dog Watch Pasta with Spinach, Roasted
Tomato, Artichoke and Chicken or Shrimp
Stuffed Portobello Mushroom with Sundried
Tomato, Spinach, Goat Cheese and Balsamic

Sides

Seasonal Soup
Smoked Brisket Chili
New England Clam Chowder
Dog Watch Salad
Chopped Kale Salad
Caesar Salad
Chopped Pasta Salad
Traditional Garden Salad
Cold Thai Noodles
Traditional Pasta Salad
Pesto Tortellini Pasta Salad
Fruit Salad
Red Bliss Potato Salad
Mashed Potatoes
Garlic or Regular
Roasted Red Bliss Potatoes
with Rosemary & Garlic
Mac 'n Cheese
Potatoes Au Gratin
Baked Beans
Char-Grilled Asparagus
Green Beans and Carrots
Seasonal Grilled Vegetables
Grilled Summer Veggie Salad

DESSERT

Assorted Cookies and Brownies | \$4

Seasonal Shortcake Station | \$8

Strawberry, Blueberry or Peach

Seasonal Cobbler Station | \$8

Apple, Berry or Peach with Vanilla Ice Cream

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Catering

Bar Service and Beverage Stations

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

Bartenders only available for bars provided through Dog Watch.

Bartender Fee | \$150 each

Hosted Consumption Bar

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Host pays for beverages consumed (like running a bar tab for your event).

Bar offerings may be customized for each event.

Tab may be limited to a certain time-frame or dollar amount.

Full seasonal wine, beer and cocktail menus provided upon request.

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

Cash Bar

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

Item	Sample Bar Selections	Pricing
Wine	Bosso Pinot Grigio, Stone Cellars Chardonnay, Mondavi Cabernet Sauvignon, Beringer Pinot Noir, Domino Merlot	\$9 G \$32 B
	Villa Maria Sauvignon Blanc, Rose All Day Rose, Kendall Jackson Chardonnay, La Marca Prosecco, Cline Cabernet	\$10-12 G \$36-\$44 B
Beer, Etc.	Bud, Bud Light, Coors Light, Miller Lite	\$5
	Corona, Guinness, High Noon Spiked Seltzer, Downeast Cider	\$7
	Haze for Horses IPA, Beer'd Whiskerd Wit, Fishers Island Lemonade	\$10
	Draft Beers: Whaler's Rise Pale Ale, Fiddlehead IPA, Beer'd Dogs & Boats DIPA, Bluepoint Toasted Lager	\$6-\$10
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, Dark 'n Stormy	\$12-\$14

Non-Alcoholic Beverage Stations | \$3 per person, each station

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Water & Lemonade or Iced Tea Station

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

Assorted Soft Drinks, Seltzers & Bottled Water Station

Coffee & Tea Station

Nonalcoholic beverage stations include disposable plastic/paper cups.

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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.

Full-Service Event Rates

Delivery and Setup with Serving Equipment

\$200.00 - \$500.00

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.

Banquet Servers

\$30.00 each, per hour

Onsite Chef Attendants

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

\$150.00 each

Bartenders

Available only for bars provided by Dog Watch

\$150.00 each



\$50 per person food and beverage minimum for full-service weddings.

Ask about our wedding packages!