

# 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

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Tomato, Basil, Mozzarella Caprese Skewer\*  
Honeydew Melon & Prosciutto Skewer\*  
Cucumber Cup with Hummus, Giardiniera\*^  
Pigs in a Blanket  
Pretzel Bites with Queso Sauce  
Mini Toast with Whipped Basil Ricotta  
Tequila Lime Grilled Shrimp\*  
Carolina Hush Puppies with Honey Butter  
Vegetable Quesadilla Cone  
Truffled Deviled Egg\*

#### \$2.50 per piece

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Smoked Brisket Empanada with Blue Cheese  
Chicken Lemongrass Dumpling  
Shrimp Beignet with Chipotle Aioli  
Pesto Tortellini Caprese Skewer with Balsamic  
Rum Watermelon Skewer with Feta and Mint\*  
BBQ Pulled Pork Mini Biscuit  
Bang Bang Salmon with Spicy Aioli\*  
House Made Elote with Crispy Wonton  
Blue Cheese Strawberries with Balsamic Pearls\*  
Whipped Beet Crostini with Walnut, Tahini, Basil^  
Mini Chicken 'n Waffles with Hot Honey  
Shrimp & Chorizo Paella Croquette  
Brisket Burnt Ends with Alabama BBQ Sauce\*  
Truffled Mac 'n Cheese Tart  
Meatball Parmesan Popper  
Spinach Artichoke Stuffed Wonton  
Pacific Cod Cake with Tarragon Sauce  
Bourbon Blue Cheese Stuffed Mushroom\*

\*Gluten Free ^Vegan

#### \$3.00 per piece

.....

Tuna Crudo Tostada\*  
Coconut Shrimp with Thai Chili Sauce  
Butter-Poached Hot Lobster Finger Roll  
Lobster Salad Finger Roll with Fresh Dill  
Crab Cake with Remoulade (available GF)  
Lobster Grilled Cheese  
Smoked Salmon Blini with Caper Crème Fraiche  
Garlic Confit Tenderloin Skewers\*  
Southern Fried Chicken Skewer with Bama Sauce  
Sesame Seared Ahi Tuna Skewer with Cusabi  
Carne Asada Tostada with Chimichurri\*  
Bacon Wrapped Scallops\*  
Lamb Meatball with Mint Yogurt  
Carpaccio Bruschetta with Dijon, Shaved Onion  
Beef Wellington in Puff Pastry  
Harissa Shrimp Toast with Saffron Pickled Onion  
Raspberry Brie Phyllo Tart  
Spring Rolls:

- Braised Short Rib
- Atlantic Lobster
- Vegetable

Crispy Rice Cake Topped with:

- Seared Tuna, Pickled Veggie\*
- Spicy Tuna Poke, Avocado\*
- Korean Beef, Toasted Sesame\*



# Dog Watch

## Catering

### Cocktail Reception ~ Boards and Stations

20 person minimum. Pricing is per person.

#### Dog Watch Sliders - More Than A Bite!

*Served on 3" Brioche Rolls, Unless Noted Otherwise.  
Order Per Piece For More Flexibility or Choose the  
Slider Station Priced Per Person and Pick 3.*

#### Assembled Sliders | Priced Per Piece

##### \$5.00 per piece

- Pulled Pork with Tangy Slaw, BBQ Sauce
- Smoked Pulled Pork with Melted Cheddar, Caramelized Summer Peach, Shredded Cabbage, Pickled Onion
- Beau's Baby Big Macs with Lettuce, American, Pickles, Onion, Aioli
- BLT with Avocado, Garlic Aioli
- Beef Brisket with Caramelized Onion and Horseradish Cream Sauce
- Meatball Parmesan on Warm Garlic Knots
- Korean Chicken with Sticky Sauce, Summer Pear Kimchi, Lettuce, Cucumber
- Adobo Pulled Chicken with Grilled Onion, Pickled Cucumber and Carrot
- Crispy Mushrooms, Smoked Ricotta, Arugula, Shaved Scallion, Garlic Confit
- Black Bean Burger with Southwest Sauce and Crispy Carrot

##### \$8.00 per piece

- Lobster Salad on Brioche with Fresh Dill
- Pacific Cod Cake with Shredded Cabbage, Pickle, Jalapeno Citrus Aioli on Brioche

#### Slider Station | \$15

Choose Three Assembled Sliders From Above to Make a Hearty Station for Your Party!

*\*Lobster and Cod Cake Not Included*

#### 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 with green goddess and roasted hummus dips  
*GF cracker option included*

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

- Charcuterie
- Assorted Skewers: Caprese, Honeydew Melon & Prosciutto, Watermelon with Feta & Mint

##### Huntsman Board | \$14

Assorted cheeses, cured meats and game sausage with crackers and sourdough crostini  
Fruit preserves, bacon jam, honeycombs  
Smoked bluefish pate, smoked duck pate  
House-pickled vegetables and roasted nuts



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### Cocktail Reception ~ Boards and Stations

20 person minimum. Pricing is per person.

#### 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

#### Bayou Spread | \$12

Mini Crab Cakes with Remoulade, Shrimp Beignets with Spicy Aioli, Mini Oyster Po' Boys, Butter Shrimp & Andouille Skewers

#### Soup Station | \$6

Half Chowder, Half Chili | \$8

Choice of New England-style Clam Chowder with oyster crackers or our house-made Smoked Brisket Chili with shredded cheddar and diced red onion

#### Texas Trinity | \$16

Our twist on a BBQ grazing board with house-smoked sliced brisket, pork ribs and chef's sausage, accompanied by Texas toast, house pickles and assorted BBQ sauces



#### South of the Border | \$8

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

#### 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 | \$8

Smoked beef brisket with caramelized onions and horseradish cream sauce

#### Wing Station | \$12

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

#### Bavarian Pretzel Station | \$10

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

# Dog Watch

## Catering

### The Main Meal ~ 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 | \$16

Add GF Corn Tortillas | \$2

Each Additional Protein | \$6

Choice of two proteins:

- Pulled pork
- Pulled chicken
- Ground beef
- Chorizo
- Grilled seasonal veggies
- Seared yellowfin tuna (+\$2)

Served with warm flour tortillas and assorted toppings. Toppings vary with protein selection.

#### Salad Bar | \$12

Add Grilled Chicken | \$8

Add Side Dish | \$5

An ode to the old-school salad bar! Mixed greens and romaine lettuce with tomato, cucumber, carrot, red onion, candied walnuts, golden raisins, dried cranberries, sunflower seeds, shaved parmesan, crumbled gorgonzola, croutons and assorted dressings (house citrus vinaigrette, creamy balsamic vinaigrette, ranch, blue cheese)

#### Paella Station | \$20

*Full-service events only; Chef Attendant required*

Traditional Spanish paella prepared to order by our chefs! Station includes a Roasted Vegetable Paella and choice of traditional Paella Valenciana (chicken, chorizo, butter beans, snow peas) or seafood Paella Mediterranean (jumbo shrimp, baby scallops, mussels, clams)

#### Carving Stations

*Full-service events only; Chef Attendant required*

Smoked Prime Rib | \$16  
*Au jus, horseradish cream*

Seared Beef Tenderloin | \$18  
*Red wine demi, horseradish cream*

Roasted Turkey | \$12  
*Pan gravy, cranberry apple chutney*



# Dog Watch

## Catering

### The Main Meal - Lunch and Brunch

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).

*For pick-up or delivery deli menu, see page 6 of our Casual Catering menus.*

#### Lunch Board | \$28

Choice of 3 Sandwich/Wrap/Sliders:

*Sub GF Wrap \$1*

Ham and Brie Baguette with Shaved Scallion

Korean Chicken Wrap with Sticky Sauce, Summer Pear Kimchi, Crispy Lettuce, Cucumber

Rotisserie Chicken Salad Wrap with Cheddar, Lettuce, Tomato

BLT Wrap with Avocado, Garlic Aioli

Grilled Chicken Ciabatta with Lettuce, Tomato, Onion, Avocado, Chili Mayo

Grilled Veggie Wrap with Basil, Feta, Balsamic Reduction

Pulled Pork Sliders with Tangy Mustard Slaw, BBQ Sauce

Smokey Pulled Pork Sliders with Cheddar, Caramelized Peach, Shredded Cabbage, Pickled Onion

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

Adobo Chicken Sliders with Grilled Onion, Pickled Cucumber and Carrot

Southwest Black Bean Burger Sliders with Chipotle Aioli, Crispy Carrot

Choice of 2 Sides:

Dog Watch Salad, Chopped Kale Salad, Chopped Wedge Salad, Caesar Salad, Cole Slaw,

Mac 'n Cheese, Potato Salad, Pesto Tortellini Pasta Salad, Fruit Salad, Lemon Orzo Salad, Kettle Chips

Add Chowder, Chili or Seasonal Soup | \$6

Add Assorted Cookies & Brownies | \$5



# Dog Watch

## Catering

### The Main Meal ~ Lunch and Brunch

20 person minimum. Pricing is per person.

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#### Harborside Brunch | \$30

Assorted NY Style Bagels with 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 each item**

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

##### **Brunch Sliders | \$5 each**

Egg and Cheese Sliders with Ham  
Egg and Cheese Sliders with Sausage  
Caprese Sliders with Mozzarella, Balsamic  
Egg Sliders with Spinach Pesto, Roasted Tomato

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

\$12 for stand-alone station

Scrambled Eggs with Warm Flour Tortillas and Assorted Breakfast Toppings and Condiments

##### **Lox Spread | \$5**

\$10 for stand-alone station

NY Style Bagels with Plain & Veggie Cream Cheeses, Capers and Diced Red Onion

##### **Bloody Mary and Mimosa Station**

\$8 for station setup only

*Includes Mixers, Fresh Juices and Garnishes*

\$16 for station with unlimited cocktails

*Dog Watch liquor and bartender required*

##### **Lemonade & Iced Tea Station | \$4**

##### **Fresh Squeezed Juice Carafes | \$5**

##### **Coffee and Tea Station | \$5**

# Dog Watch

## Catering

### The Main Meal - Buffets

20 person minimum. Pricing is per person.

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 | \$28

Two Meats, Three Sides | \$34

Three Meats, Three Sides | \$42

#### 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 Feta, Veggies

*\*Gluten Free Sides (All BBQ Meats are GF)*

#### Summer BBQ Picnic | \$38

Heirloom Tomato Caprese Salad

Rotisserie Chicken

Pulled Pork

Mac 'n Cheese

Cole Slaw

Corn on the Cob

#### Fishers Island | \$48

Traditional Caesar Salad

Lemon Skillet Chicken Piccata

Parmesan Herb Crusted Native Cod

Herb Roasted Fingerling Potatoes

Garlic Sauteed Haricot Verts

#### Grill Station | \$32

*Designed for full-service events;*

*Chef attendant and/or grill may be required*

Choice of two sides (full list on the left)

Choice of two proteins:

- Grilled Veggie Skewers with Choice of Chicken, Shrimp or Steak
- Burgers and Hot Dogs
- Grilled Chicken Breast
- Southwest Black Bean Burgers



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## Catering

### The Main Meal - Buffets

20 person minimum. Pricing is per person.

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)

#### 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  
Sweet Corn on the Cob  
Traditional Cole Slaw  
House-Baked Cornbread with Honey Maple Glaze

**Ask About Our Live Action Clambake Package with Custom-Built Steamers for Summer 2026!**

#### Frenchman Street | \$45

1928 Salad

*Lettuce, Beefsteak Tomato, Spanish  
Olives, Ham, Swiss, Citrus Vinaigrette*

Smoked Whole Chicken

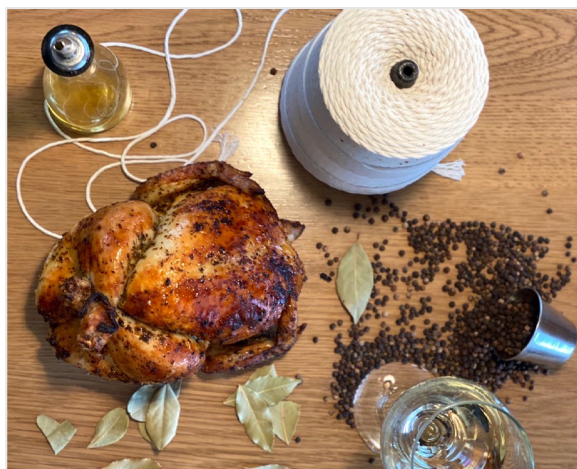
*Chow Chow, Remoulade*

Fisherman's Etouffee

Savannah Red Beans and Rice

Collard Greens

Hot Honey Beignets



**D** Assorted Cookies and Brownies | \$5

**E** Strawberry Shortcake Station | \$8

**S** Seasonal Cobbler Station | \$8

**S** Apple or Berry

**E** Served with Vanilla Ice Cream

**R** Dessert Table | \$10

**T** Assorted Petit Fours, Macarons,

Tarts, Dessert Shooters



# Dog Watch

## Catering

### The Main Meal ~ Buffets

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 | \$48

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

#### Entrees

Coq Au Vin\*

*Braised Chicken, Red Wine Demi, Roasted Veggies*

'Marry Me' Chicken

*Garlic, Mushroom and Tomato Cream Sauce*

Lemon Skillet Chicken Piccata

Tuscan Stuffed Chicken

*Spinach, Feta and Sundried Tomato*

Parmesan Herb Crusted Roasted Cod

Maple Mustard Glazed Salmon\*

Stuffed Flounder with Lemon Caper Cream Sauce

Pistachio Crusted Salmon

Cider Glazed Atlantic Cod\*

Top Sirloin with Garlic Herb Butter\*

Steak Arrachara with Romesco Sauce

Steak Au Poivre with Creamy Portobello Sauce

Red Wine Braised Short Ribs

Louisiana Jumbalaya

Eggplant Parmesan with Whipped Basil Ricotta

**List of Vegan Entrees Available by Request**



#### Sides

New England Clam Chowder\*

Dog Watch Salad\*

Chopped Kale Salad\*

Caesar Salad

Chopped Wedge 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

Herb Roasted Fingerlings\*

Homestyle Mac 'n Cheese (GF Pasta +2)

Dog Watch Veggie Pasta (GF Pasta +2)

Savannah Red Rice

Baked Beans\*

Char-Grilled Asparagus\*

Garlic Confit Haricot Verts\*

Seasonal Grilled Vegetables\*

Broccoli with Lemon Tarragon Butter\*

*\*Gluten Free*

# 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<br>Villa Maria Sauvignon Blanc, Rose All Day Rose, Kendall Jackson Chardonnay, La Marca Prosecco, Benzinger Cabernet Sauvignon                  | \$9 G<br>\$32 B<br>\$10-12 G<br>\$36-\$44 B |
| Beer, Etc.                   | Bud, Bud Light, Coors Light, Michelob Ultra, Yeungling<br>Corona, Stella Artois, Guinness, High Noon Spiked Seltzer, Downeast Cider<br>Rotating Seasonal Craft Beer Selection, Fishers Island Lemonade  | \$5<br>\$7<br>\$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<br>Dog Watch Punch, Huckleberry Lemonade, Aperol Spritz, Dark 'n Stormy | \$10-\$14                                   |

#### Non-Alcoholic Beverage Stations

Water & Lemonade or Iced Tea Station | \$3

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

Assorted Soft Drinks, Seltzers Station | \$5

Coffee & Tea Station | \$5

*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.

#### Full-Service Catering Rates for Off-site Events

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

Includes setup and breakdown of all serving equipment for food and bar/beverage stations.

\$500.00 - \$1,000.00 average

*Incremental cost may apply for longer transport time, plated or family-style dinner service, or events requiring additional set-up or breakdown of rental equipment, dinnerware or linens.*

##### Banquet Servers

\$30.00 each, per hour

##### 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*

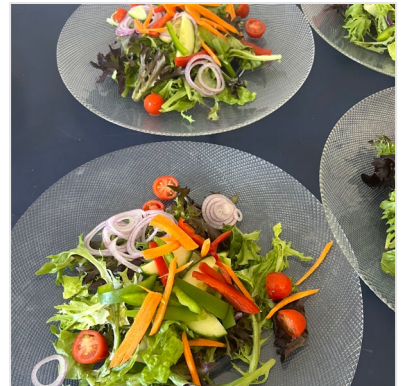
\$200.00 each

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.

**\*See Offsite Wedding Packages for Wedding Rates**

**\*See Mystic Event Tent Packages for Dog Watch Mystic Rates**



Contact:

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