



**DOG WATCH**  
Catering

**Banquet and Catering Menus**

**Contact Information**

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

Phone: 860-961-9430 (call or text)

[www.dogwatchcatering.com](http://www.dogwatchcatering.com)

Visit us on Facebook!



## ~ Select Your Level of Service ~

*From 'casual catering' for pick-up or delivery to full-service events with setup, service and clean-up – we do it all.  
Relax and let us do the work for your next event.*

### ~ Pick-up ~

Available anytime! All of our menus are available for pick-up and we would be happy to customize a menu for your event. Please provide 24 hours advance notice for larger events and pick-up orders over 20 people.

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### ~ Onsite Catering at Dog Watch Mystic ~

Our Dog Watch Mystic property has a beautiful 800 sq ft event tent available for private parties, year-round. Accommodates 60-80 with adjacent fire pit, lawn games and bar. Inquire for seasonal minimums and rental rates.

### ~ Delivery ~

Too busy to cook? Our staff will deliver your order packaged in disposable containers, ready to serve or reheat. Or have us stay and set everything up for you! Tables, linens, serving equipment and utensils available to rent. Paper/plasticware available to purchase.

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### ~ Offsite Catering ~

Our staff will setup, serve, bartend and cater to your every need – wherever your event is taking place.  
Menus and quotes tailored for each event.  
Onsite event management services available.  
Equipment and tent rental services available.



## Take Out BBQ Price Sheet

Available for pick-up or delivery orders

All orders come with Dog Watch signature sweet and spicy BBQ sauces.

PARTY TAKE-OUT PRICING			
Pulled Pork	\$12/pound (feeds 3-4)		
Smoked Brisket of Beef	\$20/pound (feeds 3-4)		
BBQ Chicken	\$9/half chicken (includes 4 pieces – breast, thigh, wing, drumstick)		
St. Louis Style Ribs	\$10/half rack (6 per)	\$20/full rack (12 per)	
House Seasoned Shrimp Cocktail	\$18/dozen		
Crispy Chicken Wings	\$18/dozen (Hot or Mild Buffalo, BBQ, Teriyaki, Honey Mustard, Thai Chili)		
House Smoked Chicken Salad (served cold)	\$16/lb (feeds 3-4)		
Mac 'n Cheese (careful – this stuff is addictive)	\$40/quarter tray (feeds 12-15)	\$75/half tray (feeds 25-30)	\$140/full tray (feeds 50-60)
Cole Slaw, Baked Beans, Collard Greens, Chopped Kale Salad, Dog Watch Salad, Chopped Pasta Salad, Caesar Salad, Brown Rice, Fruit Salad, Seasonal Grilled Vegetables, Pasta Salad, Potato Salad, or Mashed Potatoes	\$35/quarter tray (feeds 12-15)	\$65/half tray (feeds 25-30)	\$120/full tray (feeds 50-60)
Cornbread	\$.50 per piece (min 10 pieces)		
Brioche Sandwich or Slider Rolls & Tangy Mustard Slaw	\$18/order (one order includes 12 sandwich rolls or 18 slider rolls)		

Party orders are available for pick-up or delivery. Call/text 860-961-9430 or Email [darcey@dogwatchcatering.com](mailto:darcey@dogwatchcatering.com)  
 For orders needed same-day or within 24 hours, call 860-245-4911.



## Cocktail Hour - Finger Food

Hors d'oeuvres | \$1.50-\$3.00 per piece

*Minimum 20 pieces*

- Lobster Salad on Endive
- BBQ Pulled Pork or Chicken Slider
- Beef Wellington
- Smoked Chicken Bruschetta
- Chilled Cucumber Shrimp Ring
- Scallop Wrapped in Bacon
- Pulled Pork Stuffed Mini Biscuits
- Smoked Tenderloin on Crostini with Horseradish Cream
- Ahi Tuna on Rice Cracker with Wasabi Cream
- Smoked Salmon on Rye Toast with Dill Crème Fraiche
- Caprese Skewer (cherry tomato, basil, mozzarella, balsamic)
- Chicken Salad Roulade (Mango Curry or Cranberry Walnut)
- BBQ Portobello Mushroom Quesadilla
- Mini Crab Cake with Tomato Remoulade
- Prosciutto Wrapped Asparagus Spear
- Brie & Pear in Phyllo
- Mini Onion Soup Bread Bowl
- Chicken Skewers – Peanut Sauce, Thai Chili or Teriyaki





## Cocktail Hour - Stations

Stations are designed for full-service catered events  
No attendant required

### Slider Station | \$6

House smoked BBQ pulled pork with brioche slider rolls and tangy mustard slaw

### Loaded Potato Station | \$6

Baked potato cakes with pick-your-own toppings to include: smoked bacon, cheddar cheese sauce, sour cream, chives, jalapeños, sautéed mushrooms, peppers and onions, sweet and spicy BBQ sauces

### Mac 'n Cheese Station | \$10

Country-style mac 'n cheese with pick-your-own toppings to include: BBQ pulled pork, cheddar cheese sauce, chives, jalapeños, sautéed mushrooms, peppers and onions, sweet and spicy BBQ sauces

*Add Lobster meat | \$6*



### Salad Station | \$5

Dog Watch's signature Chopped Kale Salad with cranberry citrus vinaigrette, golden raisins, macadamia nuts, shaved pecorino Romano cheese  
Served with fresh baked cornbread or dinner rolls  
(Also available with any other salad from menu)

### Wing Station | \$4

Dog Watch crispy chicken wings with choice of two sauces: BBQ, Buffalo (Hot or Mild), Teriyaki, Thai Chili, Honey Mustard  
Celery, Carrots, Ranch and Blue Cheese



## Cocktail Hour - Boards

Boards are priced per person; 15 person minimum. Combine any two for \$12.

### Artisan Cheese & Fruit Spread | \$8

Great Hill blue, Vermont sharp cheddar, smoked Gouda, brie and herb-crusted chevre with assorted crackers and fresh seasonal fruit



### Seasonal Vegetable Crudités | \$5

Sliced fresh vegetables served with creamy herb dip and roasted red pepper hummus

### Taste of the Mediterranean | \$6

Garlic hummus, Babbagannoush, toasted pita, seasoned olives, roasted red pepper spread, crumbled feta

### Charcuterie | \$10

Rustic artisan breads, cured meats, smoked chicken breast, fire roasted tomatoes, basil pesto, fresh mozzarella, sharp provolone, olive tapenade

### South of the Border | \$5

Dog Watch's signature guacamole, fresh pico de gallo and white cheddar queso dip served with tri-color tortilla chips



## Cocktail Hour – Attended Stations

Available for catered events

### Carving Stations | Attendant Required

Accompanied by fresh baked cornbread

Smoked turkey with traditional gravy | \$6

Tenderloin of beef with horseradish cream sauce | \$9

Smoked dry-rubbed brisket with house BBQ sauces | \$8

St. Louis-style ribs with house BBQ sauces | \$7

Roasted pork loin with mustard au jus | \$6

Smoked prime rib of beef with au jus | \$8

*Add choice of vegetable or starch side | \$3*

Sides: Mashed Potatoes, Roasted Red Bliss Potatoes, Mac 'n Cheese, Collard Greens, Baked Beans, Sautéed Green Beans and Carrots, Seasonal Grilled Vegetables, Chopped Kale Salad, Dog Watch Salad, Caesar Salad

Chef Attendants | \$100 per attendant

20 guest minimum for stations. Pricing is per guest. Chef Attendants optional for all stations except carving. One attendant per 75 guests.

### Raw Bar | \$12

Jumbo shrimp, freshly shucked local oysters, cherrystone clams

Served with cocktail sauce, horseradish, classic mignonette, lemon

*Reduced pricing available for just oysters, slams or shrimp*





## Group Lunch Menus – Quick and Casual

Available for pick-up or delivery orders; ready to serve or to reheat

### Sandwich Board | \$15

Choose Three:

*Chicken, Lettuce, Tomato, Red Onion, Avocado, Chili Mayo on Ciabatta*

*Applewood Smoked Bacon, Lettuce, Tomato, and Mayo on White Toast*

*House Smoked Pastrami, Whole Grain Mustard on Fresh Jewish Rye*

*BBQ Panini with Pulled Pork, Ham, Pickles, Mustard on Crusty Bread*

*Grilled Veggie Wrap, Sharp Provolone, Fresh Basil, Balsamic Reduction*

*Mystic Chips*

Choice of Dog Watch Salad, Pasta Salad or Fruit Salad

### Dog Watch Deli | \$15

Choose Three:

*Smoked Chicken Salad, Tuna Salad, Ham Salad, Egg Salad, Pastrami,*

*Balsamic Marinated Grilled Veggies*

*Assorted Breads and Cheeses, Lettuce, Tomato, Onion*

*Mayo and Mustard*

*Mystic Chips*

Choice of Dog Watch Salad, Pasta Salad or Fruit Salad



### Classic BBQ | \$12

*Pulled Pork with Brioche Sandwich Rolls  
and Tangy Mustard Slaw*

*Chopped Kale Salad*

*Pasta Salad*

*Cornbread*

*Add BBQ Chicken or St. Louis Ribs (+\$5)*

*Add Mac 'n Cheese or Baked Beans (+\$3)*





## Buffets – BBQ

Available as buffet, station-style, or family-style

20 guest minimum for buffets. Pricing is per guest. All buffets come with signature BBQ sauces, cornbread and beverage station.

### Build Your Own BBQ Buffet

Choice of two meats, two sides | \$20

Choice of two meats, three sides | \$24

Choice of three meats, two sides | \$28

Choice of three meats, three sides | \$32

#### Meats

BBQ Pulled Pork

BBQ Chicken

St. Louis Ribs

Sliced Brisket (add \$1)

Jackfruit (vegetarian)

Add Brioche

Sandwich or Slider

Rolls with Tangy

Mustard Slaw | \$1.50

#### Sides

Mac 'n Cheese (add \$1)

Cole Slaw

Collard Greens

Dog Watch Salad

Chopped Kale Salad

Baked Beans

Garlic or Regular Mashed Potatoes

Seasonal Grilled Vegetables

Broccolini with Roasted Garlic

New England Clam Chowder (add \$1)

### Dessert | \$3

Assorted cookies and brownies

Water/Lemonade/Iced Tea

Station or Coffee/Tea Station | \$3

Soft Drinks & Juices | \$3





## Buffets – New England

Available for catered events as a buffet or stations

Fishers Island | \$35

New England Style Clam Chowder

Dog Watch Salad

Chicken Picatta

Herb Crusted Roasted Cod

Garlic Mashed Potatoes

Chef's Grilled Vegetables

Fresh Baked Cookies and Brownies



20 guest minimum for buffets. Pricing is per guest. All buffets come with signature BBQ sauces, cornbread and beverage station.

New England Style Lobster Bake | PTM

Tossed Garden Salad with Creamy Balsamic

BBQ Chicken

1 ¼ lb Steamed Lobster with Melted Butter

Steamed Mussels with Chorizo, Garlic, Wine

Roasted Red Bliss Potatoes

Coleslaw

Corn on the Cob

Apple Cobbler





## Buffets – Signature

Available for catered events as a buffet or stations

### Summer BBQ Picnic | \$35

Heirloom Tomato Caprese Salad

BBQ Chicken

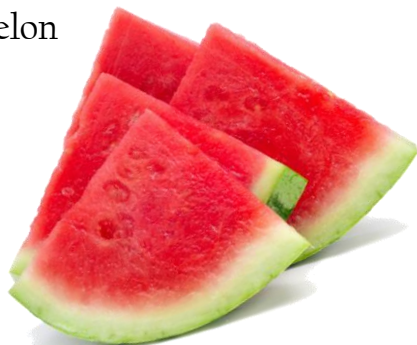
Pulled Pork with Brioche Slider Rolls and  
Tangy Mustard Slaw

Jim's Chunky Lobster Salad Served Chilled  
in Bibb Lettuce Cups

Potato Salad

Chopped Kale Salad

Sliced Fresh Watermelon



20 guest minimum for buffets. Pricing is per guest. All buffets come with signature BBQ sauces, cornbread and beverage station.

### Dog Watch | \$48

Dog Watch Salad

Cold Thai Noodles

Dog Watch Seared Tuna with Seaweed Salad

Lobster Mac n Cheese

Sautéed Green Beans and Carrots

Mashed Potatoes

Wendy Pie

### Watch Hill | \$45

Roasted Red Pepper Bisque with Smoked Gouda

Chopped Pasta Salad

Dog Watch Lump Crab Cakes

Top Sirloin with Herb Butter

Dog Watch Pasta with Chicken

Roasted Red Bliss Potatoes

Grilled Asparagus

Limoncello Flute with Whipped Cream



## Buffets – Build Your Own

Available for catered events

20 guest minimum for buffets. Pricing is per guest. All buffets come with signature BBQ sauces, cornbread and beverage station.

### Custom Buffet | \$40

#### Starters

Choose three

Chef's Seasonal Soup

Chili

New England Clam

Chowder

Dog Watch Salad

Chopped Kale Salad

Caesar Salad

Chopped Pasta Salad

Bermuda Spinach Salad

Sliced Tomato,

Mozzarella & Basil

Cold Thai Noodles

Pesto Tortellini Salad

#### Entrees

Choose two (\$6 additional to add a third)

Chicken Marsala

Chicken Piccata

Teriyaki Grilled Salmon with Pineapple

Grilled Swordfish with Lemon Shallot Butter

Herb Crusted Roasted Cod

Shrimp Scampi

Dog Watch Seared Tuna (add \$4)

Top Sirloin with Herb Butter

Grilled Skirt Steak with Tomato Relish

Roasted Vegetables in Curry Sauce

Seafood Fra Diavolo

Penne Pasta Puttanesca

Dog Watch Pasta

Chicken Pesto Pasta

#### Sides

Choose two

Garlic Mashed Potatoes

Regular Mashed Potatoes

Roasted Red Bliss Potatoes

Mac 'n Cheese

Brown Rice Medley

Collard Greens

Baked Beans

Grilled Asparagus

Broccolini with Garlic

Green Beans and Carrots

Seasonal Grilled Vegetables

French Fries

Potato Salad



## Plated Lunch and Dinner

Available for catered events or approved reservations of 10 or more at Dog Watch Mystic.

**Groups under 20 may order off the restaurant menu with advance notice and a reservation.**

**Limited menus and prix fixe menus available for groups of 20 or more.**

Three-Course Prix Fixe Plated Menus (inquire for pricing)

Starters (choose one)

Choice of Soup: New England Clam Chowder, Roasted Red Pepper & Smoked Gouda Bisque

Dog Watch Salad - Mixed Greens, Sliced Pears, Caramelized Walnuts, Sharp Provolone, Citrus Vinaigrette

Chopped Kale Salad - Golden Raisins, Macadamia Nuts, Pecorino Romano, Cranberry Citrus Vinaigrette

Caesar Salad - Romaine Lettuce, Croutons, Sharp Provolone, Creamy Caesar Dressing

Caprese Plate with Sliced Tomato, Mozzarella, Basil & Balsamic Drizzle

Yellowfin Tuna Tartar with Tamari, Tobiki & Cilantro on an Onion Ring with Cusabi Drizzle (3 per)

Coconut Shrimp with Sweet Thai Chili over Asian Noodles (3 per)

Tuna Tartar with Tamari, Cilantro, Sesame Oil, Orange & Wasabi Tobiki with Rice Crackers

Sea Scallops Wrapped in Apple Smoked Bacon over Mixed Greens with Maple Drizzle (3 per)

Lump Crab Cake with Tomato Coulis over Mixed Greens



## Plated Lunch and Dinner

Available for catered events or approved reservations of 10 or more at Dog Watch Mystic.

### Three-Course Prix Fixe Plated Menus (cont'd)

#### Entrees (choose three)

Roasted Cod Herb Crusted and Topped with Parmesan Panko, Green Beans and Carrots, Mashed Potatoes

Stonington Sea Scallops Broiled in Garlic Wine Butter with Parmesan Panko Crumbs

Sesame Panko Crusted Yellowfin Tuna, Seared and Sliced over Asian Noodles with Seaweed Salad

8 oz Flat Iron Steak Topped with Herb Butter, Roasted Potatoes, Sautéed Spinach

Chicken Marsala or Piccata with Chef's Selection Starch and Vegetable

Teriyaki Grilled Salmon with Pineapple Ring, Grilled Asparagus, Garlic Mashed Potatoes

Dog Watch Pasta with Chicken or Scallops (or Vegetarian)

#### Dessert (choose one)

Limoncello Flute

Rocky Road Brownie with Ice Cream

Wendy Pie

Key Lime Pie

Sorbet with Fresh Berries

Custom Cake or Seasonal Pie





## Bar Packages

Open Bar | Prices per person

Host pays for each guest on a per-hour basis  
Bartender fee included

Unlimited beverage services for (1) full hour  
to include premium brand liquors, imported  
& domestic beer, house wine, soft drinks  
and juices

First hour | \$15 (full bar)

First hour | \$10 (beer/wine only)

Each additional hour | \$7



## Cash Bar

Guest pays for each beverage as ordered

Hosted Consumption Bar

Host pays for each beverage consumed

### Cash and Hosted Bar Pricing

House brand cocktails	\$7
Top shelf cocktails	\$8 - \$14
House wine	\$6.5
Premium wine	\$8-\$12
Imported beer	\$3.5
Domestic beer	\$2.5
Soft drinks, juices & bottled water	\$3
Cordials	\$8 - \$13

Bartender's fee | \$100 each

Suggested bartenders 1 per 75 guest

Bar service is limited to a maximum of 5 hours



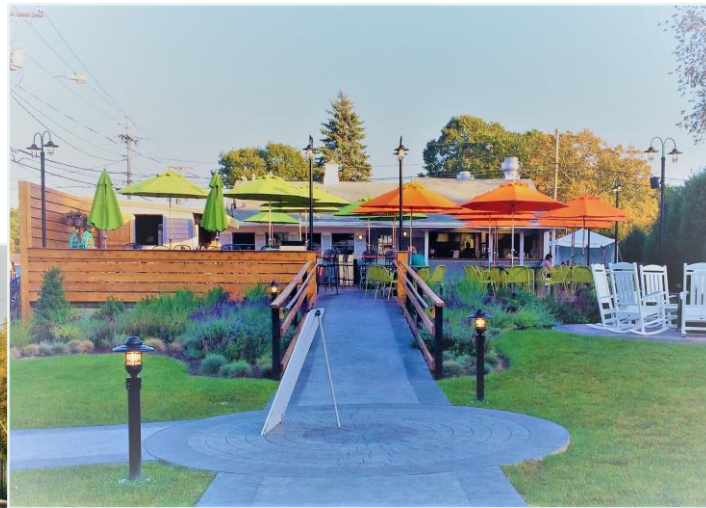
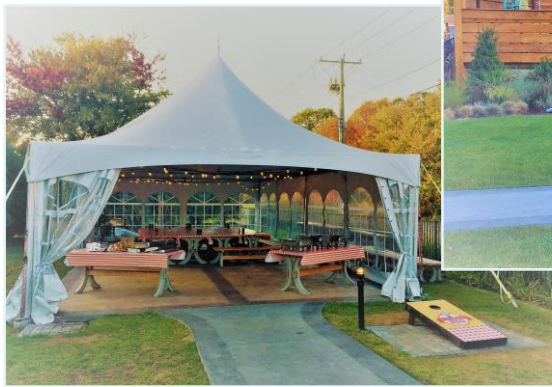
## ~ Events at Dog Watch Mystic ~

Indoor and outdoor event space available for private parties, year-round.

Event tent accommodates 60-80. Inquire for information on patio and full property rental.

- 800 sq ft Event Tent
- Heaters and Lighting
- Lawn Games
- Fire Pit

- Outside Patio and Bar
- Onsite Catering Team
- NEW Indoor Bar and Fireplace



Contact Dog Watch Catering:

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*Dog Watch Café located in Stonington Borough does not take reservations or private events.*





## ~ Rates and Information for Offsite Catering Services ~

We custom quote every offsite event depending on the equipment, staff and services needed. Sample quotes for basic services listed below. Fees vary and are based on distance, order and season.

### **Delivery**

*Food delivered ready to serve or reheat in disposable containers.*

\$25-\$75

### **Delivery with Equipment Rental and Setup Assistance**

*Staff will arrive 1 hour prior to serve time to setup serving equipment and utensils. Food delivered and set up buffet-style 30 minutes prior to serve time.*

*Includes rental of chafing dish sets, platters/bowls, and serving utensils. Tables and linens for food and beverage available.*

*All borrowed equipment to be returned to Dog Watch after the event or picked up the following day.*

*Paper/plastic ware available for purchase.*

\$75-\$150

### **Full-Service Event**

*Includes everything listed above with staff to assist with setup, service and clean-up.*

*Quotes for rental of tables, chairs, linens, china/glass/silver and tents are available through our preferred vendor.*

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

\$75-\$200 (plus labor; rates below)

Onsite Chefs, Event Coordinators, and Banquet Managers: \$20/hour

Onsite Banquet Servers: \$10/hour

Bartenders and Chef Attendants: \$100 each