



**DOG
WATCH**
catering

*Catering Menus & Information
2020*

Dog Watch

Catering

Thank you for considering Dog Watch Catering for your next occasion!

We provide casual and full-service catering options for every occasion, from last minute party sides to your big day. We take a personalized approach to our job, and our culinary team works to bring a fresh, creative and individually crafted menu to each event.

Contact Information

Darcey Eck

Catering Director

darcey@dogwatchcatering.com

860-961-9430 (call or text)

www.dogwatchcatering.com

Visit us on Facebook!

Select Your Style of Service

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.

Equipment rental and setup assistance available.

Full-Service Catering

Let our team handle everything from planning the details of your event, to setup, service and cleanup. Host at our Dog Watch Mystic location or let us come to you.

Our catering team can help design a menu that fits your needs and budget, from casual BBQ picnics to New England-style clam bakes.

Bar service also available.

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Rates and Information for Offsite Catering Services

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

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.
See our Quick Order Menu for easy ordering by the pound or tray!

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Delivery

\$10.00 - \$50.00

Food will be delivered ready to serve or reheat in disposable containers.
Disposable serving utensils and paper/plastic ware available for purchase.

See our Quick Order Menu for easy ordering by the pound or tray!

Delivery fee is based on mileage and order total; certain restrictions apply.

Please inquire for local availability; minimum order may apply.

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Delivery with Equipment Rental and Setup Assistance

\$75.00 - \$150.00

Staff member will arrive prior to event to setup serving equipment and utensils.

Food will be delivered and setup buffet-style 15-30 minutes prior to serve time.

Includes rental of chafing dishes, platters/bowls, and serving utensils.

Banquet tables and navy blue or red/white check linens for buffet available.

All equipment is returned to Dog Watch after the event or picked up the next day.

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Full-Service Event

\$75.00 - \$250.00

Delivery fee includes serving equipment and utensils with setup/breakdown.

Banquet Servers: \$20/hour

Bartenders and Chef Attendant: \$75-\$100 each (one per 75 guests)

Dog Watch can assist you with rental of tents, tables, chairs, specialty linens, and china/glass/silver through our preferred vendor.

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

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Events at Dog Watch Mystic
20 Old Stonington Road | Stonington, CT



Our Dog Watch Mystic property located in Stonington, CT has a beautiful 1,000 sq ft event tent available to rent for private parties, April 1 through November 30.

- Lawn Games
- Outdoor Fire Pits
- Live Music
- Private Bar Setup
- Large Outdoor Patio with Pergola
- Flexible Setup Options
- Onsite Catering and Event Team
- Convenient to Downtown Mystic

Event Tent accommodates 75-125.

Sides and heaters available in cold or inclement weather.



During the off season, our cozy inside dining room and bar with fireplace are available to rent for daytime and weeknight private parties.

Inside Dining Room and Bar accommodates 50-75.

Inquire for off-season rental rates. Indoor evening events available Sun-Thu only.

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Events at Dog Watch Mystic

Event Tent - Sample Rates

May - October

Weekday Evening (Sun-Thu) and Weekend Daytime (Sat-Sun)

\$200-\$400 rental

\$750-\$1,250 food/beverage minimum

Weekend Evening (Fri-Sat)

\$500 rental

\$1,500 food/beverage minimum

Rates vary by season and day/time; please inquire for specific dates and availability

Lower rates available for off-season events (April/November).

Daytime events are up to three hours in length, starting after 11am and ending by 4pm.

Evening events are up to four hours in length, starting after 4pm.

Sample Menu Packages

Shoreline Picnic

Cocktail Hour

*Choice of Three Hors d'oeuvres
or Rustic Cheese & Veggie Board*

Dinner Buffet

*Choice of Chicken and Seafood
Entrées, Soup, Salad and Two
Sides with Cornbread*

\$45.00 per person

Backyard BBQ

BBQ Buffet

*Choice of Two Meats and
Three Sides with
Cornbread*

\$25.00 per person

Mix 'n Mingle

Choice of Three Hors d'oeuvres

Rustic Cocktail Board with
Cheese, Veggies & Dips

BBQ Slider Station

Wing Station

\$35.00 per person

Bar Service

Bar Service with Bartender available for every onsite event.

Choose between Cash Bar (guests pay on own) or Hosted Bar (host pays tab).

Customize your menu offerings with beer, wine and specialty cocktails.

All reception and buffet menu packages include a water and lemonade station.

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Events at Dog Watch Mystic

Frequently Asked Questions

Do I have to make an appointment to see the venue?

Dog Watch Mystic is open seven days a week for lunch and dinner. You are welcome to go by the property for a look and to try the food at your convenience. To setup an appointment, please contact Darcey. The Event Tent is taken down December-April, so it is hard to get a feel for the space during those months.

How do I book an event at Dog Watch Mystic?

Contact Darcey for availability pricing specific to your requested date and time. To confirm a date, we will send you a contract. The deposit is typically the rental plus tax. There is no need to finalize your menu and other details until 2-4 weeks prior to your event. Final guest count and payment is due 3 days prior to the event.

How long do we have the venue for an event?

Daytime events are up to three hours, starting any time after 10:30 AM and ending by 4:00 PM.

Evening events are up to four hours, starting any time after 4:00 PM. Weddings are up to six hours in length.

Can I bring in outside food and beverage for my event?

All food and beverage must come through Dog Watch. However, we do allow you to bring in your own dessert for events if you choose. We recommend specialty cakes and cupcakes be sourced through a local bakery (Sift, Zest, Vesta, Blue Squid, and Lis' are all great options).

What type of decorations can we bring in? When may we begin decorating?

You may bring in any décor, so long as it does not puncture the walls or ceiling of the tent. Confetti, firecrackers and rice are not allowed. Centerpieces, desserts and décor can be dropped off the day of your event. You can start decorating 2-3 hours prior to your event, depending on if there is a daytime event booked earlier. Any decorations left behind after an event without permission will be discarded.

What type of tables and chairs do you have? What about plates, flatware and linens?

We have rectangle wooden tables with a mix of benches and chairs for seating. We also have navy blue or red and white checkered table linens available. Plates, utensils and white paper dinner napkins are included.

What about music?

There are speakers in the tent connected to our Sonos system. We can play any Pandora station on request (must be acceptable for other restaurant guests). You may also bring in a Bluetooth speaker, DJ or live music, so long as the volume is kept at a reasonable level prior to 9:00 PM.

What about parking and restrooms?

We do recommend guests carpool or Uber to large events during the summer months. Parking is more limited than seating in the busy season, but you can park along both sides of the street as well as in the adjacent lots at the Holly Wreath, Densmore Oil and the Fire Station. Overflow parking is available at Big Y. Restrooms for all guests are location inside the restaurant.

Do you offer onsite ceremony options for weddings?

Rental of the event tent includes the grassy areas directly behind the tent and to the front left side, along the fence. You are welcome to setup a ceremony in any of these areas, though offsite ceremonies are typically preferred. Additional fees for chair rental and ceremony setup and breakdown may apply.

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Catering

Cocktail Hour ~ Hors d'oeuvres

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

\$1.50 per piece

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Tomato, Basil, Mozzarella Caprese Skewer

- with Pesto Tortellini (add \$.50)
- with Avocado (add \$.50)

Deviled Eggs

- Bacon & Scallion
- Creole Red Pepper
- Hummus & Tomato
- Smoked Salmon with Caper (add \$.50)

Cranberry Walnut Chicken Salad Roulade

Loaded Mini Smashed Potato

Fruit and Cheese Kabob

Brie and Cranberry Chutney Crostini

Cocktail Meatball (Teriyaki or Swedish)

Falafel Bites with Cucumber & Garlic Feta Tzatziki

Boursin Stuffed Cherry Tomato

Rum Soaked Watermelon with Feta and Mint

Italian Three Cheese Stuffed Mushrooms

Pigs in a Blanket

Mini Pizza Pretzel Bites

Fugi Apple with Aged Cheddar & Lavender Honey

Shrimp Cocktail (Regular or Smoked)

Crostini with Herb Chevre and Sundried Tomato

Chilled Gazpacho Soup Shooters

\$2.00 per piece

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Truffle Cucumber with Ricotta & Pine Nuts

Strawberry, Basil, Mozzarella Skewer

Bacon Wrapped Pineapple Bites

Roasted Red Pepper Hummus Crudités Cups*

Smoked Salmon Mousse Puffs

Crispy Mac 'n Cheese Bites

Grilled Cheese & Tomato Soup Shooters*

Antipasto Skewer with Balsamic Reduction

Crispy Coconut Shrimp with Thai Chili Sauce*

Mini Chicken 'n Waffle with Maple Glaze*

Smoked BBQ Portobello Mushroom Quesadilla

Mini Pita with Guacamole, Crab & Sundried Tomato

\$2.50 per piece

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Honey Garlic Glazed Chicken Skewer

Bruschetta:

- Smashed Avocado with Cilantro, Onion, Feta
- Summer Caprese with Balsamic Reduction
- Ricotta with Arugula Pesto & Pine Nuts
- Smoked Chicken with Creamy BBQ Sauce

Sweet Chili Shrimp Skewer

Ahi Tuna Tartar on Rice Cracker with Sesame Soy

Pear & Stilton Phyllo Cup

Raspberry & Brie Phyllo Cups*

Mini Tuna Poke Bowl in Wonton Cups

Lobster Salad on Endive

Chicken Salad Mini Bread Bowl with Crispy Bacon

Cucumber Crab Canape with Tomato, Caper

Tequila Lime Grilled Shrimp

\$3.00 per piece

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Mini Crab Cake with Tomato Coulis

Smoked Salmon on Rye with Dill Crème Fraiche

Lamb Meatball with Tzatziki Sauce

Lobster Salad Mini Brioche Bowls

Peppered Tenderloin Skewer with Horseradish Cream

House Made Crispy Spring Rolls

- Pulled Pork, Lobster or Vegetable

Sesame Seared Ahi Tuna Skewer with Cusabi

Beef Wellington En Crouete*

Scallop Wrapped in Hickory Smoked Bacon

Brioche Sliders:

- Pulled Pork with Tangy Slaw and BBQ Sauce
- Baby Big Macs
- Smoked Brisket with Caramelized Onion and Horseradish Cream
- Buffalo Chicken with Chunky Blue Cheese
- Lobster Salad with Fresh Dill

Prosciutto & Goat Cheese Wrapped Asparagus

Tenderloin on Crostini with Horseradish Cream

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Cocktail Hour ~ Boards and Stations

15 person minimum. Pricing is per person.

Cheese & Fruit Board | \$8

Vermont sharp cheddar, smoked Gouda, brie and herbed soft chevre with assorted crackers and fresh seasonal fruit and berries

Veggie Harvest Board | \$6

Sliced fresh vegetables with whipped garlic feta dip and green goddess dip

Mezze Board | \$6

Roasted garlic hummus, crunchy pita, seasoned olives, whipped garlic feta dip, cornichons and pickled veggies

Rustic Cocktail Board | \$12

Assorted cheeses and crackers, sliced fresh vegetables, roasted garlic hummus, crunchy pita with fresh seasonal fruit

Charcuterie Board | \$12

Rustic breads, cured meats, creamy tomato pesto spread, herb marinated mozzarella, Great Hill blue cheese, seasoned olives

South of the Border Station | \$5

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

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

BBQ Slider Station | \$6

Build Your Own Station

House smoked pulled pork with brioche slider rolls, tangy mustard slaw and sweet and spicy BBQ sauces
Add sliced brisket with caramelized onions and horseradish cream | \$6

Slider Station | \$6 each selection

Assembled Sliders on Platters

- Pulled pork with tangy mustard slaw and BBQ sauce
- Crab cake with arugula and tangy remoulade
- Baby big macs
- Smoked brisket with caramelized onions and horseradish cream
- Buffalo chicken with blue cheese

Taco Station | \$10

Choice of two proteins:

- Pulled pork
- Smoked brisket
- Ground beef
- Grilled chicken
- Seared Ahi tuna (add \$4)

Warm flour tortillas (corn available)
Assorted toppings and condiments (varies with protein selections)

Chowder Station | \$6

Choice of New England Style Clam Chowder or Lobster Bisque with oyster crackers and Tabasco

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Cocktail Hour ~ Stations

20 person minimum. Pricing is per person.

Designed for full-service catering events. Chef Attendant required if noted | \$75 each.

Wing and Coconut Shrimp Station | \$12

House smoked chicken wings tossed in choice of sauces (Buffalo, Teriyaki, BBQ, Thai Chili) with blue cheese, celery and carrots. Crispy coconut shrimp with sweet Thai chili dipping sauce. \$6 per person for just wings or shrimp.

Loaded Mac 'n Potato Station | \$10

Homestyle mac 'n cheese and mashed potatoes with assorted toppings: pulled pork, smoked bacon, sharp cheddar, sour cream, chives, jalapeños, sweet and spicy BBQ sauces. \$7 per person for just mac 'n cheese or mashed potatoes.

Raw Bar | \$12 (chef attendant required)

Jumbo shrimp, freshly shucked local oysters, cherrystone clams with cocktail sauce, horseradish, classic mignonette, lemon wedge. \$7 per person for one item only.

Carving Stations | PTM (chef attendant required)

Accompanied by fresh baked cornbread. Add sides \$4 each (see buffet menu options).

Smoked prime rib of beef with au jus | \$10

Tenderloin of beef with horseradish cream sauce | \$12

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

St. Louis-style ribs with house BBQ sauces | \$8

Smoked turkey with traditional gravy | \$8

Grill Station | \$20 (chef attendant required)

Accompanied by fresh baked cornbread and seasonal char-grilled vegetables. Rolls and condiments included with burgers, dogs and grilled chicken breast.

Choice of Two (each additional \$6):

Grilled Skewers:

- Shrimp (Regular or Chili Lime)
- Chicken
- Steak

Burgers and Hot Dogs

Grilled Chicken Breast

Kielbasa

Grilled Salmon (add \$3)

6' propane grill rental may be required for offsite events if not provided by venue; inquire for rental availability and fees.

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Lunch Solutions - Quick 'n Casual

10 person minimum (except boxed lunches). Pricing is per person unless noted otherwise.
Designed for pick-up or delivery orders (inquire for full-service event availability).

Assorted Sandwich Platters | \$10 per sandwich

Sandwiches/wraps are halved and assorted on platters

Smoked Chicken Salad Wrap with Sharp Cheddar, Lettuce and Tomato

BLT Wrap with Mayo and Sliced Avocado

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

House Smoked Pastrami, Swiss Cheese and Whole Grain Mustard on Jewish Rye

Tuna Salad Wrap with Lettuce, Tomato and Red Onion

Grilled Veggie Wrap with Basil, Crumbled Feta and Balsamic Reduction

See our Quick Order Menu for side dish options and pricing!

Classic Boxed Lunch | \$12

Choice of Sandwich (options above)

served with Kettle Chips and Fruit Salad

Deli Spread | \$15

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

Choice of Three Sandwiches/Wraps (options above)

Choice of Two Sides:

Cole Slaw, Dog Watch Salad, Chopped Kale Salad, Chopped Pasta Salad, Caesar Salad, Potato Salad, Pesto Tortellini Pasta Salad, Fruit Salad,

Grilled Summer Veggie Salad, Kettle Chips

BBQ Spread | \$12

Prepared buffet-style on disposable platters.

Pulled Pork with Brioche Sandwich or Slider Rolls and Tangy Mustard Slaw

Served with Cornbread and Choice of One Side:

Chopped Kale Salad, Caesar Salad, Potato Salad, Pasta Salad, Fruit Salad, Mac 'n Cheese, Mashed Potatoes, Baked Beans, Collard Greens, Grilled Seasonal Vegetables

Additional Sides \$3

Add BBQ Chicken or St. Louis Ribs \$5

Add Assorted Cookies and Brownies to Any Menu | \$3

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Buffet Menus

20 person minimum. Pricing is per person. Designed for full-service catering events.
All buffets come with house made cornbread.

BBQ Buffet

- Two Meats, Two Sides | \$20
- Two Meats, Three Sides | \$25
- Three Meats, Two Sides | \$28
- Three Meats, Three Sides | \$33

Meats

- BBQ Chicken
- Pulled Pork
- Smoked Brisket of Beef
- St. Louis Style Ribs
- Smoked Brisket Chili

Sides

- Dog Watch Salad
- Chopped Kale Salad
- Caesar Salad
- Traditional Pasta Salad
- Fruit Salad
- Potato Salad
- Mashed Potatoes (Garlic or Regular)
- Mac 'n Cheese
- Collard Greens
- Country Style Baked Beans
- Seasonal Grilled Vegetables

Summer BBQ Picnic | \$34

- Heirloom Tomato Caprese Salad
- BBQ Chicken
- Pulled Pork with Brioche Slider Rolls
and Tangy Mustard Slaw
- Mac 'n Cheese
- Chopped Kale Salad
- Sliced Fresh Watermelon

Fishers Island | \$38

- New England Style Clam Chowder
- Traditional Caesar Salad
- Lemon Skillet Chicken Piccata
- Herb Crusted Roasted Cod
- Garlic Mashed Potatoes
- Seasonal Grilled Vegetables

Kid's Spread | \$15

Choose Two:

- Homestyle Mac 'n Cheese
- Chicken Tenders and Fries
- PB&J Rollups
- Cheese and Pepperoni Pizzas

Fresh Sliced Veggies with Ranch Dip

New England Clambake | PTM (\$40-\$60)

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

BBQ Chicken

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

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Build Your Own Buffet

20 person minimum. Pricing is per person. Designed for full-service catering events.
All buffets come with house made cornbread.

Choice of Two Entrees, Three Sides | \$35

Each Additional Entrée | \$6-10

Each Additional Side | \$3-5

Entrees

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Asiago Chicken Parmesan
Traditional Chicken Marsala
Creamy Skillet Chicken Piccata
Honey Garlic Pork Tenderloin
Herb Roasted Cod
Teriyaki Grilled Salmon with Pineapple
Grilled Swordfish with Lemon Herb Butter
Dog Watch Sesame Seared Tuna (add \$5)
Broiled Sea Scallops (add \$5)
Top Sirloin with Garlic Herb Butter
Steak Au Poivre
Filet Mignon with Red Wine Reduction (add \$5)
Roasted Vegetables in Curry Sauce
Shrimp Scampi Ravioli
Dog Watch Pasta with Spinach, Roasted
Tomato, Artichoke and Chicken or Shrimp
Chicken Pesto Penne Alfredo
Stuffed Portobello Mushroom
Smoked Chicken Bruschetta

Assorted Cookies and Brownies | \$3

Seasonal Shortcake Station | \$6
Strawberry, Blueberry or Peach

Seasonal Berry Cobbler | \$6
Apple, Berry or Peach with Vanilla Ice Cream

Starters and Sides

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Seasonal Soup
Smoked Brisket Chili
New England Clam Chowder
Dog Watch Salad
Chopped Kale Salad
Caesar Salad
Chopped Pasta Salad
Garden Salad
Tomato Caprese Salad
Asian Noodles
Traditional Pasta Salad
Pesto Tortellini Salad
Fruit Salad
Potato Salad
Mashed Potatoes
Garlic or Regular
Roasted Red Bliss Potatoes
with Rosemary & Garlic
Mac 'n Cheese
Rice Pilaf
Collard Greens
Country Style Baked Beans
Grilled Asparagus
Broccoli with Garlic
Green Beans and Carrots
Seasonal Grilled Vegetables
French Fries (onsite only)

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Bar Service

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

Cash Bar

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Guests pay on own for beverages as ordered.

Hosted Consumption Bar

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Recommended for most flexibility

Host pays tab for beverages consumed.

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

Host may switch to Cash Bar at any point in time (must give advance notice).

Bar menu offerings may be customized for each event.

Full wine, beer and cocktail menus provided upon request.

Price Estimates (per drink)

Cocktails	\$7 - \$12
Specialty Cocktails	\$8-\$12
Martinis	\$9-\$14
Wine	\$7-\$12/glass, \$26-\$48/bottle
Beer	\$4-\$8
Nonalcoholic	\$3

Bartender fee | \$100 each

Bartenders only available for bars provided through Dog Watch.

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

Non-Alcoholic Beverage Stations | \$3 per person

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Water & Lemonade or Iced Tea Station

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

Assorted Soft Drinks, Juices & Bottled Water

Coffee & Tea Station

Nonalcoholic beverage stations include disposable paper or plastic products and condiments for coffee.