

# Dog Watch

## *Catering*

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### 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

# Dog Watch

## 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

# Dog Watch

## 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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#### 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*

# Dog Watch

## 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.