

## Catering

#### Thank You for Considering Dog Watch Catering!

We provide casual and full-service catering options for every occasion, from last minute party needs to your big day. We take a personalized approach to our job and strive to bring a fresh, creative perspective to each event.

#### **Catering Services**

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.
Serving equipment rental and setup assistance available for delivery orders.

#### **Full-Service Catering**

Let our team handle everything from setup to cleanup. Host your event at one of our beautiful venues located in Stonington, CT, or let us come to you!

Bar service also available for full-service events.

#### **Catering Contact Information**

www.dogwatchcafe.com/catering

#### Pick-up and Delivery Orders:

Sarah Steverman orders@dogwatchcatering.com 401-578-0458

#### Full-Service Catering and Event Inquiries:

Darcey Eck darcey@dogwatchcatering.com 860-961-9430 (text preferred)

## Catering

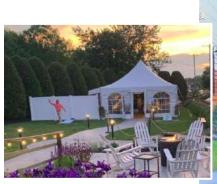
#### Dog Watch Event Venues



#### **Dog Watch Mystic**

20 Old Stonington Road, Stonington, CT | dogwatchcafe.com/mystic

Our Dog Watch Mystic location has a beautiful 1,000 sq ft event tent available to rent for private parties up to 85 guests, May through November. Fully equipped with built-in bar, sound system, lawn games, fire pits, and heaters for cold or inclement weather. Our Café location in Stonington Borough does not host private events.









#### The Hounds

769 Stonington Road, Stonington, CT | thehoundsstonington.com

In 2023 this spacious property was beautifully redesigned to exude classic New England charm, with hardwood floors, panoramic sliding glass doors and nautical light fixtures. Offers indoor and outdoor event space for weddings and special events, year-round.



### Casual Catering Menus



Available for Pick-up and Delivery Orders Only

For full-service events and events taking place at Dog Watch Mystic or one of our other venues, please reference our Full-Service Catering Menus on page 10.

# Dog Watch Catering BBQ Party Order Pricing

#### \*AVAILABLE FOR PICK-UP AND DELIVERY ORDERS ONLY\*

For full-service events or events at Dog Watch Mystic, please reference the BBQ Buffet menu.

#### To Order:

Call/Text 401-578-0458 or Email orders@dogwatchcatering.com For orders needed within 24 hours, call 860-245-4911

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Pulled Pork*	\$12/pound (1 lb feeds 3-4, 5oz per person)				
Smoked Brisket of Beef* (sliced)	\$20/pound (1 lb feeds 3-4, 5oz per person)				
Rotisserie Chicken*	\$10/half chicken (4 pieces – breast, thigh, wing, drumstick)				
St. Louis Style Ribs* (pork)	\$12/half rack (6 ribs per) \$20/full rack (12 ribs per)			rack (12 ribs per)	
House Smoked Chicken Wings	\$15/order of 10 wings (Choice of Sauce: Buffalo, BBQ, Teriyaki or Thai Chili)				
Rotisserie Chicken Salad*	\$16/lb (1 lb feeds 3-4)				
Smoked Beef Brisket Chili	\$16/quart (4-80z servings) Comes with shredded cheddar and diced red onion				
New England Clam Chowder	\$20/quart (4-80z servings) Comes with oyster crackers				
Side Dishes: Mac 'n Cheese, Cole Slaw* (Regular or Tangy Mustard), Baked Beans*, Collard Greens*, Seasonal Grilled Vegetables*, Mashed Potatoes*, Roasted Red Bliss Potatoes with Rosemary and Garlic*, Chopped Kale Salad*, Dog Watch Salad, Chopped Pasta Salad, Caesar Salad, Fruit Salad*, Potato Salad*, Penne Pasta Salad, Pesto Tortellini Pasta Salad, Grilled Summer Veggie Salad*, Dog Watch Veggie Pasta, Roasted Corn and Black Bean Salad*	\$40/quarter tray (feeds 10-15)	\$75/half tra (feeds 25-3	,	\$145/full tray (feeds 50-60)	
Cornbread	\$10/dozen pieces				
Brioche Sandwich or Slider Rolls with Tangy Slaw (for pulled pork)	\$18/order (one order includes choice of 12 full size- sandwich rolls or 18 smaller, slider rolls)				
Sweet or Spicy BBQ Sauce*	\$5/pint \$10/quart		rt		

<sup>\*</sup>Gluten free sides; most salads can be made GF/Vegan

Our house-smoked BBQ meats are seasoned with a dry rub that contains traces of soybean oil, which are considered gluten-free.

#### Lunch Solutions - Quick 'n Casual

\*AVAILABLE FOR PICK-UP AND DELIVERY ORDERS ONLY\*

10 person minimum (except boxed lunches). Pricing is per person unless noted otherwise.

#### Assorted Sandwich Platters | \$10 per sandwich

Sandwiches/wraps are halved and assorted on platters Rotisserie Chicken Salad Wrap with Sharp Cheddar, Lettuce and Tomato BLT Wrap with Mayo and Sliced Avocado

Smoked Turkey Wrap with Bacon, Spinach, Tomato, Cheddar and Red Pepper Aioli Grilled Chicken, Lettuce, Tomato, Red Onion, Avocado and Chili Mayo on Ciabatta Tuna Salad Wrap with Lettuce, Tomato and Red Onion Grilled Veggie Wrap with Basil, Crumbled Feta and Balsamic Reduction

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

#### Classic Boxed Lunch | \$14

Choice of Sandwich (options above) served with Kettle Chips and Fruit Salad

#### Deli Spread | \$16

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 | \$16

Prepared buffet-style on disposable platters.

Pulled Pork with Brioche Sandwich or Slider Rolls and Tangy Mustard Slaw Served with Cornbread and Choice of Two Sides:

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 \$4

Add Rotisserie Chicken or St. Louis Ribs \$6

Add Assorted Cookies and Brownies to Any Menu | \$4

## Catering

### Casual Catering - Rates and Information

Party sides? BBQ? Sandwiches? Hors d'oeuvres platters? **We got you.** 

See our Casual Catering menus for easy ordering of BBQ, sides and deli spreads!

#### 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.

#### **Delivery**

\$10.00 - \$50.00

Food delivered ready to serve or reheat in disposable containers. *Delivery availability and fee depends on menu, date/time and location.* 

#### **Delivery/Setup with Serving Equipment**

\$150.00 - \$350.00

Food delivered and set up in Dog Watch serving equipment by a staff member.

Chafing dishes, serving utensils and food signs included.

Equipment returned or picked up the following day.

Pricing depends on menu, date/time and location.

A standard service charge is added to delivery/setup orders to cover gratuity for staff.







Disposable serving utensils and paper/plasticware options available.

Dog Watch does not provide rental of tents, tables, chairs, linens, china plates, silverware or glassware. We are happy to connect you with a rental company locally!

### Full-Service Catering Menus



Most full-service menus may also be ordered for pick-up or delivery. 20 person/piece minimum.

#### Cocktail Hour - Hors d'oeuvres

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

#### \$2.00 per piece

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

Teguila Lime Grilled Shrimp

Fried Eggplant Chips with Whipped Ricotta

Truffled Deviled Eggs

#### \$3.00 per piece

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

#### 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

#### 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

#### **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

## 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

## Catering

#### **Buffet Menus**

20 person minimum. Pricing is per person. Buffets come with house made cornbread. 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 | \$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

#### 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

#### 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

#### 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

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

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,	\$9 G
	Beringer Pinot Noir, Domino Merlot	\$32 B
VVIIIE	Villa Maria Sauvignon Blanc, Rose All Day Rose, Kendall Jackson Chardonnay,	\$10-12 G
	La Marca Prosecco, Cline Cabernet	\$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	
	Draft Boors: Whaler's Rise Rale Ale Fiddlehead IRA Boor'd Dags & Roats	\$10
	Draft Beers: Whaler's Rise Pale Ale, Fiddlehead IPA, Beer'd Dogs & Boats DIPA, Bluepoint Toasted Lager	\$6-\$10
Liquor &	Tito's Vodka, Tanqueray Gin, Mount Gay Rum, Captain Morgan Rum, Bacardi	
	Rum, Gosling's Rum, Espolon Tequila, Jack Daniels Whiskey, Jim Beam	4.0 4.4
Specialty Cocktails	Bourbon, Dewars Scotch, Assorted Liqueurs	\$12-\$14
Cocktails	Dog Watch Punch, Huckleberry Lemonade, Dark 'n Stormy	

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

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.

## 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!