

SALADS

Serves 8-10

a full or half-pan of one of our deliciously composed salads, ready to eat

Eight Days A Week

74.00 - 135.00

grilled Canadian salmon brushed with Thai chili sauce, served over arugula with a whole avocado, tomato, and three grilled shrimp, plated with our house-made blueberry vinaigrette on the side

Water Dog Spinach Salad

38.00 - 65.00

fresh spinach topped with red onion, our crumbled house-smoked bacon, hard-boiled egg, dried cranberries, crumbled feta and our house-made blueberry vinaigrette on the side

Water Dog Caesar

32.00 - 60.00

fresh romaine, shaved parmesan, our house-made Caesar dressing on the side and garlic croutons

with your choice of dressing, always on the side!
blueberry vinaigrette, bleu cheese, Caesar, ranch or thousand island

DESSERTS

Cookie Tray 24 cookies

28.00

any assortment of chocolate chip, M&Ms, double chocolate chunk, Heath Bar crunch, oatmeal raisin or white chocolate macadamia

WATER DOG IS PROUD TO PROVIDE YOU WITH ALL YOUR CATERING NEEDS!

PLEASE ALLOW 48 HOURS NOTICE.

THANK YOU!

ASK ABOUT CATERING YOUR NEXT EVENT

FEATURING OUR LOBSTER ROLLS, JUMBO LUMP CRAB CAKES

OR SLOW SMOKED BABY BACK RIBS



WATER DOG CATERING MENU

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waterdogsmokehouse.com



BAGELS + SCHMEARS



6.25pp minimum 5 people
includes cream cheese and
choice of bagels
vegetable | caramelized onion
jalapeño | scallion
upgrade \$1pp gourmet schmears
upgrade \$4pp nova spread,
kipper salmon spread,
whitefish salad

SMOKED FISH TRAYS



21.50pp minimum 5 people

includes bagels, cream cheese, tomato, cucumber, onion and capers
comes with nova, whitefish salad, kipper salmon
upgrade \$1pp for gourmet schmear
upgrade \$5pp pastrami nova | everything nova

SANDWICH TRAYS



14.25pp minimum 8 people

includes mayo, mustard, Russian, horseradish
sauce, cole slaw and pickles

“THE LOU’S” HOT CORNED BEEF
on rye with Russian and slaw

“THE DR. DAN” HOT PASTRAMI
on rye, piled high with Russian or mustard and slaw

“FOWL TERRITORY” ROASTED TURKEY
piled high on rye with Russian and slaw

“THE BLADO” ROAST BEEF
top-round Angus beef on a toasted brioche with
pepper jack cheese, horseradish sauce and slaw

“BIRDS OF A FEATHER” CHICKEN SALAD
white meat, dried cranberries, walnuts, lettuce,
and tomato on a toasted multi-grain

upgrade \$2pp add cheese | Swiss | provolone | cheddar | American | pepper jack

POKE BAR



26.50pp minimum 8 people

your choice of brown rice | white rice | greens

comes with all the fixins | avocado, cucumber, scallions, crispy shallots,
edamame, ginger, seaweed salad, mango, watermelon radish, sesame seeds

choice of ginger wasabi, ponzu, Thai chili, coconut ginger,
blueberry vinaigrette, sriracha aioli

Standard Proteins : raw tuna/ +8 | spicy raw tuna/ +8 | salmon/ +8
spicy salmon/ +8 | Kona chicken/ +6.5

Premium Proteins : Thai chili shrimp/ +8 | lobster/ +M/P
grilled salmon/ +8.5 | teriyaki scallops/ +12