



WELCOME to the  
**DOLPHIN**  
RESTAURANT

THE DOLPHIN HAS A DIVERSE AND UNIQUE CATERING DIVISION. IT IS SMALL, VERY CREATIVE AND PERSONAL. WE CATER AS AN EXTENSION OF THE RESTAURANT BECAUSE IT GIVES US THE OPPORTUNITY TO BE MORE INVENTIVE AND LETS FACE IT, IT IS FUN! WE ENJOY BEING A PART OF YOUR EVENT BECAUSE IT IS USUAL A CELEBRATION OF A LIFE POINT. WE WOULD NOT CATER WITHOUT THE OUTLET OF OWNING A RESTAURANT BECAUSE WE ARE ABLE TO OFFER A WIDER VARIETY OF PRODUCT AT A BETTER PRICE. WE ALSO PRIDE OURSELVES ON BEING VERY ATTENTIVE TO OUR CLIENTS BECAUSE WE DO NOT CATER MORE THAN ONE EVENT A DAY SO WE ARE ABLE TO BE THERE SOLELY FOR YOU. ALSO, I AM AVAILABLE FOR ANY QUESTIONS YOU HAVE LEADING UP TO THE EVENT ANYTIME. I MEAN ANYTIME! IN DOING SO WE USUALLY GET TO KNOW EACH OTHER FAIRLY WELL AND AM ABLE TO HANDLE SOME OF YOUR DECISION MAKING FOR YOU. CONSEQUENTLY YOU CAN ENJOY YOUR PARTY STRESS FREE. WE HAVE BEEN CATERING FOR OVER 25 YEARS SO WE CAN HANDLE AS MUCH OF THE EVENT AS YOU FEEL FIT. FOR EXAMPLE WE CAN DO A PICK UP, DROP OFF AND SET UP OR BE A FULL SERVICE CATERER. WE CAN OFFER SUGGESTIONS, AND OR ADVICE, COORDINATE THE RENTAL COMPANIES, FLOWERS, BAKERS, LOCATIONS (OFF PREMISE) ETC. FINALLY SINCE WE HAVE BEEN DOING THE CATERING FOR SO LONG WE WILL ADVISE YOU ON THE BEST VENDORS WE HAVE DEALT WITH, AND THE BEST PRICES TOO! ALL TO MAKE YOUR EVEN AS STRESS FREE, EXTRAORDINARY, FUN AND UNIQUE AS POSSIBLE.

LET THE "FUN BEGIN"

SINCERELY,  
NANCY J SMITH AND STAFF

## APPETIZER STATIONS:

CHEESE STATION VERMONT CHEDDAR, SMOKED GOUDA, FRENCH BRIE, NORWEGIAN JARLSBERG, DANISH BLUE, LOCAL GOAT CHEESE, DOLPHIN CHEESE SPREAD, AND SEASONAL FRESH FRUIT AND BERRIES. ASSORTED CRACKERS. NOTE: ANY PLATTER CAN BE UPGRADED W/ TRIPLE CREMES, ASSORTED ENGLISH CHEESES, FRENCH BLUES, DRIED FIGS, DATES AND MORE!

CRUDITE STATION ROASTED RED AND YELLOW PEPPERS, SUN DRIED TOMATOES, ASSORTED OLIVES, MARINATED DIJON TARRAGON ARTICHOKE HEARTS, ROASTED PORTABELLA MUSHROOMS, ROASTED WHOLE GARLIC AND SHALLOTS, GRILLED EGGPLANT, ASPARAGUS, CHERRY TOMATOES, BABY CARROTS, ROASTED MINI YUKON GOLD POTATOES, ROOT VEGGIES. ASSORTED DIPS.

BREAD STATION BAGUETTES, BOULES, CRUSTY ROLLS, FLAT BREADS, SCONES, FOCACCIA, BREAD STICKS, RYE, SOURDOUGH. SOFTENED HERB OR SWEET BUTTER, FLAVORED OILS.

MIDDLE EASTERN STATION HUMUS, BABA GANOUSH, TZATZIKI, ROASTED CHICKPEAS, GRILLED EGGPLANT, OLIVES, PEPPERONCINI, FETA, ASIAGO, AND PITA.

CHARCUTERIE STATION GENOA, SOPRESSATA, MORTADELLA, PROSCIUTTO, SAUSAGES, BRATWURST, SMOKED HAM, ASIAGO, BABY MOZZARELLA. HEARTY BREADS AND WHOLE GRAIN MUSTARD.

PATE STATION COURSE COUNTRY CAMPAGNE PATE, GOOSE LIVER PATE, CHICKEN WITH COGNAC, SERVED WITH CHOPPED EGG, BERMUDA ONION, CAPERS, POMMERY MUSTARD, CORNICHONS AND HEARTY BREAD.

RAW BAR STATION CHILLED LOCAL LITTLE NECKS, OYSTERS, MUSSELS, SCALLOPS, SHRIMP, AND LOBSTER. COCKTAIL SAUCE, LOTS OF LEMONS, HORSERADISH, AND OYSTER CRACKERS.

SMOKED SALMON STATION SALMON, CHOPPED EGG, BERMUDA ONION, CAPERS, POMMERY MUSTARD, CROSTINI.

GRAVLAX A SWEDISH DISH OF CURED FRESH DILL SALMON, DARK HEARTY RYE, SLICED BERMUDA ONION, AND DILL MUSTARD SAUCE.

SHRIMP COCKTAIL CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE OR MIGNONETTE SAUCE, LOTS OF LEMONS, AND OYSTER CRACKERS.

## PASSED APPETIZER:

STUFFED MUSHROOMS SAUSAGE AND HERB, LOBSTER AND CRAB, SPINACH AND FETA, PROSCIUTTO, PARMESAN, AND RICOTTA.

BARNSTABLE STUFFED QUAHOG WITH A CITRUS BEURRE BLANC. (AVAILABLE MINI TOO).

ARANCINI BALLS WITH SPICY MARINARA.

JUMBO COCONUT SHRIMP WITH RASPBERRY RIBBONS.

BACON WRAPPED SCALLOPS WITH LIME DRIZZLE.

CHICKEN FINGERS TANDOORI WITH CORIANDER YOGURT, CORNFLAKE WITH PLUM SAUCE, BUTTERMILK WITH BACON BIT RANCH, JAPANESE WITH SOY GLAZE.

OYSTER ROCKEFELLER.

CLAMS CASINO OR BAKED LITTLE NECKS WITH SMOKED SALMON AND A HERB CRUST.

SPANIKOPITA.

POPCORN MAINE SHRIMP WITH COCKTAIL SAUCE.

EGG ROLLS OR MINI WONTONS SHRIMP, REUBEN, VEGGIE, AND CHICKEN...(SPICED ACCORDINGLY)

MINI MEATBALLS MARINARA, SWEDISH, TURKEY.

EMPANADAS VEGGIE, BEEF, PORK, CHICKEN, AND VEGGIE...(SPICED ACCORDINGLY)

BARNSTABLE MUSSELS STEAMED WITH GARLIC BUTTER, MARINARA, OR A DIJON CARROT BROTH.

MINI ASSORTED SAVORY CAKES CAJUN CRAB, COD, LOBSTER, SHRIMP, SALMON, WILD MUSHROOM. ALL SERVED WITH THE APPROPRIATE AIOLI.

MINI STUFFED YUKON GOLD POTATO SKINS CHEDDAR OR STILTON AND BACON, CARAMELIZED ONION AND CHIVE.

MINI STUFFED CHERRY TOMATO B.L.T., SMOKED SALMON AND BOURSIN

ROAST BEEF SLIDERS WITH HORSERADISH CREAM, SMOKED TURKEY WITH APRICOT MAYO, HAM WITH HONEY MUSTARD RELISH.

GRILLED FLATBREADS GOAT CHEESE, CARAMELIZED ONIONS, ARUGULA, PESTO, HEIRLOOM TOMATOES, PEPPER JACK, PULLED PORK (ENDLESS CHOICES, ENDLESS!!!)

## PASSED APPETIZER CONTINUED:

STUFFED DEVILED EGGS PIPED W/ TRADITIONAL FILLING.

CHICKEN OR BEEF SKEWERS (MARINADED ACCORDINGLY).

MINI QUICHES LOBSTER AND HAVARTI, HAM AND PEPPER JACK, LORRAINE, RICOTTA AND TOMATO, VEGGIE.

DOLPHIN CLAM CHOWDER WITH OYSTER OR PILAT CRACKERS.

CRAB OR LOBSTER BISQUE

## SOUPS:

HOT (MADE WITH OUR VEGGIE, CHICKEN, OR BEEF/VEAL STOCK).

SAMPLING OF; FIVE ONION, CARROT GINGER, ROASTED CORN AND PEPPER, WILD MUSHROOM, SPLIT PEA, ITALIAN WEDDING, CHICKEN, BARLEY...

CHILLED (MADE WITH FRESH JUICE, YOGURT, CREAMS).

SAMPLING OF; GAZPACHO, CUCUMBER, WILD BERRY, ASPARAGUS, MELON.

NOTE BOTH SOUPS ARE AVAILABLE AS SHOOTERS TOO!!

## SALADS:

TRADITIONAL MIXED GREENS GREEK, SPINACH, COBB, GARDEN, NICOISE, CAESAR, AND GARDEN.

MELON AND PROSCIUTTO SALAD WITH STRAWBERRY SALSA.

PEAR AND ROQUEFORT SALAD WITH A CIDER DIJON DRESSING.

WATERMELON SALAD WITH FETA CHEESE AND SUNFLOWER SEEDS.

BOSTON BIB SHRIMP SALAD WITH LEEKS.

TOMATO BABY MOZZARELLA, RED ONION AND CAPER SALAD.

ASPARAGUS AND MANDARIN ORANGE- SALAD WITH SHERRY SPLASH.

WILD MUSHROOM WESTPHALIAN HAM, BABY SHRIMP, ARUGULA SALAD WITH A ROBUST DANISH BLUE DRESSING.

## SALADS CONTINUED:

GOAT CHEESE WITH TOASTED ALMONDS, SEASONAL FRUIT AND DRIED CRANBERRIES, ROCKET GREENS AND A CRANBERRY SPLASH.

WATERMELON BASKET WITH A WHOLE LOT OF FRESH FRESH FRUIT AND A CHAMPAGNE MIMOSA DRESSING.

TRADITIONAL LUNCHEON SALADS POPPY TUNA, CARAWAY COLESLAW, TARRAGON CHICKEN, HONEY HAM, CURRY EGG, DILL POTATO.

PASTA SALADS (CHOICE OF PASTA) TOSSED WITH A FRESH MEDLEY OF VEGGIES AND APPROPRIATE DRESSING.

## BRUNCH/ LUNCH OPTIONS:

POACHED EGGS ON PORTUGUESE SWEET BREAD. SAUCE: HOLLANDAISE, OR BEARNAISE, OR CORDON BLUE.

EGGS! EGGS! EGGS! SCRAMBLED, OMELET, FRITTATA, WRAPS OR QUICHE (FILLING OF VEGGIES, CHEESE, MEATS, SMOKED SALMON, LOBSTER, CRAB.....YOU PICK!).

BAKED FRENCH TOAST TOPPED WITH FRUIT COMPOTE, TOASTED ALMONDS AND WARM RASPBERRY SYRUP, OR TOPPED WITH A MACINTOSH COMPOTE, WALNUTS AND A MAPLE CINNAMON SYRUP.

SANDWICH OPTIONS ON MINI ROLLS, BREADS, WRAPS, CROISSANTS, BAGELS, FLAT BREADS, .....YOU PICK!

TRADITIONAL SIDES PROVIDED CAPE COD CHIPS, FRENCH FRIES, PICKLES, KETCHUPS, MUSTARDS, RELISHES, MAYO'S.

## ENTREE SELECTION (POULTRY):

CHICKEN MARSALA IN A RED WINE DEMI WITH SHIITAKE MUSHROOMS.

CHICKEN SCAMPI WITH GARLIC, VINE RIPE TOMATO, PARMESAN AND BASIL.

THAI CHICKEN WITH A PEANUT SAUCE AND TOASTED NUTS.

CHICKEN CURRY WITH DRIED APRICOTS AND TOASTED COCONUT.

GRAND MARNIER CHICKEN WITH MUSHROOM DEMI AND MANDARIN ORANGES.

## ENTREE SELECTION (POULTRY) CONTINUED:

B.B.Q. CHICKEN WITH COLESLAW, SOUR CREAM CORN BREAD, AND GOOEY BAKED BEANS.

WILD MUSHROOM CHICKEN WITH SMOKED HAM AND FRESH SAGE.

CHICKEN IN LIME SAUCE WITH ROASTED RED PEPPERS, HEARTS OF PALM, AND BUTTON MUSHROOMS.

KENTUCKY CRUSTED CHICKEN WITH A RICH JACK BOURBON DEMI GLAZE.

TRADITIONAL STUFFED CHICKEN WITH GRAVY AND CRANBERRY RELISH.

CHICKEN CACCIATORE WITH PLUM TOMATOES, TRI-PEPPERS, SPANISH ONIONS, AND MUSHROOMS (OPTION BONE-IN OR BONE- OUT).

CHICKEN PICCATA WITH A LEMON CAPER SAUCE.

STUFFED CHICKEN CORDON BLEU WITH SMOKED HAM AND SWISS.

CHICKEN PARMESAN WITH A HEARTY MARINARA AND MOZZARELLA.

STATLER CHICKEN WITH AN APPLE PEAR CORN BREAD STUFFING.

## ENTREE SELECTION (BEEF):

SLOW ROASTED PRIME RIB WITH A HERB CRUST.

GRILLED MARINATED A-1 FLANK STEAK WITH A HUNTER SAUCE.

STUFFED TENDERLOIN WITH A WILD MUSHROOM DEMI-GLAZE.

STEAK AU POIVRE WITH TRI-COLORED PEPPERCORNS WITH MUSTARD COGNAC SAUCE.

HEARTY BEEF STEW WITH BUTTERMILK BISCUITS.

ORIENTAL BEEF TIPS WITH GINGER, CASHEW, IN A DARK SOY SAUCE.

ROASTED SIRLOIN STRIP WITH A SICILIAN SAUCEN (SUNDRIED TOMATO).

STEAK DIANE WITH MEDALLIONS OF TENDERLOIN.

GRILLED RIB EYE WITH CARAMELIZED ONIONS.

## ENTREE SELECTION (PORK/LAMB):

PORK TENDERLOIN WITH A DIJON CRUST AND RASPBERRY RIBBONS.

STUFFED PORK LOIN WITH A SUN DRIED CHERRY STUFFING AND BURNT ORANGE DEMI GLAZE.

CENTER CUT PORK CHOPS WITH AN APPLE ONION CHUTNEY.

GR. LAMB CHOPS WITH SEASONED ROSEMARY GARLIC FRESH BREADCRUMBS AND MERLOT DEMI GLAZE.

ROAST WHOLE LEG OF LAMB WITH MINT JELLY DEMI GLAZE.

## ENTREE SELECTION (SEAFOOD):

\*NOTE ANY FISH PRODUCT AND SAUCE ARE INTERCHANGEABLE.  
THE AVAILABILITY MAY ALSO BE DEPENDED ON SEASONALITY.

BAKED SCROD WITH HERB SHERRY CRUMBS AND A CITRUS SAUCE.

BRAISED SALMON WITH A STRAWBERRY SALSA.

CIOPPINO WITH COD, SCALLOPS, SHRIMP IN A SAFFRON LEEK TOMATO BROTH (LOBSTER ADDITIONAL).

SEARED HALIBUT WITH CARMELIZED ONIONS ON A BED OF SPINACH.

GRILLED SWORDFISH WITH AN OLIVE/ CAPER TAPENADE.

STUFFED JUMBO SHRIMP, COD, OR SOLE WITH A LOBSTER SHIITAKE LEEK STUFFING.

SAUTEED JUMBO SHRIMP- SCAMPI.

GRILLED SHRIMP ON A BED OF SPINACH AND TOPPED WITH SEASONAL VEGGIE SALSA.

SWORDFISH PUTTANESCA.

BARNSTABLE LITTLE NECKS IN A WHITE OR RED CLAM SAUCE.

TRADITIONAL CRAB/SEAFOOD IMPERIAL.

RED SNAPPER WITH DIJON CRUST AND WILTED SPINACH.

SEABASS WITH A SAFFRON RISOTTO.

ARCTIC CHAR WITH SPRING VEGGIES AND CITRUS SAUCE.

## ENTREE SELECTION (SEAFOOD) CONTINUED:

FRESH RAINBOW TROUT WITH TOASTED PINE NUTS, GOLDEN RAISINS, AND CITRUS SAUCE.

SEARED SESAME TUNA WITH PICKLED GINGER AND WASABI.

BAKED SOLE ALMONDINE WITH TOASTED SLICED ALMONDS.

LOBSTER MAC N' CHEESE.

NEW ENGLAND LOBSTER (BAKED OR BOILED).

## ENTREE SELECTION (VEGETARIAN):

ALL SAUCES OFFERED FOR THE APPETIZER AND ENTREE SELECTION CAN BE ADAPTED FOR A VEGETARIAN SELECTION.

QUICHES, PASTAS, PIZZAS, CALZONES, CASSEROLES, ROASTED OR GRILLED VEGGIES AVAILABLE UPON REQUEST.

## DESSERTS:

TRADITIONAL NEW ENGLAND DESSERTS WITH A TWIST!  
AMARETTO BREAD PUDDING WITH HARD SAUCE. SMORE'S PARFAIT, PIES, TARTS, CRISPS, COBLERS AND PUDDINGS. CHEESECAKES, FLOURLESS CAKES, MOUSSES, BUNDT, BARS.

SPECIAL DESSERTS ARE AVAILABLE, AND ARE MADE BY HIGH QUALITY LOCAL BAKERS. THE ICE CREAM IS MADE ON THE CAPE BY A GREAT DAIRY!

ALWAYS KEEP IN MIND THAT WE HAVE ..."FOUR SEASONS"...CAPE CRANBERRIES, MAINE BLUEBERRIES, NEW HAMPSHIRE MACS, MACOUNS, PUMPKINS, ....ENDLESS POSSIBILITIES!!

## BEVERAGES:

EVERY PART OF A DINING EXPERIENCE IS IMPORTANT, SO THAT ALWAYS INCLUDES THE REFRESHMENTS! WE CAN SET UP THE BAR...WE CAN SUGGEST A "THEME COCKTAIL", A REGIONAL BREWSKI, OR WINE. WE CAN PROVIDE THE MIXERS, SODAS, ASSORTED WATERS, SEATTLE BEST COFFEE AND ICE. WE CAN PROVIDE (EVERYTHING, BUT THE ELUSIVE ALCOHOL), HOWEVER WE CAN SUGGEST AMOUNTS, SELECTIONS, AND SET-UP THE BAR WITH A FLARE!....AND ALSO RECOMMEND OR PROVIDE A RESPONSIBLE CONSCIOUS BARTENDER, AND A RELIABLE VENDOR.



WELCOME to the  
**DOLPHIN**  
RESTAURANT

WELL, I AM BACK.....!

THANK YOU FOR REVIEWING OUR LIST OF OFFERINGS, CHOICES, AND SELECTIONS.  
WE WOULD LOVE TO BE A PART OF YOUR CELEBRATION, AND CANNOT STRESS  
ENOUGH  
OUR ATTENTIVE PERSONAL SERVICE.

ALSO YOU MAY HAVE NOTICED NO PRICES ARE POSTED FOR TWO REASONS.  
THE PRICES FLUCTUATE TO THE AVAILABILITY AND THE SEASON, AND ALSO BECAUSE  
THE PARTY IS HANDLED WITH AN INDIVIDUAL FLARE.

FINALLY NEW ENGLAND, ESPECIALLY CAPE COD IS A WONDERFUL PLACE TO LIVE,  
WORK AND HAVE A PARTY. WE LOOK FORWARD TO BEING THERE TO SERVE YOU.

NANCY SMITH

MY STAFF FOR THE MOST PART HAVE BEEN WITH ME FOR YEARS. THEY ARE A  
PROFESSIONAL GROUP OF DEDICATED EMPLOYEES WHO WILL HANDLE YOUR GUESTS  
WITH CARE, CONSIDERATION AND RESPECT.

\*CHEFS ARE PAID A RATE OF \$25.00 PER HOUR.

\*SERVERS/ BARTENDERS ARE PAID A RATE OF \$16.00 PER HOUR.

THE GRATUITY IS AN ADDITIONAL 20%.