



Sit Down Menu #1

(Not Available Friday or Saturday Nights)

\$33 per person *(plus Tax and Gratuity)*
(15 Adult Minimum)

Course 1: Individual Soup, Salad or Pasta

Choose 1 for all Guests

- | | |
|-------------------------|-------------------------|
| 1. Mixed Baby Greens | 4. Penne w/ Vodka Sauce |
| 2. Classic Caesar Salad | 5. Penne Primavera |
| 3. Clam Chowder | 6. Rigatoni Marinara |

Course 2: Individual Entrée

Choose 3; your guests will choose 1

- | | |
|-------------------------------|---|
| 1. Penne Vodka w/ Baby Shrimp | 7. Argentinean Flank Steak |
| 2. Chicken Parmagiano | 8. Sliced Flank Steak w/ Peppers & Onions |
| 3. Chicken Scarpariello | 9. Herb Broiled Salmon |
| 4. Roasted Pork Loin | 10. Lemon Filet of Sole |
| 5. Chicken w/ Mushrooms | 11. Citrus Glazed Salmon |
| 6. Tilapia Francaise | 12. Chicken Balsamico |

All Proteins Served with Chef's Choice Vegetables and either Rice or Potatoes

Course 3: Individual Dessert

Choose 1 for all Guests

1. NY Style Cheesecake
2. Chocolate Mousse
3. Tiramisu

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*



Sit Down Party Menu #2

\$40 per person *(plus Tax and Gratuity)*
(20 Adult Minimum)

Course 1: Family Style Appetizers

Choose 3 for the table

- | | |
|---|---|
| 1. Fried Calamari | 7. Mozzarella Caprese |
| 2. Baked Clams | 8. Grilled Vegetables w/ Balsamic Glaze |
| 3. Tuscan Meatballs w/ Garlic Bread | 9. Eggplant Rollatini |
| 4. Vegetarian Preserves | 10. Cajun Shrimp |
| 5. Cold Antipasto; Cured Meats & Marinated Vegetables | 11. Crab Nachos |
| 6. Mozzarella Carozza | 12. Mussels; Marinara, White Wine or Thai Basil |

Course 2: Individual Soup, Salad or Pasta

Choose 1 for all Guests

- | | |
|-------------------------|-------------------------|
| 1. Mixed Baby Greens | 4. Penne w/ Vodka Sauce |
| 2. Classic Caesar Salad | 5. Penne Primavera |
| 3. Clam Chowder | 6. Rigatoni Marinara |

Course 3: Individual Entrée

Choose 3; your guests will choose 1

- | | |
|-------------------------------|---|
| 1. Penne Vodka w/ Baby Shrimp | 7. Argentinean Flank Steak |
| 2. Chicken Parmagiano | 8. Sliced Flank Steak w/ Peppers & Onions |
| 3. Chicken Scarpariello | 9. Herb Broiled Salmon |
| 4. Roasted Pork Loin | 10. Lemon Filet of Sole |
| 5. Chicken w/ Mushrooms | 11. Citrus Glazed Salmon |
| 6. Tilapia Francaise | 12. Chicken Balsamico |

All Proteins Served with Chef's Choice Vegetables and either Rice or Potatoes

Course 4: Individual Dessert

Choose 1 for all Guests

1. NY Style Cheesecake
2. Chocolate Mousse
3. Tiramisu

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*



Sit Down Party Menu #3

\$50 per person *(plus Tax and Gratuity)*
(20 Adult Minimum)

Course 1: Family Style Appetizers

Choose 3 for the table

- | | |
|---|---|
| 1. Fried Calamari | 7. Mozzarella Caprese |
| 2. Baked Clams | 8. Grilled Vegetables w/ Balsamic Glaze |
| 3. Tuscan Meatballs w/ Garlic Bread | 9. Eggplant Rollatini |
| 4. Seafood Salad | 10. Cajun Shrimp |
| 5. Cold Antipasto; Cured Meats & Marinated Vegetables | 11. Crab Stuffed Mushrooms |
| 6. Mozzarella Carrozza | 12. Mussels; Marinara, White Wine or Thai Basil |

Course 2: Individual Pasta

Choose 1 for all Guests

1. Penne Vodka
2. Penne Primavera
3. Rigatoni Marinara

House Salad Served Family Style with Pasta

Course 3: Individual Entrée

Choose 3; your guests will choose 1

- | | |
|------------------------------------|---------------------------------|
| 1. Chicken Parmagiano | 6. Argentinean Skirt Steak |
| 2. Chicken Scarpariello | 7. Sirloin Steak Au Poivre |
| 3. Roasted Pork Loin | 8. Herb Broiled Salmon |
| 4. Chicken w/ Portabella Mushrooms | 9. Crab Stuffed Filet of Sole |
| 5. Jumbo Shrimp Scampi | 10. Citrus Glazed Seared Salmon |

All Proteins Served with Chef's Choice Vegetables and either Rice or Potatoes

Course 4: Individual Dessert

Choose 1 for all Guests

1. NY Style Cheesecake
2. Chocolate Mousse
3. Tiramisu

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*



DOLPHIN
Restaurant - Bar - Lounge

Sit Down Menu #4

\$75 per person *(plus Tax and Gratuity)*
(15 Adult Minimum)

Course 1: Family Style Appetizers

Choose 3 for the table

1. Tuna Tartare
2. Baked Clams Casino
3. Premium Hot Antipasto
4. Premium Cold Antipasto
5. Bacon Wrapped Shrimp w/ Pesto Drizzle
6. Jumbo Shrimp Cocktail
7. Lobster Mac & Cheese
8. Mini Crab Cakes

Course 2: Individual Salad

Choose 1 for all Guests

1. Classic Caesar Salad
2. Mesclun Salad w/ Goat Cheese
3. Fresh Mozzarella Caprese

Course 3: Individual Pasta Course

Choose 1 for all Guests

1. Lobster Ravioli
2. Braised Short Rib Ravioli
3. Penne w/ Mixed Seafood

Course 3: Individual Entrée

Choose 3; your guests will choose 1

1. Chicken Saltimbocca
2. Chicken & Shrimp Francaise
3. NY Strip Steak
4. Filet Mignon
5. Seared Salmon w/ Beurre Blanc
6. Seafood Bruschette
7. Red Snapper Tuscan Style
8. Spicy Wasabi Tuna

All Proteins Served with Chef's Choice Vegetables and either Rice or Potatoes

Course 4: Individual Dessert

Choose 1 for all Guests

1. NY Style Cheesecake
2. Tiramisu

Served with Mixed Berries & Fresh Cream

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*



Passed Hors D'oeuvres and Platters

\$16 per person *(plus Tax and Gratuity)*
(25 Guest Minimum)

Choose 4

- | | |
|---|----------------------------------|
| 1. Grilled Crostini with Olive Tapenade | 8. Rockefeller Stuffed Mushrooms |
| 2. Tomato Bruschetta | 9. Assorted Quiche |
| 3. Chicken Tempura | 10. Pork Pot Stickers |
| 4. Mini Meatballs | 11. Mini Crab Cakes +3pp |
| 5. Vegetable Spring Rolls | 12. Shrimp Tempura +3pp |
| 6. Thai-Chili Chicken Satay | 13. Bacon Wrapped Scallops +3pp |
| 7. Vegetarian Pot Stickers | 14. Crab Stuffed Shrimp +3pp |

Large Platters

1. **Cold Antipasto**; Hand selected Italian Meats and Cheeses accompanied Roasted Red Peppers, and Marinated Vegetables \$85
2. **Hot Antipasto**; Stuffed Clams, Stuffed Shrimp, Stuffed Mushrooms, Eggplant Rollatini, Mozzarella Carrozza \$95
3. **Fruit Platter**; Selection of Seasonal associated fruits \$ 75
4. **Gourmet Cheese Platter**; associated cheeses, with fruit, honey truffle, and crostini's \$90
5. **Jumbo Shrimp Cocktail Platter**; 50 pieces over ice with house cocktail sauce \$150
6. **Oyster Platter**; 50 blue point oysters over ice with cocktail and mignonette sauce \$140
7. **Clam Platter**; 50 little neck clams over ice with cocktail and mignonette sauce \$65

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*



Beverage & Bar Options

Open Bar Packages

Open Bar: Well Liquor, Domestic Non-Craft Beer, House Wine, Soda, Coffee/Tea
3 hours \$20 per person

Friday and Saturday night, add \$5 person

**Add \$10 per person, for 1st tier call brand liquor and craft beers*

Open Bar: House Wine, Domestic Non-Craft Beer, Soda, Coffee/Tea
3 hours \$17 per person

Friday and Saturday night, add \$5 per person

Non Alcoholic Beverages

Soda, iced tea, lemonade, Cranberry juice, coffee and tea \$3 per person

Other Options

Running Tab; Parties can also have a tab based on consumption. Host may choose wines to serve and alcohol to offer.

Cash Bar; Parties can have guests pay for their own drinks at the bar.

Private bartender fee \$50 per hour, 3 hour minimum

Private bartender in the "Metro Room" is required with any parties involving open bar or a cash bar and are highly suggested for a party with a running tab.



DOLPHIN
Restaurant • Bar • Lounge

CREDIT CARD AUTHORIZATION SHEET

I agree to all of the terms and conditions of this agreement: I hereby authorize **Dolphin** to charge my Credit Card for the amount of \$_____ for a **25%** deposit towards a catering event as follows.

Name of Reservation: _____

Reservation Date: _____

Time of Event: _____

Occasion of Event: _____

I guarantee the number of guests to be at least _____

And/or Minimum Food & Beverage Spend \$ _____

This reservation is guaranteed only upon approved credit card charge for the deposit. Please return this signed credit card agreement by fax to **914-751-8173** or by email to **info@dolphinrbl.com**

Name of Credit Card Holder (Please Print): _____

Telephone Number: _____ E-mail: _____

Billing address: _____

Credit Card Type (Please Circle): AMEX, Visa or MasterCard Other: _____

Credit Card Number: _____ Exp. Date: _____

Credit Card Three or Four Digit Security Code: _____

Signature: _____

Date: _____

Would like all charges for your event to be charged to the credit card provided on this form?

_____ Yes _____ No

Please return the completed form as well as a Color copy of the front and back of your credit card to **DOLPHIN** by fax or e-mail.

Checks are payable for Deposit only unless Certified Check for Final Payment; Dolphin Restaurant 1 Van Der Donck Street, Yonkers NY 10701



Dolphin Event policy and contract.

1. **Terms and Conditions:** The final cost is based upon the guaranteed number of guests attending the event or the actual number of guests in attendance, whichever is greater.
2. **Cancellation Policy:** Customer may cancel event at any time up to 60 days prior to the event with half of the deposit refunded. Dolphin has the right to keep all deposits on any canceled events within 60 days of the event for administrative fees and loss of other potential events.
3. **Guest Count Guarantees:** Final guest count must be guaranteed Ten (10) days prior to the reservation date via email to info@dolphinrbl.com. If guarantee is not given, final bill will be based on count at time of booking or number of guests in attendance, whichever is greater. Dolphin reserves the right to charge for the amount of guests at booking if guest count is 10% less than initially guaranteed for.
4. **Payment:** Dolphin accepts American Express, Master Card, Visa, Discover, Cash or Certified Check for initial deposits and final payments. Personal checks and corporate checks are not accepted for final payment. A deposit of **25%** of the estimated total event cost is required in order to guarantee the reservation. The remaining balance of the estimated total event cost is required 7 business days prior to the event date including tax, **20% service charge** as well as additional **Bartender Fees**. Any other costs incurred during the event beyond the initial amounts paid will be settled at the completion of the event.
5. **Authority:** Any person signing this agreement in the name of a corporation, entity, association, club or society represents and personally warrants to Dolphin that he/she is authorized to sign the agreement with Dolphin on behalf of the stated organization.
6. **Taxes and Additional Charges:** Client agrees to pay any and all federal, state, municipal, entertainment or other taxes imposed on or applicable to the event.
7. **Other Food and Drink:** Due to health, safety and liquor laws and regulations, no food or beverages may be brought into the restaurant or any other licensed area of Dolphin for a party or meeting without prior written approval from the Special Events Planner and/or Manager. Such approval may be granted or withheld by Dolphin in its sole discretion. A service and plating fee may be charged on all items not supplied by Dolphin.
8. **Excused Non-Performance:** Dolphin shall be excused from performing any obligations under this agreement for so long as such performance is prevented, delayed or hindered by an act of God; fire, flood or explosion, strikes, labor disputes, inability to procure labor, equipment, materials or other causes beyond its control. Dolphin may terminate this agreement and cancel the event prior to the confirmation date without any liability of any nature if the client fails to comply with the terms of this agreement, including delivery of deposits and observation of all rules and regulations. Dolphin reserves the right to deny service to any guest displaying inappropriate behavior and/ or not dressed in the proper attire. Dress code for Dolphin is Elegant Casual.
9. **Fees:** Room fees are on a case by case basis. Corkage fee (\$25 per bottle) and cake plate fee (\$2 per person) are priced on a case by case basis.
10. **Children:** No charge for children under 3. Children's menu options available for kids between 3-10 for \$25 per child for Chicken Fingers & French Fries or Pasta w/ Butter, Dessert and Soda. Persons 11 years and older usually treated as an adult.
11. **Event Time and Length:** In the event Dolphin must set time limits in this contract, a fee may be incurred if these limits are exceeded. If the client exceeds the time limitations set forth and agreed in this contract, Dolphin reserves the right to include in client's total bill the appropriate food, beverage, room fee, and labor cost for every half hour or portion thereof the event exceeds time limitations. Events must start upon agreed timeframe and shall not exceed 3 hours, 4 hours for 5 course or more dinners.
12. **Damages:** Credit card information and picture ID must be left on file with management for all private parties in the event there are damages to furniture, fixtures, equipment and any other property belonging to Dolphin.
13. **Weather:** Event dates affected by weather will be handled on a case by case basis. In the event that adverse weather such as large amounts of snow has impaired majority's ability to get to restaurant, Dolphin shall postpone event to next available date.

Memo:

Reservation Date: _____ Timeframe: _____ Occasion: _____

Guaranteed Number of Guests: _____ and/or Guaranteed Minimum Food & Beverage Spend \$ _____

Client Name (Please Print): _____

Client Signature: _____ Date: _____