

# PRIVATE PARTY MENUS



4401 LONG BEACH BOULEVARD, BRANT BEACH, NJ 19104 | 609.494.1300 | DADDYORESTAURANT.COM

Thank you for your interest in hosting a private party at Daddy O Restaurant and Hotel on Long Beach Island. Daddy O has become a popular shore destination in Brant Beach since 2006. Known for its chic and modern beach atmosphere, Daddy O is committed to serving inspired American cuisine in a variety of settings for your celebration.

We proudly offer several private dining options for both indoor and outdoor event spaces throughout the restaurant ranging from 24 to 95 guests. Our Chef has designed seasonal menus for cocktail receptions to seated brunch, lunch and dinner. The menus offer a wide selection of items using the freshest ingredients inspired from our restaurant menus.

Each event is personally planned and orchestrated by our dedicated Private Events Concierges and served by our friendly and professional staff. Daddy O will leave a lasting impression on you and your guests as we collaborate to create a memorable event. We look forward to planning your special occasion!

Sincerely,

**Jake Wade**

Private Events Concierge

**Andrew Thulin**

General Manager

# PLANNING YOUR PARTY

## MENUS

Prices do not include 6.625% New Jersey sales tax or 22% staffing charge on food and beverage. All prices quoted herein are guaranteed through December 2019. Any event booked beyond this date is subject to price changes dependent on the cost of food and beverage, and changes in room rental rates. Menu selections are subject to change according to seasonality and market availability.

Our Chefs are happy to customize a tasting menu, wine pairings, additional hors d'oeuvres, or an intermezzo course to create a unique dining experience. Please inquire with your coordinator for the available options and pricing.

All plated packages are based on a choice of three entree selections. The number of entrée choices cannot exceed four selections. A fourth entrée selection will incur a \$5 charge per plates ordered.

## BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar options.

## TWO WEEK GUARANTEE

Your final menu, final payment and final guest count are due two weeks prior to event date. All events must be paid in full two (2) weeks prior to event date. If your event is featuring a Consumption Bar, Daddy O must have a credit card on file at this time to use for the final bar tab at the

conclusion of the event. All guest counts are considered guaranteed two weeks prior to event date. Due to ordering and preparation, this final guest count is not subject to reduction within the two week window.

## AVAILABLE DINING VENUES

Our largest event space is the South Room which seats 50 to 95 guests with a built in service bar. Our Sun Room is a more intimate space that can seat 24 to 44 guests. The outdoor Garden Rum Bar has seating for 24 to 44. The outdoor Rooftop Bar has high top tables that can accommodate 30 to 50 guests.

## RENTAL FEES

Inquire with your coordinator for rental fees for our exclusive spaces. Fees are determined by duration, exclusivity, and the date of your event. Some spaces may not be available during peak season. Party rooms may contain guaranteed minimums according to the average revenue the space usually generates.

## DEPOSIT AND PAYMENT

To confirm your event date, a signed contract and a deposit of 25% of the estimated food and beverage minimum are required as a non-refundable deposit. Events cancelled after one week prior to your event will be responsible for the full food and beverage minimum. Deposits may be transferrable to a comparable future event date pending availability.

## BEVERAGE OPTIONS

### OPEN BAR

Select Wine and Beer  
Johnny Walker Red & Black, Glenlivet  
Jameson, Bulleit, Crown Royal, Jack Daniels  
Ketel One, Tito's, Grey Goose, Belvedere  
Hendrick's, Bombay Sapphire, Tanqueray  
Pyrat, Bacardi, Gosling's Dark

**\$65 per person for 3 hours**  
**\$15 each additional hour**

### UNLIMITED BRUNCH COCKTAILS

Mimosa, Bloody Mary, Bellini, Screwdriver, Champagne

**\$25 per person for two hours**

### CONSUMPTION BAR

The full bar selection of liquor, beer and wine is available to guests and the host is charged for what is consumed. Drinks are charged on a per-drink basis. There is a minimum of 3 hours for this option. A credit card is required to be on file two weeks before event date and this card will be used to settle the Consumption Tab at the conclusion of the event.

### HYBRID CONSUMPTION BAR

A Hybrid Consumption Bar allows you to choose exactly what you would like to offer your guests at your event. This may include a standard bar, top shelf bar, or a beer and wine bar that is customized to your guests. You may limit the selection in any way you choose. Drinks are charged on a per-drink basis.

**Bartender Fee (3 Hour Minimum)**  
**\$75 per bartender, per hour for 20-40 guests**  
**\$125 per bartender, per hour for 41 guests or more**



## TRAY PASSED HORS D'OEUVRES

### COLD

- Organic Tomato Skewer**  
Fresh Mozzarella, Organic Pesto 3.
- House Made Hummus**  
Pita Chips, Kalamata Olives, EVOO 3.
- Ricotta Crostini**  
Melted Tomato Ragout, Toasted Baguette 3.
- Smoked Salmon**  
Crème Fraiche, Dill, Cucumber Wheel 4.
- Smoked Tuna Tacos**  
Crispy Wonton, Salsa Verde, Pickled Jalapeno 4.
- Crab Salad**  
Crispy Corn Tortilla, Micro Herbs 4.
- Gulf Shrimp Cocktail**  
Smoked Tomato Cocktail, Lemon 4.5

### HOT

- Mini Grilled Cheese**  
Camembert 'Brie', Brioche Toast 3.
- Maryland Mini Crab Cake**  
Lemon Caper Remoulade 4.5
- Bacon Wrapped Barnegat Light Scallop**  
Old Bay Remoulade 5.
- Pigs in a Blanket**  
Miso Mustard, Puff Pastry 3.
- Vegetarian Spring Roll**  
Sweet Thai Chili Dipping Sauce 3.
- Grass Fed Beef Slider**  
Cabot Cheddar, Mini Brioche Roll 4.
- Chorizo Stuffed Kennett Square Mushroom**  
Roasted Red Pepper Aioli 3.5
- Pork Pot Sticker**  
Ponzu Dipping Sauce 4.

\*PRICES ARE PER PIECE

## STATIONARY HORS D'OEUVRES

### Marinated Olive Bar

Chef's Selection of Assorted Mediterranean Olives,  
Homemade Black Olive Tapenade,  
Poached Tomatoes, Crostini & Crackers 10.

### Vegetable Crudite

Seasonal Market Vegetables, Assorted House  
Made Dips 10.

### Gulf Shrimp Cocktail Display

Smoked Tomato Cocktail Sauce, Sriracha Mayo,  
Lemon Wedges Small Shrimp 11.  
Large Shrimp 14.

### Seasonal Fruit and Artisan Cheese

Seasonal Fruits, Farm Fresh Berries, Assorted Locally  
Crafted Cheeses, Crackers, Crostini 11.

### Hummus Platter

Roasted Garlic Chickpea Hummus, Grilled Pita,  
Olive Oil Brushed Flatbread, Market Vegetables 11.

### Smoked Salmon Display

Nova Lox, Capers, Micro Diced Shallots,  
Egg White & Yolk, Chives, Creme Fraiche  
Toasted Baguette 12.

### Antipasti

Assortment of Smoked Meats, Salami, Charcuterie,  
Cornichons, Whole Grain Mustard  
House Pickled Vegetables, Crostini 14.

### Sushi Assortment

California Roll, Tempura Shrimp Roll,  
Philadelphia Roll, Spicy Tuna Roll, Vegetarian Roll,  
Pickled Ginger, Wasabi, Soy Sauce 20.

### Mediterranean Mixed Grill

'Grilled then Chilled' Eggplant, Zucchini, Yellow  
Squash, Garlic Shrimp Skewers, Curry Chicken  
Skewers, Spicy Mayo, Tzatsiki Sauce 18.

### Raw Bar Assortment

Shrimp Cocktail, East Coast Oysters,  
Clams on the ½ Shell, Tuna Poke Display,  
Goma Wakame Salad, Sriracha Mayo  
Cocktail Sauce, Mignonette, Fresh Lemon 24.

\*PRICES ARE PER PERSON

## DINNER MENU

Select up to two each based on your menu.

### APPETIZERS

#### Smoked Tuna Tacos

Crispy Wonton, Salsa Verde, Pickled Jalapeno

#### Yellowfin Tuna Poke

Soy Reduction, Goma Wakame Salad, Wonton, Wasabi

#### Panko Crusted Point Judith Calamari

Sweet Chili Glaze, Spicy Mayo, Sesame Seed

#### Baked Clams Casino

Garlic Butter, Peppers, Applewood Bacon, Panko

#### Vegetable Ratatouille

Stewed Jersey Tomatoes, Squash, Market Vegetables

#### Maryland Lump Crab Cake

Lemon Caper Remoulade, Arugula

#### Ricotta Cheese Ravioli

Roasted Garlic Pomodoro Sauce, Pecorino Romano

#### Prince Edward Island Mussels

Spicy Tomato Broth, Charred Corn, Cilantro  
Or Melted Leeks, White Wine-Garlic Cream

### SOUP

#### Maine Lobster Bisque

Crème Fraiche, Chive

#### New England Clam Chowder

Crispy Clams, Parsley Oil

#### Vegetable Canneloni Bean

Kale, Tomato, Zucchini, Squash

#### Smoked Tomato Bisque

Camembert, Crouton

### SALAD

#### Daddy O House

Baby Romaine, Cherry Tomatoes, Heirloom Beans,  
Radish, Champagne Vinaigrette

#### Hearts of Romaine

Classic Caesar Dressing, Baguette Crouton, Pecorino  
Romano

#### Field Greens

Candied Walnuts, Oven Dried Cranberries, Herbed Goat  
Cheese, Walnut Vinaigrette

#### Jersey Tomato

Fresh Mozzarella, Arugula, Basil Pesto, Pine Nuts,  
Balsamic Reduction (seasonal)

#### Greek Salad

Mesclun & Frisée, Feta Cheese, Kalamata Olive,  
Cucumber, Cherry Tomato, Preserved Lemon Vinaigrette

## ENTREES

Select up to three entrees or up to four entrees with pre-counts.

### **Organic Chicken Breast**

Natural Chicken Jus

### **Long Island Duck Breast**

Blood Orange Reduction

### **Canadian Salmon**

Lemon - Chive Beurre Blanc

### **Farm Raised Tilapia**

Chorizo-Pico de Gallo

### **Pan Seared Barnegat Light Scallops**

Red Pepper Reduction, Pea Shoots

### **Duroc Pork Chop**

Whole Grain Mustard Jus

### **Sliced Flank Steak**

New World Chimichurri Sauce

### **Center Cut NY Strip Steak\***

Roasted Garlic Hotel Butter

### **Grilled Filet Mignon\***

House Made Veal Demi Glace

### **Pan Seared Tofu**

Cardamom Beet Puree

## **ADD TO ANY ENTREE**

<b>Grilled Shrimp Skewer</b>	<b>8.</b>
<b>Cold Water Lobster Tail</b>	<b>12.</b>
<b>Barnegat Light Scallops</b>	<b>12.</b>

## PASTA

### **Sausage Rigatoni**

Peppers, Onions, Broccoli Rabe, Champagne Basil Butter

### **Chicken Parmigiana**

Roasted Garlic Pomodoro Sauce, Chef's Pasta Selection

### **Seasonal Vegetable Pasta**

Lemon, Olive Oil, Chef's Vegetable Selection

**Please select One Starch and One Vegetable**

## STARCH

### **Buttered Whipped Potatoes**

### **Herb Roasted New Potatoes**

### **Vegetable Rice Pilaf**

### **Herb Seasoned Cous Cous**

### **Creamy Orzo with Pecorino Romano**

## VEGETABLE

### **Roasted Asparagus**

### **Broccoli Rabe with Roasted Garlic**

### **Sauteed Haricots Verts**

### **Jersey Creamed Corn (Seasonal)**

### **Glazed Seasonal Vegetables (Chef's Selection)**

\*Add \$5 Per Entree



## DESSERTS

*Select one each*

### **Molten Lava Cake**

Raspberry Syrup, Vanilla Ice Cream

### **Cheesecake**

Macerated Berries, Caramel Sauce

### **Fresh Fruit Tart**

Vanilla Pastry Cream

### **Homemade Cookies**

Chef's Selection, Vanilla Ice Cream

### **Chef's Trio of Miniature Desserts**

Selection Crafted with Seasonal Ingredients



### **MENU ONE \$60 PER GUEST:**

Three Courses including Soup or Salad, Entrée and Dessert

### **MENU TWO \$70 PER GUEST:**

Four Courses including Appetizer, Soup or Salad, Entrée and Dessert

### **MENU THREE \$80 PER GUEST:**

Five Courses including Appetizer, Soup, Salad, Entrée, and Dessert



## BUFFET STATIONS

### SALAD \$9

#### Daddy O House

Baby Romaine, Jersey Tomatoes, Heirloom Beans, Radish, Sherry Vinaigrette

#### Caesar

Baby Romaine, Classic Dressing, Baguette Crouton, Grana Padano

#### Field Greens

Candied Walnuts, Oven-Dried Cranberries, Herbed Goat Cheese, Walnut Vinaigrette

#### Greek

Mesclun & Frisée, Sheep's Milk Feta, Kalamata Olive, Cucumber, Tomato, Preserved Lemon Vinaigrette

#### Build Your Own

Chef's Greens, Seasonal Ingredients, Assorted Dressings & Accompaniments

### POULTRY \$13

#### Chicken Parmigiana

Roasted Garlic Pomodoro, Mozzarella, Basil

#### Griggstown Chicken Breast

Homemade Chicken Stock Reduction

#### Parmesan Herb Crusted Chicken Breast

Sun-Dried Cranberry Chutney

#### Sliced Turkey Breast

Pearl Onion Gravy

#### Sliced Long Island Duck Breast\*

Blood Orange Citrus Glaze

### PASTA \$12

#### Baked Ziti

Roasted Garlic Pomodoro, Mozzarella, Basil

#### Blackened Chicken

Bowtie, Sun-Dried Tomato, Broccoli Rabe, Artichoke, Olive

#### Shrimp and Broccoli Rabe

Rigatoni, Roasted Red Pepper, Preserved Lemon & Garlic

#### Asian Noodle Bar \* (Attended)

Lo Mein, Assorted Vegetables, Soy, Custom Made To Order

#### Chef's Pasta Station\* (Attended)

Chicken, Shrimp, Assorted Vegetables, Custom Made to Order

\*Add \$3 per person

## **FISH \$14**

### **Faroe Island Salmon**

Lemon Chive Butter

### **Grilled Shrimp Skewers**

Preserved Lemon, Garlic

### **Maryland Crabcakes\***

House Remoulade, Tartar, Cocktail

### **Crab Stuffed Local Flounder\***

Lemon Beurre Blanc, Herbs

### **Blackened Atlantic Mahi Mahi**

Pineapple Island Salsa

### **Pan Seared Grouper\***

Saffron, Fennel, Tomato

## **STARCH \$5**

### **Buttered Whipped Potatoes**

### **Herb Roasted New Potatoes**

### **Vegetable Rice Pilaf**

### **Herb Seasoned Cous Cous**

### **Creamy Orzo with Pecorino Romano**

### **House Cut French Fries**

### **Tater Tots**

## **LAND \$15**

### **Sliced Flank Steak**

New World Chimichurri

### **Pork Tenderloin**

Homestyle Southern Gravy

### **Veal Meatball Parmigiana**

Roasted Garlic Pomodoro, Mozzarella, Basil

### **Slow Braised Short Rib\***

Root Vegetable Demi Glace

### **Herb Crusted Beef Tenderloin\***

Merlot Demi Glace

### **Slow Roasted Prime Rib (Attended)\***

Aus Jus, Horseradish Sauce, Hand Sliced to Order

## **VEGETABLE \$5**

### **Roasted Asparagus**

### **Broccoli Rabe with Roasted Garlic**

### **Sauteed Haricots Verts**

### **Jersey Creamed Corn (Seasonal)**

### **Glazed Seasonal Vegetables (Chef's Selection)**

\*Add \$3 per person

## LUNCH MENU

*Select one soup, up to three favorites and one dessert*

### SOUP

#### **Maine Lobster Bisque**

Crème Fraiche, Chive

#### **New England Clam Chowder**

Crispy Clams, Parsley Oil

#### **Vegetable Canneloni Bean**

Kale, Tomato, Zucchini, Squash

#### **Smoked Tomato Bisque**

Camembert, Crouton

### LUNCH FAVORITES

#### **Grilled Flank Steak Salad**

Mesclun, Crumbled Bleu Cheese, Tomato, Red Onion, Sherry Vinaigrette

#### **Cobb Salad**

Grilled Chicken, Bacon, Tomato, Avocado, Cheddar, Deviled Egg, Herb Ranch Dressing

#### **Seared Tofu**

Cardamom Beet Purée, Seasonal Vegetables

#### **Pan Seared Atlantic Salmon**

Grilled Asparagus, Cous Cous, Lemon-Chive Butter

#### **Blackened Mahi Mahi**

Pineapple Island Salsa, Braised Kale, Old Bay Fries

#### **Grilled Chicken Club**

Smoked Bacon, Aged Cheddar, Ranch, LTO, Fries

#### **Sirloin Burger**

White and Yellow Cabot Cheddar, Bacon Aioli, LTO, Fries

#### **Portobello Mushroom**

Bibb Lettuce, Roasted Red Peppers, Herbed Goat Cheese

#### **Natural Turkey Wrap**

House Coleslaw, Swiss Cheese, Dijon Remoulade, Fries

#### **Buffalo Chicken Wrap**

Iceberg, Maytag Bleu Cheese, Candied Celery, Fries

#### **Crabcake Sandwich**

House Tartar, LTO, Fries

### DESSERTS

#### **Molten Lava Cake**

Raspberry Syrup, Vanilla Ice Cream

#### **Cheesecake**

Macerated Berries, Caramel Sauce

#### **Fresh Fruit Tart**

Vanilla Pastry Cream

#### **Homemade Cookies**

Chef's Selection, Vanilla Ice Cream

#### **Chef's Trio of Miniature Desserts**

Selection Crafted with Seasonal Ingredients

**\$40 PER GUEST**

# BRUNCH BUFFET

**Freshly Squeezed Juices**

**Assorted Muffins and Croissants**

**Bagel Assortment with Smoked Salmon**

Flavored Cream Cheeses and Butter

**Seasonal Fresh Fruit Assortment**

**Cinnamon French Toast**

Maple Syrup

**Traditional Eggs Benedict**

**Breakfast Meats**

Sausage Links and Applewood Smoked Bacon

**Home Fried Potatoes**

**Coffee and Tea**

**\$40 PER GUEST**

**Omelet Station\*\***

Omelets are made to order with seasonal and traditional ingredients

**\*\* ADD \$9 PER PERSON**

**\$50 CHEF FEE PER HOUR, PER ATTENDANT**

\*\*\*Unlimited Replenishment Buffet for 2 Hours

