

# PRIVATE PARTY MENUS



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 coordinators 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,

Pete

Regional Manager

Andrew

General Manager

Jeff

Executive Chef

# PLANNING YOUR PARTY

## MENUS

Prices do not include 6.8% New Jersey sales tax or 20% staffing charge on food and beverage. All prices quoted herein are guaranteed through November of 2018. 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.

We kindly request that a pre-count is provided at least five (5) days prior to event date for parties which offer more than three entrée choices. The number of entrée choices cannot exceed four selections. A fourth entrée selection will carry 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, hosted and cash options.

## GUARANTEES

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 (two weeks prior) 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 per guest are required. Should a confirmed event be cancelled 30 days prior to the scheduled event date, 50% of the initial deposit will be refunded. Events cancelled after 30 days prior to your event will forfeit the full deposit. Deposits may be transferrable to a comparable future event date pending availability.

## BEVERAGE OPTIONS

### OPEN BAR OPTIONS

#### **\*Standard Open Bar\***

Select House Wine and Domestic Beer  
Dewars, J & B, Chivas Regal  
Seagrams 7, Canadian Club, Jack Daniels  
Skyy, Stolichnaya, Skyy Flavors  
Bombay, Beefeater, Tanqueray  
Bacardi, Captain Morgan

**\$45 per person for 3 hours**  
**\$10 each additional hour**

#### **\*Top Shelf Open Bar\***

Select Wine and Domestic & Imported Beer  
Johnny Walker Red & Black, Glenlivet  
Jameson, Bulleit, Crown Royal  
Ketel One, Tito's, Grey Goose, Ultimat  
Hendrick's, Bombay Sapphire, Brockman's  
Pyrat, Brinley's Spiced & Flavors

**\$55 per person for 3 hours**  
**\$15 each additional hour**

#### **\*Unlimited Brunch Cocktails\***

Mimosas, Bloody Marys, Bellinis, Screwdrivers

**\$20 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.

#### **Example:**

Miller Lite, Corona, Sam Adams, Guinness Draught Can  
Pinot Grigio, Chardonnay, Pinot Noir, Merlot  
House selection for mixed drinks and martinis, but make sure we have a bottle of Glenlivet available for Dad.

### WINE SERVICE

Request to see our wine list for wines to be served table side by the bottle.

#### **Bartender Fee**

**\$50 per hour, per bartender**

## TRAY PASSED HORS D'OEUVRES

### COLD

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

### HOT

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

Colorful Display 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,  
Local Artisan Cheeses, 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 18.

### 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.

## DINNER 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

#### Beef Carpaccio

Arugula, Whole Grain Mustard Vinaigrette

#### 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

#### Seasonal Market Soup

Chef's Daily Creation

## 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)

# DINNER MENU

## ENTREES

### Organic Chicken Breast

Natural Chicken Jus

### Long Island Duck Breast

Navel Orange Reduction

### Canadian Salmon

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

Old 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

Shrimp Skewer (4)	8.
Cold Water Lobster Tail	12.
Barnegat Light Scallops	12.

## 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 Person



## 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

### **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

# LUNCH MENU

## 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

### **Seasonal Market Soup**

Chef's Daily Creation Using the Freshest Ingredients

## SALAD

### **Daddy O House**

Baby Romaine, Jersey 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, Petite Greens, Basil Pesto, Pine Nuts,  
Balsamic Reduction (Seasonal)

## APPETIZERS

### **Yogurt Parfait**

House Made Granola, Lavender Infused Honey,  
Cabernet Poached Pear

### **Yellowfin Tuna Poke Bowl**

Soy Reduction, Goma Wakame Salad, Wonton, Wasabi

### **Panko Crusted Point Judith Calamari**

Sweet Chili Glaze, Spicy Mayo, Sesame Seed

### **Smoked Salmon**

Crème Fraiche, Capers, Pickled Red Onion, Hard Boiled Egg

### **Personal Charcuterie**

Aged Meat, Artisan Cheese, Cornichons, Whole Grain  
Mustard, Crostini

### **Smoked Salmon**

Crème Fraiche, Capers, Pickled Red Onion, Hard Boiled Egg

# LUNCH MENU

## ENTREES

### **Penne Pasta**

Grilled Chicken, Sun Dried Tomato, Arugula, Mushrooms, Parmesan

### **Linguine**

Grilled Seasonal Vegetables, Roasted Roma Tomatoes, Basil, Red Pepper Flakes, EVOO

### **Blackened Chicken Breast**

Island Fruit Salsa, Braised Kale, Sweet Potato Shoestrings

### **Pan Seared Atlantic Salmon**

Grilled Asparagus, Israeli Cous Cous, Mustard Vinaigrette

### **Tilapia Francaise**

Garlic Orzo, Asparagus, Lemon – Chive Butter

### **Seared Tofu**

Cardamom Beet Puree, Seasonal Vegetable Selection

### **Seasonal Vegetable and Brie Frittata**

Petit Salad, Tomato Confit, Kalamata Olives

### **Brioche French Toast**

Macerated Berries, Bourbon Creme Anglaise

## SALADS

### **Grilled Flank Steak Salad**

Baby Arugula, Hard Boiled Egg, Tomatoes, Polenta Croutons, Maytag Bleu Cheese Dressing

### **Classic Cobb Salad**

Chicken, Bacon, Tomato, Avocado, Egg, Bleu Cheese, Ranch Dressing

## SANDWICHES

### **Served with French Fries**

### **Grilled Chicken Club**

Smoked Bacon, Herbed Goat Cheese, LTO, Ciabatta Roll

### **House Ground Sirloin Burger**

White and Yellow Cheddar, Bacon Aioli, LTO

### **Portobello Mushroom ‘Burger’**

Roasted Red Peppers, Herbed Goat Cheese, Brioche Roll

### **Grilled Cheese**

Melted Tomato, Bacon, Buttered Brioche

# 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:**

Three Courses including Soup or Salad, Entrée, and Dessert

# SUNDAY 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 Add On\*\***

Omelets are made to order with seasonal and traditional ingredients

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

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