

PRIVATE PARTY MENUS

daddy 

4401 LONG BEACH BOULEVARD, BRANT BEACH, NJ 19104 | 609.494.1300 | DADDYRESTAURANT.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

Enclosed are the Daddy O private party menus. Please note that the prices quoted do not include New Jersey sales tax and 22% staffing charge. All prices quoted herein are firm through January 2020. Any event beyond this date is subject alternate pricing. Parties that require more than three entrée selections will be subject to a \$5 fee per person. Pre-ordered entree selections are required for parties of 50 guests or more.

Our chefs are happy to customize additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your coordinator for available options and pricing.

GUARANTEES

The final number of guests attending is required one week prior to your event as well as the remaining balance paid in full. Once received this number will be considered a guarantee and not subject to reduction.

BEVERAGES

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

RENTAL FEES

Certain spaces have rental fees associated with them. Please inquire with your sales associate about what the fees might be.

PARKING

Parking is available free of charge adjacent to Daddy O Restaurant & Hotel.

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.

SPECIAL AMENITIES

Other amenities that can be provided for you are valet parking, specialized linen, audio/visual equipment, and flowers. Please inquire for the additional pricing of these extras.

DEPOSIT AND PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required.

Event spaces are available to guests thirty minutes prior to the scheduled time for set up and decorating.

BEVERAGE OPTIONS

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.
Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

OPEN BAR

Unlimited House Wine, Beer & Premium Liquors

- » \$35 per guest for a Two and a Half Hour Event. + \$10 per guest for Top Shelf Liquor
- » \$7 per guest for each additional half hour.

BEER & WINE OPEN BAR

Unlimited House Wine & Beer

- » \$30 Per Guest for a Two and half Hour Event
- » \$6 Per Guest Each Additional Half Hour
- » Add \$10 per guest for Premium Wine by the glass

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Greyhounds, Sangria

- » \$22 per guest with a \$100 Bar Set-Up Charge

WINE SERVICE

See our wine list for wines to be served table side by the bottle

There is a \$75 bartender fee for 15-34 guests, \$125 for 35 guests or more.

TRAY PASSED HORS D'OEUVRES

COLD

Organic Tomato Skewer

Fresh Mozzarella, Pesto 3.

Smoked Salmon

Crème Fraîche, Dill, Cucumber 4.

House Made Hummus

Pita Chips, Kalamata Olives, EVOO 3.

Ricotta Crostini

Melted Tomato Ragout, Toasted Baguette 3.

Smoked Tuna Tacos

Crispy Wonton, Salsa Verde, Pickled Jalapeño 4.

Crab Salad

Crispy Corn Tortilla, Micro Herbs 4.

Gulf Shrimp Cocktail

Cocktail, Lemon 4.

Cage Free Deviled Eggs

Assorted Fillings 3.

Filet Mignon Bruschetta

Blue Cheese, Onion Confit, Grain Mustard 4.

HOT

Mini Grilled Cheese

Camembert 'Brie', Brioche Toast 3.

Maryland Mini Crab Cake

Lemon Caper Rémoulade 4.5

Bacon Wrapped Barnegat Light Scallop

Old Bay Rémoulade 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 3.

Panko Crusted Shrimp

Sesame Ginger Sauce, Scallion 4.

*PRICES ARE PER PIECE

STATIONARY HORS D'OEUVRES

Marinated Olive Bar

Chef's Selection of Assorted Mediterranean Olives,
Black Olive Tapenade, Olive Oil Poached Tomatoes,
Ciabatta Bread & Crostini

8.

Vegetable Crudit 

Seasonal Market Vegetables, Assorted House
Made Dips

10.

Seasonal Fruit and Artisan Cheese

Seasonal Fruits, Farm Fresh Berries,
Locally Crafted Cheeses, Crackers, Crostini

10.

Hummus Platter

Assortment of House Made Hummus, Grilled Pita,
Curried Lavash Crackers, Marinated Vegetables

11.

Smoked Salmon Display

Nova Lox, Capers, Traditional Accompaniments, Cr me
Fra che, 'Everything' Cream Cheese, Bagel Chips

12.

Antipasti

Assortment of Smoked Meats, Salami, Charcuterie,
Cornichons, Whole Grain Mustard, Hot Peppers,
House Pickled Vegetables, Crostini

12.

Sushi Board

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

18.

Mediterranean Mixed Grill

Eggplant, Zucchini, Yellow Squash, Fennel,
Garlic Shrimp, Curry Chicken, Roasted Peppers
Spicy Mayo, Tzatziki

14.

Raw Bar Assortment

Shrimp Cocktail, East & West Coast Oysters,
Local Clams, Tuna Poke, Crab Salad
Goma Wakame Salad, Cocktail Sauce,
Mignonette, Fresh Lemon

20.

*PRICES ARE PER PERSON

DINNER MENU

\$10 PER PERSON

(Select one to add a fourth course to your lunch or dinner)

APPETIZERS

Smoked Tuna Tacos

Crispy Wonton, Salsa Verde, Pickled Jalapeño

Panko Crusted Point Judith Calamari

Sweet Chili Glaze, Spicy Mayo, Sesame Seed

Vegetable Ratatouille (Seasonal)

Jersey Tomatoes, Squash, Market Vegetables

Maryland Lump Crab Cake

Lemon Caper Rémooulade, Pickled Vegetable Slaw

Yellowfin Tuna Poke

Goma Wakame Salad, Wonton, Wasabi

Ricotta Cheese Ravioli

Roasted Garlic Pomodoro Sauce, Pecorino Romano

Prince Edward Island Mussels

Spicy Tomato Broth, Charred Corn, Cilantro

Beef Tenderloin Carpaccio

Shaved Grana Padano, Arugula, Lemon, Olive Oil

Parma Prosciutto & Burrata

Fig Compote, Grilled Baguette, Aged Balsamic

Housemade Chorizo Meatballs

Roasted Garlic Polenta, Romesco Sauce, Grana Padano

Soba Noodles

Organic Chicken, Chinese Broccoli, Cashew, Sriracha Jam

Roasted Corn Risotto

Grilled Shrimp, House Made Chorizo, Roma Tomato-Balsamic Chutney

DINNER MENU

(Select one)

SOUP

Maine Lobster Bisque

Crème Fraîche, Chive

New England Clam Chowder

Crispy Clams, Parsley Oil

Vegetable Canneloni Bean

Kale, Tomato, Zucchini, Squash

Smoked Tomato Bisque

Camembert Crouton

Roasted Butternut Bisque

Brioche Crouton, Espelette Pepper

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 (Seasonal)

Fresh Mozzarella, Arugula, Basil Pesto,
Aged Balsamic

Greek Salad

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

DINNER MENU

(Select up to three or one Duet)

ENTREES

Organic Chicken Breast

Natural Chicken Jus

Canadian Salmon

Lemon - Chive Beurre Blanc

Semolina Dusted Flounder

Chorizo-Pico de Gallo

Pan Seared Barnegat Light Scallops - add 10

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 - add 10

Red Wine Demi Glace

Pan Seared Tofu

Cardamom Beet Puree

Chicken Parmigiana

Roasted Garlic Pomodoro Sauce, Chef's Pasta Selection,
Select Vegetable

DUETS

Grilled Filet & Jumbo Lump Crabcake

Béarnaise

Grilled Prime Flank Steak & Local Scallops

Lemon Pesto

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

Sautéed Haricots Verts

Jersey Buttered Corn (Seasonal)

Glazed Seasonal Vegetables (Chef's Selection)

DINNER MENU

(Select one)

DESSERTS

Chef's Trio of Miniature Desserts

Selection Crafted with Seasonal Ingredients

Molten Lava Cake

Raspberry, Vanilla Ice Cream

Cheesecake

Macerated Berries, Caramel Sauce

Fresh Fruit Tart

Vanilla Pastry Cream

Homemade Cookies

Chef's Selection

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

(priced per person)

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

SIDES \$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

Roasted Asparagus

Broccoli Rabe with Roasted Garlic

Sauteed Haricots Verts

Buttered Jersey Corn Cobb (Seasonal)

Glazed Seasonal Vegetables (Chef's Selection)

BUFFET STATIONS

(priced per person)

Faroe Island Salmon

Lemon Chive Butter 14

Maryland Crabcakes

House Rémolade, Tartar, Cocktail 14

Crab Stuffed Local Flounder

Lemon Buerre Blanc, Herbs 14

Blackened Atlantic Mahi Mahi

Pineapple Island Salsa 14

Pan Seared Grouper

Saffron, Fennel, Tomato 14

Sliced Flank Steak

New World Chimichurri 16

Pork Tenderloin

Homestyle Southern Gravy 16

Slow Braised Short Rib

Root Vegetable, Demi Glace 16

Herb Crusted Beef Tenderloin

Merlot Demi Glace 18

Chicken Parmigianna

Roasted Garlic Pomodoro, Mozzarella, Basil 13

Griggstown Chicken Breast

Madeira Pan Sauce 13

Parmesan Herb Crusted Chicken Breast

Cranberry Chutney 13

Sliced Turkey Breast

Pearl Onion Gravy 13

Baked Ziti

Roasted Garlic Pomodoro, Mozzarella, Basil 12

Blackened Chicken

Bowtie, Sun-Dried Tomato, Broccoli Rabe,
Artichoke, Olive 12

Shrimp and Broccoli Rabe

Rigatoni, Roasted Red Pepper,
Preserved Lemon & Garlic 12

Veal Piccata

Lemon Caper Butter 12

*Add Chef's Tasting Dessert Table

Assorted seasonal Offerings 9

LUNCH MENU

(Select one Soup or Salad and up to three Entrees)

SOUP & SALAD

Maine Lobster Bisque

Crème Fraîche, Chive

New England Clam Chowder

Crispy Clams, Parsley Oil

Vegetable Canneloni Bean

Kale, Tomato, Zucchini, Squash

Smoked Tomato Bisque

Camembert Crouton

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 (Seasonal)

Fresh Mozzarella, Arugula, Basil Pesto, Aged Balsamic

Greek Salad

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

ENTREES

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, House Slaw, Old Bay Fries

Grilled Chicken Club

Smoked Bacon, Aged Cheddar, Ranch, LTO

Sirloin Burger

White and Yellow Cabot Cheddar, Bacon Aioli, LTO

Portobello Mushroom

Bibb Lettuce, Roasted Red Peppers, Herbed Goat Cheese

Natural Turkey Wrap

House Coleslaw, Swiss Cheese, Dijon Rémooulade

Buffalo Chicken Wrap

Iceberg, Maytag Bleu Cheese, Candied Celery

Crabcake Sandwich

House Tartar, LTO

LUNCH MENU

(Select one)

DESSERTS

Chef's Trio of Miniature Desserts

Selection Crafted with Seasonal Ingredients

Molten Lava Cake

Raspberry Syrup, Vanilla Ice Cream

Cheesecake

Macerated Berries, Caramel Sauce

Fresh Fruit Tart

Vanilla Pastry Cream

Homemade Cookies

Chef's Selection

\$40 PER GUEST:

Three Courses including Soup or Salad, Entrée and Dessert

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, Applewood Bacon & Virginia Honey Ham

Home Fried Potatoes

Coffee and Tea

Omelet Station Add 9

Omelets are made to order with seasonal and traditional ingredients

PARTIES OF 30 GUESTS OR MORE. PRICING IS PER PERSON.

***\$50 CHEF ATTENDANT FEE IS REQUIRED FOR EVERY 30 GUESTS**



\$40 PER GUEST