

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

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

Grilled Shrimp Skewer	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 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

