

Menu

Enclosed are Daddy O is private party menus. Please note that the prices quoted do not include 6% New Jersey sales tax or 20% service charge. All prices quoted herein are firm through December 2007. Any affair beyond this date is subject to a proportionate price increase consistent with increased costs of food and beverage. Choice of two entrees requires preorder for parties of 50 guests or more

Guarantees

The final number of guests attending your affair is required ten days prior to your party. This is critical to insure that we can meet your needs. Once received the number will be considered a guarantee and not subject to reduction.

Cocktails

Cocktails are charged on a per drink basis. Butlered wine, champagne, sparkling water and soft drinks are also available. Wine is charged on a per bottle basis. Please ask to see our current wine list for suggestions.

Coat Check

Provided Free of Charge.

Parking

Parking is available free of charge adjacent to Daddy O.

Special Amenities

Other amenities that can be provided for you at an additional charge are valet parking, specialized linen, audiovisual equipment, and flowers. Please speak to our restaurant representative for the pricing of these amenities.

Deposit and Payment

To confirm your date, a signed contract and deposit are required. Should a confirmed reservation be cancelled, a percentage of your deposit will be refunded under the guidelines outlined in our contract. An initial deposit of \$10.00 per expected Guest is required along with a signed contract to guarantee your Date.

Please Note: Your invitation must state the exact time the affair commences, as no provisions are available for early arrivals. Reception rooms are open to guests fifteen minutes prior to the scheduled time.

Enclosed please find Daddy O's dinner menus. Hors d'oeuvres and Intermezzo courses are not included, but can be added, see enclosed menus for further details. For parties that require more than one entrée selection, a pre-order is required. A \$2 supplement per person will apply to parties that do not provide a pre-order.

Menu One: Forty Eight dollars per person. Select one item from the following categories:

- Salad or Soup
- Entree
- Dessert
- Coffee or Tea

Menu Two: Fifty Five dollars per person. Select one item from the following categories:

- Appetizer
- Salad or Soup
- Entrée
- Dessert
- Coffee or Tea

Menu Three: Sixty dollars per person, Select one item from the following categories:

- Appetizer
- Soup
- Salad
- Entrée
- Dessert
- Coffee or Tea

Menu Four: Sixty Five dollars per person, Menu Degustation. For your dining pleasure our Chef would be pleased to prepare a six-course menu to include:

- Hors D'Oeuvres
- Appetizer
- Salad
- Fish Course
- Meat Course
- Grand Dessert
- Coffee or Tea

Cold Hors D'oeuvres – Butlered

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Guacamole	\$2.50
Jumbo Gulf Shrimp Cocktail w. Tequila Lime Sauce	\$4.00
Smoked Salmon Canapé, Sour Cream, Salmon Caviar, Chives	\$3.00
Prosciutto Wrapped Asparagus, Béarnaise Aioli	\$2.50
Oven Dried Tomato-Artichoke Croustade, Olive Tapenade	\$2.50
Sesame Crusted Tuna, Wasabi Crème Fraiche, Wonton Crisp	\$3.00
Peppered Filet Mignon Baguette, Roasted Pepper, Maytag Cheese	\$3.50
Tomato-Mozzarella Bruschetta, Balsamic Drizzle	\$2.00
Endive Spear, Pear Chutney, Spiced Pecan, Roquefort	\$2.75
Citrus Crab Salad, Avocado, Tortilla Crisp	\$3.25
Little Neck or Top Neck Clams with Cocktail Sauce	\$2.75
Crisp Pita Cup, Red Pepper Hummus, Roasted Garlic	\$2.50

Hot Hors D'oeuvres – Butlered

Wild Mushroom Profiteroles	\$2.50
Asian Vegetable Spring Rolls w/ Spicy Ponzu Sauce	\$2.50
Crispy Mini Crabcakes, Spicy Red Pepper Remoulade	\$3.00
Grilled Sesame-Soy Glazed Baby Lamb Chop	\$4.00
Lobster in Phyllo, Basil Aioli	\$3.50
Wonton Wrapped Shrimp, Vietnamese Chili Sauce	\$3.75
Barnegat Bay Sea Scallops in Bacon w/ Horseradish Remoulade	\$3.50
Pork Pot Stickers, Soy Dipping Sauce	\$2.75
Tandori Chicken or Beef Satay, Raita Sauce	\$2.75
Vine Ripe Tomato –Fresh Mozzarella Pizzette	\$2.50
Crispy Crab Wonton, Mango-Chili Sauce	\$3.50
Fig and Goat Cheese Flatbread	\$2.75

*Priced Per Piece

Hors D'oeuvres Spoons

Cold

Spicy Ahi Tuna with Mango and Crushed Peanut	\$3.50
Vine Ripe Tomato Gazpacho, Grilled Shrimp	\$3.50
Scallop Ceviche, Papaya, Serrano Chiles, Pepitas	\$3.25
Oyster Sliders with Bloody Mary Mignonette	\$4.00

Hot

Lobster Bisque with Chives	\$3.75
Philly Cheesesteak, Braised Short Ribs, Goat Cheese, Onions	\$3.75
Potato Gnocchi, Wild Mushroom Ragout, Truffle Oil	\$3.50
Pasta in Clam Sauce, Crumbled Bacon, Pecorino	\$3.00

Hors D'oeuvres Stations

Seafood

Iced Jumbo Shrimp with Cocktail Sauce & Lemon Wedges each	\$4.00
Fresh Seasonal Oysters, Apple-Black Pepper Mignonette each	\$3.50
Fresh Blue Crab Claws, Spicy Mustard Sauce	\$3.50 each
Little Neck or Top Neck Clams, Cocktail Sauce and Lemon Wedges	\$2.75 each
Smoked Norwegian Salmon w. Traditional Garnish	\$7.50 person
Chilled Lobster Cocktail with Cocktail Sauce, Lemon Wedges each	\$9.00

Hors D'oeuvres Stations

SUSHI STATION (pickled ginger, wasabi, soy sauce) parties of 20 or more California Roll, Crabroll, Ahi Tuna, Yellowtail, Salmon, Vegetable Roll, Shrimp, Salmon Roe (select four)	\$15.00/person
--	----------------

Crudités:

Harvest of Fresh Vegetable, Blue Cheese Dip	\$5.00/person
---	---------------

Tropical Fruit and Berries

Colorful Assortment of Fresh Seasonal Fruits and Berries	\$6.00/person
--	---------------

Gourmet Cheeses

Assorted Cheeses from Around the World with Dried Fruits, Candied Walnuts, Ruby Grapes, Fine Crackers	\$7.00/person
--	---------------

Antipasto

An Array of Sliced Italian Meats and Cheese with Roasted Peppers, Grilled Eggplant, Fennel, Zucchini, Marinated Artichoke and Olives	\$11.00/person
---	----------------

Pacific Rim

Skewers of Szechwan shrimp, Thai Curry Chicken, Spring Rolls, California Rolls, Pickled Ginger, Wasabi and Soy Dipping Sauce	\$9.00/person
---	---------------

Taste of Provence

Rosemary Grilled Shrimp, Garlic Chicken, Grilled Zucchini, Roasted Peppers, Marinated Olives, Sun Dried Tomatoes, Belgian Endive, Herb Goat Cheese, and Red Pepper Rouille	\$12.00/person
--	----------------

Shellfish Harvest

Poached Lobster Tail, Grilled Scallops, Lime-Marinated Mussels, Skewered Garlic Shrimp, Dill Cocktail Sauce, Spicy Remoulade, Mango Cilantro Coulis, and Lemon-Lime Garnish \$20.00/person

Reception Stations\$10.00/person**Salad Station** (includes the following)

Mixed Seasonal Greens, Romaine Lettuce, Baby Spinach

Accompaniments:

Parmesan, Cheddar, Crumbled Blue, Goat Cheese, Croutons, Candied Walnuts, Dried Cranberries, Grape Tomatoes, Cucumber, Carrot, Red Onion

Dressings: (choose four)

Honey-Dijon Vinaigrette, Walnut Vinaigrette, Raspberry Vinaigrette, Blue Cheese, Caesar, Balsamic Vinaigrette, Buttermilk Ranch, Toasted Sesame Vinaigrette

Carving Stations (two carving stations are equivalent to one entrée selection)

Honey Glazed Virginia Ham with Whole Grain Mustard, Onion Confit	\$ 9.00
Roast Loin of Pork with Spinach & Roasted Peppers, Green	\$14.00

Peppercorn Sauce	
Tenderloin of Beef with Creamy Horseradish Sauce	\$12.00
Roast Sirloin of Beef w. Cabernet Sauce	\$18.00
Prime Rib of Beef w. Au Jus	\$12.00
Whole Carved Rack of Lamb with Mustard – Herb Breadcrumb Crust per chop	\$7.00
Free Range Turkey Breast w. Maderia Sage Jus, Cranberry Relish	\$14.00
Salmon in Pastry with Spinach and Mushrooms Lemon Herb Butter	\$12.00

*Served with Miniature French Rolls and Condiments

Pasta Station per person

Penne Pasta with Roma Tomato Sauce, Fresh Basil	\$8.00
Rigatoni with Grilled Chicken, Sundried Tomato, Shitake Mushrooms, Parmesan Cream Sauce	\$12.00
Fettuccine Alfredo	\$9.00
with Chicken	\$10.00
with Shrimp	\$12.00
Ricotta Cheese Ravioli with Marinara and Parmesan	\$10.00
Cheese Tortellini with Basil Pesto, Roasted Peppers and Artichokes	\$11.00
Bowtie Pasta with Smoked Salmon, Asparagus, Tomato and Dill, Lemon Butter	\$12.00

Ricotta Cheese Ravioli with Sun dried Tomato, Shitake Mushrooms, Parmesan Cream Sauce	\$12.00
Pasta in White Wine Sauce, Crushed Red Pepper, Parmesan	\$11.00
Grilled Vegetable Lasagna with Ricotta Cheese, Marinara	\$10.00
Shrimp Ravioli, Asparagus, Tomato, Bay Shrimp, Lobster Cream	\$15.00

Sunday Brunch Buffet

Freshly Squeezed Juices
 Assorted Homemade Muffins, Croissants & Breads
 Sweet Butter & Preserves
 Bagel Assortment w. Smoked Salmon & Flavored Cream Cheeses
 Seasonal Fresh Fruit Assortment
 Cinnamon French Toast w. Maple Syrup
 Traditional Eggs Benedict w. Hollandaise Sauce
 Breakfast Meats ~ Sausage, Bacon & Scrapple
 Home Fried Potatoes
 Coffee & Tea, Brewed Decaffeinated

\$32.00 / per person

*Omelet Station may be included for an additional \$7.50 per guest.
 Traditional & Egg White Omelets made to order w. assorted fillings.
 Omelet Chef ~ \$50.00 each

**To supplement the Brunch Buffet w. Additional Stations please see our Representative for pricing.

Appetizers

Hot

Suppl.

Handmade Potato Gnocchi with Wild Mushrooms, Oven Dried Tomatoes

Ricotta Cheese Ravioli w. Shitake Mushrooms, Sun Dried Tomatoes,
 Pecorino and Roasted Garlic Cream

Jumbo Lump Crab Cake w. Asparagus-Corn Salad \$5.00

Duck Confit Wontons, Mango Salsa, Wakame, Sweet Soy Reduction

Philly Cheesesteak with Braised Short Ribs, Goat Cheese, Truffle Oil \$3.00

Lobster-Chipotle Chicken Taco, Roasted Corn-Black Bean Salsa,
 Guacamole \$5.00

Shrimp Ravioli, Asparagus, Tomato, Bay Shrimp, Lobster Cream \$5.00

Chilled

House Smoked Norwegian Salmon w. Tomato Brioche, Traditional Garnish

Pad Thai, Rice Noodles, Bean Sprouts, Toasted Peanuts, Chili-Lime Sauce

Ahi Tuna Sashimi Roll w. Jumbo Lump Crab, Avocado Salad \$5.00

Shrimp Cocktail w. Tequila-Lime Sauce, Mango Cucumber Shooter \$4.00

Jumbo Lump Crab "Sorbet" Papaya, Red Hots, Cumin Crisp, Lemon Sorbe \$5.00

Organic Chicken, Haricot Vert, Nicoise Olives, Grape Tomatoes, Dijon Vinaigrette

Roast Beet-Goat Cheese Napoleon, Asparagus, Chopped Egg, Walnut Vinaigrette

Soups

Classic Maine Lobster Bisque

New England Clam Chowder w. Crispy Clams, Parsley Oil

Coconut Crab and Corn Chowder

Vine Ripe Tomato Gazpacho

Salads

Classic Caesar Salad w. Shaved Pecorino, Crisp Prosciutto, Garlic Crouton

Mixed Green salad, Grape Tomato, Cucumber, Dijon Vinaigrette

Field Greens, Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette \$3.00

Beefsteak Tomato-Mozzarella w. Basil Vinaigrette, Balsamic Vinegar (seasonal)

Chopped Salad, Iceberg, Avocado, Tomato, Smoked Bacon, Bay Shrimp, Red Onion, Chipotle-Lime Ranch Dressing \$3.00

Field Greens, Grape Tomato, Olives, Toasted Pinenuts, Feta, Citrus Vinaigrette \$2.00

Intermezzo – Sorbet \$4.00 per person

Lemon Mango Raspberry Coconut Tangerine

Entrees

*Please Select a Vegetable and Starch to Accompany your Entrée Selection

Supp

Organic Roast Chicken Breast with Mustard Thyme Sauce

Roast Breast of Chicken Stuffed with Spinach, Sun Dried Tomato,
Goat Cheese, Sweet Garlic-Chicken Jus

Organic Roast Chicken Breast with Maderia-Wild Mushroom Cream Sauce

Grilled Island Spiced Chicken Breast with Tropical Fruit Chutney

Soy Roasted Pekin Duck Breast Orange-Ginger Duck Reduction

Pan Roasted Jail Island Salmon Lemon-Chive Butter

Grilled Jail Island Salmon Miso-Honey Glaze

Florida Keys Mahi-Mahi with Oven Dried Tomato Vinaigrette

Cumin Spiced Tuna with Sweet and Sour Vinaigrette **\$4.00**Jumbo Lump Crabcakes with Asparagus-Corn Salad, Lemon Emulsion **\$7.00**Center Cut Filet Mignon with Homemade Steak Sauce **\$8.00**N.Y. Strip Steak with Tabasco Emulsion-Red Wine sauce **\$9.00**Slow Roasted White Marble Farms Pork Loin with Balsamic-Apple Reduction
\$ **\$5.00**Dijon Crusted Double Lamb Chops with Cabernet-Lamb Jus **\$15.00**Roast Prime Rib of Beef with Horseradish Aus Jus **\$8.00**

Duets

Organic Chicken Breast and Jail Island Salmon w. Lemon Chive Butter	
Organic Chicken Breast and Lump Crabmeat w. Maderia Chicken Jus, Capper Remoulade	
Petite Filet Mignon and Savory Crabcake w. Red Wine Sauce and Tabasco Emulsio	\$12.00
Petite Filet Mignon and Lobster Tail w. Red Wine Sauce and Tomato Hollandaise	\$25.00
Petite Filet Mignon and Jail Island Salmon w. Red Wine Sauce and Lemon Chive Butter	\$9.00
Veal Tenderloin and Lump Crabmeat w. Sun Dried Tomato Veal Jus and Hollandaise	\$15.00
Veal Tenderloin and Garlic Shrimp with Cognac Lobster Cream	\$15.00

Vegetables and Starches

*please select one from each category to accompany your entrée

Vegetables

Buttered Asparagus	Haricot Vert
Brie Creamed Spinach	Seasonal Vegetable Medley
Stir Fry Asian Vegetables	Grilled White Asparagus with Tomato Concasse
Baby Carrots with Lemon-Honey Glaze	Garlicky Broccoli Rabe

Starches

Roasted Garlic Mashed Potatoes	Lobster Mashed Potatoes (3.00 supp)
Crushed Butter Poached Potatoes	Wild Mushroom Gnocchi
Goat Cheese-Potato Croquettes	Twice Baked Potato w. Bacon, Chives, Cheddar
Roasted New Potatoes with Parsley	Vegetable Risotto with Pecorino Romano

Children's Menu

12 Years of Age and Under
 \$20.00 / Child to Include Appetizer, Entrée and Dessert
 \$25.00 / Child to include Soda Bar

Appetizer

Garden Salad Red Wine Vinaigrette
 Traditional Caesar Salad
 Soup of the Day

Entrée

Individual Cheese Pizzas
 8oz Beef Sirloin Burger w. French Fries
 Fettuccine Alfredo
 Jumbo All Beef Hot Dog w. French Fries
 Double Decker Grilled Cheese w. Waffle Chips
 Chicken Fingers w. Barbecue Dipping Sauce, French Fries
 Fried Flounder with French Fries

Dessert

Frozen Chocolate Covered Banana
 Chocolate Cake "That's It" with Glass of Milk
 Double Fudge Chocolate Brownie with Vanilla Ice Cream
 Stewart's Root Beer Float with Whipped Cream and Cherry

Desserts

Tahitian Crème Brule Raspberry Sorbet \$2.00
 Passion Fruit Parfait Berries and White Chocolate
 Chocolate Cake "That's It" Served with a Glass of Milk
 Cappuccino Mousse Torte Marble Shavings
 Caramel Crunch Cheesecake
 Key Lime Pie Raspberry Puree
 Ice Cream or Sorbet

All Desserts include Coffee and Tea

Dessert Buffets

Mini Crème Brule Spoons
 Key Lime Tarts
 Individual Chocolate Cakes
 Cappuccino Mousse Tortes
 (please select three)
 To Include Coffee and Tea
 \$5.00 Supplement with Price Fix Dinner or
 \$10.00 without a Dinner Package

Bar Selections

Deluxe Bar Brands to Include:

Scotch – Dewar’s, Cutty, J & B, Chivas

Whiskey – Seagram 7, VO, CC, Crown Royal, Jameson

Vodka – Smirnoff, Absolute, Finlandia, Stolichnaya

Gin – Boodles, Bombay, Beefeater, Tanqueray

Bourbon – Jack Daniels, Old Granddad, Southern Comfort

5.50 per drink

Martinis, Manhattans, Gimlets, and Gibson’s: \$7.50

Soda Bar: \$5.00 per child

Imported Beer: \$5.00

Domestic Beer: \$4.00

Sodas and Juice: \$2.50

Perrier: \$2.50

Cordials: Priced accordingly to include Grand Marnier, Amaretto Di Soronna, Tia Maria, Sambuca, Frangelica, Drambuie, Galliano, Kahlua, B & B, Bailey’s

Cognac, Armagnacs: According to Selection

Daddy O’s House Chardonnay, Merlot or Cabernet Sauvignon Selection	\$27.00 per 750 ml bottle
Sparkling Wine	\$30.00 per bottle

*Daddy O’s wine list is also available

Special Amenities

Valet	\$2.00 per person min \$30pp
Bartender Fee	\$50.00 per 50 Guests per hr
Carver / Attendants	\$75.00 per Attendant
Audio Visual Equipment	
*Slide Projector	\$85.00
*Screen	\$75.00
*Laser Pointer	\$40.00

Estimated Charge Worksheet – Based Upon _____ Guests

Hors D'oeuvres _____

Menu _____

Estimated Cocktails / Wine / Champagne _____

Cordials _____

Sub – Total _____

20% Gratuity _____

6% Sales Tax (Food Only) _____

Bartender Fee(s) at \$ 50.00/each per hour _____

Chef Attendants at \$75.00 /each _____

Audio Visual _____

Miscellaneous / Table Rental _____

Total _____

Average Price Per Person _____

The above charges are estimates; actual charges will be based on consumption and final guarantee. Menu prices may be confirmed three months prior to your date

Directions to the Daddy O Hotel and Restaurant

From the North (New York, North Jersey, Connecticut & Boston)

Travel South on the New Jersey Parkway. Merge onto New Jersey Route 72 East via Exit 63. Travel out Route 72 to Long Beach Island. Turn Right onto Long Beach Blvd.

Travel South on the Boulevard to 44th Street in Brant Beach. Daddy O will be on your left side.

From the South (South Jersey, Atlantic City, Cape May)

Travel North on the New Jersey Parkway. Merge onto New Jersey Route 72 East via Exit 63. Travel out Route 72 to Long Beach Island. Turn Right onto Long Beach Blvd. Travel South on the Boulevard to 44th Street in Brant Beach. Daddy O will be on your left side.

From the West (Philadelphia, Western PA, Ohio)

Travel East on New Jersey Route 70. Merge onto New Jersey Route 72 East toward Long Beach Island. Travel out Route 72 to Long Beach Island. Turn Right onto Long Beach Blvd. Travel South on the Boulevard to 44th Street in Brant Beach. Daddy O will be on your left side.