



## 2016 Reception Catering Package

Thank you for your interest in Daymark. Located next to the Light House on Long Beach Island in Barnegat Light, NJ, with views of the Barnegat Bay, Daymark is the perfect location for your special event. We use only the freshest ingredients sourced from local farms and fisheries when available.

Daymark offers a variety of dining options based your needs. We are able to accommodate parties as few as 50 to groups as large as 300. This package has been developed as a point of reference for you to help plan your event. We are able to tailor this package to meet your and your guests' needs and expectations. We will work with you through every step in order to make your event a success.

We look forward to working with you.

Sincerely,

Paul Sabarese, Owner - [paul@daymarklbi.com](mailto:paul@daymarklbi.com)

Brian Sabarese, Owner - [bsabarese@gmail.com](mailto:bsabarese@gmail.com)

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## **Menus**

Enclosed are Daymark private party menus. Please note that the prices quoted do not include New Jersey sales tax or 20% service charge.

Daymark does not permit any food or beverage to be brought into the restaurant. All prices quoted herein are firm through December 2016. Any affair beyond this date is subject to a proportionate price increase consistent with increased costs of food and beverage. Choice of three entrees requires preorder. Our menu selections are subject to change according to seasonality & market availability.

## **Guarantees**

The final number of guests attending your affair is required seven days prior to your event date. 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.

## **Special Amenities**

Other amenities that can be provided for you at an additional charge are specialized linen and audiovisual equipment.

## **Deposit and Payment**

To confirm your date, a signed contract and deposit are required. Should a confirmed reservation be cancelled, the initial deposit will not. Any remaining balances are to be paid in full day of the event.

## **Dinner Packages**

Enclosed please find Daymark dinner menus. For parties that require more than two entree selection, a pre-order is required.

**Menu One: \$55 per person** - Select one item from the following categories:

- Soup(choose 1) or Salad (choose 1)
- Entrée (choose 2)
- Dessert (choose 1)
- Coffee and Tea

**Menu Two: \$62 per person** - Select one item from the following categories:

- Appetizer (choose 1) or Salad (choose 1)
- Soup (choose 1)
- Entrée (choose 2)
- Dessert (choose 1)
- Coffee and Tea

**Menu Three: \$68 per person** - Select one item from the following categories:

- Appetizer (choose 1) or Salad (choose 2)
- Soup (choose 1)
- Fish Course (choose 1)
- Meat Course (choose 1)
- Dessert (choose 1)
- Coffee and Tea

## **Hors D'oeuvres**

### **Cold Passed Hors D'oeuvres** \*Priced Per Piece

Market Fish Ceviche, Red Onion, Lime Juice, Cilantro	2.5
Herbed Ricotta, Italian Toast	2.5
Beef Tenderloin, Baguette Crouton, Horseradish Blue Cheese	3.5
Roasted Organic Beet Salad, Ricotta, Pepitas	3
Ahi Tuna, Sesame & Soy, Wonton	3
Heirloom Tomato Bruschetta, Fresh Mozzarella, Fresh Basil	2.5
Crispy Pita & Hummus	2
Chilled Jumbo Gulf Shrimp, House Cocktail Sauce	4
Live Scallop, Citrus Brown Butter	3
Chili and Lime Compressed Watermelon w Crab Salad	3.5
Mini Lobster Rolls	4
Tuna Tartar, Soy, Tuna Aioli	3
Beet Toast, Truffled Miso	2.5

### **Hot Passed Hors D'oeuvres** \*Priced Per Piece

Asian Vegetable Spring Rolls w/ Sweet Chili Dipping Sauce	2.5
Mustard Crusted Baby Lamb Chops	4.5
Seared Scallop with Smoked Bacon Aioli	3.5
Pork Pot Stickers w/ Asian Dipping Sauce	2.5
Tandori Chicken Satay w/ Raita Sauce	2.5
Rum Lacquered Pork Belly w Pineapple Confetti	3
Mini Beef Sliders with Thousand Island Sauce	3.5
Tempura--Fried Shrimp, Yuzu Kosho Dressing	3.5
Mini Crab Cake, Lemon Caper Remoulade	3.5
Potato & Chorizo Croquettes, Bacon Jam	3
Mini Reuben Egg Rolls, Thousand Island Dressing	3
Mini Pork Buns, Quick Pickle Slaw	3

## **Hors D'oeuvres Stations**

### **Seafood**

Iced U10 Shrimp w/ Cocktail Sauce & Lemon Wedges	4 each
Fresh Local Oysters, Yuzu Kosho Mignonette	2.5 each
Middle Neck Clams, Cocktail Sauce & Lemon Wedges	1.5 each
Smoked Norwegian Salmon w/ Traditional Garnish	7.5/person
Chilled Lobster Cocktail w/ Cocktail Sauce, Lemon Wedges	12 each

### **Sushi Station**

15/person

(pickled ginger, wasabi, soy sauce) parties of 20 or more  
California Roll, Crab Roll, Ahi Tuna, Yellowtail, Salmon,  
Vegetable Roll, Shrimp, Salmon Roe (select four)

### **Farmer' Market Crudités:**

Harvest of Fresh Vegetable, Blue Cheese Dip	7/person
Gourmet Cheeses Assorted Cheese, Moustarda, Baguette person	10/

### **Meat and Cheese**

13/person

Sliced Meats and Cheese w/ Roasted Peppers,  
Grilled Eggplant, Fennel, Zucchini, Pickled Carrots & Olives

### **Far East**

13/person

Korean Barbecue Short Rib Spring Rolls, Thai Curry Chicken,  
California Rolls, Pickled Ginger, Wasabi & Soy Dipping Sauce

### **Taste of the Country**

14/person

Rosemary Grilled Shrimp, Garlic Chicken, Grilled Zucchini,  
Roasted Peppers, Marinated Olives, Sun Dried Tomatoes, Belgian Endive,  
Herb Goat Cheese, & Lemon Oregano Vinaigrette

### **Shellfish Harvest**

28/person

Poached and Chilled Lobster Tails, Local Oysters,  
Assorted MiddleNeck Clams, Skewered Garlic Shrimp, House Cocktail Sauce,  
Spicy Remoulade, Sherry Mignonette

## **Reception Stations**

**Salad Station** (includes the following) 8/person

Kale and Shaved Brussel Sprouts, Arugula, Radicchio, Endive

Accompaniments:

Grana Padano, Goat Cheese, Crumbled Blue, Croutons, Diced Beets

Dressings:

Ceasar Vinaigrette, Sherry Vinaigrette, Pear Vinaigrette

## **Carving Stations**

**(two carving stations are equivalent to one entrée selection)**

Mustard and Honey Glazed Virginia Ham 12

Pork Roast with Green Mole and Tamarind 14

Tenderloin of Beef with Blue Cheese Horseradish Sauce 20

Prime Rib of Beef w Fresh Horseradish Au Jus 18

Whole Carved Rack of Lamb with Mustard - Herb Crust 25

Free Range Turkey Breast w. Lemon Thyme Sauce 15

Ahi Tuna Loin with Seaweed Salad, Sweet Soy and Wasabi 18

Roasted Local Swordfish with Mushroom Dashi 17

Porchetta, Rosemary & Fennel 15

## **Pasta Station per person**

Housemade Bacon Mac and Cheese 11

Fettuccine w/ Grilled Chicken, Goat Cheese, Spinach Pesto, Pine Nuts 12

Fettuccine Alfredo 10

w/ Chicken 12 w/ Shrimp 15

Housemade Papperdelle w Bolognese Sauce 14

Housemade Butternut Squash Gnocchi, Chicken, Sage Brown Butter 13

Roasted Butternut Squash Aged Risotto 13

Ricotta Ravioli with Maine Lobster, Sun Dried Tomatoes,

Lobster Cream 15

## **Vegetables and Starches**

### **Vegetables**

6/person

Buttered Asparagus

Haricot Vert

Roasted Garlic Spinach

Blackened House Slaw

Sautéed Kale

Carrots with Ginger Glaze

Asparagus, Parmesan, Lemon

Broccoli Rabe & Pickled Mustard Seeds

### **Starches**

5/person

Roasted Garlic Mashed Potatoes

Lobster Grits (3 supp)

Crushed Butter Poached Potatoes

Parsnip Puree

Bacon and Cheese Mashed Potatoes

Potato Galette

Roasted New Potatoes

Vegetable Risotto with Pecorino

### **Dessert Buffets**

\* 6.00 Supplement with Price Fix Dinner or

\* 10.00 Without a Dinner Package

Key Lime Tarts

Carrot Cake with Cream Cheese Icing

Crème Brulee Spoons

Chocolate Banana Bread Pudding

Salted Caramel Budino Shots

Coffee and Hot Tea

**Brunch Buffet** (Minimum of 25 Guests) 27/person

Freshly Squeezed Juices

Assorted Homemade Muffins, Croissants & Breads

Sweet Butter & Preserves

Anson Mills Grits

Seasonal Fresh Fruit Assortment

Brioche French Toast w. Cinnamon Mascarpone, Maple Syrup

Traditional Eggs Benedict, Canadian Bacon, Hollandaise Sauce

Breakfast Meats ~ Sausage & Bacon

Home Fried Potatoes

Coffee & Tea

**Brunch Buffet Supplements**

Ricotta Ravioli, Oven Roasted Tomatoes, Porcini Mushroom Cream 4/person

Honey Roasted Organic Turkey Breast 5/person

Eggs Chesapeake, Poached Eggs, Crabcakes, Old Bay Hollandaise 5/person

Omelet Station w/ assorted fixings 8/person



## **Appetizers**

### **Hot Suppl.**

Handmade Potato Gnocchi with Wild Mushrooms, Oven Dried Tomatoes  
Maple Lacquered Berkshire Pork Belly, Apple & Celery,  
Pickled Mustard Seeds

Jumbo Lump Crab Cake, Lemon Remoulade 2

Dan Dan Noodles, Bean Sprouts, Toasted Peanuts, Chinese Sausage  
with Crab

House Made Butternut Squash Gnocchi, Sage Brown Butter

Viking Village Scallop, Truffled Lobster Risotto 2

Veal Cannelloni, Fresh Pasta, Porcini Mushroom Cream 2

Shrimp & Grits, Housemade Andouille Sausage

Garlic Shrimp, Lemon, Herbs 2

### **Chilled**

Tuna Poke, Soy, Orange Zest

Jumbo Shrimp Cocktail, House Cocktail Sauce 3

Jumbo Lump Crab Martini, Mango Vinaigrette 2

Organic Beet & Humboldt Fog Goat Cheese Napoleon

Citrus Ceviche, Grapefruit, Szechuan Pepper

Fluke Carpaccio, Lime, Mint, Coriander

### **Soups**

Classic Maine Lobster Bisque

New England Clam Chowder

Green Apple, Ginger & Onion Bisque

3 Onion Bisque w Pepper

Heirloom Tomato Gazpacho (Summer Season)

## Salads

Kale Caesar Salad, Grana Padana, Garlic Crouton	
Grilled & Chilled Romaine Hearts, 18 year aged Parma Proscuitto, Grana Padano, Anchovy Vinaigrette	2
Arugula, Shaved Asparagus, Lemon Zest, Pink Peppercorns	
Roasted Beets, Asian Pear, Arugula, Pepita, Sherry Vinaigrette	
Arugula, Radicchio, Endive, Spiced Almonds, Pear Vinaigrette	

## Entrees

\*Please Select a Vegetable & Starch to  
Accompany your Entrée Selection Suppl.

Potato 'Risotto', Roasted Farmers Vegetables, Tofu	
½ Roasted Chicken Breast with Tabasco Glaze	
Organic Roast Chicken Breast with Porcini Mushroom Sauce	
Blackened Chicken Breast with Charred Corn Salsa	
Roasted Duck Breast with Bourbon Maple Demi	
Pan Roasted Salmon, Pablano Pumpkin Puree	
Grilled Salmon, Miso-BBQ	
Blackened Mahi-Mahi with Citrus Jalapeño Vinaigrette	
Slow Roasted Viking Village Swordfish, Mushroom Dashi	
Jumbo Lump Crab Cakes with House Made Remoulade	
Grilled Double Cut Pork Chop, Tamarind, Mole Verde	
Grilled Double Cut Pork Chop with Apple Cider Reduction	
Center Cut Filet Mignon with Amarena Cherry Steak Sauce	8
12oz Ribeye with Brandy- Peppercorn Sauce	8
Roasted Garlic and Mustard Crusted Double Lamb Chops with Red Wine Jus	12
Roast Prime Rib of Beef with Rosemary Garlic Jus	8
Grilled Veal Chop with Herbed Gremolata, Veal Jus	12

## **Vegetables and Starches**

\*please select one from each category to accompany your entrée\*

### **Vegetables**

Buttered Asparagus

Haricot Vert

Roasted Garlic Spinach

Blackened House Slaw

Sautéed Kale

Carrots with Ginger Glaze

Asparagus, Parmesan, Lemon

Broccoli Rabe & Pickled Mustard Seed

Blackened House Slaw

### **Starches**

Roasted Garlic Mashed Potatoes

Lobster Grits(3 supp)

Crushed Butter Poached Potatoes

Geechie Boy Cheddar Grits(\$2)

Bacon and Cheese Mashed Potatoes

Truffled Lobster Risotto (3 supp)

Roasted New Potatoes

Risotto with Pecorino

Andouille & Sweet Potato Hash

Truffled Lobster Risotto (3 supp)

### **Desserts**

Chocolate Cake, Vanilla Ice Cream, Anglaise

Chocolate Banana Bread Pudding

Banana Cream Pie, Chocolate Dirt

Key Lime Tart Raspberry Puree

Cheesecake, Raspberries, Whipped Cream

Vanilla Budino w/Salted Caramel

Carrot Cake, Cream Cheese Icing

Ice Cream or Sorbet

All Desserts include Coffee and Tea

### **Children's Menu**

12 Years of Age and Under

\$25.00 / Child to Include Appetizer, Entrée and Dessert

#### **Appetizer**

Traditional Caesar Salad

Soup of the Day

#### **Entrée**

Burger w. French Fries

Penne Alfredo

Chicken Fingers w. Barbecue Dipping Sauce, French Fries

Mac and Cheese

Penne with Marinara

#### **Dessert**

Chocolate Cake

Cheesecake w/ Caramel Drizzle

Ice Cream or Sorbet

## **Open Bar Packages**

Premium Open Bar (per person)

1st hour- \$12.00 - 2nd Hour-\$8.00 - \$7.00 each additional hour -

\* 3 Hour Minimum

Premium Bar Brands to Include:

Scotch - Dewars, Chivas

\* \* \* Whiskey -VO, Candian Club

\* \* \* Vodka - Stolichnaya, Penn 1681

\* \* \* Gin -Beefeater, Tanqueray

\* \* \* Bourbon-Jack Daniels, Southern Comfort

\* \* \* Bar to also Include: \* House Wine \*Draft Beer

Top Shelf Open Bar (per person )

- 1st Hour - \$15.00 - 2nd Hour- \$12.00 - \$9.00 each additional hour -

\* 3 Hour Minimum

Top Shelf Bar Brands to Include:

All Premium Brands Plus:

\* \* \* Scotch - Johnny Walker Black & Red, Chivas, Glenlivet 12 yr

\* \* \* Whiskey -Jameson, Tullamore Dew, Crown Royal

\* \* \* Vodka -Ketel One, Belvedere, Grey Goose

\* \* \* Gin - Bluecoat, Hendricks

\* \* \* Bourbon -Knob Creek, Makers Mark, Buffalo Trace

\*Top Shelf Bar to also Include: \* House Wine \*Draft Beer

Special Amenities

Bartender Fee 50 per 50 Guests per hr

Carver / Attendants 75 per Attendant