

PARTIES AT BIG DADDY' S

\$25 per person includes: choice of Gumbo, BD's Salad or Classic Caesar, choice of 2 Sides, choice of 3 entrees and finish with Coffee, Tea & Ice cream

Southern Entrees:

Pasta Jambalaya Smoked turkey, andouille sausage, Tasso ham & crawfish sautéed in a spicy Alfredo sauce

Dr. John's Rhumba Pasta Smoked turkey, andouille sausage, Tasso ham & peas sautéed in a Hot, dark brown jalapeno gravy

Mighty Quinn's Chicken Crispy chicken cutlets, melted provolone with an andouille, jalapeno, plum tomato & parmesan cream sauce

Georgia Cracker Chicken Ritz cracker coated chicken cutlets, pan fried and capped with honey butter

Chicken Metairie Chicken medallions, stuffed with a cornbread, andouille sausage, jalapeno dressing & finished with a dark brown
Jalapeno gravy

Farmer's Daughter Chicken Grilled, blackened or fried chicken cutlets finished with a roasted corn, bacon "Mac Choux"

Bourbon Street Chicken Grilled cutlets, in a mild, peppery-sweet bourbon, onion sauce

Chicken Broussard Crispy fried or grilled cutlets served with a Madeira wine, tomato, mushroom sauce

Creole Jambalaya Smoked chicken, turkey, Tasso ham, andouille sausage, shrimp, crawfish tails & rice tossed in a spicy, tomato
Creole sauce

Savannah Moon Catfish Blackened or grilled fillets finished with a chipotle, roasted red pepper, molasses hot sauce

Mollies Pan Fried Catfish Pan-fried fillets and crawfish tails in a mild, white wine, scallion cream sauce

Pulled Pork Slow smoked pork shoulder, pulled and served with our vinegar based Bone Daddy BBQ sauce

BBQ Beef Brisket Slow smoked, seasoned beef brisket, cut thin and served with our tomato based "Bone Daddy Too" BBQ sauce

St. Louis Style Spare Ribs (add 2 pp) St. Louis spare ribs, seasoned and slow smoked with our vinegar based "Bone Daddy"
BBQ sauce

Billy Carter's Crawfish (add 4 pp) Sautéed crawfish tails in a medium spiced, peanut-honey sauce

Motor Mouth Stuffed Shrimp (add 4 pp) Jumbo shrimp with roasted garlic, Tasso ham & gruyere cheese

Texarkana Smoked Sirloin (add 4 pp) Slow smoked sirloin steak, sliced and glazed with our tomato based "Bone Daddy Too"
BBQ sauce

Shrimp & Grits (add 4pp) Shrimp sautéed with White Wine, tomatoes, Garlic, Fresh Herbs

Crawfish Etouffee (add 4 pp) Crawfish tails sautéed with plum tomato, Bell pepper, sweet onion spirited brown gravy

Not-So Southern Entrees:

Chicken Francaise Tender chicken cutlets, battered, pan-fried and served with a lemon sauce

Chicken Marsala Tender chicken cutlets, lightly floured and sautéed with a Marsala wine reduction sauce and mushrooms

Chicken Parmigiana Breaded chicken breast baked with provolone cheese and marinara sauce

Eggplant Rollatini Breaded eggplant layered and rolled with herb ricotta cheese and seasonings & baked with a spicy tomato sauce

Shrimp Scampi (add 4 pp) Jumbo shrimp sautéed and toss with linguini, capers, garlic, tomatoes in a white wine lemon butter sauce

Baked Ziti Ziti pasta topped with a layer of melted provolone and parmesan

Penne ala Vodka Penna pasta with a creamy, rich, tomato, vodka sauce with prosciutto

Herb Crusted Salmon (add 4 pp) Atlantic salmon fillets, herb crusted with a mustard horseradish sauce

Sides (choice of two):

Oven Baked Rice
Honey Roasted Sweet Potatoes
Red Beans & Rice
Corny Mashed Potatoes
Roasted Garlic Mashed Potatoes
Sweet Potato Fries
Cajun Fries
Collard Greens
Habanero Goat Cheese Grits
Sautéed Vegetables

Appetizers (choice of two – add 5 pp):

Coconut Shrimp
Smoked Chicken Wings (Mild–Hot)
Grilled Andouille Sausage
Lucifer's Mussels
Pretzel Coated Chicken Fingers
Aunt Zola's Fried Catfish Strips
Louisiana BBQ Shrimp
Blue Point Oysters (add 4 pp)
Lady Day Crab Cakes (add 4 pp)

Bar Packages:

Package 1: (15 pp)

Unlimited:
Domestic Beer
House Wine
Soda

Package 2: (19 pp)

Unlimited:
Domestic & Imported Beer
House Wine
House Liquor
Soda

Package 3: (25 pp)

Unlimited:
Domestic & Imported Beer
House Wine
Premium Liquor
Soda

***A 20% non-refundable deposit is required to secure a date and our services. Prices do not include sales tax, and service charge of 20% which includes gratuity. Prices are subject to change.

PARTIES AT YOUR LOCATION

(Prices on packages are based on 75 guests – Price adjusted with lower or higher guest counts)

BBQ 101: \$19 pp

6 oz. Black Angus Hamburgers & Cheese Burgers
Sabrett All Beef Hot Dogs
Slow smoked BBQ Chicken
BBQ Baked Beans
Vinegar Slaw
House Salad

***Add \$4 pp – each additional meat

The Ultimate BBQ: \$30 pp

St. Louis Style Spare Ribs
BBQ Beef Brisket
Slow Smoked Pulled Pork
Slow Smoked BBQ Chicken
6 oz. Black Angus Hamburgers & Cheese Burgers
Sabrett All Beef Hot Dogs
Cornbread
Corn on the Cob
BBQ Baked Beans
Vinegar Slaw
House Salad

Bourbon Street: \$22 pp

Pasta Jambalaya
Creole Jambalaya
Chicken Etouffee
Muffuletta Po' boy
Red Beans & Rice
Gumbo –or– House Salad

***Add \$4 pp – Black Angus Hamburgers and Sabrett All Beef Hot Dogs

(Hurricanes Available)

Fat Tuesday: \$29 pp

Louisiana Fried Catfish (2 sauces)
Shrimp & Grits –or– Boil
Billy Carter's Crawfish
Dr. John's Rhumba Pasta
Georgia Cracker Chicken
Red Beans & Rice
Gumbo
House Salad

The Americana: \$45 pp

Grilled Sausage & Peppers
Texas Marinated Tri-Tip Sirloin (sliced)
Cool Shake Grilled Chicken
Drunken Shrimp Skewers (pineapple-rum)
St. Louis Style Spare Ribs
Garlic & Cheddar Mashed Potatoes
Mac & Cheese
House Salad

***Add \$4 pp – Black Angus Hamburgers and Sabrett All Beef Hot Dogs

Southern Clambake: \$65

1 1/4 lb. Maine Lobsters
Lucifer's Mussels
Steamed Little Necks with Andouille Sausage
Shrimp Boil
Garlic & Herb Marinated Chicken
Texas Marinated Tri-Tip Sirloin (sliced)
Corn on the Cob
Potato Salad
Vinegar-based Coleslaw
House Salad

Suggested Appetizers:

(Upgrades)

| | |
|---|-----------------|
| Pretty Meg's Wings (Mango-Chipotle) | \$80 Full Tray |
| Jefferson Parish Wings (Pineapple-Habanero) | \$80 Full Tray |
| Pretzel Coated Chicken Tenders | \$75 Full Tray |
| Grilled Andouille Sausage | \$100 Full Tray |
| Cajun Clam Casino | \$110 Full Tray |
| Lucifer's Mussels | \$70 Full Tray |

Suggested Entrees:

(Upgrades)

Six Foot Po' boys

| | |
|--|-----|
| Muffuletta | 115 |
| Traditional New Orleans hero made with salami, mortadella, cappicola, provolone, served with olive tapenade | |
| Pulled Pork | 110 |
| Slow smoked pork shoulder, pulled with vinegar slaw and our vinegar based Bone Daddy BBQ sauce | |
| BBQ Beef Brisket | 120 |
| Slow smoked Angus beef brisket thinly sliced with vinegar slaw and our tomato based Bone Daddy Too BBQ sauce | |
| Blackened or Grilled Chicken | 115 |
| Spicy blackened or grilled chicken cutlets topped with vinegar slaw and chipotle, sour cream salsa | |
| T-Bone Special | 120 |
| Smoke turkey, sliced thin, pepper-jack cheese, fire roasted red peppers, avocado & honey, balsamic dressing | |

Included In All Packages:

Grill Chefs, Grills, Homemade BBQ sauces, Rolls, Condiments, Dinnerware, Chafing Dishes, Utensils, and Serving Tables.

Other Upgrades:

Ask about our new custom Stainless Steel trailer for Pig Roasts & Corporate Catering, Live Crawfish Boil (in season), Big Daddy's Cajun Classics, Tents, Tables & Chairs, Live Music, Wait staff & Bartenders, Refreshments & Ice.

***All packages are four hour events that include setup, two and a half hours of grilling and clean up. Our experienced chefs and trained serving staff arrive one hour before desired serving time. A 20% non-refundable deposit is required to secure a date and our services. Prices do not include sales tax, and service charge of 20% which includes gratuity. Prices are subject to change.



1 Park Lane Massapequa NY 11758

www.BigDaddysNY.com

(516) 799.8877

A' LA CARTE CATERING MENU

Appetizers

| | <u>Half</u> | <u>Full</u> |
|--|-----------------|--------------|
| Gumbo | 25 (1/2 gallon) | 50 ((gallon) |
| Changes Daily | | |
| BD' S House Salad | 30 | 50 |
| Field greens, goat cheese, spicy pecans, cranberries in a vanilla bean, basil vinaigrette | | |
| BD' S Caesar Salad | 30 | 50 |
| Romaine lettuce, spicy croutons, shaved locatelli & house-made Caesar dressing | | |
| With Chicken – add 10/25, Shrimp – add 15/30) | | |
| Chopped Muffuletta Salad | 40 | 70 |
| Chopped field greens with salami, mortadella, cappicola, and provolone with an olive tapenade dressing | | |
| Cajun Tongue Twisters | 50 | 90 |
| Fresh jalapenos stuffed with an andouille sausage dressing, finished with melted cheddar cheese | | |
| Smoked Chicken Wings | 45 | 80 |
| Slow smoked & crispy fried. (Hot – Apple/Habanero, Med. – Chipotle/Mango, Mild – Honey/Teriyaki) | | |
| Pretzel Coated Chicken Tenders | 40 | 75 |
| Served with a horseradish cream sauce | | |
| Andouille Sausage | 55 | 100 |
| Grilled Cajun sausage with a hot, chipotle, molasses, roasted red pepper sauce (or) a sour cream, | | |
| Louisiana Alligator | 70 | 130 |
| Blackened (or) Fried gator tenderloin with an pineapple-habanero hot sauce | | |
| Coconut Grove Shrimp | 70 | 130 |
| Coconut crusted jumbo shrimp served with a Thai Chile sauce | | |
| Louisiana Shrimp (or) Live Crawfish Boil | 70 | 130 |
| Spicy, jumbo shrimp (or) Live crawfish, red bliss potatoes, corn on the cob, andouille sausage boiled with our special seasonings. Live Crawfish seasonal. | | |
| Sleepin' Andouille | 60 | 110 |
| Cajun sausage wrapped in a puff pastry and served with a spicy Creole mustard sauce | | |
| Shrimp Cocktail | 70 | 130 |
| Jumbo shrimp, cooked and chilled and served with our spicy cocktail sauce | | |
| Asian-Cajun Ribs | 65 | 120 |
| Slow smoked, flash-fried St. Louis Style spareribs with a Tai-Chile BBQ sauce | | |
| Lady Day Crab Cakes | N/A | 115 |
| Lump crab meat, Cajun spices, chipotle dill tartar sauce | | |

Southern Entrees

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|---|-----|-----|
| Grillades (pronounced GREE-ahds) & Grits | N/A | 150 |
| A New Orleans' classic! Veal scaloppini sautéed in a burgundy wine pan gravy over habanero-goat cheese grits | | |
| Georgia Cracker Chicken | N/A | 100 |
| Ritz cracker coated cutlets, pan fried and capped with a sweet honey butter | | |
| Chicken Metairie | N/A | 110 |
| White meat chicken medallions stuffed with a jalapeno, andouille dressing & finished with a dark jalapeno gravy over rice | | |
| Second Line Stuffed Chicken | N/A | 110 |
| White meat chicken medallions stuffed with smoked ham & ricotta cheese dressing, finished with a sherry cream sauce | | |
| Crawfish, Chicken or Shrimp Etouffee | 65 | 120 |
| One of the above with diced tomatoes, onions and peppers sautéed in a spirited brown gravy | | |
| Steak Pinwheels | N/A | 130 |
| Bistro filet medallions stuffed with an andouille sausage & corn bread and finished with a dark brown Jalapeno gravy | | |
| Billy Carter' s Crawfish | 70 | 130 |
| Crawfish tails sautéed in a spicy, honey-peanut sauce over rice | | |
| Coconut Grove Catfish | 65 | 120 |
| Coconut crusted fillets finished with a chipotle, fruit glaze | | |
| Savannah Moon Blackened Catfish | 65 | 120 |
| Spicy blackened or Grilled fillets with a roasted red pepper, molasses, hot sauce | | |
| Eula Mae' s Stuffed Catfish | N/A | 130 |
| Fillets stuffed with a shrimp, crawfish, and andouille sausage dressing | | |
| Creole Jambalaya | 65 | 120 |
| Smoked turkey, Tasso ham, andouille sausage, crawfish & shrimp in a spicy, Creole tomato sauce | | |
| Lolo' s Pork Loin | N/A | 100 |
| Pork loin stuffed with a roasted pecan, andouille sausage, mozzarella dressing, finished with a red wine pan gravy | | |
| Oak Alley Meatloaf | N/A | 110 |
| Pork, veal, and beef stuffed with bleu cheese & bacon in a spicy, andouille sausage, mushroom gravy | | |
| Slidell Pot Roast | N/A | 115 |
| Slow braised beef eye round finished with a jalapeno, tomato, burgundy, wine pan gravy | | |
| Pasta Jambalaya | 55 | 100 |
| Smoked turkey, Tasso ham, andouille sausage & crawfish tails sautéed in a spicy Alfredo sauce | | |
| Dr. John' s Rhumba Pasta | 45 | 80 |
| Smoked turkey, Tasso ham, andouille sausage & peas in a hot, dark brown jalapeno gravy | | |
| Moore County Pasta | N/A | 80 |
| Chicken & andouille sausage sautéed in a broccoli rabe, garlic, white wine sauce | | |
| Mighty Quinn' s Pasta | 45 | 80 |
| Andouille sausage, tomato, jalapeno and a touch of cream | | |

Not-So Southern Entrees

| | | |
|---|-----|-----|
| Chicken Francaise | N/A | 105 |
| Tender chicken cutlets, battered, pan-fried and served with a lemon, garlic sauce | | |
| Chicken Marsala | N/A | 110 |
| Tender chicken cutlets, lightly floured and sautéed with a Marsala wine reduction sauce with mushrooms | | |
| Chicken Parmesan | N/A | 110 |
| Breaded chicken breast baked with provolone cheese and marinara sauce | | |
| Eggplant Rollatini | N/A | 90 |
| Breaded eggplant layered and rolled with a herb-ricotta cheese and seasonings & baked with a spicy tomato sauce | | |
| Shrimp Scampi | N/A | 120 |
| Jumbo shrimp sautéed and tossed with linguini, capers, garlic, tomatoes in a white wine, lemon butter | | |
| Baked Ziti | N/A | 80 |
| Ziti pasta topped with a layer of melted provolone, parmesan cheese and marinara sauce | | |
| Penne ala Vodka | N/A | 90 |
| Penne pasta with a creamy, rich, tomato, vodka sauce with prosciutto | | |
| Lasagna (meat or vegetable) | N/A | 100 |
| Pasta sheets layered with ricotta, mozzarella cheese and tomato sauce | | |

Pit BBQ

| | | |
|---|------------------|-----|
| St. Louis Style Spare Ribs (approx. 60 rib singles – Full tray) | 65 | 120 |
| Meaty St. Louis ribs, seasoned & slow smoked over hickory/apple woods | | |
| Barbeque Beef Brisket (full tray – 7 lbs.) | 70 | 130 |
| Slow smoked Angus beef brisket | | |
| Pulled Pork (full tray – 7 lbs.) | 60 | 110 |
| Slow smoked pork shoulders then pulled | | |
| BBQ Chicken | 40 | 70 |
| Seasoned & slow smoked | | |
| Pig Roast | 14 lb. | |
| Slow smoked over hickory & cherry woods | | |
| BBQ Turducken | Call for Pricing | |
| A chicken stuffed in a duck, stuffed in a turkey layered with cornbread, jalapeno, andouille dressing then slow smoked, finished with a pan gravy | | |

BBQ Take-Out Packages

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|--------------------------|-----|
| 8 Person Package | 129 |
| 15 Person Package | 219 |

Includes: St. Louis Style Spare Ribs, Pulled Pork, Sliced BBQ Brisket, BBQ Chicken, Vinegar Slaw, BBQ Beans, Sandwich Rolls, our Bone Daddy & Bone Daddy Too BBQ Sauces

Six Foot Po' Boy Heros

| | |
|--|-----|
| Muffuletta | 115 |
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| Spicy blackened or grilled chicken cutlets topped with vinegar slaw and chipotle, sour cream salsa | |
| T-Bone Special | 120 |
| Smoke turkey, sliced thin, pepper-jack cheese, fire roasted red peppers, avocado & a honey-balsamic dressing | |

Sides

| | <u>Half</u> | <u>Full</u> |
|--|-------------|-------------|
| Jalapeno Corn Bread | 25 | 40 |
| Honey Roasted Sweet Potatoes | 25 | 40 |
| Garlic & Cheddar Mashed Potatoes | 25 | 40 |
| Habanero-Goat Cheese Grits | 30 | 50 |
| BBQ Baked Beans | 25 | 45 |
| Dirty Rice | 30 | 50 |
| Red Beans& Rice | 25 | 45 |
| Southern Collard Greens | 30 | 50 |
| Cole Slaw (Sweet Vinegar) | 30 | 50 |
| Mac & Cheese | 35 | 60 |
| Sweet Potato Fries & Etouffee Gravy | 25 | 40 |
| Cajun Fries | 25 | 40 |

*Executive Chef Craig Bedell, a graduate of the Culinary Institute of America with over 20 years of fine dining experience.

This is just a sampling of the dishes available. If you don't see it here, please ask. We can customize your menu for any occasion, large or small. So, whether it's food from our traditional menu or any other cuisine we can accommodate your catering needs.