



# Wedding Menu



Normandy Catering has been delighting our clients with the highest quality dining experiences for 45 years. Using the freshest ingredients available, with no prepared foods or convenience items, our skilled chefs create meals that are both delectable and healthy. For example, our chicken is all-natural, raised with no hormones or steroids and containing no additives or byproducts. The beef we serve is Certified Angus Beef or better. We support our community by sourcing our breads from Orlando Bakery in Cleveland, and procuring our produce from local farmers, where possible. Speak with our expert Sales Consultants to design a menu that will best meet your unique needs.

#### Wedding Package Inclusions:

- Venue Set up and Clean up
- China and Flatware
- Water Glass
- Dedicated Event Planner
- Service Staff
- On-Site Chef Prepared Meal
- Cake Cutting



# WEDDING MENU

## Hors d'Oeuvres

### Platinum 4.25

Maryland Crabcake (sf)  
Creole Shrimp Skewer (gf-sf)  
Mini Crab Cake Martini (sf)  
Beef Tenderloin Martini  
Beef Kabob (gf)  
Garlic Mash Pulled Pork Martini  
Bourbon BBQ Tenderloin Wrapped  
in Bacon  
Grilled Pineapple Shrimp Cocktail  
(gf)  
Ginger Lime Beef Satay (sf)  
Cajun Shrimp & Cheddar Grits  
Shooter (gf-sf)  
Asian Tuna Wonton (pn)  
Shrimp Cocktail Shooter (gf-sf)  
Cleveland Poor Boy Slider



### Gold 3.25

Antipasti Skewer (gf)  
Chicken Satay (tn)  
Vegetable Kabob (v-vg-gf)  
Yakitori Chicken Skewers  
Crab Stuffed Mushrooms (v-sf)  
Chicken Kabob (gf)  
Mexican Pork Carnitas (gf)  
Tomato Basil Tart (v)  
Water Chestnuts Wrapped in  
Bacon  
BBQ Bacon Wrapped Shrimp (sf)  
Cajun Shrimp Crostini (sf)  
Eggplant Napoleon (v)  
Vegetable Pakoras (v-vg-gf)  
Pretzel Chicken Skewer  
Pierogies (v-gf)  
Boursin Stuffed Mushroom (v-gf)  
Smoked Salmon Deviled Egg (gf)  
Pretzel Kielbasa Skewer  
Raspberry Brie Puffs (v)  
Chicken & Waffle Skewer

### Silver 2.25

Mini Rustic Roast Beef Sandwich  
Mini Napa Valley Mesquite Turkey  
Sandwich  
Mini Buffalo Chicken Sandwich  
Mini Vegetarian Sandwich (v)  
Loaded Potato Pancake  
Sausage Lasagna Bite  
Italian Stuffed Mushrooms  
Vegetarian Lasagna Bite (v)  
Vegan Stuffed Mushroom (v-gf-tn)  
BBQ Meatballs  
Vegetable Samosa (v)  
Assorted House Made Pizzas  
Hummus Crudité Shooter (v)  
Bruschetta Crostini (v)  
Ciligini Skewer (v-gf)  
Old Fashioned Deviled Eggs (v-gf)  
Artichoke Beignets (v)  
Stuffed Peppadew Peppers (v-gf)  
Seasonal Berry Brie Tarts (v)  
Chicken Tikka Masala Skewer  
Butter Chicken Naan  
Bacon Wrapped Kielbasa



*v = vegetarian | vg = vegan | gf = gluten free | tn = tree nuts | pn = peanuts | sf = shellfish*



# WEDDING MENU

## Hors d'Oeuvres

### Chips & Dips

Spinach Artichoke Dip  
(v-gf) **2.99**

Buffalo Chicken Dip (gf) **3.99**

Tortilla Chips & Salsa  
(v-vg-gf) **2.00**

Tortilla Chips & House Made  
Guacamole (v-gf) **3.99**

House Made French Onion  
Dip & Chips (v-gf) **2.99**

Peppadew Pepper Dip  
(v-m-w) **2.99**

Black Bean & Corn Dip  
(v-vg-gf) **2.99**

Mexican Street Corn Dip  
(v-gf) **2.99**

Vegan Spinach Artichoke Dip  
(gf-v-vg) **5.99**

### Sliders

**3.50 ea**

Western Pulled Pork

Certified Angus Beef

Southern Fried Chicken

Meatball

Philly Cheesesteak

### Platters & Boards

Cheese Board (v-tn) **2.99**  
Swiss, Cheddar, Pepper Jack, Asiago,  
Boursin, Smoked Gouda, Assorted  
Gourmet Crackers.

Vegetable Platter (v-vg) **2.99**  
Cauliflower, Broccoli, Celery, Carrot,  
Cucumber, Tomatoes, Spinach Dip &  
Ranch Dip.

Grilled Vegetable Platter (v-tn) **3.99**  
Char-Grilled Yellow Squash, Red  
Pepper, Carrot, Cauliflower, Broccoli,  
Smoky Red Pepper Aioli

Hummus & Pita Platter (v) **3.99**  
Garlic Hummus, Broccoli, Red Peppers,  
Celery, Cucumbers, Carrots, Fried Pita  
Wedges.

Sliced Fruit Platter (v-vg-sf) **3.99**  
Honey Dew, Cantaloupe, Pineapple,  
Grapes, Strawberries.

Citrus Fruit Tray (v-vg-gf-tn) **3.99**  
Grapefruit, Kiwi, Pineapple, Oranges.  
Drizzled with Ginger Honey, Toasted  
Coconut, Pistachios

Smoked Salmon Platter **95.00**  
Smoked Atlantic Salmon, Red Onion,  
Hard Cooked Egg, Capers, Gourmet  
Crackers, Dill Cream Sauce.  
*Serves 16-18 people*

Charcuterie Tray **250.00**  
A Beautiful Assortment of Cured Meats,  
Olives, Gourmet Cheese, Fruits,  
Spreads, Nuts, Bread Sticks, Gourmet  
Crackers.  
*Serves Approximately 25 people.*

### Platters & Boards Continued

Iced Cocktail Shrimp (gf-sf) **34.99 lb.**  
Served with Cocktail Sauce and  
Lemon Wedges.

Sushi Platter (sf) **45.00 (40 pieces)**  
Assorted Sushi Rolls, Served with  
Wasabi, Pickled Ginger, and Tamari  
Sauce.

### Chef Prepared Stations & Small Plates

New Zealand Baby Lamb Chops Mint  
Pesto (gf) **13.00**

Asian Chicken & Vegetable Stir Fry  
(sf) **13.00**

Pastabilities **16.00**

Gourmet Macaroni & Cheese **16.00**

Beef Tenderloin Medallions **23.00**

New York Strip Loin **13.00**

Top Round Roast Beef **10.00**

Bone-In Turkey Breast **9.00**

Braised Beef Short Rib (m-w) **18.00**

Himalayan Salt Block Seared Beef  
Tenderloin (gf) **20.00**

Japanese Yakitori Chicken (gf-s) **16.00**

Mini Philly Cheese Steak  
(m-w-s) **13.00**

Pork Belly Burnt Ends (gf-s) **16.00**

Seared Sea Scallop (gf-s-sf) **20.00**

v = vegetarian | vg = vegan | gf = gluten free | tn = tree nuts | pn = peanuts | sf = shellfish



# WEDDING MENU

## Silver Package

Package Includes: Choice of 3 Silver Hors D' Oeuvres, Salad, Choice of 2 Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

### Salads

Normandy's House Salad (v-vg-gf)  
Mixed Greens, Carrots, Artisan  
Tomatoes and Cucumber

Caesar Salad (v)  
Crisp Romaine Lettuce, Artisan  
Tomatoes, Parmesan Crisp and  
Grilled Croute

### Entrees (select 2)

#### BEEF

BBQ Beef Brisket  
Dry Rubbed Beef Brisket,  
Normandy's Signature BBQ Sauce

New York Strip Loin  
24 hour Slow Roasted Beef Strip  
Loin Encrusted With Hand  
Harvested Icelandic Sea Salt, Garlic  
and Fresh Rosemary. Served with  
Frizzled Onions, and Cabernet  
Sauce

#### CHICKEN

Chicken Marsala  
Pan-Seared Boneless Chicken  
Breast with a Rich Marsala  
Mushroom Sauce, Featuring  
Single-Origin Sicilian Marsala Wine  
From The Province Of Trapani,  
Italy

Chicken Parmesan  
Boneless Breast of Chicken  
Breaded with Japanese Panko  
Bread Crumbs and Sauteed to a  
Golden Brown. Topped with House  
Made San Marzano Marinara  
Sauce and Mozzarella Cheese

### Entrees Continued (select 2)

#### CHICKEN

Bruschetta Chicken (gf)  
Grilled Boneless Breast of Chicken,  
Fresh Basil, Heirloom Tomatoes,  
Fresh Mozzarella Cheese, Balsamic  
Drizzle

Pretzel Chicken  
Pan Seared Pretzel Crusted Breast  
of Chicken, Bavarian Honey  
Mustard Sauce

Chicken Santorini (gf)  
Sauteed Boneless Breast of  
Chicken, Artichokes, Kalamata  
Olive, Roasted Garlic, Shallot  
Santorini Sauce

Chicken Piccata  
Sautéed Boneless Breast of  
Chicken, Light Lemon  
Caper Sauce

#### SEAFOOD

Atlantic Salmon (gf)  
Pan Seared Atlantic Salmon Filet,  
Dill Cream Sauce

Icelandic Cod (gf)  
Baked Alaskan Cod, Citrus Beurre  
Blanc, Tomato Concasse

Mahi Mahi  
Grilled Citrus Ginger Glazed Mahi  
Mahi, Pineapple Mango Salsa

### Entrees Continued (select 2)

#### VEGETARIAN

Vegan Roasted Vegetable Pasta (v-vg-gf)  
Pea Pasta, Roasted Summer Squash,  
Zucchini, Broccoli and Tomatoes.  
Sundried Tomatoes, Garlic and Oil

Grilled Vegetable Cous Cous (v-vg)  
Eggplant, Red Peppers, Zucchini,  
Broccoli, Tomatoes, Tri-Colored  
Cous Cous, Balsamic Glaze

Garlic Spinach Risotto (v-gf)  
Creamy Arborio Rice, Garlic, Spinach,  
Fresh Grated Parmesan Cheese

### Starch (select 1)

Parsley Redskin Potatoes (v-gf)  
Roasted Garlic Mashed Potatoes (v-gf)  
Buttermilk Smashed Redskin Potatoes  
(v-gf)  
Rice Pilaf with Orzo (v)  
Roasted Yukon Gold & Sweet  
Potatoes (v-vg-gf)

### Vegetables (select 1)

Broccoli with Garlic Butter (v-gf)  
Broccoli, Cauliflower, and Carrot  
Medley (v-gf)  
Sautéed Summer Vegetables (v-gf)  
Green Beans and Carrots (v-gf)

**PLATED | \$55.00 PER PERSON**  
**FAMILY STYLE | \$50.00 PER PERSON**  
**BUFFET | \$50.00 PER PERSON**

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# WEDDING MENU

## Gold Package

Package Includes: Choice of 3 Gold Hors D' Oeuvres, Salad, Choice of 2 Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

### Salads

Citrus Salad (v-gf-tn)  
Mixed Greens, Raisins, Candied Walnuts, Mandarin Oranges and Sliced Strawberries.

Tuscan Salad (v-vg-gf)  
Radicchio, Arugula, Endive, Strawberry Slices, Balsamic Red Onion and Sunflower Seeds.

Italian Salad (v-gf)  
Mixed Greens, Balsamic Red Onion, Cucumber, Artisan Tomatoes and Shaved Parmesan Cheese.

### Entrees (select 2)

#### BEEF

Beef Tenderloin Medallions  
Maille French Dijon Mustard & Black Peppercorn Encrusted Beef Tenderloin, Rich Truffled Red Wine Reduction.

Beef Short Rib  
Incredibly Tender Choice Beef Short Rib, Slow-Braised For 8 Hours in Chianti Wine. Served with Natural Pan Juices Rich Red Wine Reduction.

#### CHICKEN

Chicken Valdostana (gf)  
Boneless Breast of Chicken Stuffed with Prosciutto, Sautéed Spinach, Fontina Cheese and Crowned with a Chardonnay Butter Sauce

### Entrees Continued (select 2)

#### CHICKEN

French Onion Chicken  
Sautéed Boneless Breast of Chicken Topped With Slow Simmered Cognac Deglazed French Onion Sauce and Melted Provolone Cheese.

Lemon Herb Grilled Chicken (gf)  
Lemon Herb Marinated Grilled Chicken, Lemon Basil Beurre Blanc.

Cilantro Lime Chicken (gf)  
Smoked Ancho Rubbed Grilled Chicken Topped With Elote Mexican Street Corn Salsa.

Champagne Chicken  
Sautéed Boneless Breast of Chicken, Blistered Grapes, Champagne Sauce.

Chicken Capistrano  
Sautéed Boneless Breast of Chicken, Artichoke Hearts, Heirloom Tomato Ragout, Garlic Cream Sauce.

Caprese Chicken  
Pan Seared Breast of Chicken, Sliced Tomatoes, Fresh Mozzarella Cheese, Balsamic Glaze.

#### SEAFOOD

Bourbon Barbecue Salmon  
Pan Seared Marinated Atlantic Salmon Filet, Bourbon Barbecue Glaze.

Maple Glazed Salmon (tn)  
Pan Seared Atlantic Salmon Filet, Maple Almond Glaze.

### Entrees Continued (select 2)

#### VEGETARIAN

Wild Mushroom Risotto (v-gf)  
Creamy Arborio Rice, Sherried Wild Mushrooms, Fresh Grated Parmesan Cheese, Roasted Vegetables.

Roasted Ratatouille (v-vg-gf)  
Roasted Grape Tomato, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion and Garlic, Brown Rice.

Eggplant Rollatini (v)  
Grilled Eggplant, Ricotta Cheese, Parmesan Cheese, Spinach, Pasta Aglio.

### Starch (select 1)

Parmesan Pesto Roasted Redskin Potatoes (v-gf)

Bacon Sour Cream Smashed Yukon Gold Potatoes (gf)

Augratin Potatoes

Long Grain Wild Rice (v-vg)

Garlic Spinach Risotto (v-gf)

Wild Mushroom Risotto (v-gf)

### Vegetables (select 1)

Honey Herb Glazed Carrots

Roasted Stem on Baby Carrots (v-vg-gf)

Blistered Green Beans and Artisan Tomatoes (v-vg-gf)

Roasted Broccoli with Pine Nuts, Basil, and Parmesan (v-gf-tn)

Roasted Vegetables (v-vg-gf)

**PLATED | \$70.00 PER PERSON**  
**FAMILY STYLE | \$60.00 PER PERSON**  
**BUFFET | \$60.00 PER PERSON**

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# WEDDING MENU

## Platinum Package

Package Includes: Choice of 3 Platinum Hors D' Oeuvres, Salad, Choice of 2 Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

### Salads

Normandy's Signature Salad (gf)  
Mixed Greens, Granny Smith Apples, Applewood Smoked Bacon, Dried Cranberries and Crumbled Blue Cheese.

Greek Salad (v-gf)  
Crisp Romaine Lettuce, Artichokes, Cucumber, Balsamic Red Onion, Kalamata Olives and Feta Cheese.

Martha's Vineyard Salad (v-gf-tn)  
Crisp Romaine Lettuce, Orange Segments, Candied Walnuts, Red Grapes and Crumbled Goat Cheese.

### Entrees (select 2)

#### BEEF

Beef Short Rib Wellington  
Normandy's Signature Beef Short Rib, Slow-Braised For 8 Hours Until Exquisitely Tender, Wrapped in Delicate Puff Pastry and Baked to Golden Perfection, Finished With a Rich Red Wine Reduction and Flaky Hand-Harvested Icelandic Arctic Thyme Salt.

Prime Rib of Beef  
12oz Beef Prime Rib Encrusted with Hand Harvested Icelandic Sea Salt, Garlic and Fresh Rosemary, Served with Frizzled Onions, Au Jus and Horseradish Sauce.

New York Strip Steak  
Hand Carved and Grilled 12oz New York Strip Steak, Caramelized Onion Cabernet Wine Reduction

### Entrees Continued (select 2)

#### CHICKEN

Chicken Choron (gf)  
Bone-In Presentation Frenched Chicken Breast, Herb Boursin Cheese Sun Dried Tomato Compound Butter, Roasted Grape Tomato and Artichoke Choron Sauce.

Mushroom Duxelles Chicken (gf)  
Bone-In Presentation Frenched Chicken Breast, Mushroom Duxelles, Garlic Cream Sauce.

Chicken Dijonnaise  
Bone-In Presentation Frenched Panko Crusted Chicken Breast, Herbed Cheddar Cheese, Mushroom Duxelles, Stone Mustard Drizzle.

#### SEAFOOD

Chilean Sea Bass (gf)  
Roasted Chilean Sea Bass, Vanilla Bean Cognac Spinach.

Yellow Fin Tuna  
Grilled Yellow Fin Tuna Filet, Ginger Garlic Sauce.

#### VEGETARIAN

Wild Mushroom Risotto (v-gf)  
Creamy Arborio Rice, Sherried Wild Mushrooms, Fresh Grated Parmesan Cheese, Roasted Vegetables.

### Entrees Continued (select 2)

#### VEGETARIAN

Stuffed Portabella Mushroom (v)  
Roasted Portabella Mushroom Cap, Chipotle Lime Quinoa, Roasted Vegetables.

Vegetable Curry Bowl (v-vg-gf)  
Zucchini, Yellow Squash, Red Pepper, Red Onion, Celery, Carrot, Garlic and Curry Sauce over White Rice.

### Starch (select 1)

Jalapeno Cheddar Scalloped Potatoes (v-gf)  
Wild Mushroom Risotto (v-gf)  
Garlic Spinach Risotto (v-gf)  
Duchess Potatoes (v-gf)  
Fleur De Sel Fingerlings

### Vegetables (select 1)

Steamed Asparagus with Red Peppers (v-gf)  
Roasted Asparagus  
Roasted Stem on Baby Carrots (v-vg-gf)  
Blistered Bacon Walnut Green Beans (gf-tn)  
Roasted Jack Daniels Glazed Carrots (v-gf)  
Cranberry Pistachio Pesto Brussel Sprouts (v-vg-gf-tn)  
Lemon Pesto Broccolini (v-vg-gf-tn)

**PLATED | \$85.00 PER PERSON**

v = vegetarian | vg = vegan | gf = gluten free | tn = tree nuts | pn = peanuts | sf = shellfish



# WEDDING MENU

## Enhancements

### Late Night Snacks

- Assortment of Normandy's House Made Pizzas **4.00**
- Gourmet Flat Bread Board **5.00**
- Slider Station **10.00**
- Bavarian Pretzel Station **6.00**
- Nacho Bar **10.00**
- Cotton Candy Station **350.00**
- Sno Cone Station **350.00**
- Popcorn Bar **4.50**
- Pierogi Bar **8.00**



### Desserts

- 6.50 - 7.00**
- Vanilla Bean Crème Brûlée (v-gf)
- Baileys Irish Cream Crème Brûlée (v-gf)
- Vanilla Bean Cheesecake (v)
- Cookies & Cream Cheesecake (v)
- Heavenly French Chocolate Lava Cake (v)
- Apple Pineapple Carrot Cake (v-tn)
- Chocolate Ganache Cake
- Sticky Toffee Pudding (v-gf)
- Assorted Mini Pastry Platters
- S'mores Bar
- Donut Bites Bar
- Krispy Kreme Donut Flambé Station
- Ice Cream Sundae Bar



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# WEDDING MENU

## General Information

### **BOOKING CONFIRMATION AND PAYMENT**

A signed and fully executed contract along with a deposit in the amount equal to 10% of initial quote is required to secure your date on a definite basis. Deposits are applied to your final master bill and are non-refundable in the event of cancellation. The balance of your bill will be due no later than 14 days prior to the date of your function and is payable by cash, check, Visa, MasterCard, American Express or Discover. If charges are paid by credit or with debit card a 5% fee will be added to the final invoice.

### **CANCELLATIONS**

Events may be cancelled without penalty other than loss of deposit and scheduled payments until 90 days prior to your scheduled event. If cancellation occurs less than 90 days prior, 100% of the estimated event balance will be assessed.

### **FINAL MENU SELECTION**

Your final menu selection is required 30 days prior to your event. All efforts will be made to accommodate any changes in menu after this date. Normandy Catering reserves the right to adjust or renegotiate the menu or pricing if cost increase is equal to or more than 10% between contract date and final event date. Normandy Catering reserves the right to make reasonable substitutions for items unavailable due to circumstances of no fault of Normandy Catering.

### **ATTENDANCE GUARANTEE**

An estimated number of attendees is required when scheduling an event for planning purposes. Your final guaranteed guest count is due fourteen (14) days prior to your event. No allowance will be made for any decrease in guest count after this time. All efforts will be made to accommodate any increases in count after this date.



# WEDDING MENU

## General Information

### **ALLERGIES AND SPECIAL DIETS**

Normandy Catering makes every effort to identify food ingredients that may cause allergic reactions for those with food allergies; however, there is always a possibility of contamination. In addition, commercial food manufacturers may change their formulation or ingredients without notice and cannot guarantee allergens are not present in their products. Furthermore, we cannot guarantee the absence of cross contamination in our kitchens as our products may contain wheat, egg, dairy, soy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. For this reason, we encourage our customers with a food allergy to contact our main office for additional information and assistance. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

### **CHILDREN**

Children under five years of age are complimentary and may be served a kid's meal. Kid's meals for children five to twelve years of age are available.

### **UNUSED FOOD**

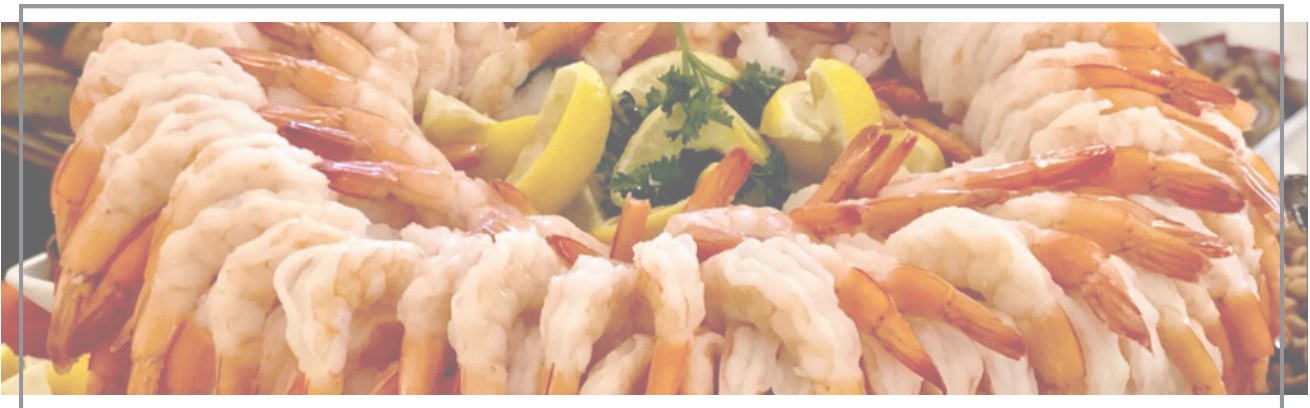
We plan your menu so there will be sufficient food for your guests with little or no food leftover. Per Ohio Health Code, Normandy Catering does not allow leftover food to be taken home. All leftover food will remain the property of Normandy Catering. No credit will be issued for leftover food.

### **TRASH COLLECTION**

Normandy Catering will bag all garbage and place it in appropriate trash receptacles provided by the site location. Normandy Catering will remove garbage from an off-site location for an additional charge.

### **RENTAL EQUIPMENT**

We are happy to provide all necessary rental items for your event; from tents, tables and chairs to china, linen and centerpieces. Let us coordinate all of the details for a flawless and effortless event!



# WEDDING MENU

## General Information

### SECURITY AND LIABILITY

Security personnel is the responsibility of the client. Normandy Catering is not responsible for any facility or property damage during the contracted event. Normandy Catering assumes no responsibility for lost or damaged articles during the contracted event. Lost or damaged rental equipment will be billed to the client at replacement value.

### SERVICE CHARGE AND TAX

A taxable service charge will be added to all food, beverage and rental prices plus applicable sales tax.

