

Party Center Catering Menu



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Welcomes

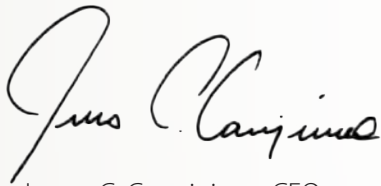
Thank you for considering Normandy Catering as a perspective vendor for your event. We are excited to have the opportunity to be part of your special day.

Our catering menus have been specially developed to meet the needs of today's unique consumers. You will find a variety of service styles, creative hors d'oeuvres, hearty delicious entrees and sinfully amazing desserts all prepared for you by our professionally trained culinary team.

Our dedication to top quality food is unsurpassed by our commitment to top quality service. Your event manager will guide you every step of the way to assure your special day is one to remember.

We welcome the opportunity to host your special event and create memories that will last a lifetime.

Sincerely,

A handwritten signature in black ink, reading "James C. Carmigiano". The signature is written in a cursive, flowing style.

James C. Carmigiano, CEO

Breakfast

V = Vegetarian • VG = Vegan • GF = Gluten Free • TN = Contains Nuts • PN = Peanut • SF = Contains Shellfish

Continental Breakfast 9.95 (V)

A Beautiful Assortment of Our Fresh Baked Breakfast Pastries. Accompanied by Seasonal Fruit Salad, Bottled Breakfast Juices and Locally Sourced French Roast Coffee and Decaffeinated Coffee.

Traditional Hot Breakfast Buffet 12.95

Fluffy Scrambled Eggs, Home Fries, Applewood Smoked Bacon, Sausage Links, Seasonal Fruit Salad and Assorted Fresh Baked Breakfast Pastries.

Executive Hot Breakfast Buffet 16.95

Omelets made to order with Ham, Bacon, Sliced Mushroom, Bell Peppers, Onions, Tomatoes and Cheddar Cheese, Home Fries, Applewood Smoked Bacon, Breakfast Sausage, Seasonal Fruit Salad and Assorted Fresh Baked Breakfast Pastries.

BUFFET ACCOMPANIMENTS

Belgium Waffle Station 6.95 (V-TN)

Traditional Belgium Waffles Served with Fresh Blueberries, Strawberries, Bananas, Pecans, Chocolate Sauce, Whipped Cream, Maple Syrup and Butter.

French Crepe Station 6.95 (V-TN)

Served with Fresh Blueberries, Strawberries, Bananas, Pecans, Chocolate Sauce and Whipped Cream.

Breakfast Sandwiches 3.50

Any Combination of English Muffin Breakfast Sandwiches (Ham, Bacon or Sausage with Egg and Cheese).

Breakfast Wraps 3.50

Denver Wrap: Scrambled Eggs, Ham, American Cheese, Red Pepper, Onion and Tomato in a Flour Tortilla.

Southwest Wrap: Scrambled Eggs, Applewood Smoked Bacon, Pepper Jack Cheese, Red Pepper, Onion and Tomato in a Flour Tortilla.

Ham & Cheese Wrap: Scrambled Eggs, Ham and American Cheese in a Flour Tortilla.

Veggie Wrap (V): Scrambled Eggs, Red Pepper, Onion, Tomato and Broccoli Florets in a Flour Tortilla.

French Toast 3.95 (V)

Thick Cut House Made Sweet French Toast Served with Powdered Sugar, Maple Syrup and Butter (2 per order).

Buttermilk Pancakes 1.50 (V)

Light and Fluffy Pancakes Served with Maple Syrup and Butter (2 per order).

Italian Frittata (serves 9) 45.00 (GF)

A Traditional Italian Baked Omelet Filled with Ham, Onion, Spinach and Cheese.

Quiche Lorraine (serves 6) 23.95

A French Egg Custard Filled with Red Bell Peppers, Onion, Tomato, Spinach, Ham and Gruyere Swiss Cheese.

Vegetable Quiche (serves 6) 23.95 (V)

A French Egg Custard Filled with Red Bell Peppers, Onion, Tomato, Broccoli and Gruyere Swiss Cheese.

Sausage Gravy and Biscuits 2.95

House Made Sausage Gravy with Fluffy Biscuits.

Yogurt Breakfast Bar 4.95 (V-GF)

Our House Made Dried Fruit Granola Accompanied by Dannon Light & Fit Low Fat Vanilla Yogurt, Fresh Sliced Strawberries, Bananas and Blueberries.

Oatmeal Breakfast Bar 5.95 (V-GF-TN)

Hot Oatmeal, Raisins, Walnuts, Dried Cranberries, Cinnamon, Honey and Brown Sugar.

BREAKFAST BEVERAGES

Bottled Breakfast Juice 1.95

Apple, Orange, Cranberry and Grapefruit.

Purified Bottled Water 1.50

Ultra Purified, Reverse Osmosis Bottled Water, 16.9 oz bottle.

Regular or Decaf Coffee (per gallon) 30.00

Locally Sourced French Roast Coffee or Decaffeinated Coffee with Creamers, Sugars, Stir Sticks and Paper Hot Cup (20 – 6 oz servings).

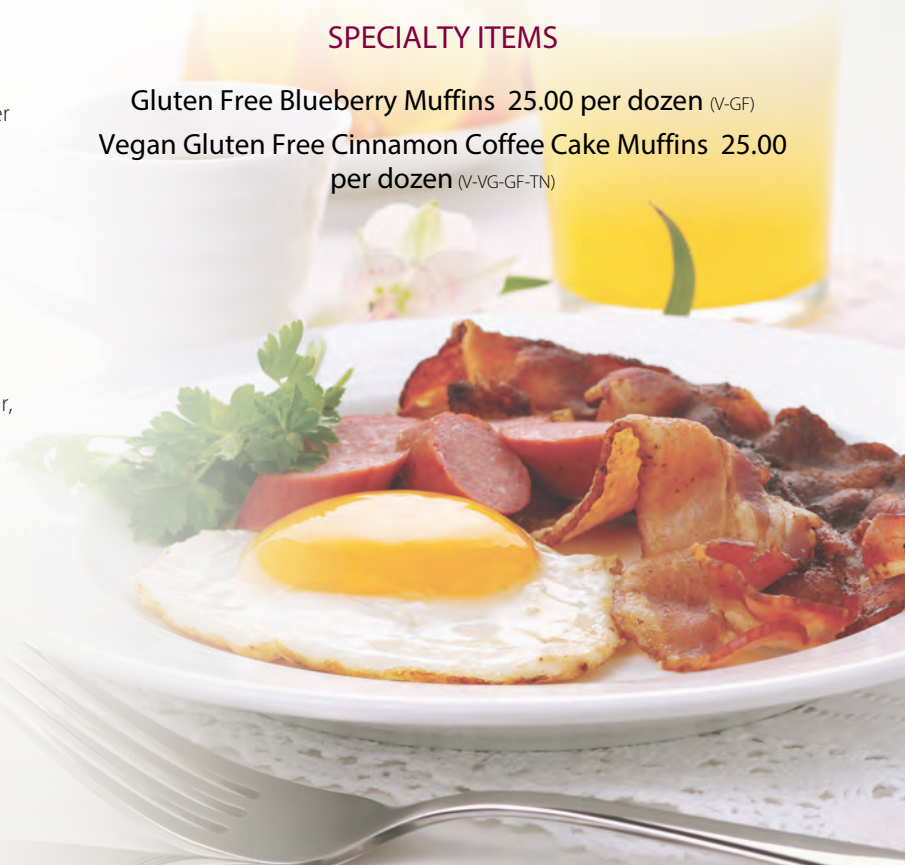
Assorted Teas (per gallon) 30.00

Includes Sugars, Lemon, Stir Sticks and Paper Hot Cup (20 – 6 oz servings)

SPECIALTY ITEMS

Gluten Free Blueberry Muffins 25.00 per dozen (V-GF)

Vegan Gluten Free Cinnamon Coffee Cake Muffins 25.00 per dozen (V-VG-GF-TN)



À La Carte Light Lunch

SIGNATURE SOUPS

Creamy Tomato Basil Bisque (V-GF)

A Rich Creamy Tomato Bisque Garnished with Fried Basil Chiffonade.

Cream of Broccoli Cheddar (V)

A Creamy cheddar Cheese Sauce Loaded with Tender Broccoli Florets.

Chicken Noodle

Rich Chicken Broth with Tender Chunks of Chicken, Carrots, Celery and Strips of Egg Noodles.

Lentil Vegetable (V-VG-GF)

Rich Vegetable Broth, Celery, Carrot, Onion, Leeks, Tomatoes and Garlic.

Charred Red Pepper (V-GF)

Roasted Red Peppers, Sweet Vidalia Onion, Carrots, Leeks and Russet Potatoes.

French Onion

Rich Beef Broth Simmered With Sweet Onions. Served with Mozzarella Cheese and Croutons.

Cream of Potato Leek (GF)

A Smooth and Creamy Potato Soup.

Beef Barley

A Hearty Beef and Aromatic Vegetable Soup with Plump Grains of Barley.

New England Clam Chowder (SF)

Traditional Thick and Creamy Clam Chowder with Carrot, Celery, Onion, Garlic and Potatoes.

Sedona Corn Tortilla (V-VG-GF)

Cannellini Beans, Corn, Tomatoes, Jalapenos, Onion, Garlic and Cilantro.

3.95 per person



ENTRÉE SALADS

Vegan 7.95 (V-VG-GF)

Mixed Greens, Red Peppers, Matchstick Carrots, Cucumber, Artisan Tomatoes, Broccoli and Garbanzo Beans.

Italian 7.95 (V-GF)

Mixed Greens, Balsamic Red Onion, Cucumber, Artisan Tomatoes and Shaved Parmesan Cheese.

Caesar 7.95

Crisp Romaine Lettuce, Artisan Tomatoes, Parmesan Crisp and Grilled Croute.

Greek 7.95 (V-GF)

Crisp Romaine Lettuce, Artichokes, Cucumber, Balsamic Red Onion, Kalamata Olives and Feta Cheese.

Spinach 7.95 (GF)

Fresh Spinach, Red Onion, Applewood Smoked Bacon, Hard Cooked Egg, Artisan Tomatoes and Crumbled Blue Cheese.

Cobb 8.95 (GF)

Crisp Romaine Lettuce, Hard Cooked Egg, Applewood Smoked Bacon, Avocado, Artisan Tomatoes, Red Onion, Black Beans and Blue Cheese.

Southwestern 8.95 (V-GF)

Crisp Romaine Lettuce, Black Beans, Roasted Corn, Red Peppers, Avocado, Artisan Tomatoes and Jack Cheese.

Chef 9.95

Mixed Greens, Hickory Hearth Ham, Mesquite Smoked Turkey, Applewood Smoked Bacon, Artisan Tomatoes, Cheddar Cheese, Black Olives, Cucumbers, Hard Cooked Egg and French Parmesan Chard.

Salad Toppers

Grilled Chicken Breast (GF) 3.95

Poached Salmon (GF) 5.95

Grilled Shrimp Skewer (GF-SF) 4.95

Chunk White Albacore Tuna (GF) 2.95

Tofu (V-VG-GF) 2.95

Dressings

House Italian (V-GF), Buttermilk Ranch (V-GF), Creamy Greek (V-GF), Caesar, Balsamic Vinaigrette (V-VG-GF), Olive Oil and Red Wine Vinegar (V-VG-GF), Fat Free Ranch (V-GF), Fat Free Italian (V-GF), Warm Bacon Dressing and Creamy Garlic (V-GF).

DINNER ROLLS

Assortment of Fresh Baked Dinner Rolls (V)
(French, Asiago and Normandy's Soft Yeast Roll)
1.75 per person

Normandy's Fresh Baked Dinner Rolls (V)
(Soft Yeast Roll)
1.25 per person

Signature Wraps and Sandwiches

Turkey Cranberry ^(TN)

Smoked Turkey Breast, Avocado, Pecans, Roma Tomatoes, Lettuce, Dried Cranberries and Blackberry Balsamic Sauce on a Sundried Tomato Wrap.

Mesquite Smoked Turkey

Mesquite Smoked Turkey, Shredded Mozzarella Cheese, Lettuce, Diced Tomato and Honey Dijon Mustard Sauce on a Sundried Tomato Wrap.

Chicken Bacon Ranch

Herb Roasted Chicken Breast, Applewood Smoked Bacon, Mozzarella Cheese, Lettuce, Diced Tomato and Ranch Dressing on a Sundried Tomato Wrap.

California Herb Roasted Chicken

Herb Roasted Chicken Breast, Avocado, Shredded Mozzarella, Shredded Cheddar, Applewood Smoked Bacon, Lettuce, Diced Tomato and Parmesan Peppercorn Sauce on a Sundried Tomato Wrap.

Cheddar Roast Beef

Top Round Roast Beef, Sharp Cheddar Cheese Spread, Shredded Cheddar Cheese, Lettuce, Diced Tomato and Our Creamy Horseradish Sauce on a Sundried Tomato Wrap.

Vegan Grilled Vegetable ^(V-VG)

Grilled Eggplant, Grilled Zucchini Squash, Roasted Tomatoes, Grilled Red Peppers, Garlic Hummus, Lettuce and Diced Tomato on a Sundried Tomato Wrap.

Roasted Red Pepper Hummus ^(V-VG)

Roasted Red Pepper Hummus, Lettuce, Roasted Red Peppers, Cucumbers, Sliced Red Onion and Diced Tomato on a Sundried Tomato Wrap.

Albacore

White Albacore Tuna, Hard Cooked Egg and Diced Celery Blended in a Mayonnaise Dressing. Served on a Fresh Hearth Baked Roll with Lettuce and Tomato.

Kashmir ^(TN)

Tender Chunks of White Chicken, Hard Cooked Egg, Seedless Grapes and Chopped Walnuts Blended in a Sweet Curry Mayonnaise Dressing. Served on a Fresh Hearth Baked Roll with Lettuce and Tomato.

Vegetarian Delight ^(V)

Grilled Eggplant, Grilled Zucchini Squash, Roasted Tomatoes, Grilled Red Peppers, Basil Pesto, Olive Oil, Mozzarella Cheese and Garlic Mayonnaise on Grilled Focaccia Bread.

8.95 per person

Gluten Free Wraps and Breads available at 2.00 per person

ACCOMPANIMENTS

Roasted Redskin Potato Salad ^(GF)

Roasted Redskin Potatoes, Crisp Bacon, Chopped Scallions and Shredded Cheddar Cheese in a Creamy Garlic Dressing.

Creamy Dill Cucumber Salad ^(V-GF)

Sliced Cucumbers Blended in a Creamy Sweet and Sour Dill Dressing.

Black Bean and Corn Salad ^(V-VG-GF)

Black Beans, Garlic, Green Onions, Red Pepper and Corn with a Hint of Lime.

Tomato Cucumber Salad ^(V-VG-GF)

Cucumber, Tomato, Red Onion, Garlic, Olive Oil and Lemon Juice.

Seasonal Greens Salad ^(V-GF)

Normandy's Mixed Greens, Black Olives and Artisan Tomatoes. Served with Ranch and Italian Dressings.

Seasonal Fruit Salad ^(V-VG-GF)

Seasonal Fresh Fruit and Berries.

Dill Potato Salad ^(V-GF)

Sliced Redskin Potatoes Blended in a Creamy Sweet and Sour Dill Dressing.

Mustard Potato Salad ^(V-GF)

Classic Mustard Potato Salad.

Pasta Salad ^(V)

Penne Pasta, Pepper Rings, Black Olives, Green Onions, Parmesan Cheese and Diced Pimento Blended in a Tangy Dressing.

Broccoli Salad ^(GF)

Broccoli Florets, Bacon, Raisins, Red Onion, Cheddar Cheese, and Artisan Tomatoes, in a Mayonnaise Apple Cider Vinegar Dressing.

Cranberry Nut Couscous ^(V-VG-TN)

Couscous, Dried Cranberries, Red Bell Peppers, Toasted Almonds.

Quinoa Mango Salad ^(V-GF-TN)

Quinoa, Mango, Raisins, Celery, Red Onion and Toasted Almonds.

Brussel Sprout Kale Salad ^(V-GF)

Brussel Sprouts, Purple Kale, Broccoli Florets and Shredded Cabbage with Dried Cranberries and Pumpkin Seeds in a Creamy Dressing.

Cranberry Kale Salad ^(V-VG-GF)

Brussel Sprouts, Purple Kale, Broccoli Florets and Shredded Cabbage with Dried Cranberries and Pumpkin Seeds in a White Balsamic Vinaigrette Dressing.

Macaroni Salad ^(V)

Elbow Macaroni and Diced Celery Blended in a Creamy Mayonnaise Dressing.

Ditalini Italiano Pasta Salad ^(V)

Ditalini Pasta with Carrots, Peas, Sweet Corn, Green and Red Bell Pepper, Onion, Artisan Tomatoes and Parmesan Cheese in Normandy's House Italian Dressing.

2.50 per person



Hors D'Oeuvres Selections

HORS D'OEUVRES

Maryland Crab Cake ^(SF)

Blue Point Lump Crab Meat Pan Fried in Clarified Butter.
Chipotle Aioli Sauce.

Creole Shrimp Skewer ^(GF-SF)

Three Shrimp Marinated in Creole Seasonings and Char-Grilled.

Mini Crab Cake Martini ^(SF)

Blue Point Lump Crab Meat Pan Fried in Clarified Butter. Remoulade
Sauce and Shredded Slaw in a Mini Martini Glass.

Island Shrimp Martini ^(SF-TN)

Coconut Shrimp, Broccoli Slaw and Citrus Chili Sauce in a
Mini Martini Glass.

Smoked Salmon Salad ^(GF)

Smoked Salmon, Cucumber, Crème Fresh and Dill Salad in a
Cucumber Cup.

Lobster Mac and Cheese Bite ^(SF)

Lobster Mac and Cheese in a Mini Phyllo Cup.

Beef Tenderloin Martini

Beef Tenderloin on Garlic Mashed Potatoes with Cognac Mustard
Sauce in a Mini Martini Glass.

Bourbon BBQ Tenderloin Wrapped in Bacon

Beef Tenderloin Wrapped in Applewood Smoked Bacon. Deep Fried and
Tossed in a Bourbon BBQ Sauce (2 pcs per order).

Grilled Pineapple Shrimp Cocktail ^(GF-SF)

Chilled Cilantro Pineapple Marinated Grilled Shrimp with a Mild Pineapple
Jalapeno Relish. Served in a Mini Cocktail Glass.

Shrimp Ceviche ^(GF-S)

Chilled Shrimp Ceviche Topped with Julienned Tortilla. Served in a
Mini Cocktail Glass.

Brussel Sprout Kale Salad ^(V-GF)

Brussel Sprouts, Purple Kale, Broccoli, and Shredded Cabbage with Dried
Cranberries, Pumpkin Seeds and a Creamy Dressing. Served in a
Biodegradable Poplar Cup.

Asian Tuna Wonton

Asian Slaw, Seared Yellow Fin Tuna on a Wonton Crisp.

3.50 per piece

Crab Stuffed Mushroom ^(SF)

Roasted Mushroom Cap Stuffed with Blue Point Lump Crab Meat Filling.
Red Pepper Aioli.

Smoked Salmon Cheesecake Tart ^(GF)

Bite Size Savory Cheesecake on a Buttery Crust with a Hint of Dill and
Caper and Topped with Smoked Salmon.

Smoked Trout Mousse ^(GF)

Smoked Trout Mousse on Cucumber Round.

Antipasti Skewer ^(GF)

Artichoke Heart, Peppadew Pepper, Salami, Kalamata Olive, Ciligini
Mozzarella, Pepperoni and Tomato.

Beef Kabob ^(GF)

Char-Grilled Beef Tenderloin, Red Bell Pepper, Red Onion, Button
Mushroom and Grape Tomato.

Ginger Lime Beef Satay ^(SF)

Char-Grilled Ginger Lime Marinated Beef Tenderloin.

Chicken Kabob ^(GF)

Char-Grilled Chicken Breast, Red Pepper, Red Onion, Button Mushroom
and Grape Tomato.

Garlic Mash Pulled Pork Martini ^(GF)

Garlic Mashed Potatoes Topped with Barbecue Pulled Pork in a
Mini Martini Glass.

Chicken Satay ^(PN)

Char-Grilled Ginger Lime Chicken Skewer with Thai Peanut Sauce.

Vegetable Kabob ^(V-VG-GF)

Char-Grilled Mushroom Cap, Potato Wedge, Red Bell Pepper, Zucchini
Squash and Grape Tomato.

Mexican Pork Carnitas ^(GF)

Caramelized Mexican Pork, Shredded Cabbage, Fresh Diced Tomato and
Mexican Cream in a Mini Taco Shell.

Water Chestnut Wrapped in Bacon

Water Chestnut Wrapped in Applewood Smoked Bacon. Deep Fried and
Tossed in a Sweet Teriyaki Glaze (2 per order).

Lobster BLT Roll ^(SF)

Avocado Mayo Lobster Salad with Applewood Smoked Bacon, Tomato
and Artisan Greens.

Cajun Shrimp Crostini ^(SF)

Deep Fried Cajun Shrimp, Chutney Mayo, Shaved Radish and Alfalfa
Sprouts on a Parmesan Garlic Crostini.

Prosciutto Wrapped Asparagus ^(GF)

Roasted Asparagus Wrapped with Prosciutto.

Eggplant Napoleon ^(V)

Grilled Eggplant, Roasted Tomato, Soft Mozzarella Cheese and Roasted
Red Pepper on a Parmesan Garlic Crostini.

Mini Rustic Roast Beef Sandwich

Sliced Top Round, Sharp Cheddar Cheese, Creamy Horseradish Sauce
and Fine Italian Greens on Toasted Garlic Multi Grain Bread.

Hors D'Oeuvres Selections

HORS D'OEUVRES Continued

Chipotle Chicken Cocktail

Grilled Chipotle Chicken on Cheddar Mashed Potatoes with Cilantro Lime Sauce in a Mini Cocktail Glass.

Asian Chicken Salad (GF)

Pad Thai Rice Noodles, Bok Chow, Scallions, Diced Red Peppers, Water Chestnuts, Broccoli Florets, Sesame Seeds and Snow Peas Dressed with a Sesame Ginger Garlic Sauce.

Roasted Ratatouille Cocktail (V-VG-GF)

Roasted Grape Tomato, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion and Garlic. Served in a Mini Cocktail Glass.

Mini Cheese Steak Egg Roll

Crispy Fried Wonton Filled with Steak, Peppers and Onions. Served with a Pepper Jack Fondue.

Coconut Chicken Skewer (TN)

Coconut Breaded Chicken with Orange Marmalade Sauce.

Smoked Salmon Deviled Egg (GF)

Traditional Deviled Egg Topped with Smoked Salmon, Red Onion and Capers.

Blue Cheese Caramelized Onion Cheesecake Tart (V)

Savory Cheesecake on a Buttery Crust with Subtle Blue Cheese and Caramelized Onion Flavors Topped with a Parmesan Crisp.

Cajun Shrimp and Cheddar Grits Shooter (GF-SF)

Cajun Seasoned Grilled Shrimp and Cheddar Grits. Served in a Mini Cocktail Glass.

Gourmet Fruit Kabob (V-VG-GF)

Kiwi, Blueberries, Pineapple and Strawberry.

Boursin Stuffed Mushroom (V)

Roasted Mushroom Cap Stuffed with Boursin, Pepper, Onion and Garlic.

Vegetable Pakoras (V-VG-GF)

Traditional Indian Pakora; Kale, Zucchini, Squash, Red Pepper and Broccoli in Chickpea Batter. Served with Tamarind and Mint Chutney.

Pretzel Chicken Skewer (GF)

Golden Brown Pretzel Chicken Skewer. Honey Mustard Sauce.

Pierogies (V)

Potato and Cheese Filled Pierogies with Sautéed Onions. Served with Sour Cream and Applesauce.

Crunchy Korean Broccoli (V)

Tempura Broccoli, Honey Ginger Garlic Sauce.

2.50 per piece

Mini Napa Valley Mesquite Turkey Sandwich

Shaved Mesquite Turkey, Spicy Guacamole, Fine Italian Greens and Sweet Red Pepper Jelly on Toasted Garlic Multi Grain Bread.

Mini Rotisserie Chicken Sandwich

Roasted Rotisserie Chicken, Pepper Jack Cheese, Chipotle Mayo and Fine Italian Greens on Toasted Garlic Multi Grain Bread.

Mini Vegetarian Sandwich (V)

Avocado, Cucumber Slices and Artisan Greens with Cilantro Lime Mayo on Toasted Garlic Multi Grain Bread.

Loaded Potato Pancake

Hand Made Potato Latke, Cheddar Cheese, Sour Cream and Bacon.

Sausage Lasagna Bite

Sausage and Ricotta Cheese Lasagna Bite. Marinara Sauce.

Italian Stuffed Mushroom

Roasted Mushroom Cap Stuffed with an Italian Sausage and Mushroom Filling. Red Pepper Aioli.

Vegetarian Lasagna Bite (V)

Spinach and Ricotta Cheese Lasagna Bite. Marinara Sauce and Parmesan Cheese.

Vegetarian Stuffed Mushroom (V)

Roasted Mushroom Cap Stuffed with a Roasted Vegetable Filling. Red Pepper Aioli.

Vegan Stuffed Mushroom (V-VG-GF-TN)

Pine Nut, Diced Red and Green Peppers and Zucchini Stuffed Mushroom. Chive Garnish.

Mini Crepe Pocket (SF)

Chicken, Shrimp, Mushroom and Spinach Filled Crepe. Raspberry Inferno Coulis.

Cocktail Reuben Sandwich

Mini Open-Faced Reuben Sandwich.

BBQ Meatballs

House Made Meatballs in Normandy's Signature BBQ Sauce.

Chèvre Fig Tartlet

Creamy Chèvre Cheese and Dalmatia Orange Fig Jam.

French Crepe

Ham, Mushroom and Gruyere Cheese French Crepe Drizzled with Stone Mustard Sauce.

Vegetable Samosa (V)

Potatoes, Green Peas, Green Chilies and Raisins Baked in a Pastry.

Assorted House Made Pizzas

Normandy's House Made Pizzas. White and Pepperoni.

Hummus Crudite Shooter (V)

Roasted Red Pepper Hummus with Red Pepper, Celery, Carrot and Pita Chip in a Mini Cocktail Glass.

Bruschetta Crostini (V)

Tomato, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Basil, Kosher Salt and Black Pepper on a Parmesan Crostini with Balsamic Glaze.

Ciligini Skewer (V)

Ciligini Mozzarella Cheese, Grape Tomato, Smoked Gouda Cheese and Sun Dried Tomato Skewer.

Fruit Kabob (V-VG-GF)

Cantaloupe, Honey Dew, Pineapple and Strawberry.

Southwest Chicken Salad

Black Bean, Roasted Corn, Cilantro, Chipotle Chicken Salad in a Pastry Shell.

Old Fashioned Deviled Eggs (V-GF)

Old Fashioned Deviled Eggs with Fresh Dill.

Artichoke Wonton (V)

Artichoke Mousse on a Wonton Crisp.

Bacon Jam Wonton

Goat Cheese on Fried Wonton with Gentlemen's Whisky Bacon Jam.

1.50 per piece

Hors D'Oeuvres Selections

DISPLAYS AND STATIONS

Cheese Platter 2.75 (V)

A Beautiful Display of Swiss, Cheddar, Pepper Jack, Asiago and Smoked Gouda Cheese. Served with Assorted Gourmet Crackers.

Crudite Platter 2.75 (V-GF)

Cauliflower, Broccoli, Celery Sticks, Baby Carrots, Cucumber Slices and Artisan Tomatoes. Served with Spinach and Ranch Dip.

Grilled Crudite Platter 3.95 (V-VG-GF)

Char-Grilled Yellow Squash, Red Pepper, Carrots, Cauliflower and Broccoli with Smoky Red pepper Aioli.

Sliced Fresh Fruit Display 2.95 (V-VG-GF)

A Beautiful Display of Fresh Sliced Honey Dew, Cantaloupe and Pineapple with Seedless Red Grapes and Strawberries.

Honey Ginger Citrus Fruit Tray 3.95 (V-GF-TN)

Fresh Grapefruit, Kiwi, Pineapple and Oranges Topped with Sweet Honey, Ginger, Toasted Coconut and Pistachios.

Charcuterie Board 199.00

A Beautiful Assortment of Cured Meats, Cheeses, Olives, Fruits, and Marmalade. Served with Gourmet Crackers and House Made Bread Sticks (serves approximately 25 people).

Hummus and Pita Platter 2.95 (V)

Hummus, Broccoli Florets, Red Peppers, Cucumbers, Celery Sticks and Baby Carrots. Served with Fried Pita Wedges (Choice of Garlic, Smoked White Bean, Roasted Red Pepper and Everything Hummus).

Smoked Salmon Platter 159.00

Smoked Atlantic Salmon Displayed with Red Onion, Hard Cooked Egg, Capers and Rye Cocktail Bread. Dill Cream Sauce (Serves 16-18).

Pretzel Kielbasa Skewer 3.50

Pretzel Nugget, Kielbasa Coin and Fried Cheese Curd Skewer served with Beer Cheese Dip or Honey Mustard Dip.

Flatbread Display (Serves 6) 9.00

Goat Cheese Caramelized Onion, Whiskey Bacon Jam and Basil Pesto Mozzarella.

Raw Bar Display 15.00 (GF-SF)

Oysters on the Half Shell, Smoked Mussels, Smoked Scallops, Snow Crab Claws and Chilled Shrimp. Served with Cocktail Sauce, Horseradish, Tobasco Sauce and Lemon (total of 7 pieces per person).

Brie Cheese En Croute (Serves 20-30 people) 48.00 (V-TN)

Imported French Brie Cheese Wheel Topped with Orange Marmalade and Salted Pecans then wrapped in Puff Pastry. Served with French Bread and Apple Slices.

Whole Roasted Atlantic Salmon (Serves 50-60 people) 325.00

Whole Atlantic Salmon Stuffed with Aromatic Herbs and Drizzled with Sherry Vinaigrette. Served with Dill Sauce and Gourmet Crackers.

Spinach and Artichoke Dip 2.95 (V-GF)

Fresh Chopped Spinach and Sautéed Artichoke Hearts in a Creamy Parmesan Cheese Sauce. Served Warm with House Made Tri-Colored Tortilla Chips.

Crab and Artichoke Dip 3.95 (GF-SF)

Lump Crab Meat, Artichoke Hearts and Green Onion in a Creamy Parmesan Cheese Sauce. Served Warm with House Made Tri-Colored Tortilla Chips.

Buffalo Chicken Dip 2.95 (GF)

Poached Chicken, Cream Cheese, Blue Cheese, Celery and Frank's Hot Sauce. Served Warm with House Made Tri-Colored Tortilla Chips.

Buffalo Style Chicken Wings (sold per dozen) 14.99 (GF)

Choice of Hot, Mild, BBQ or Garlic Parmesan. Served with Celery and Ranch.

Iced Shrimp (21-25 per pound) 32.95 (GF-SF)

Includes Cocktail Sauce and Lemon Wedges (sold per pound).

Blue Cheese Chips 1.50 (V-GF)

House Made Potato Chips, Blue Cheese Sauce and Balsamic Reduction Drizzle.

Tortilla Chips and Salsa 1.50 (V-VG-GF)

House Made Tri-Color Tortilla Chips and Fresh Mild Salsa.

Fried Pita Chips 1.00 (V)

House Made Deep Fried Pita Wedges.

Sushi (6 pieces per roll) 9.00/roll

Shrimp Tempura Roll with Sriracha Mayo (SF), California Roll (GF-SF), Spicy Tuna Roll with Eel Sauce, Lobster BLT Roll with Sriracha Mayo (GF-SF), Golden Dream Roll (Shrimp Tempura, Avocado topped with Sliced Mango and Pineapple Sauce) (SF)

Nacho Bar 4.95

House Made Tri-Color Tortilla Chips with Mildly Spicy Ground Beef, Jalapenos, Tomatoes, Sour Cream, Mild Salsa and Cheddar Cheese Sauce.

Steak Fajita Bar 6.95

Char-Grilled Flank Steak, Flour Tortillas, Guacamole, Sour Cream, Cheddar Cheese, Lettuce, Tomato, Mild Salsa and Griddled Peppers and Onions.

Chicken Fajita Bar 5.95

Char-Grilled Chicken, Flour Tortillas, Guacamole, Sour Cream, Cheddar Cheese, Lettuce, Tomato, Mild Salsa, Griddled Peppers and Onions.

Beef Taco Bar 5.95

Mildly Spicy Taco Meat, House Made Corn Taco Shells, Flour Tortillas, Sour Cream, Guacamole, Mild Salsa, Tomato, Chopped Onions, Sliced Black Olives, Shredded Lettuce and Shredded Cheddar Cheese.

Pulled Chicken Taco Bar 5.95

Mexican Pulled Chicken, House Made Corn Taco Shells, Flour Tortillas, Sour Cream, Guacamole, Mild Salsa, Tomato, Chopped Onions, Sliced Black Olives, Shredded Lettuce and Shredded Cheddar Cheese.

Western Pulled Pork Slider 2.50

Slow Cooked Pork with Normandy's Signature BBQ Sauce, Cole Slaw, Pickle Slice and Fresh Baked King's Hawaiian Rolls.

Beef Slider 2.50

Char-Grilled Mini Steak Burger with Onion Straws, Ketchup, Mustard, Pickles, Special Sauce and Fresh Baked King's Hawaiian Rolls.

Southern Fried Chicken Slider 2.50

Southern Fried Chicken Slider with Lettuce, Pickle, Chipotle Mayo and Fresh Baked King's Hawaiian Rolls.

Meatball Slider 2.50

House Made Meatballs with Marinara Sauce, Mozzarella Cheese and Fresh Baked King's Hawaiian Rolls.

Crab Cake Slider 2.50 (SF)

Maryland Crab Cake, Chipotle Mayo and Fresh Baked King's Hawaiian Rolls.

Pork Belly Bao 3.50

Crispy Pork Belly, Pickled Carrots and Radish, Spicy Bulgogi Sauce on a Steamed Bun.

Hors D'Oeuvres Selections

CHEF SAUTÉ

Baby Lamb Chop 5.95 (GF)

New Zealand Baby Lamb Chops Pan Sautéed to Order. Served with Fresh Mint Pesto.

Tri-Colored Tortellini Alfredo 5.95 (V)

Spinach, Tomato and Cheese Tortellini Pan Sautéed in a Parmesan Pesto Garlic Cream Sauce.

With Grilled Chicken Breast 7.95

Asian Vegetable Stir Fry 5.95 (V)

Pan Sautéed to Order with Choice of Water Chestnuts, Snow Peas, Red Peppers, Broccoli Florets, Matchstick Carrots, Baby Corn and Mushrooms (V-GF), Ginger Lime Sauce (SF), Garlic Sauce (V-GF) or Teriyaki Sauce (V-GF). Served with Fried Rice (V-GF).

With Grilled Chicken Breast 7.95 / With Shrimp 7.95 (SF)

Pastabilities 7.95

Penne Pasta (V) Pan Sautéed to Order with Choice of Marinara Sauce (V), Alfredo Sauce (V), Grilled Chicken, Meatballs, Italian Sausage, Artisan Tomatoes, Broccoli, Mushrooms, Red Peppers, Matchstick Carrots, Garden Peas, Parmesan Cheese and Garlic Parmesan Bread Sticks.

Gourmet Macaroni & Cheese 7.95

Cavatappi Pasta (V) Pan Sautéed to Order with Choice of Cheddar Cheese Sauce (V), Smoked Gouda and Swiss Cheese Sauce (V), Buffalo Sauce (V), Grilled Chicken, Sun Dried Tomatoes, Applewood Smoked Bacon, Jalapenos, Red Peppers, Green Onions and Broccoli.

CARVING BOARD

Beef Tenderloin Au Poivre (sold in 20 person increments) 13.95

Seared and Roasted Cracked Black Pepper Encrusted Beef Tenderloin (GF). Served with Fresh Baked King's Hawaiian Rolls and Horseradish Sauce (GF).

New York Strip Loin (sold in 50 person increments) 7.95

Slow Roasted Fresh Rosemary and Mediterranean Sea Salt Encrusted Choice Strip Loin (GF). Served with Fresh Baked King's Hawaiian Rolls and Horseradish Sauce (GF).

Top Round Roast Beef (sold in 60 person increments) 5.95

Slow Roasted Top Round of Beef (GF). Served with Fresh Baked King's Hawaiian Rolls and Horseradish Sauce (GF).

Bone-In Turkey Breast (sold in 25 person increments) 5.95

Slow Roasted Frenched Bone-In Turkey Breast (GF). Served with Cranberry Apple Compote and Fresh Baked King's Hawaiian Rolls.

Applewood Smoked Ham (sold in 75 person increments) 4.95

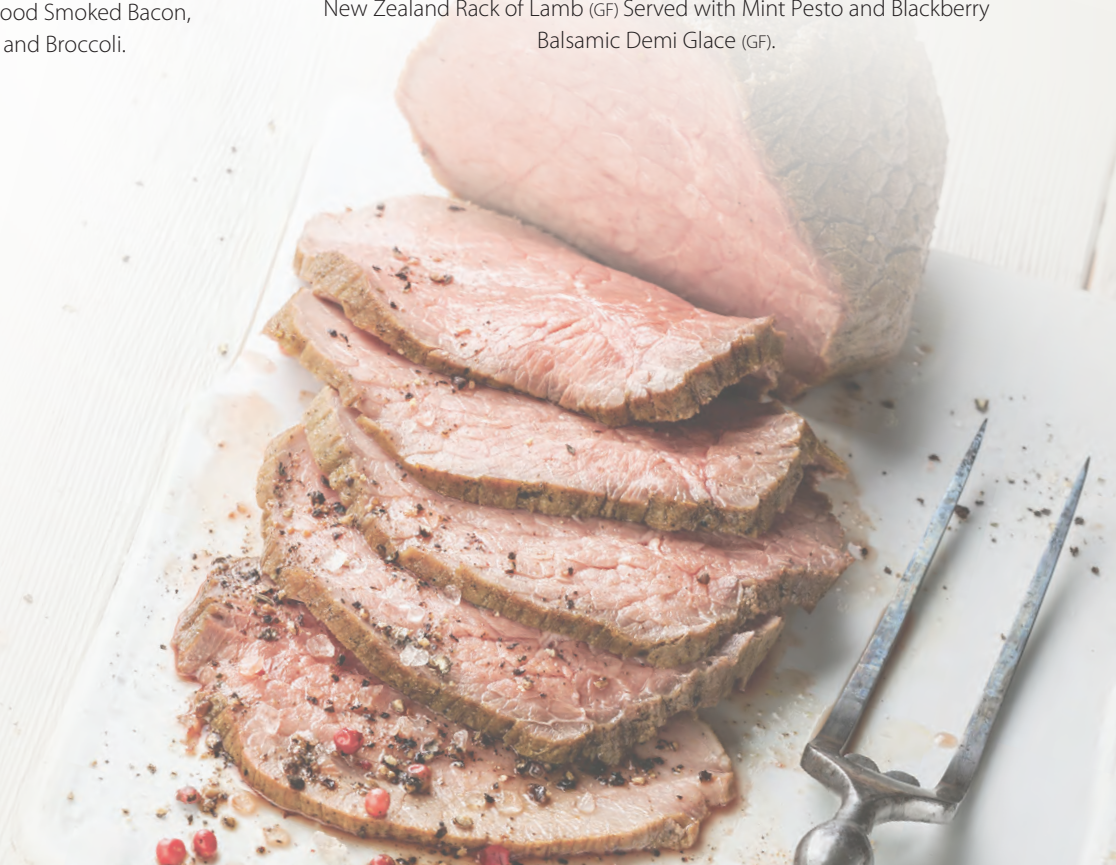
Honey Mustard Glazed Applewood Smoked Ham (GF). Served with Honey Mustard (GF) and Fresh Baked King's Hawaiian Rolls.

Ancho Spiced Pork Loin (sold in 30 person increments) 4.95

Slow Roasted Ancho Rubbed Pork Loin (GF). Served with an Apple Spiced Rum Sauce (GF) and Fresh Baked King's Hawaiian Rolls.

New Zealand Rack of Lamb 5.95

New Zealand Rack of Lamb (GF) Served with Mint Pesto and Blackberry Balsamic Demi Glace (GF).



Dinner Selections

SALADS

Normandy's House

Mixed Greens, Carrots, Artisan Tomatoes and Cucumber (V-VG-GF).
House Made Buttermilk Ranch (V-GF) and Italian Dressings (V-GF).

Italian

Mixed Greens, Balsamic Red Onion, Cucumber, Artisan Tomatoes and
Shaved Parmesan Cheese (V-GF). Italian Dressing (V-GF).

Grilled Romaine

Grilled Baby Romaine Hearts, Artisan Tomatoes and Shaved Parmesan
Cheese and Grilled Croute (V-GF). Balsamic Vinaigrette (V-VG-GF).

Tuscan Balsamico

Radicchio, Arugula, Endive, Strawberry Slices, Balsamic Red Onion and
Sunflower Seeds (V-VG-GF). Balsamic Vinaigrette (V-VG-GF).

Normandy's Signature

Field Greens, Granny Smith Apples, Applewood Smoked Bacon,
Dried Cranberries and Crumbled Blue Cheese (GF). Apple Cider
Vinaigrette (V-VG-GF).

Boston Bibb

Bibb Lettuce, Red Onion, Cucumber and Artisan Tomatoes (V-VG-GF).
Orange Blossom Honey Dijon (V-GF).

Citrus

Mixed Greens, Raisins, Candied Walnuts, Mandarin Oranges and Sliced
Strawberries (V-GF-TN). Blood Orange Vinaigrette (V-GF).

Spinach

Fresh Spinach, Red Onion, Applewood Smoked Bacon, Hard Cooked
Egg, Artisan Tomatoes and Crumbled Blue Cheese (GF). Warm Bacon
Dressing (V-GF).

Greek

Crisp Romaine Lettuce, Artichokes, Cucumber, Balsamic Red Onion,
Kalamata Olives and Feta Cheese (V-GF). Creamy Greek Dressing (V-GF).

Caesar

Crisp Romaine Lettuce, Artisan Tomatoes, Parmesan Crisp and Grilled
Croute (V). House Made Caesar Dressing (V-GF).

Grilled Watermelon

Mixed Greens, Radicchio, Grilled Watermelon, Red Onion, Cucumber,
Feta Cheese and Mint (V-GF). White Balsamic Vinaigrette (V-VG-GF).

Martha's Vineyard

Crisp Romaine Lettuce, Orange Segments, Candied Walnuts, Red Grapes
and Crumbled Goat Cheese (V-GF-TN). Blood Orange Vinaigrette (V-VG-GF).

3.00 - 5.50 per person

DINNER ROLLS

Assortment of Fresh Baked Dinner Rolls 1.75 (V)

(French, Asiago and Normandy's Soft Yeast Roll) Served per table with
Herbed Butter Rosettes.

Normandy's Fresh Baked Dinner Rolls 1.25 (V)
Soft Yeast Roll

ENTRÉES

Beef

Filet Mignon

8 oz USDA Choice Center Cut Beef Tenderloin, Wild Mushroom Demi-
Glacé.

New York Strip Steak

10 oz USDA Choice New York Strip Steak, Frizzled Onions. Caramelized
Onions and Sautéed Mushrooms.

Beef Short Rib Wellington

Slow Braised Choice Beef Short Rib Wrapped in Puff Pastry.
Red Wine Reduction.

Prime Rib of Beef

12 oz USDA Choice Prime Rib Encrusted with Kosher Salt, Garlic and
Fresh Rosemary, Frizzled Onions, Au Jus, Horseradish Sauce.

Beef Tenderloin Medallions Au Poivre

Seared and Roasted Cracked Black Pepper Encrusted Beef Tenderloin
Medallions, Caramelized Shallot Demi-Glacé.

Beef Tenderloin Medallions

Seared and Roasted Beef Tenderloin Medallions,
Caramelized Onion Sauce.

New York Strip Loin

Slow Roasted Fresh Rosemary and Mediterranean Sea Salt Encrusted
Choice Strip Loin, Frizzled Onions, Cabernet Sauce.

BBQ Beef Brisket

Dry Rubbed Choice Beef Brisket, Normandy's BBQ Sauce.

26.00 - 44.00 per person



Dinner Selections

ENTRÉES Continued

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 Duxelle Chicken ^(GF)

Bone-In Presentation Frenched Chicken Breast, Mushroom Duxelle, Garlic Cream Sauce.

Chicken Dijonaise

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

Pecan Chicken ^(TN)

Pan Seared Pecan Encrusted Boneless Breast of Chicken, Citrus Rum Butter Sauce.

Coconut Chicken ^(TN)

Pan Seared Coconut Crusted Breast of Chicken, Orange Marmalade Sauce.

Chicken Santorini ^(GF)

Sautéed Boneless Breast of Chicken, Artichokes, Kalamata Olive, Roasted Garlic, Shallot Santorini Sauce.

Chicken Mornay

Boneless Breast of Chicken, Wild Rice, Wild Mushrooms, Mornay Sauce.

Chicken Puttanesca

Sautéed Boneless Breast of Chicken, Mediterranean Tomato Sauce, Capers, Anchovies, Kalamata Olives.

Caprese Chicken

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

Cilantro Lime Chicken ^(GF)

Grilled Cilantro Lime Marinated Breast of Chicken, Grilled Pineapple Salsa.

Chicken Capistrano

Sautéed Boneless Breast of Chicken, Artichoke Hearts, Artisan Tomatoes, Garlic Cream Sauce.

Bruschetta Chicken ^(GF)

Grilled Boneless Breast of Chicken, Fresh Basil, Artisan Tomato, Fresh Mozzarella, Balsamic Drizzle.

Pretzel Chicken

Pan Seared Pretzel Crusted Chicken Breast, Honey Mustard Sauce.

Champagne Chicken

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

Chicken Piccata

Sautéed Boneless Breast of Chicken, Light Lemon Caper Sauce.

Chicken Marsala

Sautéed Boneless Breast of Chicken, Marsala Wine Mushroom Sauce.

14.00 - 18.00 per person

Seafood

Chilean Sea Bass ^(GF)

Roasted Chilean Sea Bass, Vanilla Bean Cognac Spinach.

Wild Caribbean Grouper

Pan Seared Parmesan Crusted Grouper Filet, Smoked Gouda and Gruyere Swiss Cheese Sauce.

Yellow Fin Tuna

Grilled Yellow Fin Tuna Filet, Ginger Garlic Sauce.

Maryland Crab Cakes ^(SF)

Trio of Traditional Pan Seared Crab Cakes, Roasted Red Pepper Aioli.

Mahi Mahi

Grilled Citrus Ginger Glazed Mahi Mahi, Pineapple Mango Salsa.

Bourbon Barbecue Glazed Salmon

Pan Seared Marinated Atlantic Salmon Filet, Bourbon Barbecue Glaze.

Maple Glazed Salmon ^(TN)

Pan Seared Atlantic Salmon Filet, Maple Almond Glaze.

Atlantic Salmon ^(GF)

Pan Seared Atlantic Salmon Filet, Dill Cream Sauce.

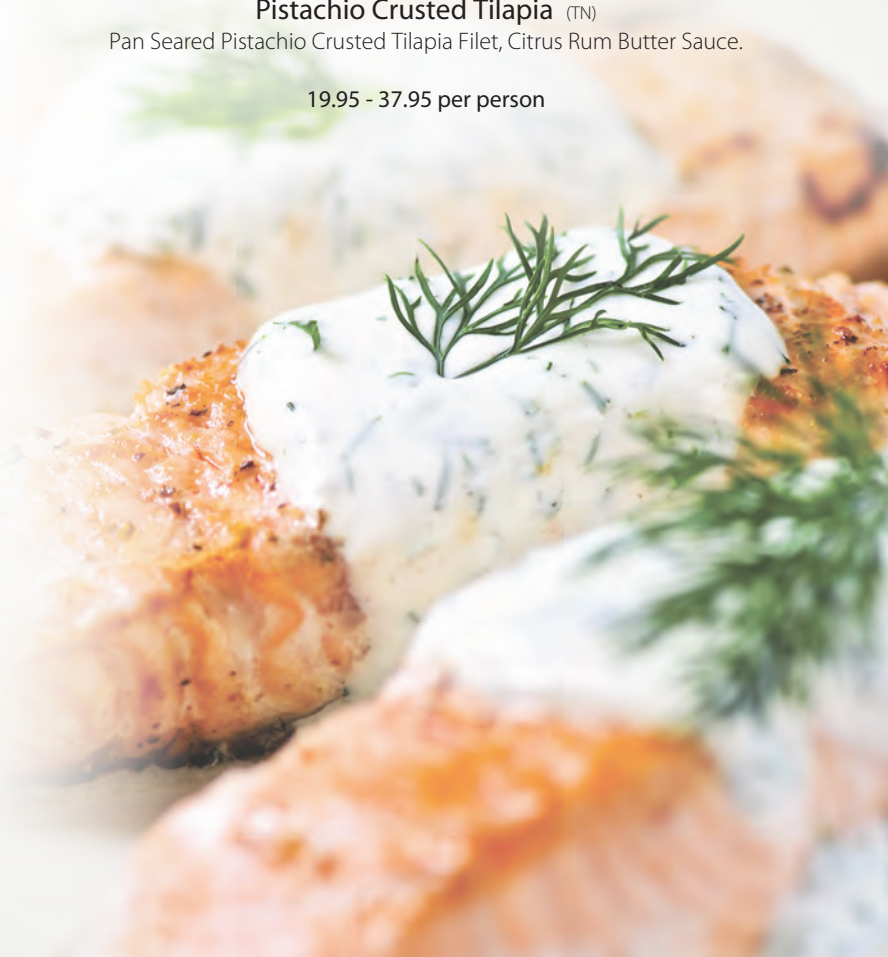
Alaskan Cod ^(GF)

Baked Alaskan Cod, Citrus Beurre Blanc, Tomato Concasse.

Pistachio Crusted Tilapia ^(TN)

Pan Seared Pistachio Crusted Tilapia Filet, Citrus Rum Butter Sauce.

19.95 - 37.95 per person



Dinner Selections

ENTRÉES Continued

Pork

Port Wine Wild Mushroom Pork Chop

Pan Seared Frenched Pork Chop, Port Wine, Thyme and Wild Mushroom Reduction.

Medallions of Pork Tenderloin (GF)

Roasted Pork Tenderloin Medallions, Pork Au Jus, Fruit Chutney.

Medallions of Pork Tenderloin on Sweet Potato Mash (GF)

Roasted Pork Tenderloin Medallions, Mashed Sweet Potatoes, Corn Salsa.

Ancho Spiced Pork Loin (GF)

Slow Roasted Ancho Rubbed Pork Loin, Apple Spiced Rum Sauce.

12.00 - 25.00 per person

Vegetarian

Wild Mushroom Risotto (V-GF)

Creamy Arborio Rice, Sherried Wild Mushrooms, Fresh Grated Parmesan Cheese, Roasted Vegetables.

Quinoa Stuffed Portabella Mushroom (V)

Roasted Portabella Mushroom Cap, Chipotle Lime Quinoa, Roasted Vegetables.

Roasted Ratatouille (V-VG-GF)

Roasted Artisan Tomatoes, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion and Garlic, Brown Rice.

Eggplant Rollatini (V)

Grilled Eggplant, Ricotta Cheese, Parmesan Cheese, Spinach, Pasta Aglio.

Fried Lasagna Roll (V)

Deep Fried Lasagna Roll, Angel Hair Pasta, Fresh Vegetables.

Grilled Vegetable Cous Cous (V-VG)

Eggplant, Red Peppers, Zucchini, Broccoli, Artisan Tomatoes, Tri Colored Cous Cous, Balsamic Glaze.

Vegan Roasted Vegetable Chickpea Pasta (V-VG-GF)

Chickpea Pasta, Roasted Summer Squash, Zucchini, Broccoli, Artisan Tomatoes, Vegan Pesto Sauce.

Vegetable Curry Bowl (V-VG-GF-TN)

Zucchini, Yellow Squash, Red Pepper, Red Onion, Celery, Carrot, Garlic and Curry Sauce over White Rice.

14.00 - 18.00 per person

Pasta

Shrimp and Crab Alfredo (SF)

Sherry Wine Sautéed Shrimp and Crab, Fettucini, Alfredo Cream Sauce.

Grilled Chicken Pasta Primavera

Grilled Boneless Breast of Chicken, Pasta Primavera.

Grilled Chicken Fettucini Alfredo

Grilled Boneless Breast of Chicken, Fettucini, Alfredo Cream Sauce.

Pasta Aglio with Roasted Vegetables (V)

Roasted Carrots, Red Pepper, Broccoli, Artisan Tomatoes, Penne Pasta, Aglio Sauce.

Three Cheese Ravioli (V)

Ricotta, Parmesan and Romano Cheese filled Ravioli. Marinara, Alfredo and Crispy Basil.

12.00 - 21.95 per person

Combination Entrées

Ask your event coordinator about our combination entrees.

ACCOMPANIMENTS

Starch

Fleur De Sel Fingerling Potatoes (V-VG-GF)

Roasted Garlic Mashed Potatoes (V-GF)

Jalapeno Cheddar Scalloped Potatoes (V-GF)

Wild Mushroom Risotto (V-GF)

Roasted Potato Trilogy (V-VG-GF)

Roasted Yukon Gold and Sweet Potatoes (V-VG-GF)

Scalloped Potatoes (V-GF)

Potatoes Anna (V-GF)

Augratin Potatoes (V)

Parmesan Pesto Roasted Redskin Potatoes (V-GF)

Garlic Spinach Risotto (V-GF)

Bacon and Sour Cream Smashed Yukon Gold Potatoes (GF)

Klondike Rose Redskin Potatoes with Chive Garlic Butter (V-GF)

Rice Pilaf with Orzo (V)

Long Grain Wild (V-GF)

Duchess Potatoes (V-GF)

Buttermilk Smashed Redskin Potatoes (V-GF)

Parsley Redskin Potatoes (V-GF)

3.00 - 4.00 per person

Vegetable

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)

Blistered Green Beans and Artisan Tomatoes (V-VG-GF)

Steamed Asparagus with Red Peppers (V-GF)

Lemon Pesto Broccolini (V-VG-GF-TN)

Roasted Broccoli with Pine Nuts, Basil and Shaved Parmesan (V-GF-TN)

Green Beans Almondine (V-GF-TN)

Roasted Vegetables (V-GF)

Sautéed Summer Vegetables (V-GF)

Broccoli, Cauliflower and Carrot Medley (V-GF)

Broccoli with Garlic Butter (V-GF)

Green Beans and Carrots (V-GF)

3.00 - 4.95 per person

Desserts

PLATTERS AND BUFFETS

Assorted Mini Pastry Platter (V)

A Beautiful Display of Hand Crafted Petite Pastries. Served on a platter per table.

S'mores Bar (V-PN-TN)

Make your own S'mores with an Assortment of our House Made Marshmallows, Graham Crackers and Chocolate Squares.

Donut Bites Bar (V)

Chocolate and Vanilla Fried Cake Donut Bites Accompanied by Chocolate, Caramel and Blueberry Sauces, Donut Glaze, Cinnamon and Sugar, Powdered Sugar and Whipped Cream.

Chocolate Fondue Station (V)

Sweet Belgium Chocolate, Fresh Seasonal Fruits and Berries, Pound Cake, Marshmallows, Pretzels, Graham Crackers and Whipped Cream.

European Sweet Table Display (V)

A Beautiful Display of House Made Cakes, Tortes, Mousse, Fresh Seasonal Fruit, Hand Crafted Petite Pastries and Seasonal Specialties.

Krispy Kreme Donut Flambe Station

Chef Sauteed Grand Marnier Krispy Kreme Donuts, Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Caramelized Bananas, Crumbled Applewood Smoked Bacon and Whipped Cream.

Ice Cream Sundae Bar (V-PN)

Vanilla Bean, Chocolate and Strawberry Ice Cream, Strawberry Sauce, Chocolate Sauce, Caramel Sauce, Hot Fudge, Rainbow Sprinkles, Oreo Cookie Pieces, Reese's Pieces, M&M's, Mini Chocolate Chips, Peanuts, Maraschino Cherries and Whipped Cream. Sold in 50 person increments.

PLATED DESSERTS

Vanilla Bean Crème Brulee (V-GF)

Vanilla Bean Infused Creme Brulee, Caramelized Sugar, Fresh Seasonal Berries.

Baileys Irish Cream Crème Brulee (V-GF)

Baileys Irish Cream Infused Creme Brulee, Caramelized Sugar, Fresh Seasonal Berries.

Vanilla Bean Cheesecake (V)

House Made Vanilla Bean Cheesecake, Macerated Strawberries, Chantilly Cream.

Cookies and Cream Cheesecake (V)

House Made Cookies and Cream Cheesecake, Chocolate Ganache, Godiva White Chocolate Liqueur Infused Whipped Cream.

Heavenly French Chocolate Lava Cake (V)

A Rich Dark Chocolate Cake with a Deliciously Warm Center, Fresh Seasonal Berries, Vanilla Bean Ice Cream.

Strawberry Shortcake (V)

Traditional House Made Sponge Cake, Macerated Strawberries, Whipped Cream.

Apple Pineapple Carrot (V-TN)

A Granny Smith Apple and Pineapple Carrot Cake Layered with Sweet Cream Cheese Icing, Dark Bacardi Rum Caramel Sauce.

Chocolate Ganache Cake (V)

A Decadent Chocolate Ganache Cake, Raspberry Sauce, Chocolate Mousse.

Chocolate Mousse (V-GF)

Fluffy Chocolate Mousse Served with Whipped Cream and Shaved Chocolate.

Sticky Toffee Pudding (V-GF)

Rich Chocolate Toffee Pudding, Toffee Sauce, Vanilla Bean Ice Cream, Whipped Cream.

PETITE DESSERTS

Ask about our hand crafted Petite Pastries, Chocolate Truffles, Cake Pops and Seasonal Petites.



Beverages Services

Hot Beverages

Coffee and Tea Station

Locally Sourced French Roast Coffee, Decaffeinated Coffee and Assorted Teas with all Necessary Accoutrements. Displayed as Self Serve.

2.00 per person

Hot Chocolate (approx 16 servings)

18.00 per gallon

Hot Apple Cider (approx 16 servings)

18.00 per gallon

Cold Beverages

Assorted Soft Drinks

Coke, Diet Coke, Sprite and Ginger Ale

1.00 per can

Purified Bottled Water

1.50 per bottle

Un-Sweetened Iced Tea (approx 16 servings)

24.00 per gallon

Sweet Tea (approx 16 servings)

24.00 per gallon

Blackberry Mint Sweet Tea (approx 16 servings)

24.00 per gallon

Fruit Punch (approx 16 servings)

12.00 per gallon

Lemonade (approx 16 servings)

12.00 per gallon

Apple Ginger Lemonade (approx 16 servings)

24.00 per gallon

Mojito Water (approx 16 servings)

10.00 per gallon

Cilantro Lime Water (approx 16 servings)

10.00 per gallon

Lemon Water (approx 16 servings)

10.00 per gallon

Cucumber Water (approx 16 servings)

10.00 per gallon



Bar Services

Premium Brand Service

Bottled Domestic and Imported Beer, Non-Alcoholic Beer, Grey Goose Vodka, Tanqueray Gin, Bacardi Light Rum, Jack Daniels Bourbon, Crown Royal Whiskey, Dewars Scotch, Cuervo Especial Tequila, Captain Morgan's Spiced Rum, Disaronno Amaretto, Sweet and Dry Vermouth, House Wines, Assorted Soft Drinks, Mixers, Condiments and Ice.

16.95 per person

Call Brand Service

Bottled Domestic and Imported Beer, Non-Alcoholic Beer, Absolut Vodka, Gilbeys Gin, Ron Rico Rum, Jim Beam Bourbon, Canadian Club Whiskey, Grand Macnish Scotch, El Toro Tequila, Captain Morgan's Spiced Rum, Paramount Amaretto, Sweet and Dry Vermouth, House Wines, Assorted Soft Drinks, Mixers, Condiments and Ice.

12.95 per person

Beer and Wine Service

Bottled Domestic and Imported Beer, Non-Alcoholic Beer, House Wines, Assorted Soft Drinks, Bottled Water and Ice.

8.95 per person

Coffee and Cordial Station

Locally Sourced French Roast Coffee and Espresso, Assorted Teas, Fine Cordials to Include Bailey's Irish Cream, Kahlua, Sambuca, Grand Marnier, Amaretto, Cognac and Frangelica. Served with Fresh Whipped Cream, Cinnamon Sticks, Cocoa and Lemon Wedges. Flaming Spanish Coffee, venue permitting. (Maximum two hour service following dinner).

4.95 per person

Non-Alcohol Beverage Package

Assorted Soft Drinks, Bottled Water and Iced Tea.

3.50 per person

Bloody Mary Bar

Tito's Vodka, Mild Bloody Mary Mix, Spicy Bloody Mary Mix, Dilly Beans, Celery, Carrot, Applewood Smoked Bacon, Black Olives, Green Olives, Marinated Mushrooms, Tomatoes, Horseradish, Pepperoncini's, Pickled Jalapenos, Garlic, Dill Pickles, Cucumber, Cornichon Pickles, Lemons, Limes, Cheese Skewers, Shrimp and Cocktail Sauce.

500.00 (Serves 50 people)

Champagne Mimosa Bar

Make your own Mimosa with Orange, Peach and Cranberry Juices, Apple Ginger Lemonade, Prosecco, Fresh Strawberries, Blueberries, Pineapple, Kiwi, Orange, Mint and Chocolate Covered Strawberries

500.00 (Serves 50 people)



Late Night Snacks

Assortment of Normandy's House Made Pizzas 3.00

White and Pepperoni (2 pieces per person).

Flatbread Display 3.50

Goat Cheese Caramelized Onion, Whiskey Bacon Jam and Basil Pesto Mozzarella (2 pieces per person).

Slider Station 5.00

Western Pulled Pork, Beef, Southern Fried Chicken, Meatball or Crab Cake (SF) Sliders (2 sliders per person - select 3).

Bavarian Pretzel Bar 3.95

Warm Bavarian Pretzel Rods with Three Dipping Sauces; Honey Mustard, Jalapeno Cheese, Sweet Bacon and Cheese.

Beef and Chicken Tostada Bar 5.95

Our House Made Corn Tostada Shells, Mildly Spicy Taco Meat, Diced Grilled Chicken, Sour Cream, Guacamole, Mild Salsa, Diced Tomato, Chopped Onions, Corn, Shredded Cheddar Cheese, Cilantro and Chipotle Sauce.

Breakfast Wraps 3.50

Denver Wrap: Scrambled Eggs, Ham, American Cheese, Red Pepper, Onion and Tomato in a Flour Tortilla.

Southwest Wrap: Scrambled Eggs, Applewood Smoked Bacon, Pepper Jack Cheese, Red Pepper, Onion and Tomato in a Flour Tortilla.

Ham & Cheese Wrap: Scrambled Eggs, Ham and American Cheese in a Flour Tortilla.

Veggie Wrap: Scrambled Eggs, Red Pepper, Onion, Tomato and Broccoli Florets in a Flour Tortilla. (v)

S'mores Bar 3.95 (v)

Make your own S'mores with an Assortment of our House Made Marshmallows, Graham Crackers and Chocolate.

Nacho Bar 4.95

House Made Tri-Color Tortilla Chips with Mildly Spicy Ground Beef, Jalapenos, Tomatoes, Sour Cream, Mild Salsa and Cheddar Cheese Sauce.

Popcorn Bar 3.75 (v-N)

Assortment of Specialty Popcorn Flavors to Include: Garlic Parmesan, Kettle Corn, Buffalo Ranch, Strawberry Cheesecake, Caramel Cashew and Chocolate Peanut Butter Cup (select 3 flavors).



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 3 days prior to the date of your function and is payable by cash, check, Visa, MasterCard, American Express or Discover. All posted and quoted prices reflect a 3% discount for payments by cash or check. If charges are paid by credit or debit card a 3% fee will be added to the final invoice.

Cancellations

Events may be cancelled without penalty (other than loss of deposit) until 90 days prior to your scheduled event. If event is cancelled less than 90 days prior, a cancellation fee of 50% of the estimated event balance will be assessed. If cancellation occurs less than 48 hours 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.

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.

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 will be served a kid's meal. Kid's meals for children five years of age and older are available at \$16.50 per person.

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.

Deliveries

Deliveries will be accepted by Normandy Party Center on behalf of the contracted group. All deliveries must be scheduled in advance with a Normandy Catering Event Manager.

Security and Liability

Normandy Party Center assumes no responsibility for lost or damaged articles during the contracted event. In the event items are left behind, Normandy Party Center will hold them for a maximum of two weeks from the date of the event. After this time the items will be discarded. The contracted group will be liable for any damages to our facility caused by any event attendee.