

Southern BBQ Menu



NORMANDY
Catering

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www.NormandyCatering.com

Southern BBQ Menu

Buffet Includes:

Normandy's House Salad (V-GF), Traditional Buttermilk Corn Bread (V) with Sweet Butter Rosettes, Two Accompaniments, Pickle Spear and a Coffee Station.

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

ENTRÉE SELECTIONS

Grilled Barbecued Chicken (GF)

Boneless Skinless Breast of Chicken Grilled to Perfection. Served with Normandy's Signature BBQ Sauce.

Crispy Fried Chicken Sandwich

Crispy Fried Boneless Chicken Breast, Dill Pickles, Normandy's Special Sauce, Brioche Bun.

Chicken Kabobs (GF)

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

Barbecued Pulled Pork

Slow Cooked Pulled Pork in Normandy's Signature BBQ Sauce (GF). Brioche Bun.

Barbecued Beef

Slow Cooked Top Round Beef Shredded in Normandy's Signature BBQ Sauce (GF). Brioche Bun.

Macaroni and Cheese (V)

Our Own Creamy House Made Baked Macaroni and Cheese.

Vegetarian Burger (V)

Spicy Black Bean Vegetable Burger Served on a Fresh Bun with Ketchup, Mustard, Onion, Tomato, Lettuce and Cheddar Cheese.

Vegetable Kabobs (V-VG-GF)

Char-Grilled Zucchini, Red Onion, Button Mushroom, Red Pepper and Grape Tomato Skewers.

ACCOMPANIMENTS

- Baked Potato (V-GF)
- Bacon and Sour Cream Smashed Yukon Gold Potatoes (GF)
- Traditional Mashed Potatoes (V-GF)
- Scalloped Potatoes (V-GF)
- Mustard Roasted Redskin Potatoes (V-GF)
- Parsley Redskin Potatoes (V-GF)
- Western Baked Beans (GF)
- Vegetarian Baked Beans (V-VG-GF)
- Ohio Grown Corn on the Cob (V-GF)
- Corn Soufflé (V-GF)
- Corn Fritters (V)
- Green Bean Mushroom Casserole (V)
- Roasted Vegetables (V-VG-GF)
- Sautéed Summer Vegetables (V-GF)
- Pasta Salad (V)
- Black Bean and Corn Salad (V-VG-GF)
- Cole Slaw (V-GF)
- Roasted Redskin Potato Salad (GF)
- Seasonal Fruit Salad (V-VG-GF)

TWO ENTRÉE BUFFET: 39.00

THREE ENTRÉE BUFFET: 50.00

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 payment by cash or check. If charges are paid by credit or debit card a 3% fee will be added to the final invoice.

Final Menu Selection

Your final menu selection is required 14 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 seven (7) 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.

Staffing

All staffing for events will be provided at an hourly rate with a 4 hour minimum per staff member. Billing for staff members will include set-up and clean-up time for your event. A Service Charge will be applied to off-premise events to cover the culinary and utility labor required to produce your event.

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.

Allergies and Special Diets

Please inform us of any known allergies or special dietary needs when booking your event. 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 of 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 or any self-service area. For this reason we encourage our customers with a food allergy to contact our main office for additional information and assistance.

Minimum Orders

Our menu pricing is based on a minimum of 50 guests. Full service catered events of less than 50 guests may be subject to a surcharge.

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!

Cancellations

Events may be cancelled without penalty (other than loss of deposit) until 14 days prior to your scheduled event. If event is cancelled less than 14 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.

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 not remove garbage from an off-site location. In the event the site location requires garbage removal, it is the responsibility of the client to secure or rent dumpster(s) for the duration of the event.

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.