

Catering MENU



Order Today

30310 PALISADES PARKWAY, WICKLIFFE, OH 44092 | WWW.NORMANDYCATERING.COM | 440.585.5850

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.





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

Hors d'Oeuvres

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)



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)
- Cajun Shrimp & Cheddar Grits Shooter (gf-sf)
- Vegetable Pakoras (v-vg-gf)
- Pretzel Chicken Skewer
- Pierogies (v)

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-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)





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Platters & Boards

- Cheese Board (v) 3.99
- Crudit  Platter (v-gf) 3.99
- Grilled Crudit  Platter (v-tn) 3.99
- Hummus & Pita Platter (v) 4.99
- Sliced Fresh Fruit Platter (v-vg-gf) 3.25
- Charcuterie Board 250.00
- Smoked Salmon Platter 185.00
- Brie Cheese En Croute (v-tn) 95.00
- Gourmet Flat Bread Board 150.00
- Sushi Roll 10.99 per roll
- Iced Shrimp (gf-sf) 34.99 per pound

Chips & Dips

- Spinach Artichoke Dip (v-gf) 4.50
- 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) 3.00
- Mexican Street Corn Dip (v-gf) 2.99

Signature Bars

- 13.99
- Baked Potato
- Beef Taco
- Chicken Fajita
- Nacho
- Pasta
- Salad
- Chili

Signature Bowls

- 13.99
- Hummus
- Korean Bibimbap
- Honey Sriracha Chicken

Sliders

- 3.50 ea
- Western Pulled Pork
- Certified Angus Beef
- Southern Fried Chicken
- Meatball
- Portabella Mushroom (v)
- Philly Cheesesteak

Chef Prepared Stations & Small Plates

- Baby Lamb Chops Mint Pesto (gf) 12.99
- Asian Chicken & Vegetable Stir Fry (sf) 12.99
- Pastabilities 15.99
- Gourmet Macaroni & Cheese 15.99
- Beef Tenderloin Au Poivre 30.00
- New York Strip Loin 12.99
- Top Round Roast Beef 6.99
- Bone-In Turkey Breast 8.99
- Braised Beef Short Rib 18.00 (m-w)
- Himalayan Salt Block Seared Beef Tenderloin 20.00 (gf)
- Japanese Yakitori Chicken 16.00 (gf-s)
- Mini Philly Cheese Steak 12.99 (m-w-s)
- Pork Belly Burnt Ends 16.00 (gf-s)
- Seared Sea Scallop 20.00 (gf-s-sf)





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Salads

3.25 - 4.75

- Normandy's House (v-vg-gf)
- Normandy's Signature (gf)
- Caesar (v)
- Citrus (v-gf-tn)
- Spinach (gf)
- Tuscan Balsamico (v-vg-gf)



Entrees

BEEF 35.00 - 73.00

- Filet Mignon
- Beef Tenderloin Au Poivre or Caramelized Onion Sauce
- Beef Short Rib Wellington
- Prime Rib of Beef
- New York Strip Steak
- BBQ Beef Brisket
- New York Strip Loin
- Sirloin Filet (gf)

CHICKEN 19.00 - 30.00

- Lemon Herb Grilled Chicken Beurre Blanc (gf)
- Cilantro Lime & Smoked Ancho (gf)
- Grilled Chicken (gf)
- Chicken Choron (gf)
- Chicken Santorini (gf)
- Chicken Mornay
- Caprese Chicken
- Chicken Parmesan (s)
- Chicken Capistrano
- Bruschetta Chicken (gf)
- Pretzel Chicken
- Chicken Piccata
- Chicken Marsala

SEAFOOD 23.00 - 75.00

- Chilean Sea Bass (gf)
- Yellow Fin Tuna
- Maryland Crab Cakes (sf)
- Mahi Mahi
- Bourbon Barbecue Salmon
- Maple Glazed Salmon (tn)
- Atlantic Salmon (gf)
- Alaskan Cod (gf)

VEGETARIAN 13.00 - 19.00

- Vegan Roasted Vegetable Pasta (v-vg-gf)
- Wild Mushroom Risotto (v-gf)
- Roasted Ratatouille (v-vg-gf)
- Eggplant Rollatini (v)
- Fried Lasagna Roll (v)
- Grilled Vegetable Cous Cous (v-vg)
- Vegetable Curry Bowl (v-vg-gf-tn)

PASTA 12.00 - 28.00

- Shrimp & Crab Fettuccini Alfredo (sf)
- Grilled Chicken Pasta Primavera
- Grilled Chicken Fettuccini Alfredo
- Pasta Aglio with Roasted Vegetables (v)
- Three Cheese Ravioli (v)



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Potatoes & Rice

3.00 - 4.50

Roasted Garlic Mashed Potatoes (v-gf)

Jalapeno Cheddar Scalloped Potatoes (v-gf)

Wild Mushroom Risotto (v-gf)

Roasted Yukon Gold & Sweet Potatoes (v-vg-gf)

Scalloped Potatoes (v-gf)

Parmesan Pesto Roasted Redskin Potatoes (v-gf)

Garlic Spinach Risotto (v-gf)

Rosemary & Sea Salt Marble Potatoes (v-vg-gf)

Bacon Sour Cream Smashed Yukon Gold Potatoes (gf)

Redskin Potatoes Chive Garlic Butter (v-vg)

Rice Pilaf with Orzo (v)

Long Grain Wild Rice (v-vg)

Duchess Potatoes (v-gf)

Buttermilk Smashed Redskin Potatoes (v-gf)

Parsley Redskin Potatoes (v-gf)

Vegetables

3.50 - 7.50

Steamed Asparagus with Red Peppers (v-gf)

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)

Lemon Pesto Broccolini (v-vg-gf-tn)

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

Roasted Vegetables (v-vg-gf)

Sautéed Summer Vegetables (v-gf)

Green Beans Almondine (v-gf-tn)

Broccoli, Cauliflower, and Carrot Medley (v-gf)

Broccoli with Garlic Butter (v-gf)

Green Beans and Carrots (v-gf)





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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

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



Beverage Service

Assorted Coca Cola Sodas 1.50

Purified Bottled Water 1.95

Un-sweetened Iced Tea (v-vg-gf) 20.00 per gallon

Sweet Tea (v-vg-gf) 20.00 per gallon

Lemonade (v-vg-gf) 30.00 per gallon

Blackberry Mint Sweet Tea (v-vg-gf) 20.00 per gallon

Apple Ginger Lemonade (v-vg-gf) 20.00 per gallon

Mojito Water (v-vg-gf) 15.00 per gallon

Cilantro Lime Water (v-vg-gf) 15.00 per gallon

Lemon Water (v-vg-gf) 15.00 per gallon

Cucumber Water (v-vg-gf) 15.00 per gallon

Watermelon Strawberry Basil Water (v-vg-gf) 15.00 per gallon

NON-ALCOHOLIC BEVERAGE PACKAGE 6.50 PER PERSON

Assorted Soft Drinks, Bottled Water and Iced Tea



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.

CANCELLATIONS

Events may be canceled without penalty (other than loss of deposit) until 90 days prior to your scheduled event. If event is canceled less than 90 - 15 days prior, a cancellation fee of 50% of the estimated event balance will be assessed. If cancellation occurs less than 14 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.

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 addition 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.



General Information

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.

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.

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.

SERVICE CHARGE AND TAX

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

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!

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.

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.

