



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)



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

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-v-gf-tn)
BBQ Meatballs
Vegetable Samosa (v)
Assorted House Made Pizzas
Hummus Crudité Shooter (v)
Bruschetta Crostini (v)
Ciligrini Skewer (v-gf)
Old Fashioned Deviled Eggs (v-gf)



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



WEDDING MENU

Hors d'Oeuvres

Platters & Boards

- Cheese Board (v) 3.00
- Crudité Platter (v-gf) 3.99
- Grilled Crudité 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
- 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)



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



WEDDING MENU

Silver Plated Package

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

Salads

Normandy's House (v-vg-gf)



Entrees (select 3)

CHICKEN

- Bruschetta Chicken (gf)
- Chicken Piccata
- Chicken Parmesan
- Lemon Herb Grilled Chicken

SEAFOOD

- Atlantic Salmon (gf)
- Alaskan Cod (gf)

VEGETARIAN

- Vegan Roasted Vegetable Pasta (v-vg-gf)
- Grilled Vegetable Cous Cous (v-vg)

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 + 20% Service Charge

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



WEDDING MENU

Silver Buffet / Family Style 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 (v-vg-gf)



Entrees (select 2)

BEEF

Certified Angus Top Round Roast
Beef / Aju / Horseradish Sauce

CHICKEN

Bruschetta Chicken (gf)
Chicken Piccata
Chicken Parmesan
Lemon Herb Grilled Chicken

SEAFOOD

Atlantic Salmon (gf)
Alaskan Cod (gf)

VEGETARIAN

Vegan Roasted Vegetable Pasta (v-vg-gf)
Grilled Vegetable Cous Cous (v-vg)

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)
Penne Pasta Marinara (v)
Penne Pasta Alfredo (v)

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)

Buffet | \$52 per person + 20% Service Charge
Family Style | \$55 per person + 20% Service Charge

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



WEDDING MENU

Gold Plated Package

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

Salads

Citrus (v-gf-tn)

Spinach (gf)



Entrees (select 3)

Beef

New York Strip Loin

BBQ Beef Brisket

CHICKEN

Caprese Chicken

Chicken Capistrano

Pretzel Chicken

Chicken Marsala

Cilantro Lime & Smoked

Ancho Grilled Chicken (gf)

SEAFOOD

Mahi Mahi

Bourbon Barbecue Salmon

Maple Glazed Salmon (tn)

VEGETARIAN

Roasted Ratatouille (v-vg-gf)

Fried Lasagna Roll (v)

Vegetable Curry Bowl (v-vg-gf-tn)

Starch (select 1)

Parmesan Pesto Roasted Redskin

Potatoes (v-gf)

Rosemary & Sea Salt Marble

Potatoes (v-vg-gf)

Bacon Sour Cream Smashed Yukon

Gold Potatoes (gf)

Augratin Potatoes

Long Grain Wild Rice (v-vg)

Vegetables (select 1)

Honey Herb Glazed Carrots

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 | \$65.00 per person + 20% Service Charge

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



WEDDING MENU

Gold Buffet / Family Style 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 (v-gf-tn)

Spinach (gf)



Entrees (select 2)

Beef

New York Strip Loin

BBQ Beef Brisket

CHICKEN

Caprese Chicken

Chicken Capistrano

Pretzel Chicken

Chicken Marsala

Cilantro Lime & Smoked

Ancho Grilled Chicken (gf)

SEAFOOD

Mahi Mahi

Bourbon Barbecue Salmon

Maple Glazed Salmon (tn)

VEGETARIAN

Roasted Ratatouille (v-vg-gf)

Fried Lasagna Roll (v)

Vegetable Curry Bowl (v-vg-gf-tn)

Starch (select 1)

Parmesan Pesto Roasted Redskin

Potatoes (v-gf)

Rosemary & Sea Salt Marble

Potatoes (v-vg-gf)

Bacon Sour Cream Smashed Yukon

Gold Potatoes (gf)

Augratin Potatoes

Long Grain Wild Rice (v-vg)

Penne Pasta Marinara (v)

Penne Pasta Alfredo (v)

Vegetables (select 1)

Honey Herb Glazed Carrots

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)

Buffet | \$62.00 per person + 20% Service Charge

Family Style | \$65 per person + 20% Service Charge

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



WEDDING MENU

Platinum Package

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

Salads

Normandy's Signature (gf)

Tuscan Balsamico (v-vg-gf)



Entrees (select 3)

Beef

Beef Tenderloin Au Poivre or

Caramelized Onion Sauce

Beef Short Rib Wellington

Beef Short Ribs Demi-Glace

Prime Rib of Beef

New York Strip Steak

CHICKEN

Chicken Choron (gf)

Champagne Chicken

Chicken Mornay

SEAFOOD

Chilean Sea Bass (gf)

VEGETARIAN

Wild Mushroom Risotto (v-gf)

Eggplant Rollatini (v)

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 | \$89.00 per person + 20% Service Charge

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



WEDDING MENU

Enhancements

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

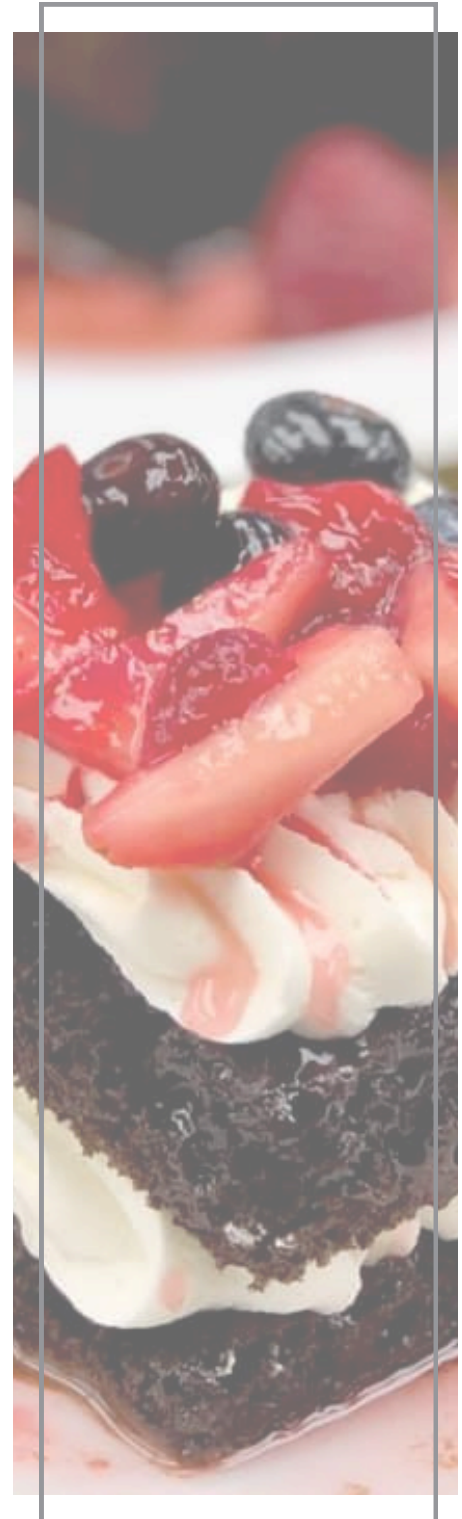
Nacho Bar 10.00

Cotton Candy Station 350.00

Sno Cone Station 350.00

Popcorn Bar 4.50

Pierogi Bar 8.00



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



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.

