NORMANDY
Catering
Serving the Cleveland Community for over 40 years
30310 Palisades Parkway ~ Wickliffe, Ohio 44092
(440) 585-5850
www.NormandyCatering.com

Welcome

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

Our wedding packages have been specifically developed to meet the needs of today's discerning brides. You will find a variety of service styles, creative hors d'oeuvres and hearty delicious entrees in an all inclusive package price.

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,

James C. Carmigiano, CEO

Wedding Package Inclusions

Complimentary room rental for six (6) hours

Linen cloths and napkins with choice of colors

Chair covers with sash (Gold and Platinum Packages only)

Custom down lighting

Mirror and glass bowl centerpieces

Wedding cake and cake cutting

Champagne toast for the bridal party

Video projectors and screens

WIFI

Bar wash to include juices, mixers, soft drinks, fruit garnish, ice and glassware

Service charge and tax

Service staff and bartender(s)

Coat room attendant(s) – weather permitting

Event Manager to coordinate your entire event

Silver Plated

WEDDING PACKAGE

Package Includes: Passed Hors d'oeuvres, Salad, Choice of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, Coffee Station and Wedding Cake.

HORS D'OEUVRES

Assortment of Normandy's House Made Pizzas Passed on Silver Trays.

SALAD

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

ENTRÉES (select two)

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

Bruschetta Chicken (GF)
Grilled Boneless Breast of Chicken, Fresh Basil, Tomato, Mozzarella Cheese, Balsamic Drizzle.

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

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

Chicken Piccata
Sauteed Boneless Breast of Chicken, Light Lemon Caper Sauce.

Chicken Marsala
Sautéed Boneless Breast of Chicken, Marsala Wine Mushroom 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.

Grilled Vegetable Cous Cous (V-VG)
Eggplant, Red Peppers, Zucchini, Broccoli, Tomatoes, Tri-Colored Cous Cous, Balsamic Glaze.

Vegan Roasted Vegetable Chickpea Pasta (V-VG-GF)
Chickpea Pasta, Roasted Summer Squash, Zucchini, Broccoli, 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.

ACCOMPANIMENTS

STARCH (select one)

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 Rice (V-GF)
Duchess Potatoes (V-GF)
Buttermilk Smashed Redskin Potatoes (V-GF)
Parsley Redskin Potatoes (V-GF)

VEGETABLE (select one)

Broccoli, Cauliflower and Carrot Medley (V-GF)
Broccoli with Garlic Butter (V-GF)
Green Beans and Carrots (V-GF)

47.00 per person (Inclusive of 18% service charge and 7.25% tax)

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

Silver Buffet/Family

WEDDING PACKAGE

Package Includes: Passed Hors d'oeuvres, Salad, Selection of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, Coffee Station and Wedding Cake.

HORS D'OEUVRES

Assortment of Normandy's House Made Pizzas Passed on Silver Trays

SALAD

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

ENTRÉES (select two)

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

Bruschetta Chicken (GF)
Grilled Boneless Breast of Chicken, Fresh Basil, Tomato, Mozzarella, Balsamic Drizzle.

Pretzel Chicken
Pan Seared Pretzel Crusted Breast of Chicken, 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.

Carved Top Round of Beef (GF)
Choice Top Round Roast Beef Slow Roasted for 24 hours, Au Jus.

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.

Grilled Vegetable Cous Cous (V-VG)
Eggplant, Red Peppers, Zucchini, Broccoli, Tomatoes, Tri Colored Cous Cous, Balsamic Glaze.

Entrees continued

Vegan Roasted Vegetable Chickpea Pasta (V-VG-GF)
Chickpea Pasta, Roasted Summer Squash, Zucchini, Broccoli, 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.

ACCOMPANIMENTS

STARCH (select one)

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 Rice (V-GF)
Duchess Potatoes (V-GF)
Buttermilk Smashed Redskin Potatoes (V-GF)
Parsley Redskin Potatoes (V-GF)

VEGETABLE (select one)

Broccoli, Cauliflower and Carrot Medley (V-GF)
Broccoli with Garlic Butter (V-GF)
Green Beans and Carrots (V-GF)

52.50 per person (Inclusive of 18% service charge and 7.25% sales tax)

Gold Plated
WEDDING PACKAGE

Package Includes: Selection of Hors d'ouvres, Salad, Choice of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, Coffee Station, Wedding Cake and Chair Covers.

HORS D'OEUVRES (select three)

Water Chestnut Wrapped in Bacon
Water Chestnut Wrapped in Applewood Smoked Bacon. Deep Fried and Tossed in a Sweet Teriyaki Glaze.

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

Mini Crepe Pocket (SF)
Chicken, Shrimp, Mushroom and spinach Filled Crepe. Rasberry Coulis.

BBQ Meatballs
House Made Meatballs in Normandy's Signature BBQ Sauce.

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

Artichoke Wonton (V)
Artichoke Mousse on a Wonton Crisp.

SALAD (select one)

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

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, Shaved Parmesan Cheese and Grilled Croute (V). 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-VG-GF).

ENTRÉES (select two)

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)
Sauteed 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
Sauteed 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.

Beef Tenderloin Medallions Au Poivre
Seared and Roasted Cracked Black Pepper Encrusted Beef Tenderloin Medallions (GF), Caramelized Shallot Demi-Glace.

Beef Tenderloin Medallions
Seared and Roasted Beef Tenderloin Medallions (GF), Caramelized Onion Sauce.

Gold Plated
WEDDING PACKAGE

Continued

ENTREES continued

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 Signature BBQ 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.

Atlantic Salmon (GF)
Pan Seared Atlantic Salmon Filet, Dill Cream Sauce.

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

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

Roasted Ratatouille (V-VG-GF)
Roasted Grape Tomato, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion, 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.

ACCOMPANIMENTS

STARCH (select one)
- 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)

VEGETABLE (select one)
- Roasted Broccoli with Pine Nuts, Basil, Shaved Parmesan (V-GF-TN)
- Green Beans Almondine (V-GF-TN)
- Roasted Vegetables (V-VG-GF)
- Sautéed Summer Vegetables (V-GF)

58.50per person (Inclusive of 18% service charge and 7.25% tax)

Gold Buffet/Family Style

WEDDING PACKAGE

Package Includes: Selection of Hors d'ouvres, Salad, Selection of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, Coffee Station, Wedding Cake and Chair Covers.

HORS D'OEUVRES (select three)

Water Chestnut Wrapped in Bacon
Water Chestnut Wrapped in Applewood Smoked Bacon. Deep Fried and Tossed in a Sweet Teriyaki Glaze.

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

Mini Crepe Pocket (SF)
Chicken, Shrimp, Mushroom and spinach Filled Crepe. Rasberry Coulis.

BBQ Meatballs
House Made Meatballs in Normandy's Signature BBQ Sauce.

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

Artichoke Wonton (V)
Artichoke Mousse on a Wonton Crisp.

SALAD (select one)

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

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, Shaved Parmesan Cheese and Grilled Croute (V). 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-VG-GF).

ENTRÉES (select two)

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

Chicken Puttanesca
Sauteed 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.

Gold Buffet / Family Style

WEDDING PACKAGE

Continued

ENTRÉES continued

Beef Tenderloin Medallions Au Poivre
Seared and Roasted Cracked Black Pepper Encrusted Beef Tenderloin Medallions (GF), Caramelized Shallot Demi-Glace.

Beef Tenderloin Medallions
Seared and Roasted Beef Tenderloin Medallions (GF), 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 Signature BBQ Sauce.

Maryland Crab Cakes (SF)
Traditional Pan Seared Crab Cakes, Roasted Red Pepper Aioli.

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

Atlantic Salmon (GF)
Pan Seared Atlantic Salmon Filet, Dill Cream Sauce.

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

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

Roasted Ratatouille (V-VG-GF)
Roasted Grape Tomato, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion, 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.

STARCH (select one)

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)

VEGETABLE (select one)

Roasted Broccoli with Pine Nuts, Basil, Shaved Parmesan (V-GF-TN)
Green Beans Almondine (V-GF-TN)
Roasted Vegetables (V-VG-GF)
Sautéed Summer Vegetables (V-GF)

63.00 per person (Inclusive of 18% service charge and 7.25% tax)

Platinum Plated

WEDDING PACKAGE

Package Includes: Selection of Hors d'ouvres, Salad, Choice of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, Coffee Station and Wedding Cake.

HORS D'OEUVRES (select three)

Water Chestnut Wrapped in Bacon
Water Chestnut Wrapped in Applewood Smoked Bacon. Deep Fried and Tossed in a Sweet Teriyaki Glaze.

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

Mini Crepe Pocket (SF)
Chicken, Shrimp, Mushroom and spinach Filled Crepe. Rasberry Coulis.

BBQ Meatballs
House Made Meatballs in Normandy's Signature BBQ Sauce.

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

Artichoke Wonton (V)
Artichoke Mousse on a Wonton Crisp.

SALAD (select one)

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

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.

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

ENTRÉES (select two)

Chicken Choron (GF)
Bone-In Presentation Frenched Chicken Breast, Herb Boursin Cheese Sun Dried Tomato Compound Butter, Roasted Artisan 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.

Platinum Plated

WEDDING PACKAGE

Continued

ENTRÉES continued

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 and Horseradish Sauce.

Beef Tenderloin Medallions Au Poivre
Seared and Roasted Cracked Black Pepper Encrusted Beef Tenderloin Medallions, Dijon Mustard Cognac Sauce.

Beef Tenderloin Medallions
Seared and Roasted Beef Tenderloin Medallions,Caramelized Onion Sauce.

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.

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.

ACCOMPANIMENTS

STARCH (select one)

Fleur De Sel Fingerling Potatoes (V-VG-GF)
Roasted Garlic Mashed Potatoes (V-GF)
Wild Mushroom Risotto (V-GF)
Roasted Potato Trilogy (V-VG-GF)
Potatoes Anna (V-GF)

VEGETABLE (select one)

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)

70.00 per person (Inclusive of 18% service charge and 7.25% tax)

Bar Service

All prices are per person.

PREMIUM BRAND SERVICE 16.95

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.

CALL BRAND SERVICE 12.95

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.

BEER AND WINE SERVICE 8.95

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

COFFEE AND CORDIAL STATION 4.95

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. (Maximum two hour service following dinner).

NON-ALCOHOL BEVERAGE PACKAGE 3.50

Assorted Soft Drinks, Water and Iced Tea.

CHAMPAGNE TOAST 2.95

(Inclusive of 18% service charge and 7.25% tax)

Desserts

PLATTERS AND BUFFET

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 Cake (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.

3.25 - 7.50 per person

Late Night Snacks

Assortment of Normandy's House Made Pizzas 3.25
White and Pepperoni (2 pieces per person).

Flatbread Display 3.75
Goat Cheese Caramelized Onion, Whiskey Bacon Jam and Basil Pesto Mozzarella (2 pieces per person).

Slider Station 5.25
Western Pulled Pork, Beef, Southern Fried Chicken, Meatball or Crab Cake Sliders (SF)
(2 sliders per person - select 3).

Bavarian Pretzel Bar 4.25
Warm Bavarian Pretzel Rods with Three Dipping Sauces; Honey Mustard, Jalapeno Cheese, Sweet Bacon and Cheese.

Beef and Chicken Tostada Bar 6.25
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 3.75
- 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 (V) 4.25
Make your own S'mores with an Assortment of our House Made Marshmallows, Graham Crackers and Chocolate.

Nacho Bar 5.25
House Made Tri-Color Tortilla Chips with Mildly Spicy Ground Beef, Jalapenos, Tomatoes, Sour Cream, Mild Salsa and Cheddar Cheese Sauce.

Popcorn Bar (V-TN) 4.00
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).

Resources

DJ'S

Absolutely Unbelieveable Entertainment
440-946-4076
www.unbelievableent.com

Jesse Webb
440-897-3331
www.jessewebbentertainment.com

Marino Brothers
330-562-3364
www.marinobros.com

FLORISTS

Bleil's Secret Garden
440-255-2308
www.bleilssecretgarden.com

Bouquets by Becky
440-479-2817
www.bouquetsbybecky.com

Plantscaping & Blooms
216-367-1200
www.plantscaping.com

WEDDING CAKES

Cakes by Maria and Joe
440-829-3525
www.cakesbymariaandjoe.com

Nothing Bundt Cakes
216-243-0430
www.nothingbundtcakes.com

Pink Bandana
440-266-9065
www.pinkbandanabakery.com

PHOTOGRAPHERS

Imagine It Photography
440-240-3347
www.imagineitphotography.com

Cirino Photography
440-953-8200
www.cirinophoto.com

TRANSPORTATION

A-1 Mr. Limo
440-943-5466
www.A1mrlimo.com

Shima Limousine
440-918-6400
www.shimalimo.com

Great Lakes Valet
216-780-4103
www.thegreatlakesvalet.com

HOTELS

Courtyard Willoughby
440-530-1100

SALONS

Jennifer & Company
440-266-4247
www.jennifer-and-co.com

OFFICIANTS

Marry Me Cleveland
216-835-8867
www.marrymecleveland.com

Creative Wedding Officiants
216-513-8541
www.creativeweddingofficiants.com

Company Policies

BOOKING CONFIRMATION AND PAYMENT

A signed and fully executed contract along with a deposit in the amount of $1,000 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. An additional non-refundable deposit in the amount of $1,000 will be due six (6) months prior to your event date. 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.

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 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.

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 whithout 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 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, Normady 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 ourfacility caused by any event attendee.