



Carry Out / Delivery Menu

Normandy Catering & Party Center

440.585.5850

Fax 440.585.9947

BREAKFAST

CONTINENTAL BREAKFAST

A Beautiful Assortment of Fresh Baked Danish,
Muffins, Croissants, and Bagels

Seasonal Fresh Fruit Bowl

Regular and Decaf Coffee

Assorted Bottled Breakfast Juices

Butter, Margarine, Cream Cheese,
and Assorted Jellies.

6.95 per person

HOT BREAKFAST BUFFET

Fresh Scrambled Eggs

Potatoes O'Brien

Crunchy Bacon

Sausage Links

Assorted Muffins and Bagels

Butter, Margarine and Cream Cheese

Regular and Decaf Coffee

Assorted Bottled Breakfast Juices

12.95 per person

A LA CARTE SELECTIONS

Assorted Bottled Breakfast Juices...\$1.75

Bottled Water.....\$1.50

Decaf Coffee Box.....\$15.50

Includes Creamers, Stirrers, Sugars, 12 cups and disposable thermal dispenser. (Serves approximately 12 people)

Regular Coffee Box.....\$15.50

Includes Creamers, Stirrers, Sugars, 12 cups and disposable thermal dispenser. (Serves approximately 12 people)

Assorted Tazo and Herbal Teas.....\$15.50

*Includes, Stirrers, Sugars, 12 cups and disposable thermal dispenser.
(Serves approximately 12 people)*

Seasonal Fresh Fruit Bowl.....\$1.95

Breakfast Quiche.....\$3.75

Pancakes (3 per person).....\$3.50

French Toast (2 per person)\$3.50

Cheese Blintzes\$2.75

Served with strawberry sauce and lightly whipped sweet cream

Assorted Breakfast Pastries.....\$3.50

Served with butter, margarine, and cream cheese

NEW YORK STYLE SANDWICHES

New York style sandwiches can be served on trays for 5.50 per sandwich or served as a boxed lunch with your choice of one side dish, choice of snack bag, fresh baked cookie, condiments, and cutlery pack for 7.50

The Manhattan

Thin Sliced Roast Beef, Swiss Cheese, Lettuce and Tomato Served on Deli Italian Bread

The Long Island

Ham, Havarti Cheese, Lettuce and Tomato Served on Deli Italian Bread

The New Yorker

Turkey, Swiss Cheese, Lettuce and Tomato Served on Deli Italian Bread

The Brooklyn

Havarti Cheese, Tomatoes, Lettuce and Cucumbers Served on Deli Italian Bread

The Bronx

Poached Chicken, Hard Cooked Egg and Seedless Grapes Blended in a Mayonnaise Dressing and Served on Deli Italian Bread with Lettuce and Tomato

The Queens

Tuna, Hard Cooked Egg and Diced Celery Blended in a Mayonnaise Dressing and served on Deli Italian Bread with Lettuce and Tomato

Boxed Lunch Sides

Choice of one
Macaroni Salad, Potato Salad, Cole Slaw, or a Fresh Whole Apple

Choice of one
Potato Chips, Nacho Cheese Doritos, or Pretzels

Choice of one
Chocolate Chip Cookie, Sugar Cookie, Oatmeal Raisin Cookie, Peanut Butter Cookie or Brownie

SIGNATURE SANDWICHES

Signature sandwiches can be served beautifully displayed on trays for 6.95 per sandwich or served as a gourmet boxed lunch with your choice of 2 side dishes, fresh baked cookie, wet nap, mint, condiment and cutlery pack for 9.50 per person.

The Angus

Juicy Slices of Beef Tenderloin, Sautéed Portabella Mushrooms, Roasted Red Peppers, Jack Cheese, and Lettuce on a Fresh Baked Portuguese Roll.
Served with Horseradish Sauce.

The Normandy

Thin Sliced Slow Roasted Top Round Roast Beef, Swiss Cheese, Cole Slaw and Banana Pepper Rings on Marble Rye Bread.
Served with Horseradish Sauce.

The Southwestern

Chicken Breast Grilled with Southwest Spices, Pepper Jack Cheese, Lettuce, and Tomato on a Fresh Baked Portuguese Roll.
Served with Chipotle Mayonnaise.

The Kashmir

Tender Chunks of White Chicken, Hard Cooked Egg, Seedless Grapes, and Chopped Walnuts Blended in a Sweet Curry Mayonnaise Dressing.
Served on a Croissant.

The Cuban

Shaved Hickory Hearth Ham, Swiss Cheese, and Dill Pickles on a Crusty French Tribeca Roll. Served with Our Own Dijonaise Sauce

The Picasso

Grilled Chicken Breast, Carmelized Onions, Roasted Red Peppers, Kalamata Olives and Goat Cheese on a Crusty French Tribeca Roll.
Served with Herb Mayonnaise.

The Sicilian Grinder

Pepperoni, Capicola, Salami, Provolone Cheese, Lettuce, Tomatoes, and Roasted Tomatoes on a Crusty French Tribeca Roll.
Served with Normandy's Roasted Red Pepper Sauce.

The Boardwalk

Julienne Chicken Breast, Provolone Cheese, Sweet Red & Green Peppers, Sun Dried Tomato Pesto on a Pretzel Roll. Served with Honey Citrus Pepper Sauce.

The San Franciscan

Shaved Turkey Breast, Swiss Cheese, Sliced Cucumbers, Alfalfa Sprouts, Brie Cheese, and Lettuce on a Crusty French Tribeca Roll. Served with Honey Citrus Pepper Sauce.

The Portabello

Balsamic Grilled Portabello Mushroom Cap, Grilled Arugula, Goat Cheese, Roasted Red Peppers, and Garlic Mayo on a Pretzel Roll

The Vegetarian Delight

Grilled Eggplant, Grilled Zucchini Squash, Roasted Tomatoes, Grilled Red Peppers, Basil Pesto, Olive Oil, and Mozzarella Cheese on a Fresh Baked Focaccia Roll. Served with Garlic Mayonnaise.

The Big Fish

Solid White Albacore Tuna, Hard Cooked Egg and Diced Celery Blended in a Mayonnaise Dressing and served on a Croissant with Lettuce and Tomato (Dolphin Safe).

SIGNATURE WRAPS

Cheddar Roast Beef

Julienne Top Round Roast Beef, Sharp Cheddar Cheese Spread, Shredded Lettuce, Diced Tomato and our Creamy Horseradish Sauce on a Fat Free Lawash Wrap.

Mesquite Smoked Turkey

Julienne Mesquite Smoked Turkey, Shredded Swiss Cheese, Shredded Lettuce, Diced Tomato and a Honey Dijon Mustard Sauce on a Fat Free Lawash Wrap

California Herb Roasted Chicken

Herb Roasted Chicken Breast, Guacamole, Shredded Mozzarella, Shredded Cheddar, Crumbled Bacon, Shredded Lettuce, Diced Tomato and a Parmesan Peppercorn Dressing on a Fat Free Lawash Wrap.

Southwest Vegetarian

Spanish Rice, Chunky Salsa, Sautéed Red Peppers, Guacamole, Sour Cream, Shredded Mozzarella Cheese, Shredded Lettuce, Diced Tomato and a Chipotle Sauce on a Fat Free Lawash Wrap.

Grilled Vegetable

Grilled Eggplant, Grilled Zucchini Squash, Roasted Tomatoes, Grilled Red Peppers, Shredded Mozzarella Cheese, Shredded Lettuce, Diced Tomato and Garlic Mayo on a Fat Free Lawash Wrap.

Buffalo Chicken

Diced Grilled Chicken Breast, Crisp Crumbled Bacon, Black Olives, Mozzarella Cheese, Cheddar Cheese, Shredded Lettuce, Diced Tomato, and Buffalo Hot Sauce. Served with Ranch or Blue Cheese Dressing.

Chicken Pesto

Grilled Chicken Breast, Roasted Red Peppers, Spring Mix, Alfalfa Sprouts, Pesto, Pine Nuts, and a Java Sauce in a Fat Free Lawash Wrap.

Turkey Cranberry

Smoked Turkey Breast, Avocado, Pecans, Roma Tomatoes, Spring Mix, Dried Cranberries and Blackberry Balsamic Dressing on a Fat Free Lawash Wrap.

Signature Sides

Choice of two

Dill Cucumber Salad, Black Bean & Corn Salad, Seasonal Fruit Salad, Dill Potato Salad, Mustard Potato Salad, Macaroni Salad, Seasonal Greens Salad, Pasta Salad, Cole Slaw, Tabouli Salad or a Fresh Whole Apple

Choice of one

White Chocolate Macadamia Nut Cookie, Chocolate Chip Cookie, Peanut Butter Cookie, Oatmeal Raisin Cookie, or Sugar Cookie

SALADS

Salads are served with Normandy's salad mix, dinner roll, chocolate chip cookie, cutlery kit and your choice of dressing for \$7.50 per salad. Salads may be ordered in individually packaged bowls or in one large bowl.

Italian Antipasto

Mixed Greens, Julienne Salami, Fried Pepperoni, Mozzarella Cheese, Kalamata Olives, and Pepper Rings and Roasted Red Peppers.

Chef

Mixed Greens, Julienne Hickory Hearth Ham, Mesquite Smoked Turkey, Honey Cured Bacon, Tomatoes, Cheddar Cheese, Black Olives, Cucumbers, Hard Cooked Eggs and Crunchy Croutons.

Steak

Mixed Greens, Julienne Beef Tenderloin, Red Peppers, Tomatoes, Black Olives, Mozzarella Cheese, Montreal Steak Seasoning, Roasted Tomatoes and Crunchy Croutons.

Vegetarian

Mixed Greens, Julienne Red Peppers, Matchstick Carrots, Black Beans, Cucumber Slices, Tomato, Broccoli, Mozzarella Cheese, and Crunchy Croutons.

Caesar

Crisp Romaine Lettuce, Grilled Breast of Chicken, Tomatoes, Black Olives, Parmesan Cheese and Crunchy Croutons.

Buffalo

Mixed Greens, Diced Grilled Chicken Breast, Crisp Crumbled Bacon, Hard Cooked egg, Black Olives, Mozzarella Cheese, and Buffalo Hot Sauce. Served with Ranch Dressing.

HOT BUFFET

Served with Normandy's seasonal green salad, dinner roll and choice of two side dishes. All Entrees and sides are available a la carte.

Tender Tips.....\$9.95

Tender Beef Tips and Sautéed Mushrooms in a Rich Red Wine Demi Glace (requires 48 hour notice)

Roast Beef.....\$9.75

Slow Cooked Top Round Roast Beef. Served with our Homemade Horseradish Sauce. (sold in increments of 25, requires 48 hour notice)

Roast Pork Loin.....\$9.75

Roasted Pork Loin with Black Pepper Pan Gravy.

Chicken Mornay.....\$9.75

Sautéed Boneless Breast of Chicken in a White Wine and Mushroom Supreme Sauce Infused with Gruyere Swiss Cheese.

Chicken Piccata.....\$9.75

Sautéed Boneless Skinless Breast of Chicken in a Light Lemon Butter Caper Sauce.

Chicken Parmesan.....\$9.75

Boneless Breast of Chicken Breaded with Japanese Panko Bread Crumbs and Sautéed to a Golden Brown. Topped with Marinara Sauce and Mozzarella Cheese.

Chicken Marsala.....\$9.75

Sautéed Boneless Breast of Chicken in an Italian Mushroom & Marsala Wine Sauce

Chicken Tosca.....\$9.75

Sautéed Boneless Breast of Chicken, Julienne Red Peppers, Mushrooms and Parmesan Cheese in a Classic Béchamel Sauce.

Chicken Capistrano.....\$9.75

Sautéed Boneless Breast of Chicken, Artichoke Hearts, Diced Roma Tomatoes, and Parmesan Cheese in a Garlic Cream Sauce.

Sicilian Chicken.....\$9.75

Grilled Boneless Breast of Chicken Marinated in Sicilian Seasonings. Served in a Red Pepper Garlic Sauce with Sautéed Red Peppers and Sliced Onions.

Grilled Chicken Pasta Primavera.....\$9.75

Julienne Grilled Chicken Breast, Penne Pasta, Sautéed Red Peppers, Matchstick Carrots, and Broccoli in a Smooth Parmesan Cream Sauce.

Veal Piccata.....\$10.75

Tender Provimi Veal Slices in a Light Lemon Caper Sauce

Veal Parmesan.....\$10.75

Tender Provimi Veal Slices Breaded with Panko Bread Crumbs. Served with Parmesan Cheese

Italian Sausage.....\$9.75

Mild Italian Sausage Served on a Soft Roll with Sautéed Onions, Peppers, and Marinara Sauce.

Eggplant Parmesan.....\$9.25

Tender Eggplant Parmesan Served with Parmesan Cheese.

PASTA

Penne Pasta with Meatballs.....\$7.75

Penne Pasta Cooked Al Dente and Smothered in Normandy's Signature Marinara Sauce with Homemade Meatballs. Served with Parmesan Cheese.

Penne Pasta Marinara.....\$5.95

Penne Pasta Cooked Al Dente and Smothered in Normandy's Signature Marinara Sauce. Served with Parmesan Cheese.

Penne Pasta Carbonara.....\$6.95

Penne Pasta Cooked Al Dente and Smothered in Our Creamy Bacon and Sweet Italian Pea Carbonara Sauce. Served with Parmesan Cheese.

Cavatelli Bolognese.....\$6.95

Our Homemade Cavatelli in a Traditional Bolognese Sauce. Served with Parmesan Cheese.

Cavatelli Marinara.....\$6.50

Our Homemade Cavatelli in a Smooth Marinara Sauce. Served with Parmesan Cheese.

Baked Rigatoni.....\$5.95

Baked Rigatoni and Provolone Cheese

Choice of one

Italian Style Peas, Green Beans Almondine, Green Beans & Baby Carrots, Corn or Glazed Baby Carrots

Choice of one

Chicken Rice Pilaf, Long Grain Wild Rice, Garlic Mashed Potatoes, Cheddar Mashed Potatoes, Traditional Mashed Potatoes, Parsley Redskin Potatoes, Parmesan Pesto Roasted Redskin Potatoes, Scalloped Potatoes, Pasta Marinara, Pasta Aioli, Buttered Egg Noodles or Garlic Bread.

A LA CARTE

Three Cheese Lasagna.....\$69.95

Goopy Strands of Cheese, Slow Cooked Tomato Sauce, and Soft Sheets of Golden Pasta Combine to Make this Traditional Three Cheese Lasagna (Serves 18 people, half orders available)

Spinach Lasagna.....\$69.95

Goopy Strands of Cheese, Garlic Alfredo Sauce, and Soft Sheets of Golden Pasta Combine to Make this Three Cheese Spinach & Vegetable Lasagna (Serves 18 people, half orders available)

Cheese Sheet Pizza.....\$19.99

Cheese Pizza (32 slices)

Pepperoni Sheet Pizza.....\$21.50

Pepperoni & Cheese Pizza (32 slices)

Italian White Sheet Pizza.....\$19.99

A Fresh Chopped Garlic Basil Pesto and Parmesan Cheese Pizza (32 Slices)

Italian Dressing.....\$4.95

Normandy's Homemade Italian Dressing (sold by the quart)

Marinara Sauce.....\$6.95

Normandy's Homemade Old World Marinara Sauce (sold by the quart)

Garlic Bread.....\$4.95

Homemade French Garlic Bread (sold by the loaf)

SIGNATURE SOUPS

Signature soups are a great addition to our sandwich trays or hot buffets. Soups are served in a crock pot and include saltine crackers, bowls, and soup spoons.

Portabella Mushroom and Barley

Sautéed Portabella Mushrooms, Diced Tomatoes, Carrots, Julienne Spinach and Barley in a Hearty Homestyle Vegetable Broth (vegan)

Creamy Tomato Basil Bisque

Rich and Spicy Tomato Broth Loaded with Chunks of Tangy Tomatoes, Celery, Onions, and carrots. Complimented with Parmesan Cheese and Subtle Notes of Aromatic Basil.

Cream of Broccoli Cheddar

Light to Medium Bodied Cheese Sauce Loaded with Broccoli Florets

Chicken Noodle Soup

Hearty Chicken Stock with Tender Chunks of Chicken, Carrots, Celery and Strips of Egg Noodles.

\$3.95 per person

(Soup is sold in multiples of 15)

SIGNATURE BARS

Taco Bar

A Mixture of Crunchy Corn Taco Shells and Flour Tortillas, Mildly Spicy Ground Meat, Black Beans, Mexican Rice, Sour Cream, Haas Guacamole, Taco Sauce, Diced Tomato, Sliced Black Olives, Chopped Lettuce, and Shredded Cheese.

Enchilada Bar

Chicken and Cheese Enchiladas Smothered in Our Homemade Enchilada Sauce and Melted Cheese. Served with Mexican Rice, Black Beans, Mild Salsa, Haas Guacamole, and Sour Cream.

Steak Fajita Bar

Grilled Marinated Steak, Flour Tortillas, Haas Guacamole, Sour Cream, Shredded Cheddar Cheese, Shredded Lettuce, Salsa, Grilled Peppers, Grilled Onions, Mexican Rice, and Black Beans.

Chicken Fajita Bar

Grilled Marinated Chicken, Flour Tortillas, Haas Guacamole, Sour Cream, Shredded Cheddar Cheese, Grilled Peppers, Grilled Onions, Mexican Rice, and Black Beans.

Baked Potato Bar

Baked Idaho Potatoes, Steamed Broccoli Florets, Cheddar Cheese Sauce, Crumbled Bacon, Sour Cream, Butter, Margarine and Chicken Noodle Soup and Saltine Crackers

\$9.50 per person

(Minimum order of 25)

ON THE SIDE

Side salads are a great addition to any meal. They are served in a large bowl for \$1.95 per person.
(minimum order of 10)

Dill Cucumber Salad

Sliced Cucumbers Blended in a Creamy Sweet and Sour Dill Dressing

Black Bean and Corn Salad

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

Seasonal Greens Salad

Normandy's Mixed Greens Salad Served with Ranch and Italian Dressing

Seasonal Fruit Salad

Diced Seasonal Fresh Fruit and Berries

Dill Potato Salad

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

Mustard Potato Salad

Classic Mustard Potato Salad

Macaroni Salad

Elbow Macaroni and Diced Celery Blended in a Creamy Mayonnaise Dressing

Cole Slaw

Finely Shredded Cabbage in a Tangy Mayonnaise Dressing

Pasta Salad

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

Tabouli Salad

Bulgar Wheat, Fresh Chopped Parsley, Scallions, Diced Tomatoes, Grated Carrot, Lemon Juice and Extra Virgin Olive Oil Make up This Fresh Tasting Vegetarian Salad



SWEETS & SNACKS

Crudités Tray.....\$2.25

A Colorful Assortment of Cauliflower, Broccoli, Celery Sticks, Carrots, Cucumber Slices, and Grape Tomatoes. Served with Ranch Dip
(minimum order of 10)

Relish Tray.....\$1.75

Includes Black Olives, Banana Pepper Rings, Pepperoncini, Dill Pickle Spears, Sweet Pickle Chips, and Manzanilla Olives.
(minimum order of 10)

Domestic Cheese Tray.....\$2.25

A beautiful display of Swiss Cheese, Cheddar Cheese, Colby Cheese, Hot Pepper Cheese, Muenster Cheese and Assorted Crackers, Garnished with Seasonal Fresh Fruit.
(minimum order of 10)

Imported Cheese Tray.....\$2.95

A Beautiful Display of English Stilton Cheese, Italian Fontinella Cheese, Danish Havarti Cheese, Smoked Gouda, Italian Asiago Cheese, Assorted Flatbreads, Walnut Bread, and French Baguettes.
(minimum order of 10)

Potato Chip Snack Bag.....\$.75

Pretzel Snack Bag.....\$.75

Nacho Cheese Dorito Snack Bag....\$.75

Assortment of Fresh Baked Cookies \$7.95 per dozen

Oatmeal Raisin, Chocolate Chip, Sugar, White Chocolate Macadamia Nut, and Peanut Butter.

Assortment of Mini Pastries.....\$9.95 per dozen

A Beautiful Assortment of Our Homemade Mini Pastries

Mini Italian Cannolis.....\$9.95 per dozen

Homemade Lemon Squares.....\$9.95 per dozen

Fudge Brownies.....\$9.95 per dozen

Chocolate Chunk Cookie Bars....\$8.95 per dozen

Cherry Coconut Cookie Bars.....\$8.95 per dozen

Cupcakes.....\$7.95 per dozen

Vanilla, Chocolate, Marble



BEVERAGES

Regular Coffee Box.....\$15.50

Includes Creamers, Stirrers, Sugars, 15 cups and disposable thermal dispenser. (Serves approximately 12 people)

Decaf Coffee Box.....\$15.50

Includes Creamers, Stirrers, Sugars, 15 cups and disposable thermal dispenser. (Serves approximately 12 people)

Assorted Coca Cola Sodas.....\$1.00

Coke, Diet Coke, Sprite, Ginger Ale

Bottled Water.....\$1.50

1/2 Liter Bottles

Vitamin Water.....\$1.50

Assorted Flavors 20oz bottles



Lemonade Box.....\$15.50

Includes 15 cups and disposable thermal dispenser. (Serves approximately 12 people)

Fruit Punch Box.....\$15.50

Includes 15 cups and disposable thermal dispenser. (Serves approximately 12 people)

Lipton Iced Tea.....\$1.75

16.9oz Bottle



Diet Lipton Iced Tea with Berry..\$1.75

16.9oz Bottle



Hot Chocolate Box.....\$15.50

Includes 15 cups and disposable thermal dispenser. (Serves approximately 12 people)

DISPOSABLES & SUPPLIES

Serene Paper Disposable Package.....\$0.75

Includes One Dinner Plate, One Side Plate, Paper Cup, Napkin, Fork, Knife, Spoon, Salt and Pepper

Prairie Plastic Disposable Package....\$1.25

Includes One Dinner Plate, One Side Plate, Plastic Cup, Napkin, Fork, Knife, Spoon, Salt and Pepper



Masterpiece Package.....\$2.75

Includes One Dinner Plate, One Side Plate, Plastic Cup, Dinner Napkin, Reflections Fork, Knife, Spoon, Salt and Pepper

Available for carry out or delivery.

Call for details!

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