



Welcome to Normandy Catering! We are pleased that you selected Normandy as a potential caterer. We look forward to creating the perfect event for you. Our consultant will work with you to make your catered affair truly special.

Normandy Catering offers full on and off-site catering service. We will cater in your home or at the location of your choice. Please visit our web site and discover some of the wonderful location options that may work for your event.

Please call for more information. Our menu highlights dinner suggestions created by our executive chef. Our chef's culinary expertise is apparent from the first delicious soup course to the beautiful French Pastry Table at the end of your meal.

We would like to take this opportunity to invite you for a complimentary dinner. This is a perfect opportunity for you to discover our delicious gourmet cuisine. Please join us for dinner!

Sincerely yours,

The Carmigiano Family

Platinum Wedding Menu

STARTERS

(choice of one)

Baby Lamb Chops

Marinated Twin Baby Lamb Chops Served on Garlic Mashed Potatoes with Rosemary Demi-Glace

Shrimp Mango Tini

Fresh Mango and Melon Salsa, Tail on Tiger Shrimp and a Blue Tortilla Chip.

Maryland Crab Cakes

Maryland Crab Meat Rolled in Seasoned Bread Crumbs and Pan Fried in Clarified Butter. Served with a Roasted Red Pepper Aioli

Portabella Mushroom Ravioli

Black Pepper Portabella Mushroom Filled Ravioli in a Creamy White Alfredo Sauce

Beef Tenderloin Lollipop

Skewered Tempura Battered Beef Tenderloin. Served with French Whole Grain Dijon Mustard, Red Pepper Couli, and Horseradish Sauce

Tuscan Chicken Soup

Roasted Chicken, Fresh Carrots, Celery, Sweet Onions, Italian Parsley, Roma Tomatoes, Fresh Spinach, and Gnocchi Pasta in a Traditional Chicken Broth

SALADS

(choice of one)

Tuscan Balsamico Salad

Parisian Melon Balls and Crushed Pistachios on a Bed of Field Greens with a Balsamic Vinegar Reduction Dressing

Black Fig Summer Salad

Micro Greens, Romaine Lettuce, Crisp Watercress, Black Mission Figs, Sliced Strawberries, and Crumbled Gorgonzola Cheese Dressed with a Black Mission Fig Vingerette

Asian Pear Salad

Fresh Field Greens with Radicchio, Wild Mushrooms, Sliced Waterchestnuts, and Sliced D'Nanjou Pears. Served with a Grapefruit Ginger Dressing

Fruit Confit Fromage Salad

Mixed Greens, Dried Cranberries, Dried Blueberries, Candied Walnuts, and Crumbled Blue Cheese with an Apple Cider Vinaigrette

Grilled Romaine Salad

Grilled Hearts of Romaine, Garlic Roasted Grape Tomatoes and Fresh Grated Parmesan Cheese Drizzled with a Balsamic Vingerette

Normandy's Signature Salad

Mixed Greens, Granny Smith Apples, Chopped Bacon, and Blue Cheese Crumbles with an Apple Cider Vinaigrette

DINNERS

(choice of one)

Grilled Long Bone Veal Chop

12 oz. Grilled Long Bone Veal Chop with Sage Roasted Garlic and Wild Mushroom Demi-Glace
Accompanied by Flor De Sal Fingerling Potatoes and Roasted Asparagus Bundle

New York Strip Steak

USDA Choice 12 ounce New York Strip Steak. Served with a Choice of Cabernet Sauce, Blackened, or Blue
Accompanied by Potatoes Anna and Roasted Broccoli Spears

Filet Mignon and Lobster

Choice Center Cut Filet and a Cold Water Nova Scotia Lobster Tail. Served with Clarified Butter
Accompanied by Chive Potato Crepe and Buttered Baby Carrots

Chilean Sea Bass

Filet of Chilean Sea Bass with Sautéed Leaks, Butter, Lemon, Carrot and Capers Served En Papillote
Accompanied by Long Grain Wild Mushroom Rice, Sautéed Leaks, and Watermelon Radish Asian Slaw

Beef Tenderloin Medallion Au Pouvoir

Cracked Black Pepper Encrusted Beef Tenderloin Medallion Served with a Cognac Sauce
Accompanied by a Maryland Crab Cake and Sweet Creamed Pea Nest

PLATINUM DESSERT

European Sweet Display

Flaming Gourmet Coffee Station

Chocolate Fondue Station

Gold Wedding Menu

STARTERS

(choice of one)

Wedding Soup

Homemade Italian Wedding Soup

Cavatelli

Cavatelli Served in Normandy's Signature Blush Sauce with Shaved Parmesan Cheese and Basil Chiffonade

Crab Stuffed Mushroom

Maryland Crab Meat Rolled in Seasoned Bread Crumbs and Pan Fried in Clarified Butter. Served with a Roasted Red Pepper Aioli

Spinach Cheese Crepe

Fresh Spinach and Imported Swiss Cheese Napped with Traditional Mornay Sauce

SALADS

(choice of one)

Caesar Salad

Crisp Romaine Lettuce Served with our Homemade Caesar Dressing Garnished with a French Parmesan Chard

Greek Salad

Crisp Iceberg Lettuce Served with Feta Cheese, Kalamata Olives, Grape Tomatoes, Pepperoncini, and Evoula Dressing

Spinach Salad

Fresh Spinach Served with Sliced Red Onion, Chopped Egg, Crumbled Bacon, and Our Signature Bacon Dressing

Citrus Salad

Mixed Greens Garnished with Raisins, Walnuts, Oranges, Strawberries and a Blood Orange Vinaigrette

Normandy's Chopped Salad

Chopped Iceberg Lettuce with Diced Peppers, Sliced Red Onion, Chopped Tomatoes, Crisp Chopped Bacon, and House Made Creamy Blu Cheese Dressing.

DINNERS

(choice of one)

Beef Tenderloin Medallions and Atlantic Salmon

Two Medallions of Beef Sauced Lightly with Your Choice of Bordelaise, Béarnaise, or Caramelized Onion Sauce and Maple Almond Glazed Salmon Filet Accompanied by Dauphinoise Potato and Fresh Green Beans Almandine

Beef Tenderloin Medallions and Chicken Piccata

Two Medallions of Beef Sauced Lightly with Your Choice of Bordelaise, Béarnaise, or Caramelized Onion Sauce and Sautéed Boneless Breast Of Chicken Served in a Light Lemon Caper Sauce. Accompanied by Duchess Potato and Fresh Green Beans and Baby Carrots

Prime Rib

Eleven-Ounces of Choice Beef Slow Roasted and Served with Au Jus and Horseradish Sauce Accompanied by Garlic Mashed Potatoes Garnished with Onion Straws and Fresh Green and Yellow Beans

Chicken Capistrano and Maryland Crab Cake

Sautéed Boneless Breast of Chicken Served in a Garlic Cream Sauce with Artichoke Hearts and Roma Tomatoes Accompanied by Smashed Redskin Potatoes and Fresh Broccoli Spears

Normandy's Chicken Oscar

Sautéed Boneless Breast of Chicken Topped with Hollandaise Sauce, Crabmeat and Asparagus Accompanied by Wild Rice and Baby Carrots

GOLD DESSERT

European Sweet Display
Flaming Gourmet Coffee Station

Gold Family Style Wedding Menu

STARTERS

(Choice of One)

Wedding Soup

Homemade Italian Wedding Soup

Cavatelli

Cavatelli Served in Normandy's Signature Blush Sauce with Shaved Parmesan Cheese and Basil Chiffonade

Crab Stuffed Mushroom

Maryland Crab Meat Rolled in Seasoned Bread Crumbs and Pan Fried in Clarified Butter. Served with a Roasted Red Pepper Aioli

Spinach Cheese Crepe

Fresh Spinach and Imported Swiss Cheese Napped with Traditional Mornay Sauce

SALADS

(choice of one)

Caesar Salad

Crisp Romaine Lettuce Served with our Homemade Caesar Dressing Garnished with a French Parmesan Chard

Greek Salad

Crisp Iceberg Lettuce Served with Feta Cheese, Kalamata Olive & Evoula Dressing

Spinach Salad

Fresh Spinach Leaves Served with Sliced Red Onion, Chopped Egg and Bacon Dressing

Citrus Salad

Mixed Greens Garnished with Raisins, Walnuts, Oranges, Strawberries and a Blood Orange Vinaigrette

Normandy's Chopped Salad

Chopped Iceberg Lettuce with Diced Peppers, Sliced Red Onion, Chopped Tomatoes, Crisp Chopped Bacon, and House Made Creamy Blu Cheese Dressing.

DINNERS

(choice of two)

Beef Tenderloin Medallions

Medallions of Beef Sauced Lightly with Your Choice of Bordelaise, Béarnaise, or Caramelized Onion Sauce

Prime Rib

Slow Roasted Choice Prime Rib Beef Served with Au Jus

Chicken Capistrano

Sautéed Boneless Breast of Chicken Served in a Garlic Cream Sauce with Artichoke Hearts and Roma Tomatoes

Cherry Chicken Roulade

Boneless Breast of Chicken Rolled with a Sundried Cherry Stuffing Napped Lightly with Lingonberry Sauce

Chicken Marsala

Sautéed Boneless Breast of Chicken Served in a Demi-Glace Reduction of Marsala Wine, Garlic, Shallots and Sautéed Mushrooms.

Chicken Romano

Breaded Boneless Breast of Chicken Sautéed to a Golden Brown, Served with Marinara Sauce

Chicken Piccata

Sautéed Boneless Breast Of Chicken Served in a Light Lemon Caper Sauce

Atlantic Salmon

Maple Almond Glazed Salmon Filet Broiled to Perfection

Maryland Crab Cake

Maryland Crab Meat Rolled in Seasoned Bread Crumbs and Pan Fried in Clarified Butter. Served with a Roasted Red Pepper Aioli

ACCOMPANIMENTS

(choice of three)

Cavatelli Blush

Cavatelli Blush with Meatballs

Tri-Colored Tortellini Alfredo

Scalloped Potatoes

Rice Pilaf

Wild Rice

Garlic Mashed Potatoes Garnished with Onion Straws

Smashed Redskin Potatoes

Duchess Potato

Dauphinoise Potato

Fresh Green and Yellow Beans

Fresh Green Beans Almandine

Baby Carrots

Fresh Green Beans and Baby carrots

Broccoli Spears

GOLD DESSERT

European Sweet Display

Flaming Gourmet Coffee Station

Silver Wedding Menu

Assortment of Normandy's Homemade Pizza Buttlered

SALADS

(choice of one)

Seasonal Greens Salad

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

Italian Antipasto Salad

Italian Greens with Fried Pepperoni, Pepper Rings, Mozzarella Cheese, Black Olives, Grape Tomatoes, and Normandy's House Italian Dressing

Caesar Salad

Crisp Romaine Lettuce Served with our Homemade Caesar Dressing Garnished with a French Parmesan Chard

DINNERS

Chicken Marsala

Sautéed Boneless Breast of Chicken Served in a Demi-Glace Reduction of Marsala Wine, Garlic, Shallots and Sautéed Mushrooms.
Accompanied by Parmesan Roasted Redskin Potatoes and Fresh Green Beans

Chicken Piccata

Sautéed Boneless Breast Of Chicken Served in a Light Lemon Caper Sauce
Accompanied by Tri-Colored Orzo and Green And Yellow Beans

Chicken Tosca

Sautéed Boneless Breast of Chicken Served in a Classic Béchamel Sauce with Red Peppers, Mushrooms and Parmesan Cheese
Accompanied by Roasted Rosemary Redskin Potatoes and Italian Style Peas

Tilapia

Filet of Tilapia Lightly Coated with Seasoned Bread Crumbs and Baked. Served with a Light Lemon Sauce
Accompanied by Rice Pilaf and Fresh Green Beans and Baby Carrots

Salmon

Fresh North Atlantic Salmon Filet Broiled to Perfection Served with Homemade Dill Sauce
Accompanied by Smashed Redskin Potatoes and Glazed Carrots

DESSERT

European Sweet Display

Silver Family Style Menu

Assortment of Normandy's Homemade Pizza

SALADS

(choice of one)

Seasonal Greens Salad

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

Italian Antipasto Salad

Italian Greens with Fried Pepperoni, Pepper Rings, Mozzarella Cheese, Black Olives, Grape Tomatoes, and Normandy's House Italian Dressing

Caesar Salad

Crisp Romaine Lettuce Served with our Homemade Caesar Dressing Garnished with a French Parmesan Chard

DINNERS

(choice of two)

Carved Top Round of Beef

Slow Roasted and Served with Au Jus

Chicken Marsala

Sautéed Boneless Breast of Chicken Served in a Demi-Glace Reduction of Marsala Wine, Garlic, Shallots and Sautéed Mushrooms.

Chicken Piccata

Sautéed Boneless Breast Of Chicken Served in a Light Lemon Caper Sauce

Chicken Tosca

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

Tilapia

Filet of Tilapia Lightly Coated with Seasoned Bread Crumbs and Baked. Served with a Light Lemon Sauce

Salmon

Fresh North Atlantic Salmon Filet Broiled to Perfection Served with Homemade Dill Sauce

ACCOMPANIMANTES

(choice of three)

Parmesan Roasted Redskin Potatoes

Rosemary Roasted Redskin Potatoes

Smashed Redskins

Cheddar Mashed Potatoes

Buttered Mashed Potatoes

Rice Pilaf

Penne Pasta with Meatballs

Buttered Carrots

Italian Style Peas

Fresh Green & Yellow Beans

Fresh Green Beans

Fresh Green Beans and Baby Carrots

DESSERT

European Sweet Display

Sweet Endings

Our own pastry chefs work miracles with sweets and desserts of all kinds. Whether you're enjoying a marshmallow lollipop dipped in our decadent Belgian chocolate fondue or enjoying one of the many homemade cakes, pastries, tortes, or other scrumptious confections it is sure to satisfy even the most demanding sweet tooth.

EUROPEAN SWEET DISPLAY

Assortment of Homemade Cakes and Tortes Including Cheesecake, Tiramisu, Chocolate Raspberry Torte, and Cassata Cake

White and Dark Chocolate Mousse

Homemade Italian Cannollis

Chocolate Covered Strawberries

Key Lime Tarts

Assortment of Fresh Seasonal Fruit and Miniature Pastries

FLAMING GOURMET COFFEE STATION

Flaming Spanish Coffee

Fresh Brewed Starbucks Coffee and Espresso

Assorted Tazo Teas

Fine Cordials Including Bailey's Irish Cream, Kahlua, Sambuca, Gran Marnier, Amaretto, Cognac, and Frangelica

Specialty Flavored Syrups Including Carmel, Hazelnut, and Vanilla

Served with Fresh Whipped Cream, Cinnamon Sticks, Cocoa, Shaved Chocolate, and Lemon Wedges

CHOCOLATE FONDUE STATION

Belgian Chocolate Fondue

Belgian Chocolate Cups

Fresh Seasonal Fruits and Berries

Pound Cake

Biscotti Cookies

Dried Apricots

Marshmallow Lollipops

Pretzels

Served with Fresh Whipped Cream

Specialty Drinks

EXOTIC COCKTAILS

Pina Coladas

Light Rum, Cream of Coconut, and Pineapple Juice. Garnished with a Pineapple Slice

Margaritas

Cuervo Gold Tequila, Cointreau, and Lime Juice. Rimmed with Salt and Garnished with a Lime Wedge

Blue Hawaiians

Light Rum, Blue Curacao, Pineapple Juice, and Cream of Coconut. Garnished with a Maraschino Cherry and Pineapple Slice

Peppermint Hot Chocolate

Creamy Hot Chocolate Infused with Imported Peppermint Oil. Served with Fresh Whipped Cream (sold by the gallon)

Spiced Hot Cider

Ohio Pressed Apple Cider Mulled with Fresh Ground Spices and Dark Rum (sold by the gallon)

Kir Royal

Crème De Cassis and Champagne Make This a Popular French Drink

Mai Tai

Myer's Dark Rum, Bacardi Light Rum, Triple Sec, Orange Juice, Pineapple Juice, and Grenadine. Garnished with a Skewer of Sliced Orange, Pineapple and Maraschino Cherry

MARTINIS

Starbucks Espressotini

Van Gogh Espresso Vodka, Starbucks Espresso Liqueur, and Cream. Rimmed with Crushed Peppermint

Island Pineapple Martini

Absolute Mandarin Vodka and Tropical Pineapple Liqueur. Garnished with a Pineapple Slice

Cosmopolitan

Sky Vodka, Cranberry Juice, Rose's Lime Juice, and Triple Sec. Garnished with a Lime Wedge

Granny Smith Martini

Absolute Citron, Apple Pucker Schnapps, and Apple Juice. Garnished with a Granny Smith Apple Slice

FRUIT PUNCH BAR

Pineapple Apricot Punch

A Sweet Concoction With a Hint of Citrus Makes This Punch Irresistible

Strawberry Champagne Punch

A Fresh Orange and Strawberry Sparkling Champagne Punch That Will Leave You Wanting More

Honeydew Punch

A Sweet Honeydew and Minty Citrus Punch. You will Not be Able to Drink Just One

Specialty Drink Bars served between 6:00 p.m. and 9:00 p.m.