

NORMANDY SHORES GOLF CLUB

BREAKFAST
“Front Nine”

*Chilled Orange and Grapefruit Juice,
Fresh Baked Danish
Assorted Muffins
Croissants
Fresh Brewed Arabica Bean Coffee
Assorted Tazo Herbal Teas*

\$17.95

“Back Nine”

*Chilled Orange and Grapefruit Juice,
Seasonal Fresh Fruits and Berries,
Chilled Yogurt
Assorted Bagels,
Freshly Baked Muffins,
Fruit Filled Pastries
Croissants
Served with Cream Cheese, Sweet Butter, Marmalades and Preserves.
Fresh Brewed Arabica Bean Coffee
Assorted Tazo Herbal Teas.*

\$19.95

“The Health Nut”

*Chilled Orange and Grapefruit Juices,
Mélange of Fresh Tropical Fruits and Berries,
Chilled Yogurts,
Granola,
Assorted Bagels,
Served with Cream Cheese, Sweet Butter, Marmalades and Preserves.
Freshly Baked Muffins,
Assorted Fruit Smoothies.
Arabica Bean coffee
Assorted Tazo Herbal Teas.*

\$23.95

Prices Based on a Minimum of 60 Guests

“The Scramble Breakfast Buffet”

*Chilled Orange and Grapefruit Juices
Seasonal Fresh Fruit Display
Assorted Yogurts
Applewood Smoked Bacon
Honey Ham,
Breakfast Potatoes
Breakfast Burritos
Scrambled Eggs
Warm Croissants
Warm Cinnamon Swirl Coffee Cake,
Breakfast Breads
Assorted Pastries
Fresh Bagels
Cream Cheese, Sweet Butter, Marmalades, and Preserves.
Fresh Brewed Arabica Bean Coffee
Assorted Tazo Herbal Teas*

\$29.95

“Best Ball Breakfast Buffet”

*Chilled Orange and Grapefruit Juices
Fresh Seasonal Fruits and Berries
Applewood Smoked Sliced Bacon
Honey Ham,
Scrambled Eggs
Eggs Benedict
Apple French Toast
Potatoes O’Brien
Fruit Filled Pastries
Mini Muffins
Assorted Bagels
Served with Cream Cheese, Sweet Butter, Marmalades, Canadian Maple Syrup and
Preserves
Arabica Bean Coffee
Assorted Tazo Herbal Teas.*

\$32.95

*Prices Based on a Minimum of 60 Guests
All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax*

“Miami Beach Brunch”

Chilled Orange and Grapefruit Juices

Fresh Tropical Fruits and Berries

Smoked Norwegian Salmon with Capers, Tomatoes, and Red Onions.

Assorted Bagels with Cream Cheese and Preserves

Fresh Baked Muffins and Blueberry Coffee Cake

Crab Benedict

Home Fried Potatoes with Caramelized Onions

Applewood Smoked Bacon,

Southern Style Sausage Links

Apple and Pecan French Toast with Canadian Maple Syrup.

Freshly Baked Grouper Filets with Light Lemon Butter

Penne Carbonara with Grilled Chicken

Rice Pilaf

Steamed Vegetables

Fresh Brewed Arabica Bean Coffee

Assorted Tazo Herbal Teas

\$42.95

Omelet Stations Can Be Added To Any of The Above

Featuring

Fresh Mushrooms, Peppers, Onions, Tomatoes,

Ham, Applewood Smoked Bacon, Assorted Cheeses

\$6.95 +100.00 Chef Fee per each 50 guests

Prices Based on a Minimum of 60 Guests

All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax

BOX LUNCHESES
(FOR GOLF OUTINGS ONLY)

“Par”

*Assorted New York Deli Style Submarine Sandwiches Featuring
Roasted Turkey,
or
Smoked Ham and Swiss cheese
Served on Fresh Baked Sourdough Hoagie Rolls
Chilled Fresh Fruit Cup
Chips
Chocolate Chip Cookie
Bottle of Water*

\$18.00

“Birdie”

*Smoked Virginia Ham and Muenster Wraps
or
Turkey and Bacon Wraps
Mediterranean Pasta Salad
Power Bars
Bottle of Water
\$19.50*

*Pre-Determined Choice will be billed at Higher Priced Boxed Lunch
All Prices are per Person and subject to Gratuities, Service Charge & Sales Tax*

“Eagle”

Churrasco Steak Sandwich with Chimichurri Sauce Served on Fresh Baguette Bread

or

Caprese Sandwich

Fresh Tomatoes, Buffalo Mozzarella, Field Greens and Basil

Coleslaw

Chilled Fresh Fruit Salad

Fresh Baked White Chocolate Cookies

Bottle of Water.

\$22.95

“Member’s Choice”

Roast Beef and Swiss Cheese on Freshly Baked Kaiser Roll

Lettuce, Tomatoes, Red Onion and a Sprinkle of Extra Virgin Olive Oil.

Miss Vickie’s Gourmet Chips.

Double Chocolate Brownie

Iced Tea

\$19.50

**Vegetarian Choices Also Available*

Pre-Determined Choice will be billed at Higher Priced Boxed Lunch

All Prices are per Person and subject to Gratuities, Service Charge & Sales Tax

“Deli Buffet”

*Albacore Tuna Salad
Tossed Green Salad
German Potato Salad
Mediterranean Pasta Salad
Herbed Grilled Chicken Salad*

** * * * **

*Smoked Ham,
Thin Sliced Roasted Turkey Breast,
Roast Beef
Salami
Swiss
Cheddar
Provolone Cheeses*

Lettuce, Tomatoes, Onions, Pickles, and Condiments

Fresh Baked Bread Assortment

*Assorted Fresh Baked Cookies
Home-style Brownies*

*Fresh Brewed Arabica Bean Coffee,
Assorted Tazo Herbal Teas and Iced Tea.*

\$28.00

“Southern Style BBQ Buffet”

*Tossed Green Salad
Fruit Ambrosia Salad
Potato Salad
Coleslaw*

*Grilled Chicken with Mesquite BBQ Sauce
Nathan’s Famous Hot Dogs
Angus Hamburgers*

*Baked Beans
Cheddar Corn Bread
Chocolate Cake
Served with Fresh Brewed Arabica Bean Coffee
Assorted Tazo Herbal Teas and Iced Tea*

\$30.00

“Italian Lunch Buffet”

*Caesar Salad
Caprese Salad
Antipasto Platter*

*Grilled Chicken over Penne Carbonara
Filet of Fresh Fish Picatta
Fresh Mussels Marinara, Served over Linguini*

Fresh Baked Italian Bread with Roasted Garlic Butter

*Tiramisu
Frangelico and White Chocolate Mousse*

*Fresh Brewed Arabica Bean Coffee
Assorted Tazo Herbal Teas and Iced Tea*

\$32.50

*Prices Based on a Minimum of 60 Guests
All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax*

“Miami Flavor Lunch Buffet”

*Fresh Ceviche
Fresh Fruit Display
Mixed Green Salad*

*Herbed Crusted Red Snapper with Key Lime Butter Sauce
Charbroiled Marinated Churrasco Steaks with Chimichurri Sauce
Mojo Marinated Roasted Pork Loins*

*Latin Style Black Beans
White Rice
Steamed Vegetable Medley
Crispy Tostones*

Cuban Rolls and Sweet Butter

*Key Lime Pie
Flan*

*Fresh Brewed Arabica Bean Coffee,
Assorted Tazo Herbal Teas and Iced Tea.*

\$36.00

*Prices Based on a Minimum of 60 Guests
All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax*

Plated Lunches

Tomato Bisque
Clam Chowder = \$1.50++
Caesar Salad
Mixed Green Salad with Lemon Olive Oil
Caprese Salad + \$1.50++

Chicken Scaloppini Piccata
Chicken Scaloppini Marsala
Chicken Saltimbocca + \$3.50++

Served with Your Choice of:
Rice Pilaf
Roasted Potatoes
Roasted Garlic Mashed Potatoes
and
Steamed Broccoli with Herbed Butter
Braised Brussel Sprouts with Caraway Seed and Caramelized Onion
Sautéed Spinach

Fresh Rolls and Butter

House made Key Lime Pie
Chocolate Cake
Raspberry Cheesecake

Iced Tea and Coffee

32.95++

Prices Based on a Minimum of 50 Guests
All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax

“Miami Style”

*Black Bean Soup
Caldo Gallego
Tomato, Onion and Avocado Salad
Mixed Green Salad with Lemon Olive Oil*

*Grilled Churrasco Steak
Pan Seared Corvina
Grilled Dorado with Tropical Fruit Salsa*

Served with Your Choice of:

*Gallo Pinto
Black Beans and Rice
Fried Yucca with Mojo
and
Tostones
Sautéed Spinach
Steamed Broccoli with Herbed Butter*

Cuban Bread

*Homemade Flan
Key Lime Pie
Crema Catalana*

Iced Tea and Coffee

38.95++

*Prices Based on a Minimum of 50 Guests
All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax*

DINNER BUFFETS

“Best Ball Dinner Buffet”

Caesar Salad

Four Cheese Tortellini Salad with Sundried Tomato Pesto

Grand Antipasto Salad with Cured Meats, Artichoke Hearts, Assorted Cheeses, Roasted Peppers, Grilled Zucchini and Fennel, Gaeta Olives

*Grilled Fresh Local Fish Topped with Lemon Butter Caper Sauce
Chicken Breast Stuffed with Prosciutto and Fontina Cheese Topped
with Crimini Mushroom Marsala Sauce*

Roasted Pork Tenderloin Basted with Roasted Garlic and Herbs

*Rosemary Roasted Yukon Gold Potatoes
Steamed Vegetable Medley*

Assorted Fresh Baked Breads with Butter

Cappuccino Hazelnut Mousse Parfaits

Tiramisu

Italian Pastries

*Fresh Brewed Arabica Bean Coffee
Assorted Tazo Herbal Teas and Iced Tea*

\$49.00

“BBQ Dinner Buffet”

*Tossed Green Salad
German Potato Salad
Coleslaw
Fruit Ambrosia Salad with Walnuts*

*Grilled Pork Loins
St. Louis Style Ribs
Chicken Breast with Sriracha Barbeque Sauce*

*Baked Beans,
Corn on the Cob,
Rosemary Roasted Potatoes,
Steamed Fresh Vegetables*

Cheddar Corn Bread

*Key Lime Pie
Old Fashion Bread Pudding with Carmel Glaze*

*Fresh Brewed Arabica Bean Coffee
Assorted Tazo Herbal Teas and Iced Tea*

\$39.95

*Prices Based on a Minimum of 50 Guests
All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax*

“The Hole in One Buffet”.

Caesar Salad

*Grand Antipasto Salad with Cured Meats, Artichoke Hearts, Assorted Cheeses, Roasted Peppers, Grilled Zucchini and Fennel, Gaeta Olives
Farm Fresh Baby Field Greens with Poached Pear
Candied Walnuts and Stilton Blue Cheese*

Roasted Tenderloin of Beef with Sauce Natural

Shrimp and Scallop Brochettes Crusted with Parmesan and Garlic, Chardonnay Lemon Butter

Lobster Ravioli with Scallion and Vermouth Cream Sauce

Grilled Vegetables

Potatoes Gratin

Warm Assortment of Fresh Baked Breads

Assorted Fresh Baked Mini Pastries

Chocolate Suicide Cake

Amaretto Mousse Parfaits

Fresh Brewed Arabica Bean Coffee

Assorted Tazo Herbal Teas and Iced Tea

\$60.00

Prices Based on a Minimum of 60 Guests

All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax

COCKTAIL RECEPTIONS

“The Foursome”

*Spicy Grilled Buffalo Style Wings
Vegetable Crudit  and Blue Cheese Dip.
Beer Battered Shrimp with Cocktail Sauce.
Thai Style Pot Stickers with Peanut Sauce
Tomato Basil Bruschetta
Pups in a Blanket*

\$31.00

“Fairway”

*Assorted Cheese and Vegetable Display,
Hummus on Cucumber
Blackened Ahi Tuna with Wasabi Soy Drizzle
Crab Stuffed Mushrooms with Soy Mayo*

\$28.00

“Stroke Play”

*Caribbean Grilled Jumbo Shrimp Topped with Fresh Fruit Salsa,
Mini Tuna Tartare Cocktails
Jamaican Jerked Day Boat Sea Scallops with Mango Glaze,
Mini Beef Empanadas
Chicken Satay with Peanut Sauce*

\$35.00

*Prices Based on a Minimum of 60 Guests
All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax*

“Bunker”

*Assorted Imported Cheeses and Vegetable Display,
Baked Brie en Croute with French Baguette
Black Olive Tapenade and Hummus with Fresh Pita Triangle
Blackened Day Boat Sea Scallop Lollipops
Maryland Crab Cakes
Grilled Shrimp and Chicken rockets Presented in a pineapple with Chili Lime Sauce*

\$36.00

“Green”

*Raw Bar Display Featuring:
Oysters
Jumbo Shrimp
Crab Claws
Salmon and Ahi Tuna Sashimi*

*Creole Remoulade
Cocktail Sauce*

\$38.00

*Prices Based on a Minimum of 60 Guests
All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax*

Unlimited Open Bar Service

CALL BRANDS

*Absolut Vodka, Seagram's VO, Dewar's Scotch, Jack Daniels,
Tanqueray Gin, Bacardi Rum, Jimador Tequila,
Domestic and Imported Beers,
Kenwood Yulupa Chardonnay and Cabernet.*

One Hour - \$24.95

Two Hours - \$29.95

Three Hours - \$34.95

Four Hours - \$40.95

PREMIUM BRANDS

*Grey Goose Vodka, Crown Royal, Johnny Walker Black Scotch,
Gentlemen Jack Bourbon, Tanqueray #10 Gin, Patron Silver Tequila, Pilar Rum,
Domestic and Imported Beers,
Landmark Chardonnay and Meomi Pinot Noir*

One Hour- \$29.95

Two Hours- \$34.95

Three Hours- \$40.95

Four Hours - \$46.95

All Prices are per Person & subject to Gratuities, Service Charge & Sales Tax

Room Rental and set up fees apply to non-golf events

Normandy Shores Golf Club
Beverage Cart
Price List

<i>Soda - 20 oz bottle</i>	<i>\$3.25</i>
<i>Water - 20 oz bottle</i>	<i>2.75</i>
<i>Evian Water</i>	<i>3.75</i>
<i>Juice</i>	<i>3.75</i>
<i>PowerAde -20 oz bottle</i>	<i>3.25</i>
<i>Chips, Frito lay</i>	<i>1.75</i>
<i>Fruit</i>	<i>1.75</i>
<i>Candy, Cookies, Pretzels</i>	<i>2.00</i>
<i>Power bars</i>	<i>3.75</i>
<i>Imported Beer</i>	<i>8.00</i>
<i>Liquor</i>	<i>8.00</i>
<i>Premium Liquor</i>	<i>11.00</i>
<i>16 ounce Aluminum</i>	<i>6.50</i>
<i>Craft Beers</i>	<i>8.00</i>

All Prices subject to Gratuities, Service Charge & Sales Tax

