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
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BOX LUNCHES
(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

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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
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“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
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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**

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**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**

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**Homemade Flan**
**Key Lime Pie**
**Crema Catalana**

**Iced Tea and Coffee**

38.95++

*Prices Based on a Minimum of 50 Guests
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**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
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“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
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COCKTAIL RECEPTIONS

“The Foursome”

Spicy Grilled Buffalo Style Wings
Vegetable Crudité 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
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“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

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Room Rental and set up fees apply to non-golf events
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Soda - 20 oz bottle</strong></td>
<td>$3.25</td>
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<tr>
<td><strong>Water - 20 oz bottle</strong></td>
<td>2.75</td>
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<tr>
<td><strong>Evian Water</strong></td>
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<tr>
<td><strong>Juice</strong></td>
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<tr>
<td><strong>PowerAde -20 oz bottle</strong></td>
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<tr>
<td><strong>Chips, Frito lay</strong></td>
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<tr>
<td><strong>Fruit</strong></td>
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<tr>
<td><strong>Candy, Cookies, Pretzels</strong></td>
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<tr>
<td><strong>Power bars</strong></td>
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<tr>
<td><strong>Imported Beer</strong></td>
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<tr>
<td><strong>Liquor</strong></td>
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<tr>
<td><strong>Premium Liquor</strong></td>
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<td><strong>16 ounce Aluminum</strong></td>
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<tr>
<td><strong>Craft Beers</strong></td>
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