



Breakfast Choices

"Front Nine"

Chilled Orange and Grapefruit Juice Fresh Baked Danish Assorted Muffins Croissants

Fresh Brewed Arabica Bean Coffee and Decaffeinated Coffee Assorted Tazo Herbal Teas

\$22.95

" Back Nine"

Fresh Squeezed 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 and Decaffeinated Coffee
Assorted Tazo Herbal Teas

\$29.95

"The Ninetenth Hole"

Fresh Squeezed Orange and Grapefruit Juices Mélange Of Fresh Tropical Fruits and Berries Chilled Yogurts Granola

Nova Salmon

Freshly Baked Muffins

Served With Cream Cheese, Sweet Butter, Marmalades and Preserves
Assorted Fruit Smoothies

Arabica Bean Coffee and Decaffeinated Coffee Assorted Tazo Herbal Teas

\$33.95

75 person minimum



- Breakfast Selections -

"The Scramble Breakfast Buffet"

Fresh Squeezed Orange and Grapefruit Juices Seasonal Fresh Fruit Display Assorted Yogurts

> Applewood Smoked Bacon Honey Ham

> > **Breakfast Potatoes**

Scrambled Eggs

Croissants

Cinnamon Swirl Coffee Cake

Breakfast Breads

Assorted Pastries

Fresh Bagels

Served With Cream Cheese, Sweet Butter, Marmalades, and Preserves

Arabica Bean Coffee and Decaffeinated Coffee

Assorted Tazo Herbal Teas

\$37.95

"Best Ball Breakfast Buffet"

Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruits and Berries

Applewood Smoked Bacon

Nova Smoked Salmon

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 and Decaffeinated Coffee

Assorted Tazo Herbal Teas

\$44.95

"Normandy Shores Brunch"

Fresh Squeezed Orange and Grapefruit Juices Fresh Tropical Fruits and Berries

Smoked Norwegian Salmon with Capers, Tomatoes and Red Onions

Assorted Bagels

Served With Cream Cheese, Sweet Butter, Marmalades, Canadian Maple Syrup and Preserve 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

Choice of Fresh Brewed Arabica Bean Coffee, Decaf and Assorted Tazo Herbal Teas

\$54.95

Omelet Stations Can Be Added to Any of the Above

Featuring

Fresh Mushrooms, Peppers, Onions, Tomatoes, Ham, Applewood Smoked Bacon, Assorted Cheeses.

\$8.95

\$100.00 Chef Fee Per Each 50 Guests

75 person minimum





Box Lunches For Golf Outings Only

"Par"

Assorted New York Deli Style Submarine Sandwiches Featuring Roasted Turkey

Or

Rosemary Ham and Swiss Cheese

Served on Fresh Baked Sourdough Hoagie Rolls Chilled Fresh Fruit Cup, Chips, Chocolate Chip Cookie, and Bottle of Water

\$21.95

"Birdie"

Rosemary Ham and Swiss Wraps
Or
Turkey and Bacon Wraps.
Mediterranean Pasta Salad. Power Bars and Bottle of Water

\$23.95

"Eagle"

Prosciutto, Arugula, Tomatoes Served on Fresh Baguette Bread
Or Caprese Sandwich
Fresh Tomatoes, Buffalo Mozzarella, Field Greens and Basil

Mediterranean Pasta Salad, Chilled Fresh Fruit Salad, Fresh Baked White Chocolate Cookies, Bottle of Water

\$29.95

" Member's Choice"

Roast Beef and Swiss Cheese on Freshly Baked Kaiser Roll With Lettuce, Tomatoes, Red Onion and a Sprinkle of Extra Virgin Olive Oil Miss Vickie's Gourmet Chips

Fresh Fruit Cup Bottled Water

\$26.95

Minimum of 10, substitutions are additional *Vegetarian Choices Also Available

All of the above lunch boxes can be served in a logoed bamboo box + \$5.00



- Lunch Selections -

Lunch Buffets

" Deli Buffet"

Assorted Deli Meats Including
Rosemary Ham
Thin Sliced Roasted Turkey Breast

Roast Beef

Corned Beef

Salami

Swiss

Cheddar

Provolone Cheeses

Herbed Grilled Chicken Salad

Albacore Tuna Salad

Tossed Green Salad

German Potato Salad

Mediterranean Pasta Salad

Lettuce, Tomatoes, Onions, Pickles, and Condiments
Fresh Baked Bread Assortment
Assorted Fresh Baked Cookies

Homestyle Brownies

Served with Fresh Brewed Arabica Bean Regular and Decaf Coffee Assorted Tazo Herbal Teas and Iced Tea

\$34.95

"Southern Style BBQ Buffet"

BBQ Chicken
Nathan's Famous Hot Dogs

Angus Hamburgers

Baked Beans

Cheddar Corn Bread

Tossed Green Salad

Fruit Ambrosia Salad

Potato Salad

Coleslaw

Chocolate Cake

Served with Fresh Brewed Arabica Bean Regular and Decaf Coffee Assorted Tazo Herbal Teas and Iced Tea

\$35.95

"Italian Lunch Buffet"

Caesar Salad Caprese Salad Antipasto Platter

Penne Carbonara

Chicken Piccata

Lasagna Bolognese
Fresh Baked Italian Bread with Roasted Garlic Butter

Tiramisu
Frangelico and White Chocolate Mousse
Served with Fresh Brewed Arabica Bean Regular and Decaf Coffee

Assorted Tazo Herbal Teas and Iced Tea \$37.95

" Miami Flavor Lunch Buffet"

Fresh Ceviche Fresh Fruit Display Mixed Green Salad

Please choose two proteins

Herbed Crusted Red Snapper with Key Lime Butter Sauce

Charbroiled Marinated Churrasco Steaks with Chimicurri Sauce add \$3

Roasted Pork Loin with Mojo Latin Style Black Beans White Rice Steamed Vegetable Medley

Crispy Tostones
Cuban Rolls and Sweet Butter

Key Lime Pie

Flan de Leche

Served with Fresh Brewed Arabica Bean Regular and Decaf Coffee Assorted Tazo Herbal Teas and Iced Tea

\$45.95

75 person minimum







" Best Ball Dinner Buffet"

Caesar Salad with Foot Long Signature Croutons Four Cheese Tortellini Salad with Sundried Tomato Pesto Caprese Salad with Balsamic Reduction

Please choose two proteins

Grilled Fresh Local Fish topped with Lemon Butter Caper Sauce

Roasted Pork Tenderloin with Roasted Garlic And Herbs

Chicken Française

Short Ribs with Demiglace add \$6

Rosemary Roasted Yukon Gold Potatoes Steamed Vegetable Medley

Assorted Fresh Baked Breads with Butter

Cappuccino Hazelnut Mousse Parfait, Tiramisu and Black & White Mousse Cake Served with Fresh Brewed Arabica Bean Regular and Decaf Coffee Assorted Tazo Herbal Teas and Iced Tea

\$51.95

75 person minimum



- Dinner (Selections -

"BBQ Dinner Buffet"

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

Please choose two proteins

Fresh Grilled Fish with Fruit Salsa

St. Louis Style Ribs

Chicken Breast with Sriracha Barbeque Sauce

Baked Beans Corn On The Cob Cheddar Corn Bread

Rice Pilaf Steamed Fresh Vegetables

Key Lime Pie
Old Fashion Bread Pudding with Carmel Glaze
Served With Fresh Brewed Arabica Bean Regular And Decaf Coffee
Assorted Tazo Herbal Teas And Iced Tea

\$44.95

"The Hole in One Buffet".

Grand Antipasto Platter With Assorted Cured Meats and Imported Cheeses
Caesar Salad with Signature Foot Long Croutons
Farm Fresh Baby Field Greens with Poached Pear
Candied Walnuts and Stilton Blue Cheese

Please choose two proteins

Roasted Tenderloin of Beef with Sauce Natural add \$4

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

Chicken Francaise

Short Ribs with Demiglace add \$6 Steamed Rice Pilaf, Vegetables and Potatoes Gratin Warm Assortment of fresh Baked Breads

Assorted Fresh Baked Mini Pastries, Chocolate Suicide Cake and Amaretto Mousse Parfaits

Chocolate Suicide Cake and Amaretto Mousse Parfaits

Served with Fresh Brewed Arabica Bean Regular and Decaf Coffee Assorted Tazo Herbal Teas and Iced Tea

75 person minimum

- Plated Dinners -

First Course

- Choose One -

Tomato Bisque Black Bean Soup

New England Clam Chowder +\$2.00

Bayshore Salad

Caprese Salad ***\$2.00**House Caesar

Main Course

- Choose One -

Herb Crusted Corvina with Lemon Butter
Chicken Breast Del Vecchio
Churrasco Steak +\$3.00

Six Ounce Filet Mignon +\$7.50

Side Dishes

- Choose Two -

Rice Pilaf

Roasted Fingerling Potatoes
Penne Pasta with Olive Oil and Garlic
Sautéed Squash with Herb Butter
Steamed Broccoli
Grilled Asparagus

Rolls and Butter and Iced Tea And Coffee

Desserts

- Choose One -Key Lime Pie or Grand Marnier Flan \$46.95

Minimum 30 guests

"First Course"

- Choose One -

Chilled Gazpacho Lobster Bisque +\$2.00

House Caesar
Mixed Greens with Sundried Cranberries,
Blue Cheese Crumble, Walnuts and Drizzled with Raspberry Vinaigrette

Main Course

- Choose One -

Grilled Lamb Chops with Mint Butter ***\$7.50**12 ounce Ribeye Steak ***\$9.00**Key West Mahi Mahi Topped with Shrimp and Lemon Butter

Airline Chicken Breast Stuffed with Herbed Cream Cheese

Side Dishes

- Choose Two -

Sautéed Fresh Spinach
Potato Gratin
Saffron Orzo
Truffle Mash Potatoes
Napoleon of Grilled Vegetables
Haricot Vert Basket

Rolls and Butter and Iced Tea And Coffee

Desserts

- Choose One -Flourless Chocolate Cake Housemade Pumpkin Cheese Cake

\$56.95

Minimum 30 guests





2401 Biarritz Dr, Miami Beach, FL 33141
For More Information: (305) 868-6502
www.normandyshoresgolfclub.com

- Cocktail Receptions -

"The Foursome"

Spicy Grilled Buffalo Style Wings with Vegetable Crudité and Blue Cheese Dip

Butler Passed

Beer Battered Shrimp with Cocktail Sauce Thai Style Pot stickers with Peanut Sauce

Tomato Basil Bruchetta

Franks in a blanket \$27.95

"Fairway"

Assorted Cheese and Vegetable Display

Hummus on Cucumber

Blackened Ahi Tuna with Wasabi Soy Drizzle

Butler Passed Trays of Crab Stuffed Mushrooms with Soy Mayo \$28.95

"Stroke Play"

Butler Passed

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

\$37.95

"Bunker"

Assorted Imported Cheeses and Vegetable Display

Baked Brie en Croute with French Baguette

Black Olive Tapenade and Hummus with Fresh Pita Triangles

Butler Passed Trays of Blackened Day Boat Sea Scallop Lollipops

Maryland Crab Cakes

Grilled Shrimp and Chicken Rockets Presented in a Pineapple with Chili Lime Sauce \$41.95

"Green"

Raw Bar Display Featuring

Oysters on the Half Shell

Jumbo Shrimp

Snow Crab Claws

Salmon and Ahi Tuna Sashimi Creole Remoulade and Cocktail Sauce

\$46.95

All Prices Are Per Person and Subject to Applicable Sales Tax and 20% Gratuity.

30 person minimum



- Cocktail Selections -

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	<u>Two Hour</u>	<u>Three Hour</u>	<u>Four Hour</u>
\$29.95	\$48.95	\$58.95	\$66.95

"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

All Prices are Per Person and are Subject to Applicable Sales Tax and 20% Gratuity

Room Rentals and Set up Fees will Apply for Social events



Hors d'Oeuvres

Scallops wrapped in Apple Wood Smoked Bacon

\$4.00 per piece 50 piece minimum

Prosciutto, Boursin Cheese and Asparagus Roll-Up

\$3.00 per piece 50 piece minimum

Warm Spinach and Cheese Quesadilla with Black Bean Salsa

*\$3.00 per piece*50 piece minimum

Goat Cheese Bruschetta with Tomato and Basil Salsa

*\$3.00 per piece*50 piece minimum

Hummus and Cucumber on Tomato Basil Tortilla Flowers

\$2.75 per piece 50 piece minimum

Fresh Oyster Cocktails

\$5.00 per piece 50 piece minimum

Ahi Tuna Tartare on Belgian Endive

\$4.00 per piece 50 piece minimum

Maryland Style Crab Cakes

\$4.00 per piece 50 piece minimum

Black Olive Tapenade on Warm Focaccia

*\$2.75 per piece*50 piece minimum



- Hors d'Oeuvres -

Shrimp Ceviche Cocktails

\$4.00 per piece

50 piece minimum

Fruit, Cheese or Vegetable Crudités

\$350.00 per tray

Serves 25 Guests

Seared Ahi Tuna with Sprouted Slaw on Wonton Crisp

\$4.00 per piece

50 piece minimum

Mexican Beef Flautas with Zesty Salsa

\$3.00 per piece

50 piece minimum

Mozzarella and Tomato Napoleons

\$3.00 per piece

50 piece minimum

Shrimp Spring Rolls with Dipping Sauce

\$2.75 per piece

50 piece minimum

Crab Rangoon's with Mango Chutney

\$2.75 per piece

50 piece minimum

Shrimp Toast **\$3.00 per piece**50 piece minimum

Vegetable Pot Stickers with Ponzu

\$2.75 per piece

50 piece minimum

Crab Stuffed Mushrooms

Sa.25 per piece
50 piece minimum

Cajun Style Barbecue Shrimp

*4.00 per piece

50 piece minimum

Melon and Prosciutto Wraps

*2.75 per piece

50 piece minimum

Conch Fritters **\$2.75 per piece**50 piece minimum

