



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

\$21.95

" 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

\$23.95

"The Health Nut"

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

Assorted Bagels

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

\$26.95



- 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

\$32.95

" Best Ball Breakfast Buffet"

Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruits and Berries

Applewood Smoked 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 and Decaffeinated Coffee

Assorted Tazo Herbal Teas

\$36.95

" Miami Beach 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
French Baked Crouper Fileto with Light Lorent Butter

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

\$43.95

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





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, and Bottle of Water

\$18.00

"Birdie"

Smoked Virginia Ham and Muenster Wraps

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Turkey and Bacon Wraps.

Mediterranean Pasta Salad, Power Bars and Bottle of Water

\$19.50

"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

\$23.95

"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
Double Chocolate Brownie
Iced Tea

\$20.50

*Vegetarian Choices Also Available



- Lunch Selections -

Lunch Buffets

" Deli Buffet"

Assorted Deli Meats Including
Smoked Ham
Thin Sliced Roasted Turkey Breast
Roast 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

\$29.00

"Southern Style BBQ Buffet"

Grilled Chicken with Mesquite BBQ Sauce 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

\$33.95

" Italian Lunch Buffet"

Caesar Salad Caprese Salad Antipasto Platter

Four Cheese Tortellini with Sun-Dried Tomato Pesto

Grilled Chicken over Penne Carbonara

Lasagna Bolognese

Linguini and Fresh Mussels Marinara
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

" Miami Flavor Lunch Buffet"

\$34.50

Fresh Ceviche Fresh Fruit Display Mixed Green Salad

Herbed Crusted Red Snapper with Key Lime Butter Sauce

Charbroiled Marinated Churrasco Steaks with Chimicurri Sauce

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

\$39.00







"Best Ball Dinner Buffet"

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

Grilled Fresh Local Fish topped with Lemon Butter Caper Sauce

Roasted Pork Tenderloin Basted with Roasted Garlic And Herbs

Chicken Française

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

\$49.00



- Dinner Selections -

"BBQ Dinner Buffet"

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

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

\$41.50

"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

Roasted Tenderloin of Beef with Sauce Natural

Shrimp and Scallop Brochettes

Crusted with Parmesan, Garlic, Chardonnay, and Lemon Butter

Penne Alfredo with Grilled Chicken

Grilled Vegetables and Potatoes Gratin Warm Assortment of fresh Baked Breads

Assorted Fresh Baked Mini Pastries,
Chocolate Suicide Cake and Amaretto Mousse Parfaits
Served with Fresh Brewed Arabica Bean Regular and Decaf Coffee
Assorted Tazo Herbal Teas and Iced Tea

- Plated Dinners -

First Course

- Choose One -

Tomato Bisque
Black Bean Soup
New England Clam Chowder +\$1.50

Bayshore Salad Caprese Salad ***\$1.50** House Caesar

Main Course

- Choose One -

Herb Crusted Corvina with Lemon Butter
Chicken Breast Del Vecchio
Churrasco Steak
Six Ounce Filet Mignon +\$4.50

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 \$44.95

"First Course"

- Choose One -

Chilled Gazpacho Lobster Bisque

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

12 ounce Ribeye Steak

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

\$52.95







For More Information: (305) 604-4057 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

Pups in a blanket

\$27.00

"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 **\$29.00**

"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

\$39.00

"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 \$42.00

"Green"

Raw Bar Display Featuring

Florida Oysters

Jumbo Shrimp

Crab Claws

Salmon and Ahi Tuna Sashimi Creole Remoulade and Cocktail Sauce

\$49.00

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



- 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

<u>One Hour</u>	<u>Two Hour</u>	<u>Three Hour</u>	<u>Four Hour</u>
\$24.95	\$39.95	\$44.95	\$50.95

"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	<u>Two Hour</u>	<u>Three Hour</u>	<u>Four Hour</u>
\$32.95	\$47.95	\$52.95	\$58.95

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

Mormandy Shores Golf Club

"Beverage Cart" Price List

Soda, 20 oz. Bottle	\$3.25
Water, 20 oz. Bottle	\$2.75
Evian Water	\$3.75
Juice	\$3.75
Powerade, 20 oz. Bottle	\$3.25
Frito Lay Chips	\$1.75
Fruit	\$1.75
Candy, Cookies, Preztels	\$2.00
Power Bars	\$3.75
Imported Beer	\$8.00
Liquor	\$8.00
Premium Liquor	\$11.00
Domestic	\$6.50
16 oz. Aluminum	\$6.50
Craft Beers	\$8.00





Hors d'Oeuvres

Scallops wrapped in Apple Wood Smoked Bacon **\$3.00 per piece** 50 piece minimum

Prosciutto, Boursin Cheese and Asparagus Roll-Up **\$2.50 per piece**50 piece minimum

Warm Spinach and Cheese Quesadilla with Black Bean Salsa

*2.50 per piece

50 piece minimum

Goat Cheese Bruschetta with Tomato and Basil Salsa

*2.50 per piece

50 piece minimum

Hummus and Cucumber on Tomato Basil Tortilla Flowers

*2.25 per piece

50 piece minimum

Fresh Oyster Cocktails **\$4.00 per piece**50 piece minimum

Ahi Tuna Tartare on Belgian Endive \$3.25 per piece 50 piece minimum

> Maryland Style Crab Cakes \$3.00 per piece 50 piece minimum

Black Olive Tapenade on Warm Focaccia

*2.25 per piece

50 piece minimum



- Hors d'Oeuvres -

Shrimp Ceviche Cocktails

\$3.25 per piece

50 piece minimum

Fruit, Cheese or Vegetable Crudités

\$ 250.00 per tray

Serves 25 Guests

Seared Ahi Tuna with Sprouted Slaw on Wonton Crisp

\$2.75 per piece

50 piece minimum

Fresh Fish Ceviche in Mini Pastry Cups

\$3.00 per piece

50 piece minimum

Mexican Beef Flautas with Zesty Salsa

\$2.25 per piece

50 piece minimum

Mozzarella and Tomato Napoleons

\$2.25 per piece

50 piece minimum

Shrimp Spring Rolls with Dipping Sauce

\$2.25 per piece

50 piece minimum

Crab Rangoon's with Mango Chutney

\$2.25 per piece

50 piece minimum

Shrimp Toast **\$2.25 per piece**50 piece minimum

Vegetable Pot Stickers with Ponzu

*2.25 per piece

50 piece minimum

Crab Stuffed Mushrooms

**2.75 per piece*

50 piece minimum

Cajun Style Barbecue Shrimp

*3.00 per piece

50 piece minimum

Melon and Prosciutto Wraps

*2.25 per piece

50 piece minimum

Conch Fritters **\$2.25 per piece**50 piece minimum

