Normandy Shores Golf Club

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Food and Beverage Director
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Normandy Shores Golf Club
2401 Biarritz Drive, Miami Beach
For More Information: (305) 604-4057
www.normandyshoresgolfclub.com
Normandy Shores Golf Club
- Breakfast Selections -
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
$17.95

“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
$19.95

“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
$23.95
“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

$29.95

“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

$32.95
“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
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

$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
Normandy Shores Golf Club
- Lunch Selections -
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
$17.00

“Birdie”
Smoked Virginia Ham and Muenster Wraps
Or
Turkey and Bacon Wraps.
Mediterranean Pasta Salad, Power Bars and Bottle of Water
$18.50

“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
$22.95

“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
$19.50

*Vegetarian Choices Also Available
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*

$26.95

“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*

$29.95
“**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

**$32.50**

“**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 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

**$36.00**
Normandy Shores Golf Club

- Dinner Selections -
Dinner Buffets

“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
$39.95

“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
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
$60.00
Normandy Shores Golf Club

- Cocktail Selections -

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“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
*$21.00$

“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
*$23.00$

“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
*$35.00$
“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
$36.00

“Green”
Raw Bar Display Featuring
Florida Oysters
Jumbo Shrimp
Crab Claws
Salmon and Ahi Tuna Sashimi
Creole Remoulade and Cocktail Sauce
$38.00

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

<table>
<thead>
<tr>
<th>One Hour</th>
<th>Two Hour</th>
<th>Three Hour</th>
<th>Four Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>$24.95</td>
<td>$29.95</td>
<td>$34.95</td>
<td>$40.95</td>
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</tbody>
</table>

“**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

<table>
<thead>
<tr>
<th>One Hour</th>
<th>Two Hour</th>
<th>Three Hour</th>
<th>Four Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>$32.95</td>
<td>$37.95</td>
<td>$42.95</td>
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*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*
### “Beverage Cart”
#### Price List

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Soda, 20 oz. Bottle</td>
<td>$3.25</td>
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<tr>
<td>Water, 20 oz. Bottle</td>
<td>$2.75</td>
</tr>
<tr>
<td>Evian Water</td>
<td>$3.75</td>
</tr>
<tr>
<td>Juice</td>
<td>$3.75</td>
</tr>
<tr>
<td>Powerade, 20 oz. Bottle</td>
<td>$3.25</td>
</tr>
<tr>
<td>Frito Lay Chips</td>
<td>$1.75</td>
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<tr>
<td>Fruit</td>
<td>$1.75</td>
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<tr>
<td>Candy, Cookies, Preztels</td>
<td>$2.00</td>
</tr>
<tr>
<td>Power Bars</td>
<td>$3.75</td>
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<tr>
<td>Imported Beer</td>
<td>$8.00</td>
</tr>
<tr>
<td>Liquor</td>
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<td>Premium Liquor</td>
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<td>Domestic</td>
<td>$6.50</td>
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<tr>
<td>16 oz. Aluminum</td>
<td>$6.50</td>
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<tr>
<td>Craft Beers</td>
<td>$8.00</td>
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Normandy Shores Golf Club
- Hors d’Oeuvres -
Hors d’Oeuvres

Scallops wrapped in Apple Wood Smoked Bacon

$2.50 per piece
50 piece minimum

Prosciutto, Boursin Cheese and Asparagus Roll-Up

$2.00 per piece
50 piece minimum

Warm Spinach and Cheese Quesadilla with Black Bean Salsa

$1.75 per piece
50 piece minimum

Goat Cheese Bruschetta with Tomato and Basil Salsa

$1.75 per piece
50 piece minimum

Hummus and Cucumber on Tomato Basil Tortilla Flowers

$1.75 per piece
50 piece minimum

Fresh Oyster Cocktails

$3.50 per piece
50 piece minimum

Ahi Tuna Tartare on Belgian Endive

$2.50 per piece
50 piece minimum

Maryland Style Crab Cakes

$2.50 per piece
50 piece minimum

Black Olive Tapenade on Warm Focaccia

$1.75 per piece
50 piece minimum
- Hors d’Oeuvres -

Shrimp Ceviche Cocktails
$3.00 per piece
50 piece minimum

Fruit, Cheese or Vegetable Crudités
$225.00 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
$2.50 per piece
50 piece minimum

Mexican Beef Flautas with Zesty Salsa
$1.75 per piece
50 piece minimum

Mozzarella and Tomato Napoleons
$1.75 per piece
50 piece minimum

Shrimp Spring Rolls with Dipping Sauce
$1.75 per piece
50 piece minimum

Crab Rangoon’s with Mango Chutney
$1.75 per piece
50 piece minimum
Shrimp Toast
$1.75 per piece
50 piece minimum

Vegetable Pot Stickers with Ponzu
$1.75 per piece
50 piece minimum

Crab Stuffed Mushrooms
$2.00 per piece
50 piece minimum

Cajun Style Barbecue Shrimp
$2.75 per piece
50 piece minimum

Melon and Prosciutto Wraps
$1.50 per piece
50 piece minimum

Conch Fritters
$1.50 per piece
50 piece minimum