

Catering MENU



Order Today

30310 PALISADES PARKWAY, WICKLIFFE, OH 44092 | WWW.NORMANDYCATERING.COM | 440.585.5850

Normandy Catering has been delighting our clients with the highest quality dining experiences for 45 years. Using the freshest ingredients available, with no prepared foods or convenience items, our skilled chefs create meals that are both delectable and healthy. For example, our chicken is all-natural, raised with no hormones or steroids and containing no additives or byproducts. The beef we serve is Certified Angus Beef or better. We support our community by sourcing our breads from Orlando Bakery in Cleveland, and procuring our produce from local farmers, where possible. Speak with our expert Sales Consultants to design a menu that will best meet your unique needs.



CATERING MENU



HORS D' OEUVRES

v = vegetarian | vg = vegan | gf = gluten free | tn = tree nuts | pn = peanuts | sf = shellfish

Hors D'Oeuvres

4.25

Maryland Crabcake (sf)
 Creole Shrimp Skewer (gf-sf)
 Mini Crab Cake Martini (sf)
 Beef Tenderloin Martini
 Beef Kabob (gf)
 Garlic Mash Pulled Pork Martini
 Bourbon BBQ Tenderloin Wrapped in Bacon
 Grilled Pineapple Shrimp Cocktail (gf)
 Ginger Lime Beef Satay (sf)
 Cajun Shrimp & Cheddar Grits
 Shooter (gf-sf)
 Asian Tuna Wonton (pn)
 Shrimp Cocktail Shooter (gf-sf)
 Cleveland Poor Boy Slider



3.25

Antipasti Skewer (gf)
 Chicken Satay (tn)
 Vegetable Kabob (v-vg-gf)
 Yakitori Chicken Skewers
 Crab Stuffed Mushrooms (v-sf)
 Chicken Kabob (gf)
 Mexican Pork Carnitas (gf)
 Tomato Bail Tart (v)
 Water Chestnuts Wrapped in Bacon
 BBQ Bacon Wrapped Shrimp (sf)
 Cajun Shrimp Crostini (sf)
 Eggplant Napoleon (v)
 Vegetable Pakoras (v-vg-gf)
 Pretzel Chicken Skewer
 Pierogies (v-gf)
 Boursin Stuffed Mushroom (v-gf)
 Smoked Salmon Deviled Egg (gf)
 Pretzel Kielbasa Skewer
 Raspberry Brie Puffs (v)
 Chicken & Waffle Skewer

2.25

Mini Rustic Roast Beef Sandwich
 Mini Napa Valley Mesquite Turkey Sandwich
 Mini Buffalo Chicken Sandwich
 Mini Vegetarian Sandwich (v)
 Loaded Potato Pancake
 Sausage Lasagna Bite
 Italian Stuffed Mushrooms
 Vegetarian Lasagna Bite (v)
 Vegan Stuffed Mushroom (v-gf-tn)
 BBQ Meatballs
 Vegetable Samosa (v)
 Assorted House Made Pizzas
 Hummus Crudité Shooter (v)
 Bruschetta Crostini (v)
 Ciligini Skewer (v-gf)
 Old Fashioned Deviled Eggs (v-gf)
 Artichoke Beignets (v)
 Stuffed Peppadew Peppers (v-gf)
 Seasonal Berry Brie Tarts (v)
 Chicken Tikka Masala Skewer
 Butter Chicken Naan
 Bacon Wrapped Kielbasa



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Platters & Boards

Cheese Board (v-tn) 2.99

Swiss, Cheddar, Pepper Jack, Asiago, Boursin, Smoked Gouda, Assorted Gourmet Crackers.

Vegetable Platter (v-vg) 2.99

Cauliflower, Broccoli, Celery, Carrot, Cucumber, Tomatoes, Spinach Dip & Ranch Dip.

Grilled Vegetable Platter (v-tn) 3.99

Char-Grilled Yellow Squash, Red Pepper, Carrot, Cauliflower, Broccoli, Smoky Red Pepper Aioli

Hummus & Pita Platter (v) 3.99

Garlic Hummus, Broccoli, Red Peppers, Celery, Cucumbers, Carrots, Fried Pita Wedges.

Sliced Fruit Platter (v-vg-sf) 3.99

Honey Dew, Cantaloupe, Pineapple, Grapes, Strawberries.

Citrus Fruit Tray (v-vg-gf-tn) 3.99

Grapefruit, Kiwi, Pineapple, Oranges. Drizzled with Ginger Honey, Toasted Coconut, Pistachios

Smoked Salmon Platter 95.00

Smoked Atlantic Salmon, Red Onion, Hard Cooked Egg, Capers, Gourmet Crackers, Dill Cream Sauce. Serves 16-18 people.

Charcuterie Tray 250.00

A Beautiful Assortment of Cured Meats, Olives, Gourmet Cheese, Fruits, Spreads, Nuts, Bread Sticks, Gourmet Crackers. Serves Approximately 25 people.

Iced Cocktail Shrimp (gf-sf) 34.99 lb.

Served with Cocktail Sauce and Lemon Wedges.

Sushi Platter (sf) 45.00 (40 pieces)

Assorted Sushi Rolls, Served with Wasabi, Pickled Ginger, and Tamari Sauce.

Chips & Dips

Spinach Artichoke Dip (v-gf) 2.99

Buffalo Chicken Dip (gf) 3.99

Tortilla Chips & Salsa. (v-vg-gf) 2.00

Tortilla Chips & House Made

Guacamole (v-gf) 3.99

House Made French Onion Dip &

Chips (v-gf) 2.99

Peppadew Pepper Dip (v-m-w) 2.99

Black Bean & Corn Dip (v-vg-gf) 2.99

Mexican Street Corn Dip (v-gf) 2.99

Vegan Spinach Artichoke Dip (gf-v-vg) 5.99

Signature Bars

14.99

Baked Potato

Baked Idaho Potatoes, Diced Grilled Chicken Breast, Broccoli, Cheddar Cheese, Applewood Smoked Bacon, Sour Cream, Green Onion, Butter

Beef or Chicken Tacos

A Mixture of Our House Made Corn Taco Shells & Flour Tortillas, Black Beans, Spanish Rice, Sour Cream, Mild Salsa, Tomatoes, Onions, Black Olives, Lettuce, Cheddar Cheese. (3 per person)

Chicken or Steak Fajita

(\$5.00 additional for steak)

Flour Tortillas, Sour Cream, Cheddar Cheese, Lettuce, Mild Salsa, Griddled Peppers & Onions, Spanish Rice, Black Beans. (3 per person)

Nacho

House Made Tri-Color Tortilla Chips, Mildly Spicy Ground Beef, Jalapenos, Tomatoes, Sour Cream, Mild Salsa, Green Onion, Cheddar Cheese Sauce.

Pasta

Penne Pasta, Marinara Sauce, Alfredo Sauce, Grilled Chicken, Meatballs, Italian Sausage, Broccoli, Red Pepper, Sun Dried Tomatoes, Mushrooms, Parmesan Cheese, Garlic Breadsticks.

Salad

Mixed Greens, Grilled Chicken, Applewood Smoked Bacon, Tomatoes, Red Peppers, Black Olives, Carrots, Cucumbers, Mozzarella Cheese, Croutons, Ranch, and Italian Dressing.

Normandy's Signature Chili

Traditional Sweet N Spicy Beef and Bean Chili, Chicken Chili, Cheddar Cheese, Onions, Sour Cream, Crackers.

Sliders

3.50 ea

Western Pulled Pork

Certified Angus Beef

Southern Fried Chicken

Meatball

Philly Cheesesteak

Chef Prepared Stations & Small Plates

New Zealand Baby Lamb Chops Mint

Pesto (gf) 13.00

Asian Chicken & Vegetable Stir Fry (sf) 13.00

Pastabilities 16.00

Gourmet Macaroni & Cheese 16.00

Beef Tenderloin Medallions 23.00

New York Strip Loin 13.00

Top Round Roast Beef 10.00

Bone-In Turkey Breast 9.00

Braised Beef Short Rib 18.00 (m-w)

Himalayan Salt Block Seared Beef

Tenderloin 20.00 (gf)

Japanese Yakitori Chicken 16.00 (gf-s)

Mini Philly Cheese Steak 13.00 (m-w-s)

Pork Belly Burnt Ends 16.00 (gf-s)

Seared Sea Scallop 20.00 (gf-s-sf)

Signature Bowls

15.99

Hummus

Garlic Hummus, Spinach, Flank Steak, White Rice, Chicken, Vegetables, Tomato, Cucumber, Sweet Potatoes, Jalapenos, Balsamic Onions, Tahini Sauce, Roasted Red Pepper Walnut Sauce, Sriracha, White Balsamic Vinaigrette, Cilantro

Honey Sriracha Chicken

White Rice, Spinach, Honey Sriracha Chicken, Avocado, Sweet Potato Noodle, Sweet Potatoes, Cucumber, Pickled Cabbage, Roasted Vegetables, White Balsamic Ving, Yum Yum Sauce, Cilantro

Burrito Bowl

Cilantro Lime Chicken, Black Beans, Rice, Corn Salsa Mozzarella Cheese, Tomatoes, Sour Cream, Lettuce, Peppers, Onions, Avocado, Cilantro



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Salads

3.50 - 4.75

Normandy's House Salad (v-vg-gf)

Mixed Greens, Carrots, Artisan Tomatoes and Cucumber.

Normandy's Signature Salad (gf)

Mixed Greens, Granny Smith Apples, Applewood Smoked Bacon, Dried Cranberries and Crumbled Blue Cheese.

Caesar Salad (v)

Crisp Romaine Lettuce, Artisan Tomatoes, Parmesan Crisp and Grilled Croute.

Citrus Salad (v-gf-tn)

Mixed Greens, Raisins, Candied Walnuts, Mandarin Oranges and Sliced Strawberries.

Tuscan Salad (v-vg-gf)

Radicchio, Arugula, Endive, Strawberry Slices, Balsamic Red Onion and Sunflower Seeds.

Italian Salad (v-gf)

Mixed Greens, Balsamic Red Onion, Cucumber, Artisan Tomatoes and Shaved Parmesan Cheese.

Grilled Romaine Salad (v-gf)

Grilled Baby Romaine Hearts, Artisan Tomatoes, Shaved Parmesan Cheese and Grilled Croute

Boston Bibb Salad (v-vg-gf)

Bibb Lettuce, Red Onion Cucumber and Artisan Tomatoes

Greek Salad (v-gf)

Crisp Romaine Lettuce, Artichokes, Cucumber, Balsamic Red Onion, Kalamata Olives and Feta Cheese.

Martha's Vineyard Salad (v-gf-tn)

Crisp Romaine Lettuce, Orange Segments, Candied Walnuts, Red Grapes and Crumbled Goat Cheese.

Grilled Watermelon Salad (v-gf)

Mixed Greens, Radicchio, Grilled Watermelon, Red Onion, Cucumber, Feta Cheese and Mint.

BEEF 16.00 - 60.00

Filet Mignon

Hand Cut 8oz Center Cut Beef Tenderloin, Wild Harvested Mushroom Demi-Glace.

Beef Short Rib Wellington

Normandy's Signature Beef Short Rib, Slow-Braised For 8 Hours Until Exquisitely Tender, Wrapped in Delicate Puff Pastry and Baked to Golden Perfection, Finished With a Rich Red Wine Reduction and Flaky Hand-Harvested Icelandic Arctic Thyme Salt.

Beef Tenderloin Medallions

Maille French Dijon Mustard & Black Peppercorn Encrusted Beef Tenderloin, Rich Truffled Red Wine Reduction.

Prime Rib of Beef

12oz Beef Prime Rib Encrusted with Hand Harvested Icelandic Sea Salt, Garlic and Fresh Rosemary, Served with Frizzled Onions, Au Jus and Horseradish Sauce.

New York Strip Steak

Hand Carved and Grilled 12oz New York Strip Steak, Caramelized Onion Cabernet Wine Reduction

BBQ Beef Brisket

Dry Rubbed Beef Brisket, Normandy's Signature BBQ Sauce.

New York Strip Loin

24 hour Slow Roasted Beef Strip Loin Encrusted With Hand Harvested Icelandic Sea Salt, Garlic and Fresh Rosemary. Served with Frizzled Onions, and Cabernet Sauce.

Top Round Roast Beef

Certified Angus Beef Top Round, Slow Roasted for 24 hours, Au Jus and Horseradish Sauce.

CHICKEN 13.00 - 30.00

Chicken Marsala

Pan-Seared Boneless Chicken Breast with a Rich Marsala Mushroom Sauce, Featuring Single-Origin Sicilian Marsala Wine From The Province Of Trapani, Italy.

Chicken Parmesan

Boneless Breast of Chicken Breaded with Japanese Panko Bread Crumbs and Sautéed to a Golden Brown. Topped with House Made San Marzano Marinara Sauce and Mozzarella Cheese.

Bruschetta Chicken (gf)

Grilled Boneless Breast of Chicken, Fresh Basil, Heirloom Tomatoes, Fresh Mozzarella Cheese, Balsamic Drizzle.

Lemon Herb Grilled Chicken (gf)

Lemon Herb Marinated Grilled Chicken, Lemon Basil Beurre Blanc.

French Onion Chicken

Sautéed Boneless Breast of Chicken Topped With Slow Simmered Cognac Deglazed French Onion Sauce and Melted Provolone Cheese.

Cilantro Lime Chicken (gf)

Smoked Ancho Rubbed Grilled Chicken Topped With Elote Mexican Street Corn Salsa.

Chicken Choron (gf)

Bone-In Presentation Frenched Chicken Breast, Herb Boursin Cheese Sun Dried Tomato Compound Butter, Roasted Grape Tomato and Artichoke Choron Sauce.

Mushroom Duxelle Chicken (gf)

Bone-In Presentation Frenched Chicken Breast, Mushroom Duxelle, Garlic Cream Sauce.

Chicken Santorini (gf)

Sautéed Boneless Breast of Chicken, Artichokes, Kalamata Olive, Roasted Garlic, Shallot Santorini Sauce.

Chicken Mornay

Boneless Breast of Chicken, Wild Rice, Wild Mushrooms, Mornay Sauce.

Chicken Piccata

Sautéed Boneless Breast of Chicken, Light Lemon Caper Sauce.

Chicken Valdostana (gf)

Boneless Breast of Chicken Stuffed with Prosciutto, Sautéed Spinach, Fontina Cheese and Crowned with a Chardonnay Butter Sauce.

Champagne Chicken

Sautéed Boneless Breast of Chicken, Blistered Grapes, Champagne Sauce.

Chicken Capistrano

Sautéed Boneless Breast of Chicken, Artichoke Hearts, Heirloom Tomato Ragout, Garlic Cream Sauce.

Caprese Chicken

Pan Seared Breast of Chicken, Sliced Tomatoes, Fresh Mozzarella Cheese, Balsamic Glaze.

Grilled BBQ Chicken (gf)

Boneless Skinless Breast of Chicken Grilled to Perfection. Served with Normandy's Signature BBQ Sauce.

Pretzel Chicken

Pan Seared Pretzel Crusted Breast of Chicken, Bavarian Honey Mustard Sauce.

Entrees



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Entrees

VEGETARIAN 13.00 - 19.00

Vegan Roasted Vegetable Pasta (v-vg-gf)

Pea Pasta, Roasted Summer Squash, Zucchini, Broccoli and Tomatoes. Sundried Tomatoes, Garlic and Oil.

Wild Mushroom Risotto (v-gf)

Creamy Arborio Rice, Sherried Wild Mushrooms, Fresh Grated Parmesan Cheese, Roasted Vegetables.

Roasted Ratatouille (v-vg-gf)

Roasted Grape Tomato, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion and Garlic, Brown Rice.

Eggplant Rollatini (v)

Grilled Eggplant, Ricotta Cheese, Parmesan Cheese, Spinach, Pasta Aglio.

Grilled Vegetable Cous Cous (v-vg)

Eggplant, Red Peppers, Zucchini, Broccoli, Tomatoes, Tri-Colored Cous Cous, Balsamic Glaze.

Vegetable Curry Bowl (v-vg-gf-tn)

Zucchini, Yellow Squash, Red Pepper, Red Onion, Celery, Carrot, Garlic and Curry Sauce over White Rice.

Garlic Spinach Risotto (v-gf)

Creamy Arborio Rice, Garlic, Spinach, Fresh Grated Parmesan Cheese.

PASTA 10.00 - 20.00

Shrimp & Crab Fettuccini Alfredo (sf)

Sherry Wine Sautéed Shrimp and Crab, Fettuccini, Alfredo Cream Sauce.

Grilled Chicken Pasta Primavera

Grilled Boneless Breast of Chicken, Pasta Primavera.

Grilled Chicken Fettuccini Alfredo

Grilled Boneless Breast of Chicken, Fettuccini, Alfredo Cream Sauce.

Pasta Aglio with Roasted Vegetables (v)

Roasted Carrots, Red Pepper, Broccoli, Grape Tomatoes, Penne Pasta, Aglio Sauce.

Three Cheese Ravioli (v-gf)

Ricotta, Parmesan and Romano Cheese Filled Ravioli. Marinara or Alfredo and Crispy Basil.

Cavatelli Bolognese

Hearty Bolognese Sauce over Cavatelli.

Traditional Lasagna

Goey Strands of Cheese, Slow Cooked Tomato Sauce, Seasoned Ground Beef and Soft Sheets of Golden Pasta Combine to make this Traditional Three Cheese Lasagna

Penne Pasta with Meatballs and Italian Sausage

Penne Pasta Cooked Al Dente and Smothered in Normandy's Signature Marinara Sauce with House Made Meatballs and Italian Sausage. Served with Parmesan Cheese.

SEAFOOD 12.00 - 70.00

Chilean Sea Bass (gf)

Roasted Chilean Sea Bass, Vanilla Bean Cognac Spinach.

Black Grouper

Pan Seared Parmesan Crusted Grouper Filet, Smoked Gouda and Gruyere Swiss Cheese Sauce.

Yellow Fin Tuna

Grilled Yellow Fin Tuna Filet, Ginger Garlic Sauce.

Maryland Crab Cakes (sf)

Trio of Traditional Pan Seared Crab Cakes, Roasted Red Pepper Aioli.

Mahi Mahi

Grilled Citrus Ginger Glazed Mahi Mahi, Pineapple Mango Salsa.

Bourbon Barbecue Salmon

Pan Seared Marinated Atlantic Salmon Filet, Bourbon Barbecue Glaze.

Maple Glazed Salmon (tn)

Pan Seared Atlantic Salmon Filet, Maple Almond Glaze.

Atlantic Salmon (gf)

Pan Seared Atlantic Salmon Filet, Dill Cream Sauce.

Icelandic Cod (gf)

Baked Alaskan Cod, Citrus Beurre Blanc, Tomato Concassee.





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Potatoes & Rice

3.00 - 5.00

Roasted Garlic Mashed Potatoes (v-gf)

Fleur De Sel Fingerling Potatoes (v-vg-gf)

Oregano Roasted Marble Potatoes with Creamy Lemon Feta Sauce (v-gf-m)

Jalapeno Cheddar Scalloped Potatoes (v-gf)

Wild Mushroom Risotto (v-gf)

Roasted Yukon Gold & Sweet Potatoes (v-vg-gf)

Scalloped Potatoes (v-gf)

Parmesan Pesto Roasted Redskin Potatoes (v-gf)

Garlic Spinach Risotto (v-gf)

Rosemary Sea Salt Marble Potatoes (v-vg-gf)

Bacon Sour Cream Smashed Yukon Gold Potatoes (gf)

Redskin Potatoes Chive Garlic Butter (v-vg)

Rice Pilaf with Orzo (v)

Long Grain Wild Rice (v-vg)

Duchess Potatoes (v-gf)

Buttermilk Smashed Redskin Potatoes (v-gf)

Parsley Redskin Potatoes (v-gf)

Vegetables

3.50 - 7.50

Steamed Asparagus with Red Peppers (v-gf)

Roasted Stem on Baby Carrots (v-vg-gf)

Blistered Bacon Walnut Green Beans (gf-tn)

Roasted Jack Daniels Glazed Carrots (v-gf)

Cranberry Pistachio Pesto Brussel Sprouts (v-vg-gf-tn)

Blistered Green Beans and Artisan Tomatoes (v-vg-gf)

Lemon Pesto Broccolini (v-vg-gf-tn)

Roasted Broccoli with Pine Nuts, Basil, and Parmesan (v-gf-tn)

Roasted Vegetables (v-vg-gf)

Sautéed Summer Vegetables (v-gf)

Green Beans Almondine (v-gf-tn)

Broccoli, Cauliflower, and Carrot Medley (v-gf)

Broccoli with Garlic Butter (v-gf)

Green Beans and Carrots (v-gf)



CATERING MENU



EXTRAS

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Desserts

6.50 - 7.00

Vanilla Bean Crème Brûlée
(v-gf)

Baileys Irish Cream Crème
Brûlée (v-gf)

Vanilla Bean Cheesecake (v)

Cookies & Cream Cheesecake
(v)

Heavenly French Chocolate
Lava Cake (v)

Apple Pineapple Carrot Cake
(v-tn)

Chocolate Ganache Cake

Sticky Toffee Pudding (v-gf)

Assorted Mini Pastry Platters

S'mores Bar

Donut Bites Bar

Krispy Kreme Donut Flambé
Station

Late Night Snacks

Assortment of Normandy's House
Made Pizzas 4.00

Gourmet Flat Bread Board 5.00

Slider Station 10.00

Bavarian Pretzel Station 6.00

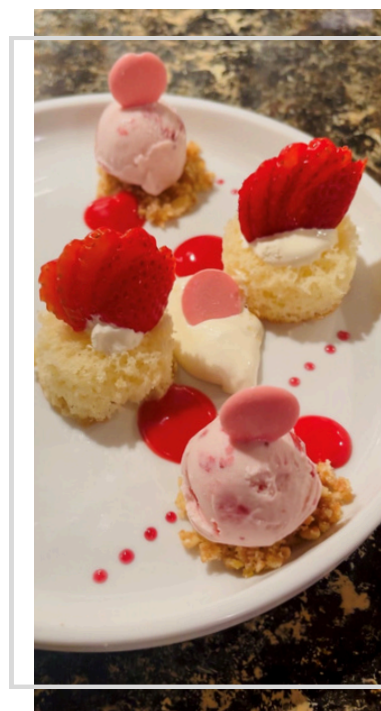
Nacho Bar 10.00

Cotton Candy Station 350.00

Sno Cone Station 350.00

Popcorn Bar 4.50

Pierogi Bar 6.00



Beverage Service

Assorted Coca Cola Sodas 1.50

Purified Bottled Water 1.95

Sold Per Gallon

Un-sweetened Iced Tea (v-vg-gf)
20.00

Sweet Tea (v-vg-gf) 20.00

Lemonade (v-vg-gf) 20.00

Blackberry Mint Sweet Tea (v-vg-
gf) 20.00

Apple Ginger Lemonade (v-vg-gf)
20.00

Sangria Punch (non alcoholic) (v-
vg-gf) 65.00

Mojito Water (v-vg-gf) 15.00

Cilantro Lime Water (v-vg-gf) 15.00

Lemon Water (v-vg-gf) 15.00

Cucumber Water (v-vg-gf) 15.00

Watermelon Strawberry Basil
Water (v-vg-gf) 15.00

Cosmo Mocktail (v-vg-gf) 50.00

Moscow Mule Mocktail (v-vg-gf)
50.00

Margarita Mocktail (v-vg-gf) 50.00

Mojito Mocktail (v-gf) 50.00

NON-ALCOHOLIC BEVERAGE PACKAGE 6.50 PER PERSON

Assorted Soft Drinks, Bottled Water
and Iced Tea



General Information

BOOKING CONFIRMATION AND PAYMENT

A signed and fully executed contract along with a deposit in the amount equal to 10% of initial quote is required to secure your date on a definite basis. Deposits are applied to your final master bill and are non-refundable in the event of cancellation. The balance of your bill will be due no later than 14 days prior to the date of your function and is payable by cash, check, Visa, MasterCard, American Express or Discover.

CANCELLATIONS

Events may be canceled without penalty (other than loss of deposit) until 90 days prior to your scheduled event. If event is canceled less than 90 - 15 days prior, a cancellation fee of 50% of the estimated event balance will be assessed. If cancellation occurs less than 14 days prior, 100% of the estimated event balance will be assessed.

FINAL MENU SELECTION

Your final menu selection is required 30 days prior to your event. All efforts will be made to accommodate any changes in menu after this date. Normandy Catering reserves the right to adjust or renegotiate the menu or pricing if cost increase is equal to or more than 10% between contract date and final event date. Normandy Catering reserves the right to make reasonable substitutions for items unavailable due to circumstances of no fault of Normandy Catering.

ATTENDANCE GUARANTEE

An estimated number of attendees is required when scheduling an event for planning purposes. Your final guaranteed guest count is due fourteen (14) days prior to your event. No allowance will be made for any decrease in guest count after this time. All efforts will be made to accommodate any increases in count after this date.

ALLERGIES AND SPECIAL DIETS

Normandy Catering makes every effort to identify food ingredients that may cause allergic reactions for those with food allergies; however, there is always a possibility of contamination. In addition, commercial food manufacturers may change their formulation or ingredients without notice and cannot guarantee allergens are not present in their products. Furthermore, we cannot guarantee the absence of cross contamination in our kitchens as our products may contain wheat, egg, dairy, soy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. For this reason, we encourage our customers with a food allergy to contact our main office for addition information and assistance. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CHILDREN

Children under five years of age are complimentary and may be served a kid's meal. Kid's meals for children five to twelve years of age are available.



General Information

UNUSED FOOD

We plan your menu so there will be sufficient food for your guests with little or no food leftover. Per Ohio Health Code, Normandy Catering does not allow leftover food to be taken home. All leftover food will remain the property of Normandy Catering. No credit will be issued for leftover food.

STAFFING

All staffing for events will be provided at an hourly rate with a 4-hour minimum per staff member. Billing for staff members will include set-up and clean-up time for your event.

MINIMUM ORDERS

Our menu pricing is based on a minimum of 50 guests. Full service catered events of less than 50 guests may be subject to a surcharge.

SERVICE CHARGE AND TAX

A taxable service charge will be added to all food, beverage and rental prices plus applicable sales tax.

RENTAL EQUIPMENT

We are happy to provide all necessary rental items for your event; from tents, tables and chairs to china, linen and centerpieces. Let us coordinate all of the details for a flawless and effortless event!

TRASH COLLECTION

Normandy Catering will bag all garbage and place it in appropriate trash receptacles provided by the site location. Normandy Catering will remove garbage from an off-site location for an additional charge.

SECURITY AND LIABILITY

Security personnel is the responsibility of the client. Normandy Catering is not responsible for any facility or property damage during the contracted event. Normandy Catering assumes no responsibility for lost or damaged articles during the contracted event. Lost or damaged rental equipment will be billed to the client at replacement value.

