

Normans
CATERING

251-473-3900

Traditional Buffet

Menu Building Tips...

Decide on your Entrée. Add variety with more than one Entrée.

Add \$6.00 per person for each additional entree

Choose at least Two Sides

We recommend a starch and a veggie.

Pick a Salad that works well with your meal. We can preset salads at the table or serve on the buffet line.

The Grand Finale...Dessert of your choosing

Don't need dessert, then substitute an additional side or salad

Add \$1.75 for each additional side, salad or dessert

Buffet comes complete with Yeast Rolls, Sweet & Unsweet Tea.

To add some appetizers for mingling time when the guests first arrive.

See our Hors d'oeuvres Menu.

Additional Server Fee & Supplies Fees will apply



Select Entrees

Simple Chicken Breast Options...

Grilled, Cajun Roasted or Italian Herb

Italian Inspired Entrees...

Lasagna with Meat Sauce, Veggie Lasagna

Egg Plant Parmesan

Rice Casseroles ...

Chicken & Sausage Jambalaya, Seafood Jambalaya,

Chicken & Wild Rice or Shrimp & Wild Rice

Cajun Shrimp & Grits

\$16.95 Per Person



Choice Entrées

Beef Selections...

Steamboat Round of Beef, New York Strip Loin, Sirloin Tips with Gravy,
Sliced Beef Brisket with Au jus

Chicken Selections...

Chicken Bruschetta, Spinach & Feta Stuffed , Monterey, Delmonico,
Cilantro Lime, Bourbon Glazed, Citrus Teriyaki, Alec's Summer Chicken,
Sausage & Rice Stuffed Chicken

Pork Loin Selections...

Cajun Roasted, Lemon Ginger Garlic, Bourbon Glazed

Seafood Selections...

Seafood Gumbo, Crab Bisque, Crawfish Etouffée, Shrimp Delmonico,
Shrimp Alfredo, Pecan Crusted White Fish, Crab Stuffed Flounder

Kabobs...

Grecian Beef & Veggie, Grecian Chicken & Veggie,
Shrimp Scampi Skewers & Blackened Shrimp Skewers

\$18.95 Per Person

Traditional Salads

Choose One

Spring Mix Salad

Spring Mix Greens with Cheese, Tomatoes & Cucumbers

Mandarin Orange Salad

Crisp Romaine with Mandarin Oranges, Feta & Almonds

Strawberry Salad

Spring Mix Greens with Strawberries, Craisins, Feta & Pecans

Traditional Garden Salad

Ice Burg Lettuce with Cheese, Tomatoes & Cucumbers

Caesar Salad

Crisp Romaine with Parmesan & Croutons

Greek Salad

Crisp Romaine with Feta, Red Onions, Kalamata Olives & Pepperoncini

Dressings....Balsamic Vinaigrette, Raspberry Vinaigrette, Citrus Vinaigrette, Ranch,
Italian, Thousand Island, Bleu Cheese & Caesar



Traditional Sides

Choose Two

Twice Baked Potato Casserole	Honey Green Beans with Pecans
Garlic Smashed Potatoes	Seasoned Green Beans
Roasted Parmesan New Potatoes	Roasted Veggie Medley
Buttered Parsley New Potatoes	Grilled Zucchini & Squash
Mashed Potatoes	Spinach Madeline
Au Gratin Potatoes	Squash Casserole
Sweet Potato Casserole	Cream Corn Casserole
Candied Sweet Potatoes	Glazed Baby Carrots
Macaroni & Cheese	Broccoli with Cheese
Wild Rice Pilaf with Mushrooms	Corn Bread Dressing
Saffron Yellow Rice	Alfredo Fettuccini
Creamy Cheese Grits	Turnip or Collard Greens



Traditional Desserts

Choose One

- Bread Pudding with Caramel Sauce
- Cheese Cake with Choice of Toppings
- Apple or Peach Cobbler
- Chocolate Brownie Trifle
- Banana Pudding
- Strawberry Trifle
- Key Lime Pie
- Pecan Pie

The Premiere Plate

Menu Building Tips...

Are you offering a Cocktail Hour before dinner?

Choose three appetizers from our Hors d' oeuvres Menu to pass by hand as the guests mingle and go to the bar.

Decide on your Entrée. One to two entrees on the plate is best.

Add \$10.00 per person for each additional entree

Add \$2.50 per person for each additional side, salad or dessert

Choose Two Sides

We recommend a starch and a veggie for a pretty plate.

Pick a Salad that compliments with your meal.

Go all out with Dessert! This can be the most memorable part of the meal.

Your meal comes complete with Yeast Roll, Sweet & Unsweet Tea

Rented China is recommended for this type of meal.

Additional Service Fee will apply

Premiere Entrées

Grilled Filet Oscar

Grilled Filet Mignon topped with Lump Crabmeat & Hollandaise

\$43.95 per person

Grilled Filet Mignon

with or without Bacon

Your choice of Toppings...

Béarnaise Sauce, Mushroom Merlot Sauce, Marsala Sauce,
Blue Cheese Crumbles, or Herbed Compound Butter

\$39.95 per person

Veal Chop

French Cut Veal Chop served with Demi Glace

\$43.95 per person

Grecian Lamb Chops

Pair of Grilled Lamb Chops with Mint Garlic Sauce

\$39.95 per person

Grouper Filet

Topped with Crabmeat & Lemon Caper Butter Sauce

\$39.95 per person



Premiere Entrées

Additional Seafood Selections

Jumbo Lump Crab Cakes with Corn Relish & Citrus Aioli or Crawfish Sauce

Bacon Wrapped Stuffed Jumbo Shrimp

Blackened Mahi Mahi with Key Lime Butter

Seared Snapper with Lemon Garlic Butter

\$32.95 per person

Poultry Options

Pecan Crusted Chicken Breast Nestled on Fried Shoestring Sweet Potatoes

Chicken Piccata with Lemons & Capers

\$26.95 per person

Pork Options

Boneless Stuffed Pork Chop

French Cut Pork Chop with Balsamic Reduction

Pork Roulade with Smoked Gouda Sauce

\$26.95 per person

Vegetarian Options

Quinoa & Feta Stuffed Portobello Mushroom Caps

Spinach & Artichoke Stuffed Red Peppers

\$22.95 per person

Premiere Salads

Choose One

Classic Spring Mix Salad

Spring Mix Greens with Feta Cheese, Cherry Tomatoes & Sliced Cucumbers

Smoked Bacon Crumbles

Mandarin Orange Salad

Crisp Romaine with Mandarin Oranges, Feta Cheese & Sliced Almonds

Strawberry Salad

Spring Mix Greens with Sliced Strawberries, Craisins, Bleu Cheese Crumbles &

Sugared Pecans

Greek Salad

Crisp Romaine with Feta Cheese, Red Onions, Kalamata Olives & Pepperoncini

Dressings.....Balsamic Vinaigrette, Raspberry Vinaigrette, Citrus Vinaigrette, Ranch, Italian, Thousand Island, Bleu Cheese, Grecian Vinaigrette & Caesar

Premiere Sides

Choose Two

Piped High Twice Baked Potato

Braised Asparagus

Garlic Smashed Red Skinned Potatoes

Snap Beans Almondine

Duchess Potatoes

Roasted Seasonal Veggies

Golden Fingerling Potatoes

Bacon Wrapped Snap Bean Bundles

Praline Baked Sweet Potatoes

Spinach Stuffed Squash

Wild Rice Pilaf with Mushrooms

Garlic Parmesan Roasted Brussel Sprouts

Creamy Smoked Gouda Grits

Brown Sugar Roasted Carrots

Arborio Rice Pilaf

Honey Balsamic Roasted Mushrooms

Lemon Parmesan Risotto

Roasted Stuffed Tomato



Premiere Desserts

Choose One

Chocolate Decadence Cake

Chocolate Lava Cake

Crème Brule

Fruit Compote with Vanilla Custard

Tiramisu

Turtle Cheesecake

Blondie a la mode

Due to Rising Food Costs

Menu & Pricing are Subject to Change

Taco Bar

Seasoned Grilled Chicken, Seasoned Ground Beef, Flour Tortillas, Lettuce
Tomatoes, Shredded Cheese, Jalapenos, Guacamole & Sour Cream
With Salsa & Tortilla Chips.

Add Queso Dip for an Additional \$2.00 per person

Choice of Rice, Black Beans or Refried Beans

\$16.95 per person

Pasta Bar

Chicken Alfredo & Spaghetti Meat Sauce
with your choice of Pastas

Substitute Shrimp Alfredo for an additional \$3.00

Garlic Rolls & Salad

\$17.95 per person

BBQ Plate

Pick two: BBQ Pulled Pork, BBQ Chicken Pieces,

Smoked Sausage Medallions or Beef Brisket (add \$2.00pp) with Dinner Rolls

Pick two: Baked Beans, Mac & Cheese, Potato Salad, Coleslaw or Pasta Salad

\$18.95 per person

Steak & Potato

(additional service fee will apply for Grill on Site)

Grilled Ribeye Steaks

Grilled Veggies, Twice Baked Potato Casserole & Salad and Roll

\$34.95 per person

Southern Fish Fry

(additional service fee will apply for Fry on Site)

Fried White Fish & Chicken Tenders

(Add Fried Shrimp for an Additional \$6.00 per person)

with Hushpuppies, & Dinner Rolls, Cocktail, Tartar & Honey Mustard

Pick two: Baked Beans, Mac & Cheese, Potato Salad, Coleslaw or Pasta Salad

\$24.95 per person

Low Country Boil

Boiled Gulf Shrimp, Conecuh Sausage,

Corn, Potatoes, Button Mushrooms, & Garlic

With Sliced French Bread

(Add an additional \$6.00 pp for Crawfish)

\$24.95 per person

All Meals served with Dessert & Iced Tea