



Norman's
New World Cuisine

**Private Dining
MENU PACKAGES**

Hors d'oeuvres

Priced by the Dozen

BEEF | CHICKEN | PORK

Beef Tataki:
\$ 70 Dz

Short Ribs Dumpling
\$60 Dz

Beef Satay
\$65 Dz

Chicken Satay
\$55 Dz

Pork Belly
\$50 Dz

Foie Gras Mousse on Brioche Toast
and fruit compote:
\$70 Dz

Pork Empanada
\$50 Dz

Beef Empanada
\$55 Dz

VEGETARIAN

Mushroom Toast
\$60 Dz

Hummus Toast
\$50 Dz

Three Cheese Tomato Tarts
\$55 Dz

SEAFOOD

Seasonal Ceviche
(Recommended 3 per person)
\$60 Dz

Shrimp Cocktail
(Recommended 3 per person)
\$60 Dz

Blue Crab Beignets
\$60 Dz

Smoked Salmon & Caviar
\$75 Dz

Yuca Shrimp
\$78 Dz

Ciabatta Toast
with Crème Fraiche & Caviar
\$70 Dz

GRAZING BOARDS

BREAD BOARD

w/ Butter and Olive Oil Options
\$5 per person

GRAZING TABLE BOARDS

Charcuterie Board

\$25 per person

Artisanal Cheeses

\$25 per person

Fruits

\$10 per person

Vegetable

\$10 per person

SEAFOOD DISPLAY

(Sold by the Dozen)

Oysters

\$7 per piece

Shrimp

\$5 per piece

Snow Crab

\$12 per piece

Stone crab

When In season (MP)

APPS

(passed)

Pork belly Sliders

\$7 per piece

Pork Flautas

\$7 per piece

Pork Taco

\$7 per piece

Chicken Flautas

\$8 per piece

Chicken Taco

\$8 per piece

(GF) Gluten-Free (V) Vegetarian

Sand Lake

\$90pp

FIRST PLATES

NORMAN'S HOUSE SALAD

Mixed Greens ~ Maytag Blue Cheese
Driftwood Dressing

SECOND PLATES

CHILLED CHARRED BEEF TENDERLOIN TATAKI

Ginger-Soy Dressing ~ Sunchoke Chips

YUCA STUFFED CRISPY SHRIMP

Sour Orange Mojo ~ Pickled Habanero Tartar Salsa
Nicaraguan Slaw

SOYRIZO EMPANADA

Guasacaca ~ Pickled Red Onion

MAIN PLATES

PAN-COOKED FILLET OF YELLOWTAIL SNAPPER

Asparagus Spears ~ Garlicky Mashed Potatoes
Citrus Butter

VEGETARIAN VALENCIAN PAELLA

Bomba Rice, Peas, Cherry Tomatoes, Thumbalina Carrots,
Royal Trumpet Mushrooms, Confit Garlic

ADOBO MARINATED EYE OF RIBEYE

Potatoes Confit
Cauliflower ~ Malbec Wine Reduction

DESSERT DUO

CHOCOLATE TART 'S'MORES'

Chocolate Custard ~ Toasted Marshmallows
Graham Cracker ~ Chocolate Sauce

PAVLOVA

Lemon Curd ~ Fresh Berries ~
White Chocolate Pearls ~ Berry Coulis

Via Dellagio

\$120pp

FIRST PLATES

NORMAN'S HOUSE SALAD

Mixed Greens ~ Maytag Blue Cheese
Driftwood Dressing

SEASONAL SALAD

SECOND PLATES

PONCE INLET POMPANO CRUDO

Coconut Miso "Broth" ~ Pineapple Curd
Calypso Spiced Seaweed Cracklings

YUCA STUFFED CRISPY SHRIMP

Sour Orange Mojo ~ Pickled Habanero Tartar Salsa
Nicaraguan Slaw

CHILLED CHARRED BEEF TENDERLOIN TATAKI

Ginger-Soy Dressing ~ Sunchoke Chips

SOYRIZO EMPANADA

Guasacaca ~ Pickled Red Onion

MAIN PLATES

PAN-COOKED FILLET OF YELLOWTAIL SNAPPER

Asparagus Spears ~ Garlicky Mashed Potatoes
Citrus Butter

VEGETARIAN VALENCIAN PAELLA

Bomba Rice, Peas, Cherry Tomatoes, Thumbalina Carrots,
Royal Trumpet Mushrooms, Confit Garlic

PORK HAVANA

Haitian Grits, 21st Century Mole, Smoky Plantain Crema,
Sweet Corn and Black Bean Salsa

ADOBO MARINATED EYE OF RIBEYE

Potatoes Confit
Cauliflower ~ Malbec Wine Reduction

DESSERT DUO

CHOCOLATE TART 'S'MORES'

Chocolate Custard ~ Toasted Marshmallows
Graham Cracker ~ Chocolate Sauce

QUESILLO VENEZUELAN FLAN

Brown Butter Crumble ~ Passion Fruit Caramel ~ Sweet Pickled Mango

The Floridian

\$150pp

FIRST PLATES

NORMAN'S HOUSE SALAD

Mixed Greens
Maytag Blue Cheese ~ Driftwood Dressing

BLUE CRAB BEIGNETS

Yuzu Aioli ~ Hearts of Palm Slaw

CHILLED CHARRED BEEF TENDERLOIN TATAKI

Ginger-Soy Dressing ~ Sunchoke Chips

SECOND PLATES

PONCE INLET POMPANO CRUDO

Coconut Miso "Broth" ~ Pineapple Curd
Calypso Spiced Seaweed Cracklings

MY "DOWN ISLAND" FRENCH TOAST

Curaçao-Scented Foie Gras
Grilled Brioche ~ Passion Fruit Caramel

SOYRIZO EMPANADA

Guasacaca ~ Pickled Red Onion

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The Floridian

Continued

MAIN PLATES

PAN-COOKED FILLET OF YELLOWTAIL SNAPPER

Asparagus Spears ~ Garlicky Mashed Potatoes
Citrus Butter

SEASONAL FISH OPTION

VEGETARIAN VALENCIAN PAELLA

Bomba Rice, Peas, Cherry Tomatoes, Thumbalina Carrots,
Royal Trumpet Mushrooms, Confit Garlic

FOUR PEPPERCORN CRUSTED FILET

Braised Leeks ~ Truffle Layered Potato Pavé ~
Charred Shallots

DESSERT TRIO

CHOCOLATE TART 'S'MORES'

Chocolate Custard ~ Toasted Marshmallows
Graham Cracker ~ Chocolate Sauce

PAVLOVA

Lemon Curd ~ Fresh Berries
White Chocolate Pearls
Berry Coulis

QUESILLO VENEZUELAN FLAN

Brown Butter Crumble ~ Passion Fruit Caramel
Sweet Pickled Mango

Dinner & Buffet

Add-on Options

SALADS

Seasonal Salad
\$ 14 per person
House Salad
\$ 12 per person
Caesar Salad
\$ 12 per person

PROTEINS

(Recommended minimum of 15 ppl for
Beef Tenderloin & Ribeye)

Ribeye
\$40 per person
Beef Tenderloin
\$45 per person
Lamb Rack
\$50 per person
Pork Tenderloin
\$25 per person
Seasonal Fish
\$45 per person

SIDES

Vegetarian Risotto
\$15 per person
Plain Risotto
\$13 per person
Rice and Beans
\$10 per person
Vegetable Medley
\$10 per person
Mashed Potatoes
\$10 per person
Mushrooms
\$15 per person
Sunchoke Chips
\$7 per person

COOKIES

Oatmeal cookies
\$30 (24)
Double Chocolate Cookies
\$35 (24)
Snickerdoodle Cookies
\$30 (24)

PASTRIES

Fruit Tart with Lemon Curd size
2.17" \$90 (per Dz)
Salted Caramel Brownie
\$50 (per Dz)
Cheese Flan
with Brown Butter Crumble
\$60 (per Dz)

WHOLE CAKES

Flancocho \$100 (11 pieces)

Event Wine List

TIER 1 WINES Under \$90

Giusti 'Longheri', Pinot Grigio, Delle Venezie, IT	54
Peyrassol 'La Croix', Méditerranée, Côtes de Provence, FR	54
Sea Sun Pinot Noir, California	55
Sonoma Cutrer 'Russian River Ranches', Chardonnay, Sonoma Coast, CA	60
Duckhorn 'Greenwing', Cabernet Sauvignon, Columbia Valley, WA	60
Settlement Wines 'Heritage Vineyard', Sauvignon Blanc, Marlborough, NZ	64
Neyers Vineyards Chardonnay, Carneros, CA	78
Laurent Perrier 'La Cuvée', Tours-sur-Marne, Champagne, FR	88
Martin Ray 'Synthesis', Cabernet Sauvignon, Napa Valley, CA	88
Schug Pinot Noir, Sonoma Coast, CA	89

TIER 2 WINES \$90-150

Château d'Esclans 'Rock Angel', Rosé, Côtes de Provence, FR	90
Domaine Reverdy-Ducroux 'Cuvée Beau Roy', Sauvignon Blanc, Sancerre, FR	92
Ken Wright Pinot Noir, Eola-Amity Hills, Willamette Valley, OR	96
Domaine Laroche 'Saint Martin', Chablis, FR	96
Cline 'Rock Carved', Cabernet Sauvignon, Alexander Valley, CA	100
Veuve Clicquot 'Yellow Label', Reims, Champagne FR	120
Peju 'Legacy Collection', Cabernet Sauvignon, Napa Valley, CA	125
Anthem 'Riverbound', Sauvignon Blanc, Yountville, CA	136
Domaine Faiveley Pinot Noir, Mercurey, FR	140
Lingua Franca 'Bunker Hill', Chardonnay, Willamette Valley, OR	145

Event Wine List

TIER 3 WINES \$150+

Faust Cabernet Sauvignon, Napa Valley, CA	155
Hartford Court 'Stone Côte Vineyard', Chardonnay, Sonoma Coast, CA	160
Delamotte Le Mesnil-sur-Oger Grand Cru, Champagne, FR	160
Lingua Franca 'The Plow', Pinot Noir, Willamette Valley, OR	168
Château Malartic-Lagravière Cabernet Sauvignon, Pessac-Léognan, Grand Cru Classé, FR	168
Peter Michael Winery 'L'Après-Midi,' Sauvignon Blanc, Knights Valley, CA	170
Ghost Block 'Estate', Cabernet Sauvignon, Oakville, CA	210
Sea Smoke Chardonnay, Sta. Rita Hills, CA	220
Peter Michael 'Ma Danseuse', Pinot Noir, Sonoma Coast, CA	255
Casanova di Neri 'Tenuta Nuova', Brunello di Montalcino, IT	275