

# GOURMET LUNCHES

Custom three course meal. 15 person minimum



## NORMANSIDE

### TIER I

\$7 per person

Please choose one salad, one side and one entree

#### SALAD

- Garden
- Caesar

#### ENTREE

- Stuffed Rigatoni
- Penne Tomato Cream
- Tortellini Amatriciana

#### SIDE

- Seasonal Vegetable
- Garlic Bread

### TIER II

\$9 per person

Please choose one salad, one side and one entree

#### SALAD

- Garden
- Caesar
- Ginger Edamame

#### ENTREE

- Orange Soy Glazed Chicken
- Chicken Marsala
- Chicken Scarpariello

#### SIDE

- Seasonal Vegetable
- Penne Tomato Cream
- Mushroom Risotto
- Vegetable Lo Mein

### TIER III

\$11 per person

Please choose one salad, one side and one entree

#### SALAD

- Garden
- Caesar
- Greek
- Tuscan

#### ENTREE

- Eggplant and Four Cheese
- Chicken Florentine
- Shrimp Alfredo

#### SIDE

- Seasonal Vegetable
- Penne Tomato Cream
- Stuffed Rigatoni
- Mushroom Risotto

### TIER IV

\$13 per person

Please choose one salad, two sides and one entree

#### SALAD

- Garden
- Caesar
- Greek
- Tuscan
- Champagne Cranberry

#### ENTREE

- Mediterranean Chicken
- Beef Bordelaise
- Pan Roasted Tilapia
- Pistachio Crusted Salmon

#### SIDE

- Seasonal Vegetable
- Stuffed Rigatoni
- Lobster Risotto
- Tortellini Amatriciana

## COMPLETE YOUR PACKAGE

...because no meal is complete without dessert!

#### BEVERAGES

\$1 per person

Pepsi, Diet Pepsi or Sierra Mist

#### VENETIAN

\$3 per person

assorted mini desserts, petit fours, chocolate dipped strawberries

#### COOKIES & BROWNIES

\$1.50 per person

freshly baked

# NORMANSIDE CATERING

Orders can be customized to fit your personal needs.

Orders are available for pick-up or delivery Tuesday-Sunday.

A delivery service charge will be determined based on services and distance.

Orders can be prepared hot or par baked with heating instructions provided.

Please give a minimum of 48-72 hours notice.

Availability will be confirmed when the order is placed.

All orders are subject to 8% sales tax.

150 SALISBURY ROAD, DELMAR, NY 12054

EMAIL: [CATERING@NORMANSIDE.COM](mailto:CATERING@NORMANSIDE.COM)

TEL: (518)439-4505 Ext. 14

# SALADS

Small serves 10–12  
Large serves 25–30

GARDEN \$20 small \$35 large  
CAESAR \$20 small \$35 large

CHAMPAGNE CRANBERRY \$24 small \$40 large  
ROASTED VEGETABLE \$24 small \$40 large

# SANDWICH DISPLAYS

CLASSIC \$70 small \$140 large

A variety of deli sandwiches featuring roasted turkey, roast beef, and virginia baked ham served on an assortment of fresh breads.

Classic Condiments Include: mayo, mustard and russian

ARTISAN \$80 small \$160 large

Includes three of the following options:

- Turkey with swiss, lettuce and tomato
- Roast beef with smoked gouda, lettuce and tomato
- Virginia baked ham with provolone, lettuce and tomato
- Grilled vegetables (squash, peppers, onions and tomatoes) with provolone

Artisan Condiments Include: served on assorted rolls with roasted red pepper crema, pesto mayo and whole grain mustard

## DELI ACCOMPANIMENTS

Small \$20 serves 12–15 people Large \$36 serves 25–30 people

Coleslaw Macaroni Salad  
Italian Pasta Salad Caesar Salad  
Potato Salad Garden Salad

# HORS D’OEUVRES

\$75 small \$150 medium \$300 large

Small includes 50 pieces,  
medium includes 100 pieces  
large includes 200 pieces  
Each tray may have up to three options.  
Hot and cold hors d’oeuvres cannot be combined.

# SPECIALTY DISPLAYS

Small serves 10–15  
Large serves 15–20

CHEESE DISPLAY \$75 small \$96 large  
CRUDITE DISPLAY \$60 small \$76 large  
FRUIT DISPLAY \$75 small \$96 large

## HOT HORS D’OEUVRES

- Asparagus Pastry
- Chicken Spring Roll
- Spanakopita
- BBQ Beef Wonton
- Crimini Mushroom
- Short Rib Dumpling
- Crab Wonton
- Salmon en Croute
- Mini Beef Wellington

## COLD HORS D’OEUVRES

- Roasted Pepper Polenta
- Mediterranean Frittata
- Smoked Salmon Canapé
- Caprese Skewer
- Stuffed Red Potato
- Beef Tenderloin Skewer
- Stuffed Focaccia

SPINACH & ARTICHOKE DIP \$75 small \$96 large

SHRIMP COCKTAIL \$90 small \$140 large

ANTIPASTO \$82 small \$106 large  
assorted meats & cheeses, pickled onions, artichoke hearts,  
marinated roasted red peppers, roasted tomatoes, olives,  
pesto, crackers, baguette

GARLIC HUMMUS \$60 small \$76 large  
marinated olives, pesto, feta cheese, pita & toasted baguettes

Make a deluxe display for  
Small display \$40  
Large display \$80

Deluxe displays include  
cold salad du jour,  
cookies & brownies.

Small serves 10–12  
Large serves 25–30

# CLASSICS

Half pan serves 10–12 people  
Full pan serves 20–25 people

SAUSAGE & PEPPERS \$32 half pan \$60 full pan  
MEATBALLS MARINARA \$32 half pan \$60 full pan  
EGGPLANT ROLLATINI \$36 half pan \$68 full pan  
CHICKEN PARMIGIANA \$38 half pan \$72 full pan

# PASTA

Half pan serves 10–12 people  
Full pan serves 20–25 people

BAKED ZITI \$32 half pan \$60 full pan  
RIGATONI AMATRICIANA \$36 half pan \$68 full pan  
PENNE BOLOGNESE \$36 half pan \$68 full pan  
FARFALLE POMODORO \$32 half pan \$60 full pan  
TORTELLINI ALFREDO \$32 half pan \$60 full pan  
PENNE TOMATO CREAM \$32 half pan \$60 full pan  
VEGETABLE LASAGNA \$36 half pan \$68 full pan  
LASAGNA \$36 half pan \$68 full pan

# ACCOMPANIMENTS

Half pan \$28 serves 12–15 people  
Full pan \$52 serves 25–30 people

ROASTED OR STEAMED VEGETABLES

ROASTED POTATOES

RICE PILAF

MACARONI & CHEESE

# DESSERT

Small serves 10–12  
Large serves 25–30

ITALIAN COOKIES \$40 small \$76 large  
COOKIES & BROWNIES \$35 small \$66 large  
VENETIAN \$50 small \$96 large  
assorted mini desserts, petite fours,  
chocolate dipped strawberries

# MEAT

Half pan serves 10–12 people  
Full pan serves 20–25 people

BBQ BEEF BRISKET \$42 half pan \$80 full pan  
BEEF BORDELAISE \$42 half pan \$80 full pan  
PULLED PORK \$36 half pan \$68 full pan  
CABERNET BRAISED \$50 half pan \$98 full pan  
SHORT RIBS

# POULTRY

Half pan serves 10–12 people  
Full pan serves 20–25 people

CHICKEN FRANCAIS \$36 half pan \$68 full pan  
CHICKEN PICCATA \$36 half pan \$68 full pan  
CHICKEN FLORENTINE \$38 half pan \$72 full pan  
CHICKEN POMODORO \$38 half pan \$72 full pan  
CIDER CHICKEN \$36 half pan \$68 full pan

# SEAFOOD

Half pan serves 10–12 people  
Full pan serves 20–25 people

PAN SEARED SALMON \$50 half pan \$98 full pan

MUSSELS \$38 half pan \$72 full pan  
fra diavolo or marinara

CRAB RAVIOLI \$42 half pan \$80 full pan

LOBSTER MAC & CHEESE \$42 half pan \$80 full pan

CANNOLIS & CREAM PUFFS \$52 small \$98 large  
FRESH FRUIT & BERRIES \$70 small \$136 large  
served with house made chocolate,  
whipped cream and dipping yogurt