

# Jack Norman Catering

Plate Service Dinner Menu \*Per Guest

Boneless Breast of Chicken White Wine or Apricot Sauce	*\$24.00
Filet of Tenderloin Bordelaise Sauce	*\$28.00
Prime Rib of Beef Bordelaise Sauce	*\$27.00
Grilled Salmon Dill Sauce	*\$27.00
Roast Pork Loin Mushroom Sauce	*\$25.00
Shrimp Alfredo Large Shrimp, Alfredo Sauce served over Fettuccine	*\$27.00
Veal Oscar Sautéed Veal, Three Large Shrimp, Hollandaise Sauce <sup>2</sup>	*\$30.00

<u>CHOICE OF ONE</u>	<u>CHOICE OF ONE</u>	<u>CHOICE OF TWO</u>	<u>CHOICE OF ONE</u>
Mixed Rice Pilaf	Mixed Green Salad	Broccoli	Hot French Bread
Au Gratin Potatoes	Or	Cauliflower	with Chive Butter
Red Roast Potatoes	Caesar Salad	Candied Glazed	Or
Parsley Buttered Potatoes		Carrots	Assorted
Pasta		Asparagus	Dinner Rolls
Double-Baked Potatoes		Tomatoes Florentine (Stuffed with Creamed Spinach)	
Garlic Mashed Potatoes		Mixed Vegetable	All Dinners include
		Stir-Fry	Coffee

## HORS D'OEUVRES: \* PER GUEST

Broiled Stuffed Mushrooms-Crab	*\$2.00	Cucumber Canapés	*\$2.00
Petite Reubens	* \$2.00	Parmesan Chicken Strips	* \$2.00
Swedish Meatballs	*\$2.00	Assorted Open-face Sandwiches filled with	
Phyllo Dough Wrap-ups, Spinach filled	*\$2.00	Shrimp, Crabmeat and Chicken Salad	*\$2.00
Bruschetta	* \$2.00	Decorated Smoked Trout	\$75.00 each

CAKE CUTTING:	UP TO 200 PEOPLE \$50.00	200-300 PEOPLE \$75.00	OVER 300 PEOPLE \$100.00
CHEESECAKE CUTTING:	UP TO 200 PEOPLE \$75.00	200-300 PEOPLE \$100.00	OVER 300 PEOPLE \$125.00

(All prices subject to 19% service fee and sales tax)

# Jack Norman Catering

Buffet Dinner Menu \* Per Guest

Beef Burgundy or Boneless Breast of Chicken	* \$24.00
Stuffed Pork Chop or Roast Chicken	* \$24.00
Roast Round of Beef (Carved At Buffet) or Brest of Chicken with Apricot or Wine Sauce	* \$26.00
Roast Pork Loin Chicken Stir-Fry or Boneless Breast of Chicken	*\$26.00
Grilled Beef Tenderloin OR Chicken Supreme (Served with Rice Pilaf)	* \$29.00
Prime Rib of Beef or Chicken Stir-Fry or Boneless Breast of Chicken	* \$29.00
Grilled Beef Tenderloin or Broiled Salmon or Baked Orange Roughy	* \$30.00
Grilled Beef Tenderloin or Shrimp Alfredo	* \$30.00

<u>CHOICE OF ONE</u>	<u>CHOICE OF ONE</u>	<u>CHOICE OF TWO</u>	<u>CHOICE OF ONE</u>
Mixed Rice Pilaf	Mixed Green Salad	Broccoli Cauliflower	Hot French Bread
Au Gratin Potatoes	Or	Candied Glazed Carrots	with Chive Butter
Oven Brown Potatoes	Caesar Salad	Asparagus	Or
Parsley Buttered Potatoes		Southwest Corn	Assorted
Noodles or Pasta		Mixed Vegetable	Dinner Rolls
Double-Baked Potatoes		Stir-Fry	
			All Dinners include Coffee

## DESSERT SELECTIONS \* PER GUEST

Strawberry, Blueberry Shortcake	*\$3.50
Ice Cream Sundae	*\$2.50
Cheesecake with Chocolate Ganache	*\$4.00
Fudge Brownies, Honey Pecan Bar, Lemon Square	*\$3.00
Mini Eclairs, Cream Puffs & Fruit Tarts	*\$4.00

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