

Added Touches of Elegance

**Hors d'Oeuvres Buffet Style*

assorted hot or cold)

Choice of Six

Sweet and Sour Meatballs

Barbeque Meatballs

Rumaki

Deviled Eggs

Polish Sausage

Mini Quiche

Mini Links in a Blanket

Pizza Bread

Mini Egg Rolls

Chicken Tenders

Assorted Cheese and Crackers

\$6.50 per person, if ordered with a meal

\$9.00 per person, if ordered alone

**Mini Buffet*

Choice of Six

Assorted Cheese Tray

Assorted Meat Tray

Vegetable Tray

Nacho Platter with Dips

Bread and Homemade Rolls

\$9.00 per person, if ordered with a meal

\$11.00 per person, if ordered alone

**Normandy's Sweet and Pastry Table*

Fresh Watermelon Basket

Filled with cantaloupe, honeydew, watermelon, pineapple, seedless grapes, peaches

Homemade Strudel and Cookies

Assorted Fancy Miniature French, Italian and Viennese Pastries

\$7.00 per person, if ordered with a meal

\$10.00 per person, if ordered alone

***not available at this time**

**Normandy's European Sweet and Pastry Table*

Deluxe Cheesecakes, Cookies, and Strudels

Assorted Fancy Miniature French, Italian and Viennese Pastries

Fresh Watermelon Basket filled with cantaloupe, honeydew, watermelon, pineapple, seedless grapes, strawberries and peaches

Chocolate Dipped Strawberries

\$9.00 per person, if ordered with a meal

\$11.00 per person, if ordered alone

Special Discounts for Friday, Sunday or weekdays.

Call NOW for available dates

Please Contact:

Barb or Pat at 1-630 833 7800

About Our Chef -

Chef Raymond has been creating meals to remember since 1969.

His specialties include - soups, and sauces, Italian, Polish, Hispanic and American Cuisine.

His training - has worked under many chefs in the Chicago area and developed a large recipe catalog of his own.

Other attributes - developed a Health, Sanitation and Food Prep courses for Cook County Training Center and taught the course to young adults who are now excelling in the culinary trade.

Check us out at:

www.americanlegionthb187.org

Normandy Banquets

Come make your Memories with Us!



*310 W. Butterfield Road
Elmhurst, IL 60126
Phone 630 833 7807*

*We offer Family Style, Plate Style or *Buffet Style Dinners, as well as Breakfasts, Luncheons, & Brunches.*

We also offer specialty Sweet Tables and a delicious selection of hot and cold Hors d'Oeuvres

Our halls serve from 45-240 people, has ample parking and is easily accessible.

At this time we would like to Thank You for your inquiry, and we look forward to making your special occasion an event to Remember!

Plate Style Dinners

\$ 39.99

Greek, Baked, Lemon-Herb, BBQ or Fried

Chicken - ½ chicken made to perfection

Italian Chicken Breast - boneless breast of chicken lightly breaded and seasoned

Chicken Kiev - chicken breast stuffed with herbs and butter, served on a bed of rice.

Chicken Vesuvio - roasted chicken bathed in a very light wine sauce with garlic.

(on the bone or boneless)

Chicken Marsala - chicken bathed in a mushroom and wine sauce. (on the bone or boneless)

Chicken Parmesan - Chicken breast lightly breaded served on a bed of mostaccioli with mozzarella cheese choice of meat sauce or marinara (no potato)

Baked Ham - honey baked ham in pineapple sauce

Roast Turkey - juicy young turkey breast with homemade dressing and cranberry sauce

\$ 40.99

Sirloin of Beef - generous cut of sirloin cooked to perfection and served with gravy

Canadian Roast Pork - juicy pork loin served with homemade dressing and applesauce

Sirloin of Beef and ½ Boneless Chicken - Sirloin of Beef and choice of Broiled or Italian Chicken Breast

Steak or Chicken Fajitas - tender steak or breast of chicken sautéed to perfection with green and red peppers and onions

Steak or Chicken Fajitas and ½ Italian Chicken Breast - tender steak or breast of chicken sautéed to perfection with green and red peppers and onions and boneless breast of chicken lightly breaded and seasoned

\$ 55.99

Prime Rib of Beef – specially slow roasted to perfection and served with AuJus

Baked Salmon – broiled fresh filet with lemon butter sauce

Family Style Dinners

\$ 42.99

Choice of Two

Additional Entrée - \$3.25

Sirloin of Beef

Fried Chicken

Baked Ham

Chicken or Steak Fajitas

Breaded Boneless Italian Chicken Breast

Roast Turkey with Dressing

Polish Sausage with Sauerkraut

Roast Pork with Dressing

Beef Tips with Noodles

Italian Sausage with sautéed Green Peppers

Stuffed Cabbage with Special Sauce

Mostaccioli with Meatballs or Sausage

Steak Ranchero, Pork in Green Sauce, Mexican

Pork, Pork in Red Sauce, Beef in Arbol Chile

Sauce, Pork in Arbol Chile Sauce, Chicken

Fajitas, Steak Fajitas

Baked Chicken

Lemon Herb Chicken

Greek Chicken

Chicken Vesuvio

Dinners include:

4 hours Open Bar

*Premium Brand Liquors and
Blended Drinks*

*Unlimited Wine with Dinner,
Linen Tablecloths, Linen Napkins,
China Service, Room Rental, and
clean up. We will cut and wrap
OR cut and serve YOUR cake, we
only request you please bring
paper plates and plastic forks.
Champagne at Bridal Table.*

\$2.00 ADDITIONAL FOR PARTIES UNDER 125

Revised 07/20/20

Soups and Appetizers

Chilled Fruit Cocktail

Cream of Chicken Rice Soup

Italian Vegetable Soup

Chicken Noodle or Rice Soup

Cream of Mushroom Soup

Cream of Broccoli Soup

Minestrone Soup

Vegetables

Peas & Carrots

Green Beans Almondine

Carrots Vichy

Butter Bathed Corn

Mixed Vegetables

California Blend (Cauliflower, Broccoli, Carrots)

Refried Beans

Salads

Chef's Salad – head lettuce, cucumber, tomato, carrots, and red cabbage

Dressings

(Choice of Two)

Ranch

Thousand Island

Italian

French

Creamy Garlic

Russian

Caesar Salad – romaine and head lettuces, cherry tomato, onion, egg, crouton, and grated parmesan cheese and Caesar Dressing

Starches

Butter Whipped Potato

Garlic Mashed Potato

Baked Potato with Sour Cream

Small Red Boiled Potato

Twice Baked Potato

Vesuvio Potato

Rice Pilaf

Spanish Rice

Desserts

Vanilla Ice Cream with Chocolate Syrup

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

GRATUITY IS NOT INCLUDED