

NORMAN'S

FLORIDA KITCHEN



PRIVATE DINING EXPERIENCES

2026

*Elevated Florida Cuisine
for Corporate & Social Events*



THOUGHTFULLY CURATED. SEASONALLY INSPIRED. UNIQUELY FLORIDA.



THE STANDARD \$95pp

SHAREABLES

Chilled Beef Tenderloin Tataki

Ginger Soy ~ New World Chips

SALAD

Caesar Salad

Gem Lettuce ~ Roasted Garlic Croutons ~ Parmesan

MAIN PLATES

Pan-Cooked Fillet Of Key West Yellowtail Snapper

Asparagus ~ Garlicky Mashed Potatoes ~ Citrus Butter

8oz Prime Filet

Rainbow Roasted Potatoes ~ Butter Poached Broccolini ~ Malbec Wine Essence

Fettuccine

Organic Cream ~ Pecorino ~ Sugar Top Farms Vegetables

DESSERT

Key Lime Pie

Graham Cracker Crust ~ Kaffir Lime Gelée ~ Flame Kissed Meringue

THE SIGNATURE \$115pp

SHAREABLES

Chilled Beef Tenderloin Tataki

Ginger Soy ~ New World Chips

Blue Crab Beignets

Yuzu Aioli ~ Hearts of Palm Slaw ~ Shiso Dust

SOUP OR SALAD

Caesar Salad

Gem Lettuce ~ Roasted Garlic Croutons ~ Parmesan

Brazilian-Style Conch Chowder

Saffron ~ Orange ~ Star Anise ~ Coconut Milk "Cloud"

MAIN PLATES

Pan-Cooked Fillet Of Key West Yellowtail Snapper

10-oz Grilled Manhattan Steak

Rainbow Roasted Potatoes ~ Butter Poached Broccolini ~ Malbec Wine Essence

Pan-Cooked Airline Chicken Breast

Spanish Chorizo Risotto ~ Jus Lié

Fettuccine

Organic Cream ~ Pecorino ~ Sugar Top Farms Vegetables

DESSERT DUO

Key Lime Pie

Graham Cracker Crust ~ Kaffir Lime Gelée ~ Flame Kissed Meringue

Brookie

Warm Brownie and Chocolate Chip Cookie ~ Vanilla Ice Cream ~ Caramel Sauce

THE PRESTIGE \$150pp

SHAREABLES

Chilled Beef Tenderloin Tataki

Ginger Soy ~ New World Chips

Blue Crab Beignets

Yuzu Aioli ~ Hearts of Palm Slaw ~ Shiso Dust

Fried Green Tomatoes

Escabeche Mayo ~ Balsamic Reduction ~ Tomato Jam

SOUP OR SALAD

Caesar Salad

Gem Lettuce ~ Roasted Garlic Croutons ~ Parmesan

Brazilian-Style Conch Chowder

Saffron ~ Orange ~ Star Anise ~ Coconut Milk "Cloud"

Iceberg Wedge Salad

Maytag Blue Cheese ~ Lardons ~ Heirloom Tomatoes

CONTINUED ON NEXT PAGE....

THE PRESTIGE (continued)

MAIN PLATES

Pan-Cooked Fillet Of Key West Yellowtail Snapper

Asparagus ~ Garlicky Mashed Potatoes ~ Citrus Butter

8oz Prime Filet

Rainbow Roasted Potatoes ~ Butter Poached Broccolini ~ Malbec Wine Essence

Pan-Cooked Airline Chicken Breast

Spanish Chorizo Risotto ~ Jus Lié

Fettuccine

Organic Cream ~ Pecorino ~ Sugar Top Farms Vegetables

14 oz Irodori Wagyu Strip Loin

Papas Chorreadas ~ Charred Carrots ~ Sauce Bearnaise

DESSERT TRIO

Key Lime Pie

Graham Cracker Crust ~ Kaffir Lime Gelée ~ Flame Kissed Meringue

Brookie

Warm Brownie and Chocolate Chip Cookie ~ Vanilla Ice Cream ~ Caramel Sauce

Venezuelan 'Quesillo' Flan

Mango Compote ~ Passionfruit Caramel ~ Brown Butter Crumble ~ Toasted Coconut

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RECEPTION OPTIONS

2026

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Hors d'oeuvres

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

W

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S

(GF) Gluten-Free (V) Vegetarian

Grazing Boards

BREAD BOARD

w/ Butter and Olive Oil Options

\$5 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

GRAZING TABLE BOARDS

Charcuterie Board
\$25 per person

Artisanal Cheeses
\$25 per person

Fruits
\$10 per person

Vegetable
\$10 per person

W

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S

(GF) Gluten-Free (V) Vegetarian

Dinner & Buffet

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 and & 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 BrownButterCrumble

WHOLE CAKES

\$60 (per Dz)

Flanchocho \$100 (11 pieces)

Reception enhancements may be added to applicable event packages.