

The image shows an outdoor terrace space for Norman's Florida Kitchen. The background features a lush green living wall. In the center, a bar is visible with various bottles of alcohol on shelves. The bar area is framed by a dark metal structure. In the foreground, there are several tables and chairs, some with orange cushions. A large, spherical, golden light fixture hangs from the ceiling on the left. A large potted plant is in the center. The overall atmosphere is modern and sophisticated.

NORMAN'S

FLORIDA KITCHEN



2025-26 Private Dining Menus

*Prices subject to change

Outdoor Terrace Space

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

MONGOLIAN TUNA 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

PAVLOVA

Lemon Curd ~ Fresh Berries
White Chocolate Pearls ~ Berry Coulis

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

MONGOLIAN TUNA 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

Continued on next page...

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

Sea Sun Pinot Noir, California	55
Sergio Zenato Pinot Grigio, Delle Venezie, IT	56
Miraval Rosé, Côtes de Provence, FR	60
Duckhorn 'Greenwing', Cabernet Sauvignon, Columbia Valley, WA	60
Diatom by Greg Brewer Chardonnay, Santa Barbara, CA	64
Settlement Wines 'Heritage Vineyard', Sauvignon Blanc, Marlborough, NZ	64
Lallier 'R.021 Reflexion', Champagne, FR	80
Martin Ray 'Synthesis', Cabernet Sauvignon, Napa Valley, CA	80
Neyers Vineyards Chardonnay, Carneros, CA	88
Brewer-Clifton Pinot Noir, Sta. Rita Hills, CA	89

TIER 2 WINES \$90-150

Château d'Esclans 'Rock Angel', Rosé, Côtes de Provence, FR	90
Domaine Laetitia Ducroux Sauvignon Blanc, Sancerre, FR	92
Lingua Franca 'AVNI', Pinot Noir, Willamette Valley, OR	96
Domaine Laroche 'Saint Martin', Chablis, FR	96
Clos du Val 'Estate', Cabernet Sauvignon, Napa Valley, CA	112
Veuve Clicquot 'Yellow Label', Reims, Champagne FR	120
Orin Swift 'Palermo', Cabernet Sauvignon, Napa Valley, CA	135
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
Peter Michael Winery 'L'Après-Midi,' Sauvignon Blanc, Knights Valley, CA	155
Paul Hobbs Pinot Noir, Russian River Valley, CA	160
Château Montelena Chardonnay, Napa Valley, CA	165
Château Malartic-Lagravière Cabernet Sauvignon, Pessac-Léognan, Grand Cru Classé, FR	168
Domaine LeFlaive Chardonnay, Macon-Verzé, FR	168
Ruinart Blanc de Blancs, Champagne, FR	180
Ghost Block 'Estate', Cabernet Sauvignon, Oakville, CA	210
Vincent & Sophie Morey Chardonnay, Chassagne-Montrachet 'Les Embrezées' Premier Cru, FR	225
Peter Michael 'Ma Danseuse', Pinot Noir, Sonoma Coast, CA	255