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## Banquet Menu - Three Course Menus

### Three Course Menu Suggestions

We recommend the following complete dinners for your group of 20 or more guests. Per Person Prices listed are for first course, entrée, dessert and coffee/hot tea. Premium selections are surcharged accordingly per person. Maximum entrée selections limited to two (2). When selecting two entrée choices, Host/Hostess is required to provide place cards with coded entrée selection in order to receive efficient service. In addition gratuity(20%) and state tax(6%) will be added.

#### First Courses

(Choose One)

#### Standard Selections

Cream of Potato and Leek Soup

Salad Normandie

Spinach and Mushroom Salad

Caesar Salad

#### Premium Selections

Baked French Onion Soup (+\$3)

Lump Crab Cake, Roasted Red Pepper Sauce (+\$5)

Lobster Bisque (+\$3)

Mesclun Salad, Balsamic Vinaigrette (+\$3)

#### Entree Selections

Maximum Choice:Two

#### Poultry

Roasted Boneless Breast of Chicken \$28.00

Choice of Sauce: Raspberry & Walnut, or Wild Mushroom Madeira

Chicken Piccata, Citrus Beurre Blanc \$28.00

## Fish

Grilled Filet of Atlantic Salmon, Fresh Dill Hollandaise \$31.00

Poached Filet of Salmon w/Crabmeat & Artichoke Bottoms, Beurre Blanc Drizzle \$34.00

Grilled Swordfish Steak w/Bay Scallops & Sun-Dried Tomatoes, Sauce Beurre Blanc \$34.00

Filet of Boston Sole Sautéed with Capers and Croutons, Citrus Beurre Blanc \$32.00

Blackened Filet of Chilean Sea Bass with Shrimp, Citrus Beurre Blanc Drizzle \$42.00

## Beef and Veal

Escalopines of Veal with Chanterelles and Artichoke Bottoms, Sauce Madeira \$37.00

Tournedos of Beef a la Rossini, Truffle Sauce \$39.00

Grilled 8.5 oz Filet Mignon, Sauce Béarnaise \$40.00

Grilled 8.5 oz Filet Mignon Stuffed with Lump Crabmeat, Sauce Béarnaise \$46.00

## Combinations

Boneless Split Breast of Chicken and Filet of Salmon, Dill Beurre Blanc \$34.00

Tournedo of Beef with Truffle Sauce and Filet of Salmon Béarnaise \$39.00

Surf-n-Turf, Grilled 7oz Filet Mignon and 5oz Lobster Tail \$52.00

## Vegetarian

Steamed Fresh Vegetable Plate, Sauce Hollandaise \$25.00

Capelini d' Angelo w/Roasted Vegetables, Virgin Olive Oil \$25.00

Vegetable Lasagna with Portobello Mushroom Garnish \$25.00

All Entrees Served with Appropriate Starch, Fresh Vegetable and Hot Golden Popovers!

## Desserts Selections

(Choose One)

### Standard Selections

Chocolate Mousse with Chopped Walnuts

Raspberry or Lemon Sorbet

Poached Pears w/Vanilla Ice Cream, Raspberry Coulis

Profiteroles au Chocolate

Homemade Cheesecake w/Strawberries, Chocolate Drizzle

Premium Selections (+\$3)

Chocolate Truffle Cake, Whipped Cream

Cream Caramel with Fresh Strawberries

Wedges of Fruit and Berries, Raspberry & Chocolate Drizzle

All prices are subject to change without notice!

Normandie Farm Restaurant

10710 Falls Road, Potomac, MD 20854 301.983.8838 Fax 301.983.0752

[www.popovers.com](http://www.popovers.com)