



*Please Note - Norman's is closed
Thanksgiving & Christmas Day
Your order will be available for
pickup at 9:00 a.m. the day before
holiday. We will close at 4:00 pm
Christmas Eve.*

Norman Brother's Holiday Traditional Menu Main Course

Spiral Cut Ham

Spiral cut roast ham glazed with maple,
brown sugar and sweet seasonings
8oz. Per Serving
Half-Approximately 8 to 10 lbs.
Quarter - Approximately 3 to 4 lbs.
\$7.99 per pound

Roasted Prime Rib of Beef

Rubbed with fresh garlic, onions,
fresh herbs and seasonings
\$22.99 per pound

Fresh Turkey Breast

Marinated with fresh herbs, garlic
and savory seasonings
Smoked or Oven Roasted (1 pound per Serving)
\$10.99 per pound
Please Note: Turkey Breast averages 3-4 lbs. cooked

Fresh Bell & Evans Turkey

Fresh farm raised turkey rubbed with fresh
herbs, garlic and savory seasonings
Smoked (10-12lb. Max.) or Oven-Roasted (18-20lb. Max)
(1 Pound per Serving)
\$6.49 per pound

Condiments & Sides

Country Herb Stuffing

A savory blend of cornbread, country white bread,
fresh sage, thyme, sauteed vidalia onions, celery,
chicken stock, butter, eggs and savory seasonings
\$24.99

Wild Mushroom & Gruyere Cheese Stuffing

A sinful blend of sourdough bread, sauteed shitake
mushrooms, portabella mushrooms, shallots, garlic,
fresh herbs and Gruyere cheese
\$32.99

Pecan Crusted Sweet Potatoes

Tender sweet potatoes topped with brown sugar,
toasted pecans, buter, rum and vanilla
\$24.99

Butternut Squash

Cubed butternut squash and onions roasted to
perfection with a light brown sugar glaze.
\$15.99

Giblet Gravy

A well seasoned gravy made from turkey
essence, herbs and seasonings
\$5.99 quart

Pineapple Casserole

A blend of baked sweet bread, crushed fresh
pineapple, sugar and eggs.
Baked golden brown.
\$17.49

Green Bean Almondine

Farm fresh green beans tossed with toasted
almonds, shallots, butter, garlic,
black pepper and salt
\$17.99

Roast Garlic Mashed Potato

A creamy blend of potatoes, roasted garlic,
butter, cream, and grated Parmesan
\$15.99

Cranberry Orange Relish

A blend of cranberries, orange zest, sugar,
raisins, and sweet spices
\$8.99 per pint

Holiday Platters

Small Platters serve 10-15 Large Platters serve 20-25

Pate Platter - \$75.00

Shrimp Platter - Small \$65.00 Large \$115.00

Fruit Platter - Small \$50.00 Large \$75.00

Fruit & Cheese Platter - Small \$55.00 Large \$85.00

Bakery Platter - Small \$50.00 Large \$75.00

Chicken Finger Platter - Small \$60.00 Large \$95.00

Vegetable Platter - Small \$50.00 Large \$75.00

Exotic Fruit Topped Brie - Small \$15.99 Large \$47.99

Order by the full quart, pint or 2 pound container. No half sizes. All side dishes and gravy, 3-5 oz. Per Serving

See Latin Menu Other Side

7621 S.W. 87th Avenue
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Christmas Eve.*

Norman Brother's Holiday Latin Menu

Carne & Pollo

Roasted Pork Adobo

Fresh bone in pork roast marinated with fresh lime, orange, garlic, and fresh oregano. Rubbed with kosher salt, cumin & black pepper, then slow roasted for hours while basting with Fresh Citrus Mojo Sauce.

\$12.99 per pound

(1 pound per serving)

Half (For 6 to 9 People)

Must be ordered by
11-16-18 for Thanksgiving.

Must be ordered by
12-18-18 for Christmas..

Roasted Turkey Adobo

Roasted bone in Turkey marinated in fresh lime, orange, garlic, fresh oregano, black pepper and cumin. Oven roasted to a golden brown (18-20 max)

1 pound per serving

\$6.49 per pound

Must be ordered by
11-16-18 for Thanksgiving.

Must be ordered by
12-18-18 for Christmas..

Roasted Turkey Breast Adobo

Must be ordered by
11-16-18 for Thanksgiving.

1 pound per serving

\$10.99 per pound

Must be ordered by
12-18-18 for Christmas..

Please Note: Turkey Breast average 3-4lbs cooked

Condiments & Sides

Fresh Citrus Mojo Sauce

A blend of fresh lime juice, orange juice, garlic, virgin olive oil, cilantro and fresh oregano. Seasoned with kosher salt, black pepper and cumin.

\$8.79 per pint

Yuca with Fresh Garlic Sauce

Boiled yuca with onions, garlic, cilantro, olive oil and a touch of fresh lime

\$15.99 per 2lb. container

Extra Garlic Sauce - \$8.79 per pint

Order by the full quart, pint or 2 pound container. No half sizes. All side dishes and gravy, 3-5 oz.
Per serving.

See Traditional Menu other side