

Lakeland
COMMUNITY COLLEGE

MOORELAND MANSION

7800 Clocktower Drive
Kirtland, OH 44094



Brunch MENU



Order Today

BRUNCH MENU

v = vegetarian | vg = vegan | gf = gluten free | tn = tree nuts | pn = peanuts | sf = shellfish



50 person minimum | \$38 per person

Choice of One

- Omelet Station
- Belgium Waffle Station
- French Crepe Station

Choice of One

- Scrambled Eggs (v-gf)
- Italian Frittata (gf)
- Quiche Lorraine
- Vegetable Quiche (v)
- Overnight French Toast Bake (v-tn)
- Grandma's Cheesy Potato Casserole (v)
- Pecan Roll French Toast Bake with Sticky Bun Sauce (v-tn)

Choice of One

- Applewood Smoked Bacon (gf)
- Breakfast Sausage Links (gf)

Included with Brunch Buffet

- Coffee and Tea Station
- Assorted Breakfast Pastries
- Assortment of Mini Dessert Pastries

Choice of Three

- Rustic Roast Beef Tea Sandwich
- Napa Valley Mesquite Turkey Tea Sandwich
- Buffalo Chicken Tea Sandwich
- Vegetarian Tea Sandwich (v)
- Old Fashioned Deviled Eggs (v-gf)
- Cajun Shrimp Crostini (sf)
- Eggplant Napoleon (v)
- Smoked Salmon Salad (gf)
- Ciligini Skewer (v-gf)
- Tomato Bail Tart (v)
- Antipasti Skewer (gf)
- Fruit Kabobs (v-vg-gf)
- Chicken Salad Pate Choux

Choice of Two

- Cranberry Kale Salad (v-vg-gf)
- Quinoa Mango Salad (v-tn)
- Cranberry Nut Couscous Salad (v-vg-tn)
- Broccoli Salad (gf)
- Chilled Seafood Salad
- Cucumber Feta Salad (v-gf)
- Seasonal Fruit Salad (v-vg-gf)
- Ditalini Italiano Pasta Salad (v)
- Brussel Sprout Kale Salad (v-gf)



General Information

BOOKING CONFIRMATION AND PAYMENT

A signed and fully executed contract along with a deposit in the amount equal to 10% of initial quote is required to secure your date on a definite basis. Deposits are applied to your final master bill and are non-refundable in the event of cancellation. The balance of your bill will be due no later than 14 days prior to the date of your function and is payable by cash, check, Visa, MasterCard, American Express or Discover. Any additional charges incurred after this time will be billed accordingly.

CANCELLATIONS

Events may be cancelled without penalty other than loss of deposit until 90 days prior to your scheduled event. If cancellation occurs less than 90 days prior, 100% of the estimated event balance will be assessed.

FINAL MENU SELECTION

Your final menu selection is required 30 days prior to your event. All efforts will be made to accommodate any changes in menu after this date.

ATTENDANCE GUARANTEE

An estimated number of attendees is required when scheduling an event for planning purposes. Your final guaranteed guest count is due fourteen (14) days prior to your event. No allowance will be made for any decrease in guest count after this time. All efforts will be made to accommodate any increases in count after this date.

ALLERGIES AND SPECIAL DIETS

Normandy Catering makes every effort to identify food ingredients that may cause allergic reactions for those with food allergies; however there is always a possibility of contamination. In addition, commercial food manufacturers may change their formulation or ingredients without notice and cannot guarantee allergens are not present in their products. Furthermore we cannot guarantee the absence of cross contamination in our kitchens as our products may contain wheat, egg, dairy, soy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. For this reason we encourage our customers with a food allergy to contact our main office for addition information and assistance. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CHILDREN

Children under five years of age are complimentary and will be served a kid's meal. Kid's meals for children five years of age and older are available at \$16.50 per person. Guests under the age of 21 will be charged at a rate of \$6.50 per guest for beverage service.



General Information

ALCOHOLIC BEVERAGE SERVICE

All alcoholic beverages served on the premises must be provided by The Mooreland Mansion and dispensed by Mooreland Mansion staff. It is the policy of the Mooreland Mansion to serve alcohol in a responsible manner. The Mooreland Mansion reserves the right to refuse alcoholic beverages to anyone that appears under the age of 21 or in the sole opinion of Mooreland Mansion Management, appears intoxicated. All state, and county Alcoholic Beverage Commission rules will be strictly enforced. Mooreland Mansion requires Lakeland Police Department services at all events where alcoholic beverages are being served. A rate of \$50.00 per hour will be charged to your catering contract for police coverage. Mooreland Mansion cannot sell or serve alcoholic beverages on Sunday.

UNUSED FOOD

We plan your menu so there will be sufficient food for your guests with little or no food leftover. Per Ohio Health Code, Normandy Catering does not allow leftover food to be taken home. All leftover food will remain the property of Normandy Catering. No credit will be issued for leftover food.

STAFFING

All staffing for events will be provided at an hourly rate with a 4 hour minimum per staff member. Billing for staff members will include set-up and clean-up time for your event.

DELIVERIES

Deliveries will be accepted by The Mooreland Mansion on behalf of the contracted group. All deliveries must be scheduled in advance with a Mooreland Mansion Event Manager.

SERVICE CHARGE AND TAX

A taxable service charge of 20% will be added to all food and beverage prices plus applicable sales tax.

OUTSIDE FOOD AND BEVERAGES

No outside food or beverage may be brought into the facility with the exception of wedding/event cake.