

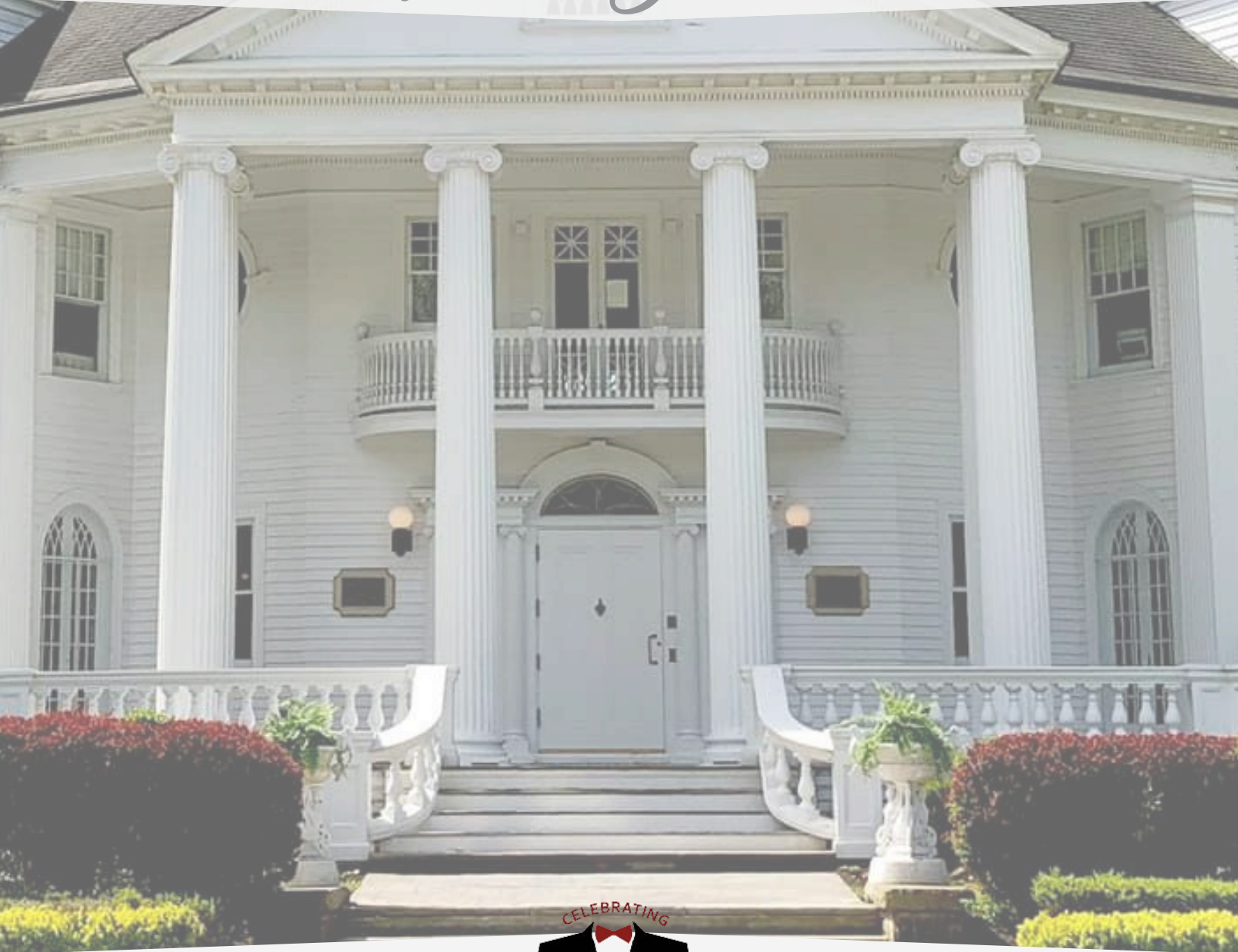
Lakeland

COMMUNITY COLLEGE

MOORELAND MANSION

7800 Clocktower Drive
Kirtland, OH 44094

Wedding Menu



Normandy Catering has been delighting our clients with the highest quality dining experiences for 45 years. Using the freshest ingredients available, with no prepared foods or convenience items, our skilled chefs create meals that are both delectable and healthy. For example, our chicken is all-natural, raised with no hormones or steroids and containing no additives or byproducts. The beef we serve is Certified Angus Beef or better. We support our community by sourcing our breads from Orlando Bakery in Cleveland, and procuring our produce from local farmers, where possible. Speak with our expert Sales Consultants to design a menu that will best meet your unique needs.

Wedding Package Inclusions:

- Bridal Room
- Venue Set up and Clean up
- Dedicated Event Planner
- Service Staff
- On-Site Chef Prepared Meals
- Six Hour Exclusive use of the Venue
- Cake Cutting
- Champagne Toast for the Bridal Party
- Full use of grounds and gardens for photography



WEDDING MENU

Hors d'Oeuvres

Platinum 4.25

Maryland Crabcake (sf)
Creole Shrimp Skewer (gf-sf)
Mini Crab Cake Martini (sf)
Beef Tenderloin Martini
Beef Kabob (gf)
Garlic Mash Pulled Pork Martini
Bourbon BBQ Tenderloin Wrapped in Bacon
Grilled Pineapple Shrimp Cocktail (gf)
Ginger Lime Beef Satay (sf)



Gold 3.25

Antipasti Skewer (gf)
Chicken Satay (tn)
Vegetable Kabob (v-vg-gf)
Yakitori Chicken Skewers
Crab Stuffed Mushrooms (v-sf)
Chicken Kabob (gf)
Mexican Pork Carnitas (gf)
Tomato Basil Tart (v)
Water Chestnuts Wrapped in Bacon
BBQ Bacon Wrapped Shrimp (sf)
Cajun Shrimp Crostini (sf)
Eggplant Napoleon (v)
Cajun Shrimp & Cheddar Grits Shooter (gf-sf)
Vegetable Pakoras (v-vg-gf)
Pretzel Chicken Skewer
Pierogies (v)

Silver 2.25

Mini Rustic Roast Beef Sandwich
Mini Napa Valley Mesquite Turkey Sandwich
Mini Buffalo Chicken Sandwich
Mini Vegetarian Sandwich (v)
Loaded Potato Pancake
Sausage Lasagna Bite
Italian Stuffed Mushrooms
Vegetarian Lasagna Bite (v)
Vegan Stuffed Mushroom (v-v-gf-tn)
BBQ Meatballs
Vegetable Samosa (v)
Assorted House Made Pizzas
Hummus Crudité Shooter (v)
Bruschetta Crostini (v)
Ciligrini Skewer (v-gf)
Old Fashioned Deviled Eggs (v-gf)



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



WEDDING MENU

Hors d'Oeuvres

Platters & Boards

- Cheese Board (v) 3.00
- Crudité Platter (v-gf) 3.99
- Grilled Crudité Platter (v-tn) 3.99
- Hummus & Pita Platter (v) 4.99
- Sliced Fresh Fruit Platter (v-vg-gf) 3.25
- Charcuterie Board 250.00
- Smoked Salmon Platter 185.00
- Brie Cheese En Croute (v-tn) 82.00
- Gourmet Flat Bread Board 150.00
- Sushi Roll 10.99 per roll
- Iced Shrimp (gf-sf) 34.99 per pound

Chips & Dips

- Spinach Artichoke Dip (v-gf) 4.50
- Buffalo Chicken Dip (gf) 3.99
- Tortilla Chips & Salsa. (v-vg-gf) 2.00
- Tortilla Chips & House Made Guacamole (v-gf) 3.99
- House Made French Onion Dip & Chips (v-gf) 2.99
- Peppadew Pepper Dip (v-m-w) 2.99
- Black Bean & Corn Dip (v-vg-gf) 3.00
- Mexican Street Corn Dip (v-gf) 2.99

Signature Bars

- 13.99
- Baked Potato
- Beef Taco
- Chicken Fajita
- Nacho
- Pasta
- Salad
- Chili

Signature Bowls

- 13.99
- Hummus
- Korean Bibimbap
- Honey Sriracha Chicken

Sliders

- 3.50 ea
- Western Pulled Pork
- Certified Angus Beef
- Southern Fried Chicken
- Meatball
- Portabella Mushroom
- Philly Cheesesteak

Chef Prepared Stations & Small Plates

- Baby Lamb Chops Mint Pesto (gf) 12.99
- Asian Chicken & Vegetable Stir Fry (sf) 12.99
- Pastabilities 15.99
- Gourmet Macaroni & Cheese 15.99
- Beef Tenderloin Au Poivre 30.00
- New York Strip Loin 12.99
- Top Round Roast Beef 6.99
- Bone-In Turkey Breast 8.99
- Braised Beef Short Rib 18.00 (m-w)
- Himalayan Salt Block Seared Beef Tenderloin 20.00 (gf)
- Japanese Yakitori Chicken 16.00 (gf-s)
- Mini Philly Cheese Steak 12.99 (m-w-s)
- Pork Belly Burnt Ends 16.00 (gf-s)
- Seared Sea Scallop 20.00 (gf-s-sf)



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



WEDDING MENU

Silver Package

Package Includes: Choice of 3 Silver Hors D' Oeuvres, Salad, Choice of 3 Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

Salads

Normandy's House (v-vg-gf)



Entrees (select 3)

CHICKEN

- Bruschetta Chicken (gf)
- Chicken Piccata
- Chicken Parmesan (s)
- Lemon Herb Grilled Chicken

SEAFOOD

- Atlantic Salmon (gf)
- Alaskan Cod (gf)

VEGETARIAN

- Vegan Roasted Vegetable Pasta (v-vg-gf)
- Grilled Vegetable Cous Cous (v-vg)

Starch (select 1)

- Parsley Redskin Potatoes (v-gf)
- Roasted Garlic Mashed Potatoes (v-gf)
- Buttermilk Smashed Redskin Potatoes (v-gf)
- Rice Pilaf with Orzo (v)
- Roasted Yukon Gold & Sweet Potatoes (v-vg-gf)

Vegetables (select 1)

- Broccoli with Garlic Butter (v-gf)
- Broccoli, Cauliflower, and Carrot Medley (v-gf)
- Sautéed Summer Vegetables (v-gf)
- Green Beans and Carrots (v-gf)

Plated | \$55.00 Per Person + 20% Service Charge

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



WEDDING MENU

Silver Buffet / Family Style Package

Package Includes: Choice of 3 Silver Hors D' Oeuvres, Salad, Choice of 2 Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

Salads

Normandy's House (v-vg-gf)



Entrees (select 2)

BEEF

Certified Angus Top Round Roast
Beef / Aju / Horseradish Sauce

CHICKEN

Bruschetta Chicken (gf)
Chicken Piccata
Chicken Parmesan (s)
Lemon Herb Grilled Chicken

SEAFOOD

Atlantic Salmon (gf)
Alaskan Cod (gf)

VEGETARIAN

Vegan Roasted Vegetable Pasta (v-vg-gf)
Grilled Vegetable Cous Cous (v-vg)

Starch (select 1)

Parsley Redskin Potatoes (v-gf)
Roasted Garlic Mashed Potatoes (v-gf)
Buttermilk Smashed Redskin Potatoes (v-gf)
Rice Pilaf with Orzo (v)
Roasted Yukon Gold & Sweet Potatoes (v-vg-gf)

Vegetables (select 1)

Broccoli with Garlic Butter (v-gf)
Broccoli, Cauliflower, and Carrot Medley (v-gf)
Sautéed Summer Vegetables (v-gf)
Green Beans and Carrots (v-gf)

Buffet | \$52 per person + 20% Service Charge
Family Style | \$55 per person + 20% Service Charge

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



WEDDING MENU

Gold Package

Package Includes: Choice of 3 Gold Hors D' Oeuvres, Salad, Choice of 3 Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

Salads

Citrus (v-gf-tn)

Spinach (gf)



Entrees (select 3)

Beef

New York Strip Loin

BBQ Beef Brisket

CHICKEN

Caprese Chicken

Chicken Capistrano

Pretzel Chicken

Chicken Marsala

Cilantro Lime & Smoked

Ancho Grilled Chicken (gf)

SEAFOOD

Mahi Mahi

Bourbon Barbecue Salmon

Maple Glazed Salmon (tn)

VEGETARIAN

Roasted Ratatouille (v-vg-gf)

Fried Lasagna Roll (v)

Vegetable Curry Bowl (v-vg-gf-tn)

Starch (select 1)

Parmesan Pesto Roasted Redskin

Potatoes (v-gf)

Rosemary & Sea Salt Marble

Potatoes (v-vg-gf)

Bacon Sour Cream Smashed Yukon

Gold Potatoes (gf)

Augratin Potatoes

Long Grain Wild Rice (v-vg)

Vegetables (select 1)

Honey Herb Glazed Carrots

Blistered Green Beans and Artisan

Tomatoes (v-vg-gf)

Roasted Broccoli with Pine Nuts,

Basil, and Parmesan (v-gf-tn)

Roasted Vegetables (v-vg-gf)

Plated | \$65.00 per person + 20% Service Charge

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



WEDDING MENU

Gold Buffet / Family Style Package

Package Includes: Choice of 3 Gold Hors D' Oeuvres, Salad, Choice of 2 Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

Salads

Citrus (v-gf-tn)

Spinach (gf)



Entrees (select 2)

Beef

New York Strip Loin

BBQ Beef Brisket

CHICKEN

Caprese Chicken

Chicken Capistrano

Pretzel Chicken

Chicken Marsala

Cilantro Lime & Smoked

Ancho Grilled Chicken (gf)

SEAFOOD

Mahi Mahi

Bourbon Barbecue Salmon

Maple Glazed Salmon (tn)

VEGETARIAN

Roasted Ratatouille (v-vg-gf)

Fried Lasagna Roll (v)

Vegetable Curry Bowl (v-vg-gf-tn)

Starch (select 1)

Parmesan Pesto Roasted Redskin

Potatoes (v-gf)

Rosemary & Sea Salt Marble

Potatoes (v-vg-gf)

Bacon Sour Cream Smashed Yukon

Gold Potatoes (gf)

Augratin Potatoes

Long Grain Wild Rice (v-vg)

Vegetables (select 1)

Honey Herb Glazed Carrots

Blistered Green Beans and Artisan

Tomatoes (v-vg-gf)

Roasted Broccoli with Pine Nuts,

Basil, and Parmesan (v-gf-tn)

Roasted Vegetables (v-vg-gf)

Buffet | \$62.00 per person + 20% Service Charge
Family Style | \$65 per person + 20% Service Charge

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



WEDDING MENU

Platinum Package

Package Includes: Choice of 3 Platinum Hors D' Oeuvres, Salad, Choice of 3 Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

Salads

Normandy's Signature (gf)

Tuscan Balsamico (v-vg-gf)



Entrees (select 3)

Beef

Beef Tenderloin Au Poivre or

Caramelized Onion Sauce

Beef Short Rib Wellington

Beef Short Ribs Demi-Glace

Prime Rib of Beef

New York Strip Steak

CHICKEN

Chicken Choron (gf)

Champagne Chicken

Chicken Mornay

SEAFOOD

Chilean Sea Bass (gf)

VEGETARIAN

Wild Mushroom Risotto (v-gf)

Eggplant Rollatini (v)

Starch (select 1)

Jalapeno Cheddar Scalloped

Potatoes (v-gf)

Wild Mushroom Risotto (v-gf)

Garlic Spinach Risotto (v-gf)

Duchess Potatoes (v-gf)

Fleur De Sel Fingerlings

Vegetables (select 1)

Steamed Asparagus with Red

Peppers (v-gf)

Roasted Asparagus

Roasted Stem on Baby Carrots (v-
vg-gf)

Blistered Bacon Walnut Green Beans
(gf-tn)

Roasted Jack Daniels Glazed Carrots
(v-gf)

Cranberry Pistachio Pesto Brussel
Sprouts (v-vg-gf-tn)

Lemon Pesto Broccolini (v-vg-gf-tn)

Plated | \$89.00 per person + 20% Service Charge

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



WEDDING MENU

Enhancements

Desserts

6.50 - 7.00

Vanilla Bean Crème Brûlée (v-gf)

Baileys Irish Cream Crème Brûlée (v-gf)

Vanilla Bean Cheesecake (v)

Cookies & Cream Cheesecake (v)

Heavenly French Chocolate Lava Cake (v)

Apple Pineapple Carrot Cake (v-tn)

Chocolate Ganache Cake

Sticky Toffee Pudding (v-gf)

Assorted Mini Pastry Platters

S'mores Bar

Donut Bites Bar

Krispy Kreme Donut Flambé Station

Ice Cream Sundae Bar

Late Night Snacks

Assortment of Normandy's House Made Pizzas 4.00

Gourmet Flat Bread Board 5.00

Slider Station 10.00

Bavarian Pretzel Station 6.00

Nacho Bar 10.00

Cotton Candy Station 350.00

Sno Cone Station 350.00

Popcorn Bar 4.50

Pierogi Bar 8.00



Beverage Service

Assorted Coca Cola Sodas 1.50

Purified Bottled Water 1.95

Un-sweetened Iced Tea (v-vg-gf) 20.00 per gallon

Sweet Tea (v-vg-gf) 20.00 per gallon

Lemonade (v-vg-gf) 30.00 per gallon

Blackberry Mint Sweet Tea (v-vg-gf) 20.00 per gallon

Apple Ginger Lemonade (v-vg-gf) 20.00 per gallon

Mojito Water (v-vg-gf) 15.00 per gallon

Cilantro Lime Water (v-vg-gf) 15.00 per gallon

Lemon Water (v-vg-gf) 15.00 per gallon

Cucumber Water (v-vg-gf) 15.00 per gallon

Watermelon Strawberry Basil Water (v-vg-gf) 15.00 per gallon

NON-ALCOHOLIC BEVERAGE PACKAGE 6.50 PER PERSON

Assorted Soft Drinks, Bottled Water and Iced Tea

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



WEDDING MENU

Bar Services



PREMIUM BRAND SERVICE

2 HOUR SERVICE 23.00
3 HOUR SERVICE 26.00
4 HOUR SERVICE 29.00
5 HOUR SERVICE 32.00
6 HOUR SERVICE 34.00

Brands included: Grey Goose Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Superior White Rum, Jack Daniels Bourbon, Crown Royal Whiskey, Dewars Scotch, Sauza Tequila, Captain Morgan's Spiced Rum, Disaronno Amaretto.

Sweet and Dry Vermouth, House Wines, Domestic and Imported Beer (2 Selections from each), Assorted Soft Drinks, Mixers, Condiments and Ice.

CALL BRAND SERVICE

2 HOUR SERVICE 18.00
3 HOUR SERVICE 21.00
4 HOUR SERVICE 24.00
5 HOUR SERVICE 27.00
6 HOUR SERVICE 29.00

Brands included: Tito's Vodka, New Amsterdam Gin, Cruzan Aged Light Rum, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch, El Toro Tequila, Captain Morgan's Spiced Rum, Paramount Amaretto.

Sweet and Dry Vermouth, House Wines, Domestic and Imported Beer (2 Selections from each), Assorted Soft Drinks, Mixers, Condiments and Ice.

BEER AND WINE SERVICE

2 HOUR SERVICE 14.00
3 HOUR SERVICE 16.00
4 HOUR SERVICE 18.00
5 HOUR SERVICE 20.00
6 HOUR SERVICE 22.00

Domestic and Imported Beer, Assorted Soft Drinks, Mixers, Condiments and Ice.

BEER SELECTIONS

Domestic: Budweiser, Budweiser Light, Miller Lite, Coors Light, Yuengling.

Import: Corona, Heineken, Great Lakes Dortmunder, Rhinegeist Truth IPA.

BLOODY MARY BAR

500.00; SERVES 50 PEOPLE

Tito's Vodka, Mild Bloody Mary Mix, Spicy Bloody Mary Mix, Dilly Beans, Celery, Carrot, Applewood Smoked Bacon, Black Olive, Green Olives, Marinated Mushrooms, Tomatoes, Horseradish, Pepperoncini's, Pickled Jalapeños, Garlic, Dill Pickles, Cucumber, Cornichon Pickles, Lemons. Limes, Cheese Skewers, Shrimp and Cocktail Sauce.

PROSECCO MIMOSA BAR

500.00; SERVES 50 PEOPLE

Make your own Mimosa with Orange, Peach and Cranberry Juice, Apple Ginger Lemonade, Prosecco, Fresh Strawberries, Blueberries, Pineapple, Kiwi, Orange, Mint and Chocolate Covered Strawberries.

All events where alcoholic beverages are being served require a Lakeland Police Officer at a rate of \$400.00 per event.



WEDDING MENU

General Information

BOOKING CONFIRMATION AND PAYMENT

A signed and fully executed contract along with a deposit in the amount of \$1,000 is required to secure your date on a definite basis. An additional deposit in the amount of 50% of the total contract value will be due six (6) months prior to your event date. Deposits and event payments 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 credit card through the Lakeland Community College Portal. All contracts must meet the minimum financial requirements of the in-season booking date.

CANCELLATIONS

Events may be canceled without penalty (other than loss of deposit) until 90 days prior to your scheduled event. If event is canceled less than 90 - 15 days prior, a cancellation fee of 50% of the estimated event balance will be assessed. If cancellation occurs less than 14 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. Normandy Catering reserves the right to adjust or renegotiate the menu or pricing if cost increase is equal to or more than 10% between contract date and final event date. Normandy Catering reserves the right to make reasonable substitutions for items unavailable due to circumstances of no fault of Normandy Catering.

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.

OUTDOOR CEREMONY

The Rose Garden is available for outdoor ceremonies at a \$1000 rental fee. Rental fee includes up to 150 white chairs. Weddings with on-site outdoor ceremonies, a final weather decision is required by 5pm 2 days prior to the wedding. Any changes in setup or location after this time will be assessed a \$250.00 reset fee.

OUTSIDE FOOD AND BEVERAGE

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



WEDDING MENU

General Information

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 additional 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

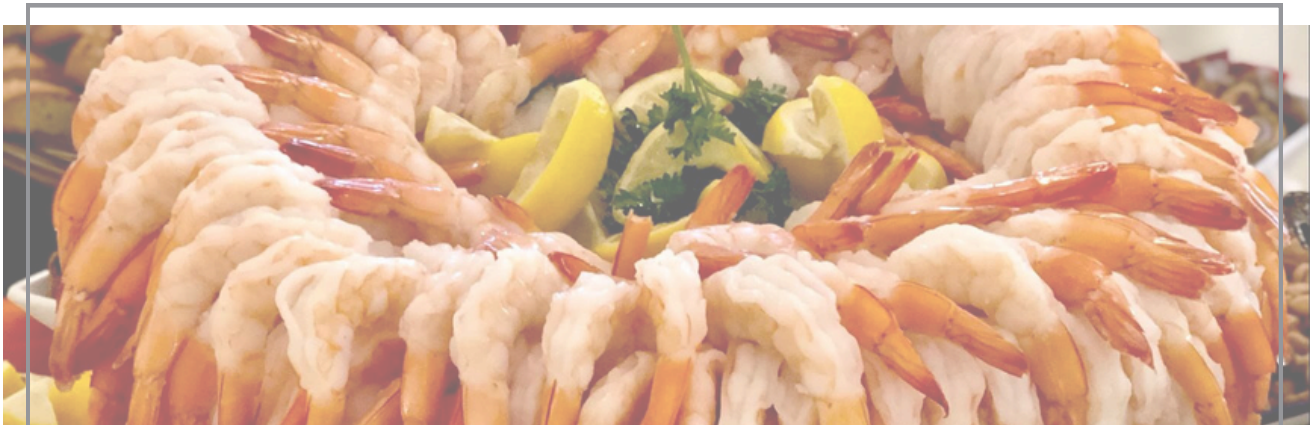
Children under five years of age are complimentary and will be served a kid's meal. Kid's meals for children five to twelve years of age are available. Guests under the age of 21 will be charged at a rate of \$6.50 per guest for beverage service.

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.

DELIVERIES

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



WEDDING MENU

General Information

SECURITY AND LIABILITY

The Mooreland Mansion reserves the right to remove any person from our property who engages in disruptive, violent, profane, intoxicated or abusive behavior. As host of your event, you agree that you assume full responsibility for the conduct of your guests and any damages, costs or liabilities that result from your guests' conduct. In no event shall Mooreland Mansion be liable for indirect, incidental, consequential or exemplary damages. The Mooreland Mansion will not assume responsibility for personal property and equipment brought onto the premises. Damage to or loss of any merchandise/equipment or articles left at Mooreland Mansion or unattended by the members of your group are not the responsibility of Mooreland Mansion. In the event items are left behind, Mooreland Mansion will hold them for a maximum of two weeks from the date of the event. After this time the items will be discarded.

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 \$400.00 per event will be charged to your catering contract for police coverage. Mooreland Mansion cannot sell or serve alcoholic beverages on Sunday.

SERVICE CHARGE AND TAX

A taxable service charge will be added to all food, beverage and rental prices plus applicable sales tax.

