



Brunch MENU



Order Today

BRUNCH MENU

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



50 person minimum | \$45 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)
- 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
- Vegetarian Tea Sandwich (v)
- Old Fashioned Deviled Eggs (v-gf)
- Cajun Shrimp Crostini (sf)
- Eggplant Napoleon (v)
- Ciligini Skewer (v-gf)
- Tomato Bail Tart (v)
- Antipasti Skewer (gf)
- Fruit Kabobs (v-vg-gf)
- Chicken Salad
- Chevre Fig Tartlet (v)
- Hummus & Crudité Shooter (v)
- Southwest Chicken Salad

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)
- Grandma's Cheesy Potato Casserole (v)
- Hash Browns Potatoes (v-vg-gf-s)
- Potatoes O'Brien (v-vg-s)
- Home Fries (v-vg-gf-s)



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. If charges are paid by credit or with debit card a 5% fee will be added to the final invoice.

CANCELLATIONS

Events may be cancelled without penalty other than loss of deposit and scheduled payments until 30 days prior to your scheduled event. If cancellation occurs less than 30 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.

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 years of age and older are available at \$16.50 per person.



General Information

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. A taxable Service Charge of 20% will be applied to off-premises events.

MINIMUM ORDERS

Our menu pricing is based on a minimum of 50 guests. Full service catered events of less than 50 guests may be subject to a surcharge.

SERVICE CHARGE AND TAX

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

RENTAL EQUIPMENT

We are happy to provide all necessary rental items for your event; from tents, tables and chairs to China, linen and centerpieces. Let us coordinate all of the details for a flawless and effortless event!

TRASH COLLECTION

Normandy Catering will bag all garbage and place it in appropriate trash receptacles provided by the site location. Normandy Catering will not remove garbage from an off-site location. In the event the site location requires garbage removal, it is the responsibility of the client to secure or rent dumpster(s) for the duration of the event.

SECURITY AND LIABILITY

Security personnel is the responsibility of the client. Normandy Catering is not responsible for any facility or property damage during the contracted event. Normandy Catering assumes no responsibility for lost or damaged articles during the contracted event. Lost or damaged rental equipment will be billed to the client at replacement value.