

Lakeland

COMMUNITY COLLEGE

MOORELAND MANSION

7800 Clocktower Drive
Kirtland, OH 44094

Mooreland

Mansion

Brunch Menu

By Normandy Catering

BRUNCH BUFFET

(50 person minimum)

(Included with Your Brunch)

Assortment of Fresh Baked Mini Scones and Muffins

Fruit Kabobs • Tomato Basil Tart • Deviled Eggs
Applewood Smoked Bacon

(Select one)

Spinach Salad • Broccoli Salad • Waldorf Salad • Chilled Seafood Pasta Salad

(Select Two)

Fluffy Scrambled Eggs • Breakfast Quiche • Italian Frittata • Eggs Benedict • Yogurt Bar
Lox and Bagels • Breakfast Grilled Cheese Skewers • Chicken Salad Cream Puffs

(Select one)

Belgium Waffle Station • French Crepe Station • Omelet Station

(Also Included with Your Brunch)

Gourmet Mini Pastry Platter

A Beautiful Display of House Made Cakes, Cookies and Fresh Seasonal Fruit.
(served on a platter per table)

Coffee and Tea Station

Locally Sourced French Roast Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea with all Necessary Accoutrements.
Displayed as Self Serve.

33.00 per person

ADDITIONAL BEVERAGE SELECTIONS

Cilantro Lime Water	10.00 per gallon
Cucumber Water	10.00 per gallon
Lemon Water	10.00 per gallon
Mojito Water	10.00 per gallon
Unsweetened Iced Tea	15.00 per gallon
Blackberry Mint Sweet Tea	20.00 per gallon
Sweet Tea	20.00 per gallon
Apple Ginger Lemonade.....	20.00 per gallon

SPECIALTY DRINKS

Bloody Mary Bar..... 500.00 (serves 50)

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

Champagne Mimosa Bar 500.00 (serves 50)

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.

Non-Alcoholic Mimosa Bar 400.00 (serves 50)

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

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.

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.

Service Charge and Tax

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

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.

Outside Food and Beverage

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