

Lakeland

COMMUNITY COLLEGE

MOORELAND MANSION

7800 Clocktower Drive
Kirtland, OH 44094

Mooreland Mansion

Express Meeting Menu



FACILITY RENTAL

The rates below reflect the daily rates for spaces available at the Mooreland Mansion. In an effort to meet the needs of clients, limit interruptions and allow for flexible floor plan configurations, the first floor of the Mooreland Mansion is rented in its entirety. For verandah and outdoor bookings, the first floor indoor space is utilized in case of inclement weather.

	Capacity	Half Day	Full Day
<u>FIRST FLOOR</u>			
First Floor	200	500	1000
Includes Verandah and outdoor gardens			
<u>SECOND FLOOR</u>			
Everett Room	20	250	500
Board Room	10	250	500
Estate Room	6	250	500

Room rentals are reduced by 50% when accompanied by a full meal function served in the same room as the meeting.

BREAKS

v=vegetarian * vg=vegan * gf=gluten free * tn=tree nuts * pn=peanut * sf=shellfish

Beverages

Bottled Breakfast Juice	2.50
Apple, Orange, Cranberry and Grapefruit.	
Bottled Water	1.95
Assorted Soft Drinks	1.50
Coke, Diet Coke, Sprite and Ginger Ale.	
Coffee Station	2.25
Locally Sourced French Roast Coffee, Decaffeinated Coffee and Assorted Teas.	

From Beverage Dispenser – Sold Per Gallon (approx 16 servings per gallon)

Lemon Water	10.00
Cucumber Water	10.00
Cilantro Lime Water	10.00
Mojito Water	10.00
Fruit Punch	15.00
Lemonade	15.00
Un-Sweetened Iced Tea	15.00
Sweet Tea	20.00
Blackberry Mint Sweet Tea	20.00
Hot Chocolate	18.00
Hot Apple Cider	18.00

Snacks

Assorted Bagels (v)	26.75
Blueberry, Sesame and Plain. Served with Cream Cheese and Butter. Sold per dozen.	
Granola Bars (v)	26.75
Assorted Kind Bars. Sold per dozen.	
Miss Vickie's Kettle Cooked Potato Chip Snack Bag (v-vg-gf)	1.75
Sold per bag.	
Pretzel Snack Bag (v-vg)	1.25
Sold per bag.	
Assorted Cookies (v)	15.00
Chocolate Chip, Oatmeal Raisin, Sugar or White Chocolate Chunk. Sold per dozen.	

Meeting Packages:

All Day Meeting Package	14.75
Includes Continental Breakfast, mid-morning coffee refresh with soft drinks and bottled water and mid-afternoon coffee, soft drinks and bottled water.	
Half Day Meeting Package	12.75
Includes Continental Breakfast and mid-morning coffee refresh with soft drinks and bottled water.	
All Day Beverage Only Package	5.25
Includes coffee, soft drinks and bottled water.	
Half Day Beverage Only Package	3.25
Includes coffee, soft drinks and bottled water.	

BREAKFAST

Continental Breakfast (v)

A Beautiful Assortment of Our Fresh Baked Breakfast Pastries.
Accompanied by Seasonal Fruit Salad, Bottled Breakfast
Juices and Locally Sourced French Roast Coffee and Decaffeinated
Coffee

11.50

Traditional Hot Breakfast Buffet

Fluffy Scrambled Eggs, Home Fries, Applewood Smoked Bacon,
Breakfast Sausage, Seasonal Fruit Salad and Assorted
Fresh Baked Breakfast Pastries.

15.25

Executive Hot Breakfast Buffet

Omelet Station; Omelets made to order with Ham, Bacon, Sliced
Mushroom, Bell Peppers, Diced Onions, Chopped
Tomatoes and Cheddar Cheese, Home Fries, Applewood Smoked
Bacon, Breakfast Sausage, Seasonal Fruit Salad and Assorted Fresh
Baked Breakfast Pastries. Requires Omelet Chef.

19.75

Assortment of Breakfast Pastries (v)

A Beautiful Assortment of Our Fresh Baked Breakfast Pastries.

4.25

Breakfast Sandwiches

Any Combination of English Muffin Breakfast Sandwiches (Ham,
Bacon or Sausage with Egg and Cheese).

4.25

French Toast (v)

Thick Cut House Made Sweet French Toast Served with
Powdered Sugar, Maple Syrup and Butter (2 per order).

4.75

Buttermilk Pancakes (v)

Light and Fluffy Pancakes Served with Maple Syrup and Butter
(2 per order).

1.95

Italian Frittata (serves 9) (gf)

A Traditional Italian Baked Omelet Filled with Ham, Onion,
Spinach and Cheese.

51.75

Quiche Lorraine (Serves 6)

A French Egg Custard Filled with Red Bell Peppers, Onion,
Tomato, Spinach, Ham, Bacon and Gruyere Cheese.

27.75

Vegetable Quiche (Serves 6) (v)

A French Egg Custard Filled with Red Bell Peppers, Onion,
Tomato, Broccoli and Gruyere Cheese.

27.75

Sausage Gravy and Biscuits

House Made Sausage Gravy with Fluffy Biscuits.

3.50

Yogurt Breakfast Bar (v-gf)

Our House Made Dried Fruit Granola Accompanied by Dannon Light
& Fit Low Fat Vanilla Yogurt, Fresh Sliced Strawberries, Bananas and
Blueberries.

5.75

Oatmeal Breakfast Bar (v-gf-tn)

Hot Oatmeal, Raisins, Walnuts, Dried Cranberries, Cinnamon, Honey
and Brown Sugar.

6.95

Belgium Waffle Bar (v-tn)

Traditional Belgium Waffles Served with Fresh Blueberries,
Strawberries, Bananas, Pecans, Chocolate Sauce, Whipped Cream,
Maple Syrup and Butter.

4.95

Strawberry Yogurt and Granola Parfait (v-gf)

Dannon Light & Fit Low Fat Vanilla Yogurt, Strawberries and
Granola. Served in a Single Serving Disposable Parfait Cup.

5.25

Fruit Cup and Yogurt Parfait (v-gf)

A Mixture of Seasonal Fruits and Berries and Dannon Light & Fit Low
Fat Vanilla Yogurt. Served in a Single Serving
Disposable Parfait Cup.

5.25

Seasonal Fruit Salad (v-vg-gf)

Honeydew, Pineapple, Cantaloupe, Grapes and Strawberries.

3.25

Whole Fruit Bowl (v-vg-gf)

Apples, Bananas, Pears, Oranges

2.25

Breakfast Wraps

Denver: Scrambled Eggs, Ham, American Cheese, Red Pepper,
Onion and Tomato in a Flour Tortilla.

Southwest: Scrambled Eggs, Applewood Smoked Bacon, Pepper
Jack Cheese, Red Pepper, Onion and Tomato in a Flour Tortilla.

Ham & Cheese: Scrambled Eggs, Ham and American Cheese in a
Flour Tortilla.

Veggie Wrap (v): Scrambled Eggs, Red Pepper, Onion, Tomato,
and Broccoli Florets in a Flour Tortilla.

4.25

A LA CARTE LIGHT LUNCH

Signature Soups

Signature soups are a great addition to our sandwich trays or hot buffets. Served with saltine crackers. Sold per Gallon.

Creamy Tomato Basil Bisque (v-gf)

A Rich Creamy Tomato Bisque with Fried Basil Chiffonade.

Cream of Broccoli Cheddar (v)

Rich Cheddar Cheese Sauce Loaded with Broccoli Florets.

Chicken Noodle

Rich Chicken Broth with Tender Chunks of Chicken, Carrots, Celery and Strips of Egg Noodles.

Lentil Vegetable (v-vg-gf)

Rich Vegetable Broth, Celery, Carrot, Onion, Leeks, Tomatoes and Garlic.

Charred Red Pepper (v-gf)

Roasted Red Peppers, Sweet Vidalia Onion, Carrots, Leeks and Russet Potatoes.

New England Clam Chowder (sf)

Traditional Thick and Creamy Clam Chowder with Carrot, Celery, Onion, Garlic and Potatoes.

Beef Barley

Hearty Beef and Aromatic Vegetable Soup with Plump Grains of Barley.

Cream of Potato Leek (gf)

A Smooth and Creamy Potato Soup.

French Onion

Rich Beef Broth Simmered with Sweet Onions. Served with Mozzarella Cheese and Croutons.

72.00 per gallon

Entrée Salads

All of our entree salads are presented in a large bowl with serving utensil for your dining enjoyment (minimum order of 10 servings per choice).

Vegan (v-vg-gf)

Mixed Greens, Red Peppers, Matchstick Carrots, Cucumber, Artisan Tomatoes, Broccoli and Garbanzo Beans.

9.50

Italian (v-gf)

Mixed Greens, Balsamic Red Onion, Cucumber, Artisan Tomatoes and Shaved Parmesan Cheese.

9.50

Caesar (v)

Crisp Romaine Lettuce, Artisan Tomatoes and Shaved Parmesan Cheese.

9.50

Greek (v-gf)

Crisp Romaine Lettuce, Artichokes, Cucumber, Balsamic Red Onion, Kalamata Olives and Feta Cheese.

9.50

Cobb (gf)

Crisp Romaine Lettuce, Hard Cooked Egg, Applewood Smoked Bacon, Avocado, Artisan Tomatoes, Red Onion, Black Beans and Blue Cheese.

10.50

Southwestern (v-gf)

Crisp Romaine Lettuce, Black Beans, Roasted Corn, Red Peppers, Avocado, Artisan Tomatoes and Jack Cheese.

10.50

Chef

Mixed Greens, Hickory Hearth Ham, Mesquite Smoked Turkey, Applewood Smoked Bacon, Artisan Tomatoes, Cheddar Cheese, Black Olives, Cucumbers, Hard Cooked Egg and French Parmesan Chard.

11.95

Salad Toppers

Grilled Chicken Breast (gf)	7.00
Poached Salmon (gf)	8.00
Grilled Shrimp Skewer (gf-sf)	5.75
Chunk White Albacore Tuna (gf)	3.75
Tofu (v-vg-gf)	3.75

Dressings

House Italian (v-gf), Buttermilk Ranch (v-gf), Creamy Greek (v-gf), Caesar, Balsamic Vinaigrette (v-vg-gf), Olive Oil and Red Wine Vinegar (v-vg-gf), Fat Free Ranch (v-gf), Fat Free Italian (v-gf) and Creamy Garlic (v-gf).

Dinner Rolls

Fresh Baked Normandy Dinner Rolls with Butter Packets.

1.50

Entree Salad Boxed Lunch: add 7.00 each

Make Any Entrée Salad a Boxed Lunch; Includes Choice of One Accompaniment, Fresh Baked Roll and Butter, Fresh Baked Cookie, Cutlery Kit, Mint and Wet Nap.

Box Lunch Accompaniments:

Seasonal Fruit Salad, Dill Potato Salad, Mustard Potato Salad, Pasta Salad, Black Bean & Corn Salad, Dill Cucumber Salad, Broccoli Salad, Roasted Redskin Potato Salad, Cranberry Kale Salad, Macaroni Salad, Tomato Cucumber Salad or a Fresh Whole Apple.

New York Style Deli Tray

Roast Beef, Turkey Breast, Ham, Salami, Swiss Cheese, American Cheese, Lettuce, Tomato, Deli Italian Bread, Deli Rye Bread, Mustard, Horseradish Sauce and Mayonnaise. Includes choice of One Side and Fresh Baked Cookies.

17.50

New York Style Sandwiches 8.25 each

Roast Beef and Cheddar

Top Round Roast Beef, Cheddar Cheese, Lettuce and Tomato. Served on Deli Italian Bread with Mustard and Horseradish Sauce.

Ham and Smoked Gouda

Hickory Hearth Ham, Smoked Gouda, Lettuce and Tomato. Served on Deli Italian Bread with Mustard and Mayonnaise.

Turkey and Swiss

Smoked Turkey, Swiss Cheese, Lettuce and Tomato. Served on Deli Italian Bread with Mustard and Mayonnaise.

Chicken Salad

Poached Chicken, Hard Cooked Egg and Seedless Grapes Blended in Mayonnaise Dressing. Served on Deli Italian Bread with Lettuce and Tomato.

Tuna Salad

Albacore White Tuna, Hard Cooked Egg and Diced Celery Blended in a Mayonnaise Dressing. Served on Deli Italian Bread with Lettuce and Tomato.

Vegetable Hummus (v)

Roasted Red Pepper Hummus, Cucumbers, Red Onion, Roasted Red Peppers, Tomatoes and Lettuce on Deli Italian Bread.

New York Boxed Lunch: add 6.00 each

Make Any New York Style Sandwich a Boxed Lunch; Includes Choice of One Accompaniment, Gourmet Chip Bag, Dill Pickle Spear, Fresh Baked Cookie, Cutlery Kit, Mint, Wet Nap and Condiments.

Box Lunch Accompaniments:

Seasonal Fruit Salad, Dill Potato Salad, Mustard Potato Salad, Seasonal Greens Salad, Pasta Salad, Black Bean & Corn Salad, Creamy Dill Cucumber Salad, Broccoli Salad, Roasted Redskin Potato Salad, Hard Cooked Egg or a Fresh Whole Apple.

Signature Sandwiches 10.00 each

Southwestern

Julienned Southwest Spiced Grilled Chicken Breast, Avocado, Pepper Jack Cheese, Lettuce, Tomato and Chipotle Mayonnaise on a Fresh Hearth Baked Roll.

Napa Valley Turkey

Roasted Turkey, Applewood Smoked Bacon, Avocado, Lettuce and Red Pepper Jelly on Multi Grain Bread.

Normandy

Top Round Roast Beef, Swiss Cheese, Cole Slaw, Banana Pepper Rings and Horseradish Sauce on Grilled Focaccia Bread.

Smokehouse Roast Beef

Top Round Roast Beef, Onion Straws, Normandy's Signature BBQ Sauce, Pepper Jack Cheese and Chipotle Sauce on Grilled Focaccia Bread.

Cordon Bleu

Grilled Chicken, Hickory Hearth Ham, Swiss Cheese, Tomatoes and Lettuce with Honey Mustard Sauce on a Fresh Hearth Baked Roll.

Club

Mesquite Smoked Turkey, Hickory Hearth Ham, Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato and Honey Mustard Sauce on a Fresh Hearth Baked Roll.

Smokehouse Chicken

Grilled Chicken Breast, Onion Straws, Normandy's Signature BBQ Sauce, Pepper Jack Cheese and Chipotle Sauce on Grilled Focaccia Bread.

Kashmir (tn)

Tender Chunks of White Chicken, Hard Cooked Egg, Seedless Grapes and Chopped Walnuts Blended in a Sweet Curry Mayonnaise Dressing. Served on a Fresh Hearth Baked Roll with Lettuce and Tomato.

Cuban

Hickory Hearth Ham, Roasted Chicken, Swiss Cheese, Dill Pickles and Dijonaise Sauce on a Crusty Ciabatta Roll.

Sicilian Grinder

Pepperoni, Ham, Salami, Mozzarella Cheese, Lettuce, Tomatoes and Roasted Red Pepper Sauce on a Crusty Ciabatta Roll.

San Franciscan

Smoked Turkey Breast, Swiss Cheese, Sliced Cucumbers, Lettuce and Garlic Mayonnaise on a Crusty Ciabatta Roll.

Vegetarian Delight (v)

Grilled Eggplant, Grilled Zucchini Squash, Roasted Tomatoes, Grilled Red Peppers, Basil Pesto, Olive Oil, Mozzarella Cheese and Garlic Mayonnaise on a Grilled Focaccia Bread.

Albacore

White Albacore Tuna, Hard Cooked Egg and Diced Celery Blended in a Mayonnaise Dressing. Served on a Fresh Hearth Baked Roll with Lettuce and Tomato.

Gluten Free Wraps available at 2.50 per person

Signature Wraps 10.00 each

Cheddar Roast Beef Wrap

Top Round Roast Beef, Sharp Cheddar Cheese Spread, Shredded Cheddar Cheese, Lettuce, Diced Tomato and Our Creamy Horseradish Sauce on a Sundried Tomato Wrap.

Mesquite Smoked Turkey Wrap

Mesquite Smoked Turkey, Shredded Mozzarella Cheese, Lettuce, Diced Tomato and Honey Dijon Mustard Sauce on a Sundried Tomato Wrap.

Turkey Cranberry Wrap (tn)

Smoked Turkey Breast, Avocado, Pecans, Artisan Tomatoes, Lettuce, Dried Cranberries and Blackberry Balsamic Sauce on a Sundried Tomato Wrap.

California Herb Roasted Chicken Wrap

Herb Roasted Chicken Breast, Avocado, Shredded Mozzarella, Shredded Cheddar, Applewood Smoked Bacon, Lettuce, Diced Tomato and Parmesan Peppercorn Sauce on a Sundried Tomato Wrap.

Greek Chicken Wrap

Greek Chicken, Cucumber, Feta, Kalamata Olives, Red Onion, Lettuce and Creamy Greek Dressing on Sundried Tomato Wrap.

Buffalo Chicken Wrap

Diced Grilled Chicken Breast, Applewood Smoked Bacon, Mozzarella Cheese, Cheddar Cheese, Lettuce, Diced Tomato, Ranch Dressing and Buffalo Hot Sauce on a Sundried Tomato Wrap.

Chicken Bacon Ranch Wrap

Herb Roasted Chicken Breast, Applewood Smoked Bacon, Mozzarella Cheese, Lettuce, Diced Tomato and Ranch Dressing on a Sundried Tomato Wrap.

Southwest Vegetarian Wrap (v)

Spanish Rice, Red Peppers, Avocado, Sour Cream, Shredded Mozzarella Cheese Lettuce, Diced Tomato and Chipotle Sauce on a Sundried Tomato Wrap.

Vegan Grilled Vegetable Wrap (v-vg)

Grilled Eggplant, Grilled Zucchini Squash, Roasted Tomatoes, Grilled Red Peppers, Garlic Hummus, Lettuce and Diced Tomato on a Sundried Tomato Wrap.

Roasted Red Pepper Hummus Wrap (v-vg)

Roasted Red Pepper Hummus, Lettuce, Roasted Red Peppers, Cucumbers, Sliced Red Onions and Diced Tomatoes on a Sundried Tomato Wrap.

Signature Boxed Lunch: add 6.00 each

Make Any Signature Sandwich or Wrap a Boxed Lunch; Includes Choice of One Accompaniment, Fresh Baked Cookie, Cutlery Kit, Mint and Wet Nap.

Box Lunch Accompaniments:

Seasonal Fruit Salad, Dill Potato Salad, Mustard Potato Salad, Seasonal Greens Salad, Pasta Salad, Black Bean and Corn Salad, Creamy Dill Cucumber Salad, Broccoli Salad, Cranberry Kale Salad, Brussel Sprout Kale Salad, Macaroni Salad, Roasted Redskin Potato Salad or a Fresh Whole Apple.

Gluten Free Wraps available at 2.50 per person

Accompaniments: 2.75 per person

All accompaniments are presented in a large bowl with a serving utensil for your dining enjoyment.
(Minimum order of 10 servings per choice)

Roasted Redskin Potato Salad (gf)

Roasted Redskin Potatoes, Crisp Bacon, Chopped Scallions and Shredded Cheddar Cheese in a Creamy Garlic Dressing.

Creamy Dill Cucumber Salad (v-gf)

Sliced Cucumbers Blended in a Creamy Sweet and Sour Dill Dressing.

Black Bean and Corn Salad (v-vg-gf)

Black Beans, Garlic, Green Onions, Red Pepper and Corn with a Hint of Lime.

Tomato Cucumber Salad (v-vg-gf)

Cucumber, Tomato, Red Onion, Garlic, Olive Oil and Lemon Juice.

Seasonal Greens Salad (v-gf)

Normandy's Mixed Greens, Black Olives and Tomatoes. Served with Ranch and Italian Dressing.

Seasonal Fruit Salad (v-vg-gf)

Seasonal Fresh Fruit and Berries.

Dill Potato Salad (v-gf)

Sliced Redskin Potatoes Blended in a Creamy Sweet and Sour Dill Dressing.

Mustard Potato Salad (v-gf)

Classic Mustard Potato Salad.

Pasta Salad (v)

Penne Pasta, Pepper Rings, Black Olives, Green Onions, Parmesan Cheese, and Diced Pimento Blended in a Tangy Dressing.

Broccoli Salad (gf)

Broccoli Florets, Bacon, Raisins, Red Onion, Cheddar Cheese and Artisan Tomatoes in a Mayonnaise Apple Cider Vinegar Dressing.

Cranberry Nut Couscous Salad (v-vg-tn)

Couscous, Dried Cranberries, Red Bell Peppers, Toasted Almonds, and Pecans.

Quinoa Mango Salad (v-tn)

Quinoa, Mango, Raisins, Celery, Red Onion and Toasted Almonds.

Brussel Sprout Kale Salad (v-gf)

Brussel Sprouts, Purple Kale and Shredded Cabbage with Dried Cranberries and Pumpkin Seeds in a Creamy Dressing.

Cranberry Kale Salad (v-vg-gf)

Brussel Sprouts, Purple Kale and Shredded Cabbage with Dried Cranberries and Pumpkin Seeds in a White Balsamic Vinaigrette Dressing.

Macaroni Salad (v)

Elbow Macaroni and Diced Celery Blended in a Creamy Mayonnaise Dressing.

Ditalini Italiano Pasta Salad (v)

Ditalini Pasta with Carrots, Peas, Sweet Corn, Green and Red Bell Pepper, Onion, Artisan Tomatoes and Parmesan Cheese in Normandy's House Italian Dressing.

HOT BUFFETS

All entrees are served with Normandy's Seasonal Greens Salad, Fresh Baked Roll and choice of two accompaniments.

ONE ENTRÉE	12.50
TWO ENTRÉES	16.50
THREE ENTRÉES	20.50

Beef

Sliced Top Round Roast Beef

Slow Cooked Top Round Roast Beef (gf). Served with our House Made Horseradish Sauce (Sold in increments of 20, requires 48 hour notice).

Beef Bourguignon

Slow Braised Beef Tenderloin Tips with Egg Noodles in a Rich Burgundy Wine Mushroom Sauce.

Beef and Broccoli (sf)

Sliced Beef and Broccoli in a Mild Brown Sauce. Served with Hot Mustard and Duck Sauce.

Meatball Sub

House Made Meatballs in Our Signature Marinara Sauce. Accompanied by Mozzarella Cheese and Soft Sub Roll.

House Made Meatloaf

Not Your Mom's Meatloaf. Served with Rich Brown Gravy.

BBQ Beef Sandwich

Slow Cooked Top Round Beef Shredded in Normandy's Signature BBQ Sauce (gf). Accompanied by a Brioche Roll.

Pork

Italian Sausage Sandwich

Mild Italian Sausage, Sauteed Onions and Peppers. Accompanied by Marinara Sauce and Soft Sub Roll.

BBQ Pulled Pork Sandwich

Slow Cooked Pulled Pork in Normandy's Signature BBQ Sauce (gf). Accompanied by a Brioche Roll.

Chicken

Chicken Piccata

Sauteed Boneless Breast of Chicken, Light Lemon Caper Sauce.

Chicken Parmesan

Boneless Breast of Chicken Breaded with Japanese Panko Bread Crumbs and Sauteed to a Golden Brown. Topped with Marinara Sauce and Mozzarella Cheese.

Chicken Marsala

Sauteed Boneless Breast of Chicken, Marsala Wine Mushroom Sauce.

Chicken Tosca

Sauteed Boneless Breast of Chicken, Julienned Red Peppers, Mushrooms and Parmesan Cheese in a Classic Bechamel Sauce.

Chicken Capistrano

Sauteed Boneless Breast of Chicken, Artichoke Hearts, Artisan Tomatoes, Garlic Cream Sauce.

Bruschetta Chicken (gf)

Grilled Boneless Breast of Chicken Topped with Fresh Basil, Tomato and Mozzarella Cheese. Balsamic Drizzle.

Cilantro Lime Chicken (gf)

Grilled Cilantro and Lime Marinated Breast of Chicken, Grilled Pineapple Salsa.

Grilled BBQ Chicken (gf)

Grilled Breast of Chicken Served with Normandy's Signature BBQ Sauce.

Chicken Paprikash

Traditional House Made Paprikash Sauce with Hungarian Paprika, Cayenne, Onion, Garlic, Sour Cream and Spaetzel.

Crispy Fried Chicken Sandwich

Crispy Fried Boneless Chicken Breast, Dill Pickles, Normandy's Special Sauce, Brioche Bun.

Honey Sriracha Chicken Sandwich

Crispy Fried Boneless Chicken Breast, Dill Pickles, Honey Sriracha Sauce, Brioche Bun.

Pretzel Chicken

Pan Seared Pretzel Crusted Breast of Chicken, Honey Mustard Sauce.

Pasta

Penne Pasta with Meatballs and Italian Sausage

Penne Pasta Cooked Al Dente and Smothered in Normandy's Signature Marinara Sauce with House Made Meatballs and Italian Sausage. Served with Parmesan Cheese.

Penne Pasta Carbonara

Penne Pasta Cooked Al Dente and Smothered in our Creamy Bacon, Red Pepper and Sweet Italian Pea Carbonara Sauce. Served with Parmesan Cheese.

Cavatelli Bolognese

Our House Made Cavatelli in a Traditional Bolognese Sauce. Served with Parmesan Cheese.

Penne Pasta Primavera (v)

Penne Pasta, Sauteed Red Peppers, Matchstick Carrots, and Broccoli in a Smooth Parmesan Cream Sauce.

Cajun Shrimp Alfredo (sf)

Sauteed Cajun Spiced Shrimp and Penne Pasta in a Smooth Parmesan Cream Sauce.

Macaroni and Cheese (v)

Our Own Creamy House Made Baked Macaroni and Cheese.

Lobster Macaroni and Cheese (sf)

Our Own Cream House Made Baked Macaroni and Cheese Kicked up with Lobster Meat Sauteed in Butter and Sherry Wine.

Four Cheese Beef Pasta Bake

Penne Pasta, Ground Beef, and Four Types of Cheese Baked in our House Made Marinara Sauce.

Four Cheese Pasta Bake (v)

Penne Pasta and Four Types of Cheese Baked in our House Made Marinara Sauce.

Italian Sausage Pasta Bake

Penne Pasta, Mild Italian Sausage, and Four Types of Cheese Baked in our House Made Marinara Sauce.

Buffet Accompaniments

Egg Noodles (v)
Rice Pilaf with Orzo (v)
Duchess Potato (v-gf)
Long Grain Wild Rice (v-gf)
White Rice (v-vg-gf)
Traditional Mashed Potatoes (v-gf)
Parmesan Pesto Roasted Redskin Potatoes (v-gf)
Parsley Redskin Potatoes (v-gf)
Buttermilk Smashed Redskin Potatoes (v-gf)

Penne Pasta Marinara (v)
Penne Pasta Alfredo (v)
Italian Style Peas (v-gf)
Green Beans Almondine (v-gf-tn)
Green Beans and Carrots (v-gf)
Glazed Baby Carrots (v-gf)
Roasted Vegetables (v-vg-gf)
Broccoli, Cauliflower and Carrot Medley (v-gf)
Green Beans (v-gf)
Broccoli with Garlic Butter (v-gf)

A LA CARTE

Traditional Lasagna (Sold in increments of 9)	66.00
Goosey Strands of Cheese, Slow Cooked Tomato Sauce, Seasoned Ground Beef and Soft Sheets of Golden Pasta Combine To Make this Traditional Three Cheese Lasagna.	
Vegetable Lasagna (Sold in increments of 9) (v)	66.00
Goosey Strands of Cheese, Garlic Alfredo Sauce, and Soft Sheets of Golden Pasta Combine to Make this Three Cheese Spinach and Vegetable Lasagna.	
Eggplant Parmesan (Sold in increments of 9) (v)	66.00
Tender Eggplant Parmesan Served with Parmesan Cheese and Crushed Red Pepper Flakes.	

Signature Bars 11.50 per person

Our signature bars are a great way to feed a large group of people. They are presented in a "make your own" style to accommodate everyone's taste. (Minimum order of 25 per choice)

Baked Potato Bar (1 per person)

Baked Idaho Potatoes, Grilled Chicken Breast, Steamed Broccoli Florets, Shredded Cheddar Cheese, Applewood Smoked Bacon, Sour Cream, Chopped Green Onion, Butter and Margarine.

Beef Taco Bar (2 per person)

A Mixture of Our House Made Corn Taco Shells and Flour Tortillas, Mildly Spicy Taco Meat, Black Beans, Spanish Rice, Sour Cream, Mild Salsa, Diced Tomato, Chopped Onions, Sliced Black Olives, Shredded Lettuce and Shredded Cheddar Cheese.

Pulled Chicken Taco Bar (2 per person)

A Mixture of Our House Made Corn Taco Shells and Flour Tortillas, Mexican Pulled Chicken, Black Beans, Spanish Rice, Sour Cream, Mild Salsa, Diced Tomato, Chopped Onions, Sliced Black Olives, Shredded Lettuce and Shredded Cheddar Cheese.

Chicken Fajita Bar (2 per person)

Char Grilled Chicken, Flour Tortillas, Sour Cream, Shredded Cheddar Cheese, Shredded Lettuce, Mild Salsa, Griddled Peppers and Onions, Spanish Rice and Black Beans.

Steak Fajita Bar (2 per person)

Char Grilled Flank Steak, Flour Tortillas, Sour Cream, Shredded Cheddar Cheese, Shredded Lettuce, Mild Salsa, Griddled Peppers and Onions, Spanish Rice and Black Beans.

Pasta Bar

Penne Pasta, Marinara Sauce, Alfredo Sauce, Grilled Chicken, House Made Meatballs, Steamed Broccoli, Red Pepper, Sauteed Mushrooms, Green Peas, Sun Dried Tomatoes and Parmesan Cheese.

Salad Bar

Mixed Greens (v-vg-gf) served with an Assortment of Toppings including Grilled Chicken (gf), Applewood Smoked Bacon, Tomatoes, Julienned Red Peppers, Black Olives, Matchstick Carrots, Cucumbers, Mozzarella Cheese, and Croutons. Served with Ranch and Italian Dressing.

Normandy's Signature Chili Bar

Traditional Sweet N Spicy Beef and Bean Chili (gf) and Chicken Chili (ask for Vegetarian Chili option). Served with Cheddar Cheese, Chopped Onions, Sour Cream, Hot Sauce and Saltine Crackers.

Add Guacamole- \$2.50

Hummus Bowl

Garlic Hummus (v-vg-gf), Roasted Red Pepper Hummus (v-vg-gf), Romaine Lettuce, Spinach, White Rice, Lentils, Flank Steak, Grilled Chicken, Roasted Vegetables, Tomatoes, Cucumbers, Kalamata Olives, Pickled Jalapenos, Balsamic Red Onion, Roasted Sweet Potatoes, Tahini Sauce, Roasted Red Pepper Walnut Sauce (gf-tn), Garlic Sauce (v-vg-gf), White Balsamic Vinaigrette (v-vg-gf), Cilantro and Sriracha.

15.75 per person

Korean Bibimbap

Build your own Bibimbap bowl with our Perfectly Steamed Rice, Sesame Noodles, Salad, Sesame Ginger Chicken, Tofu, Char Siu Pork and a large selection of Fresh Vegetables and Asian Inspired Sauces.

15.75 per person

Sliders

Western Pulled Pork Slider

Slow Cooked Pork with Normandy's Signature BBQ Sauce (gf), Cole Slaw, Pickle Slice and Fresh Baked King's Hawaiian Roll.

3.25 each

Beef Slider

Char Grilled Mini Steak Burger with Onion Straws, Ketchup, Mustard, Pickle Slice and Fresh Baked King's Hawaiian Roll.

3.25 each

Southern Fried Chicken Slider

Southern Fried Chicken with Lettuce, Pickle Slice, Chipotle Mayo and Fresh Baked King's Hawaiian Roll.

3.25 each

Meatball Slider

House Made Meatball with Marinara Sauce, Mozzarella Cheese and Fresh Baked King's Hawaiian Roll.

3.25 each

Crab Cake Slider (sf)

Maryland Crab Cake, Chipotle Mayo and Fresh Baked King's Hawaiian Roll.

4.75 each

Pizza (32 slices)

Cheese Sheet Pizza (v)

33.00 per sheet

Pepperoni Sheet Pizza

37.00 per sheet

Italian White Sheet Pizza (v)

33.00 per sheet

Vegetable Sheet Pizza (v)

37.00 per sheet

Buffalo Chicken Sheet Pizza

39.00 per sheet

Pepperoni & Sausage Pizza

39.00 per sheet

Snacks

Crudit  Platter (v)

Cauliflower, Broccoli, Celery Sticks, Baby Carrots, Cucumber Slices, and Grape Tomatoes (v-vg-gf). Served with Spinach and Ranch Dip. (Minimum order of 10)

3.00

Cheese Platter (v)

A beautiful display of Swiss, Cheddar, Pepper Jack, Asiago and Smoked Gouda Cheese. Served with Assorted Crackers. (Minimum order of 10)

3.00

Hummus and Pita Platter (v)

Garlic Hummus, Broccoli Florets, Red Peppers, Cucumbers, Celery Sticks and Baby Carrots (v-vg-gf) Served with Fried Pita Wedges. (Choice of Garlic, Smoked White Bean, Roasted Red Pepper, and Everything Hummus) (Minimum order of 10)

3.25

Spinach and Artichoke Dip (v-gf)

Fresh Chopped Spinach and Saut ed Artichoke Hearts in a Creamy Parmesan Sauce. Served Warm with Tri-Colored Tortilla Chips. (Minimum order of 20)

3.75

Crab and Artichoke Dip (gf-s)

Lump Crab Meat, Artichoke Hearts, and Green Onion in a Creamy Parmesan Sauce. Served Warm with Tri-Colored Tortilla Chips. (Minimum order of 20)

4.75

Buffalo Chicken Dip (gf)

Diced Poached Chicken, Cream Cheese, Blue Cheese, Celery and Frank's Hot Sauce. Served Warm with Tri-Colored Tortilla Chips. (Minimum order of 20)

3.25

Water Chestnuts Wrapped in Bacon

Water Chestnuts Wrapped in Applewood Smoked Bacon. Deep Fried and Tossed in a Sweet Teriyaki Glaze (2 per order).

3.25

Tortilla Chips and Salsa (v-vg-gf)

House Made Tri-Colored Tortilla Chips and Fresh Mild Salsa.

1.75

Miss Vickie's Kettle Cooked Potato Chip Snack Bag (v-vg-gf)

1.75

Pretzel Snack Bag (v)

1.25

SWEETS

Prepared fresh daily by our pastry chef and sold per dozen.

Assortment of Fresh Baked Cookies (v)

Limoncello Cookies (v)

Key Lime Cookies (v)

Rise Krispie Treats (v)

Chocolate Fudge Brownies (v)

White Chocolate Blondies (v)

Red Velvet Cake Muffins (v)

Salted Caramel Butter Bar (v)

Key Lime Bar (v)

15.00

Gluten Free Cookies (v-gf)

Vegan Gluten Free Brownies (v-vg-gf)

16.75

Mini Italian Cannolis (v)

Assortment of Mini Pastries (v)

Cupcakes (v)

Vanilla, Chocolate, Marble

18.75

Cookies and Cream Fudge (v)

Chocolate Covered Strawberries (v-vg)

21.00

Vegan Gluten Free Cinnamon Coffee Cake Muffins (v-vg-gf)

Assorted Cake Pops (v)

28.95

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 30 days prior to the date of your function and is payable by cash, check or credit card. Any additional charges incurred after this time will be billed accordingly.

Cancellations

Events may be cancelled without penalty other than loss of deposit 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.

Attendance Guarantee

An estimated number of attendees is required when scheduling your event for planning purposes. Your final guaranteed guest count is due fourteen (14) days prior to your event. No allowances 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 on 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.

Unused Food

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

Outside Food and Beverage

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