



BREAKFAST

Buffet Prices Include Staff, Linens & Disposables
Stainless Steel Flatware, China & Stemware available for an additional fee

CONTINENTAL BREAKFAST

\$30

- Mini Bagels & Breakfast Breads
Cream Cheese, Butter & Jam
- Fresh Fruit Salad
- Brooklyn Roasting Coffee, Regular & Decaffeinated
- Harney & Sons Assorted Herbal Teas

BROOKLYN BREAKFAST

\$36

- Mini Bagels & Breakfast Breads
Cream Cheese, Butter & Jam
- Selection of Seasonal Frittatas
- Roasted Potato Salad
- Fresh Fruit Salad
- Brooklyn Roasting Coffee Regular & Decaffeinated
- Harney & Sons Assorted Herbal Teas
- Fresh-Squeezed Orange Juice

MORNING BREAK

\$28

- Individual Greek Yogurts
- Just Sprouted Granola Bars
- Whole Fruit
- Brooklyn Roasting Coffee, Regular & Decaffeinated
- Harney & Sons Assorted Herbal Teas
- Fresh-Squeezed Orange Juice & Water

A LA CARTE

\$95

- Smoked Salmon Platter
Smoked Salmon, Tomato, Red Onion
- 18-20 Guests



LUNCH BUFFETS

Buffet Prices Include Staff, Linens & Disposables
Stainless Steel Flatware, China & Stemware available for an additional fee

EASTERN PARKWAY BUFFET

\$34

Select two sandwiches & one salad
Served with Kettle Chips, Cookies, Iced Tea or Seasonal Aqua Fresca

BROOKLYN BAG LUNCH

\$18

Select one sandwich
Served with Kettle Chips, Chocolate Cookies, Whole Fruit & Bottle of Water.
(For cafe pick up only; no staff or linens included)

WASHINGTON AVE. BUFFET

\$38

Select three sandwiches and two salads
Served with Kettle Chips, Cookies & Brownies, Seasonal Iced Tea & Brooklyn Roasting coffee

Additional beverages available

*Wine by the glass/bottle \$9/35
Rosso 2014 Malbec, Portillo, Argentina 2014
Pinot Grigio, Principato, Veneto 2014*

*Craft Beer \$8
Brooklyn Lager, Sixpoint Sweet Action*

CHOOSE FROM

SANDWICHES

House Roasted Turkey with White Cheddar
Tuna Salad, Red Onion, Tomato
Grilled Eggplant, Hummus, Chopped Salad
Grilled Chicken, Bacon, Black Beans, Romaine, Chipotle Mayo
Egg Salad, Red Onion, Lettuce
Italian Salami, Pickles, Sharp Cheddar, Black Pepper Aioli

SALADS

Roasted Seasonal Vegetables, Grains & Parmesan
Seasonal Green Salad
Kale Salad, Squash, Garbanzos, Squash & Israeli Couscous
Seasonal Fruit Salad, Blue Cheese, Dried Cranberries



Dine at THE NORM

The Norm at Brooklyn Museum is a new restaurant concept inspired by the cultural diversity of Brooklyn. Led by Michelin-starred Chef Saul Bolton, the menu encourages a gastronomic exploration of the borough's multi-cultural heritage. Guests are surrounded by priceless paintings from the museum's collections and the crates that store them.

2 Course \$35
3 Course \$44

STARTER

Grilled Japanese Eggplant with Sweet-tart tomato marinade, green tahini sauce
Crispy Curried Cauliflower with Crispy herb-infused battered florets, pickled raisins & pecorino sardo
Organic Mixed Greens with Shaved Radishes, Apple Cider Vinaigrette
Golden Deviled Eggs with Turmeric-tinted, fenugreek-scented tomato chutney

ENTREE

"Not The Norm" Chicken Caesar with Gem lettuce, hand-torn croutons, anchovy & parmesan
The Norman Burger with Smoked cheddar, housemade pickles & hand-cut Fries
Pan Roasted Atlantic Salmon, +4
seasonal vegetable ragu, lentils du puy
Crystal Valley Chicken, +4
stewed okra, chard, smoked onions

SWEETS

Jack's Dark Chocolate Mousse-Ginger with spiked whipped cream, sesame seed cookie
Norm's Ice Cream Sundae with Housemade ice cream, strawberries, peanuts & coconut caramel
Seasonal Fruit Crumble with Housemade ice cream

All meals at The Norm include seasonal ice tea and Brooklyn Roasting coffee

Additional beverages available:

Wines by the glass/bottle \$9/35
Malbec, Portillo, Argentina 2014
Pinot Grigio, Principato,
Gris Blan Rose, Gerard Bertrand, Languedoc-Roussillon
Craft Beer by the bottle \$8
Harbor Black Duck Porter
Queens Lager
Sixpoint Sweet Action
Bronx Pale Ale
Founders All Day IPA

A 20% Gratuity will be added to all food & beverage at The Norm

Reservations based on availability



PASSED HORS D'OEUVRES

Select 3 Hot & 3 Room Temperature Hors d'Oeuvres
 Select 4 Hot, 2 Room Temperature & 1 sweet

\$49
\$56

ROOM TEMPERATURE

Maine Shrimp, Red Pepper Mousse
 Curried Chicken, Currants, Walnuts & Cilantro Papadum
 Golden Pickled Egg with Gingered Tomato Chutney
 Skirt Steak al Pastor, Salsa Verde, Plantain Crisp
 Mini Terrine of Smoked Salmon & Cream Cheese,
 Toasted Bagel Chip

HOT

Cassava Fritter, Chana Masala, Coconut Yogurt
 Smoked Mozzarella & Sun Dried Tomato Arancini
 Pigs in a Blanket
 Moroccan Scented Lamb Meatballs, Spicy Romesco, Cilantro
 Fingerling Potato, Mushrooms, Smoked Onion, Parmesan
 Thai Style Shrimp Fritter, Ginger, Lime Aioli
 Boneless Stuffed Chicken Wings, Blue Cheese, BBQ Sauces

BAR SNACKS

(add \$6)

SELECT 1

House Made Kettle Chips
 Parmesan & Garlic Plantain Ribbons
 Cayenne & Black Pepper Popcorn

COCKTAIL RECEPTIONS

\$49

120 min

Beer, Wine Bar & Bar Snack

Select one white wine, one red wine, two beers & one bar snack

RED WINE

Rè mole, Marchesi De Frescobaldi, Toscana Rosso 2014
 Malbec, Portillo, Argentina 2014
 Montepulciano D'abruzzo, Quattro Mani 2013
 Pinot Noir, Thirsty Owl Wine Company, Finger Lakes 2011
 Shiraz, St. Hallett Faith, Australia 2012

WHITE/ROSÉ WINE

Pinot Grigio, Principato, Veneto 2014
 Chardonnay, Crosby, California 2013
 Riesling, Peter-Jakob Kuhn Stock & Stein,
 Rheinhessen 2014
 Rose Le Petit Gueissard, Les Vignobles Gueissard 2013

CRAFT BEER

Greenport Harbor Black Duck Porter Q
 Sixpoint Sweet Action
 Bronx Pale Ale
 Founders All Day IPA



GUIDELINES FOR GROUP TOUR CATERING

All prices are based on a 20 person minimum.

All selections (unless otherwise noted) include service.

Reservation for catering must be made at least three weeks prior to scheduled tour.

Final payment, guest count and menu selection are due 14 days prior to scheduled tour.

Additional charges may apply for weekends and events after 6pm.

Guests will be counted at the event and client will be billed for the amount if attendance is higher than final guaranteed amount.

All items are subject to tax

Buffet packages come with linens for buffet only, Additional linens can be ordered for \$19 each.

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PERFORMANCES[®]**
Celebrate Food.