



*DROP-OFF
Food Selections*

LaShon's Catering Specialists

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DROP-OFF

Terms & Conditions

Are you looking to simply have food dropped off for your event? You've come to the right place! LaShon's Catering Specialists specialize in a wide variety of services, including DROP-OFF SERVICES. We offer a variety of food for you to select.

ORDERING TERMS for the food selection list are as follows:

- **ORDERING:** You may order items DIRECTLY FROM THE FOOD SELECTION LIST for **DROP-OFF ORDERS ONLY**.... Or for use in deciding other food **OPTIONS for customized orders for buffets and plated dinners.**
- **DEPOSIT:** A 30% non-refundable deposit is required toward your drop-off order at the time of booking. This deposit is deducted from the final balance. Your date will be officially held **ONLY WHEN THE DEPOSIT IS MADE.**
- **BALANCE DUE:** Remaining balance is due 10 day PRIOR TO your event date. For events booked LESS THAN 10 days from event date, entire balance is due at contract approval.
- **LATE PAID BALANCES—SURCHARGES:** If remaining balance is not received on or prior to your due date, a 15% surcharge will be added to your final balance due.
- **ACCEPTABLE FORMS OF PAYMENT:** We accept cash, checks, money orders, Cash App and debit/credit cards (over \$20 ONLY) for payment. There will be a \$39 charge for returned checks.
- **PLATES, FLATWARE, CONDIMENTS:** Drop-off orders comes with foam plates and bowls, plastic flatware, and heavy paper napkins **FOR ALL CORPORATE AND NON-PROFIT ORGANIZATION ORDERS ONLY.** If you are not booking as an organization and you are ordering for a personal event, you are responsible for providing your own flatware, plates, and napkins as needed. Condiments are included with your order as it applies.
- **TAX & SERVICE FEE:** 8% state tax and 15% service fee will be added to your order accordingly. Service fee covers chef/staff labor, including prep, cook, and packaging of food selections.
- **PRICING & SERVINGS:** Pricing for each pan/tray/bowl is listed to the left of each item. Portion-controlled servings are listed below each category title. Items with asterisks (* or **) indicate other varying servings. **Prices are subject to change at any time.**
- **DELIVERY:** Delivery is free of charge for all deliveries located less than 30 minutes from LaShon's Catering Specialists' kitchen in the Flats (Cleveland, OH). Delivery charge is \$0.79 per mile, one way if delivery location is more than 40 minutes away and roundtrip if delivery location is more than 1 hour away.
- **CANCELLATIONS:** If you need to cancel your booking for any reason, you must do so 3 weeks prior to the event in order to receive any sort of refund of **balance paid, EXCLUDING THE DEPOSITS.**

Cancel LESS THAN 3 weeks from event	0% Returned
Cancel within 3 - 6 weeks from event	20% Returned
Cancel within 6 weeks - 90 days from event	40% Returned
Cancel 91+ days PRIOR TO event	70% Returned

Cancellations are not permitted for unforeseen occurrences, such as natural disasters, inclement weather, required Marshall Law, or other government sanctions and restrictions (pandemic or epidemic). **You will be permitted to postpone your event for a later date. All payments, without penalty or injury, will be transferred to your new date.**



DROP-OFF Food Selections

Appetizers & Hors D'oeuvres

30 Servings

Hand-Passed ONLY—Not available for drop-off

- **\$80** Fresh Fruit Display w/Vanilla Yogurt Dip (in season)
- **\$70** Fresh Garden Vegetable Display w/Dips
- **\$90** Assorted Cheese & Cracker Display
- **\$90** Assorted Cheese, Vegetable, Fruit Trio w/Crackers & Dips
- **\$120** Shrimp Cocktail Shooters or Display
- **\$70** Cucumber Dill Pasta Salad Shooters
- **\$70** Roasted Vegetable Medley w/Balsamic Glaze Shooters (served cold)
- **\$80** Deli Sliders (Turkey, Ham, OR Roast Beef)
- **\$80** Burger Sliders (Turkey, Beef, OR Black Bean Quinoa)
- **\$70** Pulled Pork Sliders
- **\$120** Salmon Sliders
- **\$80** Grilled Chicken Wing-Dings w/Dip (BBQ, Buffalo, OR Smoked)
- **\$80** Fried Wing Dings w/Hot, Honey Mustard, & BBQ Sauces
- **\$90** Sweet Curry Chicken Skewers
- **\$90** Pineapple-Honey Glazed Chicken Skewers
- **\$120** Teriyaki Beef Tip Skewers
- **\$70** Meatball Skewers (Sweet & Sour Orange, BBQ, OR Teriyaki)
- **\$80** Mexican Street Corn Cob Skewers
- **\$80** Caprese Skewer (Fresh Mozzarella, Grape Tomatoes, Sweet Italian Sausage, Fresh Basil—served cold)
- **\$90** Roasted Red Pepper Hummus w/Pita Triangles
- **\$120** Smoked Salmon Bruschetta
- **\$90** Smoked Caprese Bruschetta (Fresh Mozzarella, Tomatoes, & Basil)
- **\$70** Sweet Tomato-Basil Bruschetta
- **\$70** Cheese-Stuffed Mushrooms
- **\$110** Antipasti Display
- **\$80** Turkey Sausage & Feta Stuffed Mushrooms
- **\$100** Vegan Buffalo Chick"less" Poppers (Vegan)
- **\$120** Chicken & Waffle Skewers w/Maple Glaze

Chef Hand-Carved Meats / Stations

*25 Servings

30 Servings

- **\$350** Mesquite Smoked Prime Rib, Served w/Sweet Cherry Au Jus*
- **\$275** Montreal Rub Beef Roast, Served w/Burgundy Au Jus
- **\$180** Savory Turkey Breast Served w/Rich Turkey Gravy*
- **\$200** Honey Glazed Ham, Served w/Pineapple Brown Sugar Glaze
- **\$400** USDA Prime Cut Roasted Beef Tenderloin, Served w/Brown Gravy*
- **\$210** Orange Sherry Glazed Pork Loin, Served w/Orange Sherry Sauce*

Breakfast

*20 Servings

40 Servings

- **\$75** Scrambled Eggs
- **\$75** Buttermilk Pancakes
- **\$80** Vanilla Crème French Toast
- **\$75** Belgian Waffle Triangles
- **\$65** Assorted Bread Display/Tray (Bagels, Croissants, English Muffins w/Jams, Cream Cheese)*
- **\$70** Assorted Pastries (Danishes, Miniature Muffins, Croissants, Sweet Loaves (Lemon, Butter, Cinnamon))*
- **\$80** Turkey Bacon OR Turkey Breakfast Sausage
- **\$85** Pork Bacon OR Pork Breakfast Sausage
- **\$120** Small Spinach & Cheese Quiche or Frittata*
- **\$75** Hash Brown Scramble
- **\$75** Lyonnais Potatoes
- **\$65** Buttered Grits
- **\$85** Smoked Gouda Cheesy Grits w/Sautéed Shrimp
- **\$70** Steel Cut Oatmeal (w/Brown Sugar, Butter, Cranberries, Walnuts)*

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DROP-OFF

Food Selections

Vegan/Vegetarian Entrées

*24 Servings
30 Servings

- **\$80** Pasta Primavera
- **\$80** Traditional Ratatouille
- **\$70** Grilled Vegetable Couscous
- **\$110** Eggplant Parmesan
- **\$90** Vegetable Lasagna w/Marinara*
- **\$100** Vegetable Lasagna w/White "Cream" Sauce*
- **\$120** Sweet Italian Vegan "Sausage" & Penne Pasta w/Tomato-Basil Marinara
- **\$80** Penne Pasta w/Roasted Red Pepper "Cream" Sauce & Fresh Basil
- **\$140** Salisbury "Steak" Patties w/Peppers & Onions
- **\$120** Southern-Style Meat"Less" Loaf w/Vegetable Gravy
- **\$100** Baked Ziti w/Ground Pea Protein-Based "Meat" & Vegan Cheeses
- **\$90** Penne & Broccoli Alfredo

Pasta

*24 Servings
40 Servings

- **\$80** Pasta Primavera
- **\$70** Cheese Tortellini Served w/Marinara OR Garlic Cream Sauce
- **\$90** Penne & Broccoli Alfredo
- **\$110** Chicken Penne Alfredo
- **\$90** Three Cheese Stuff Shells w/Sweet Basil Marinara
- **\$80** Penne Pasta w/Roasted Red Pepper Cream Sauce & Fresh Basil
- **\$110** Penne Pasta w/Roasted Red Pepper Cream Sauce, Fresh Basil, Sweet Italian Sausage (Pork or Turkey)
- **\$90** Rasta Pasta (Spiced Jerk Alfredo)
- **\$120** Rasta Pasta w/Smoked Chicken
- **\$180** Seafood Penne Alfredo
- **\$95** Traditional Lasagna w/Ground Beef or Ground Turkey

Poultry

*10 Servings
**20 Servings
30 Servings

- **\$80** Aged-Herb Roasted **OR** Grilled Chicken w/Balsamic Glaze (Assorted parts)
- **\$60** Herb-Roasted Cornish Hen w/Balsamic Glaze*
- **\$60** Herb-Roasted Cornish Hen w/Marsala Cream Sauce*
- **\$90** Stuffed Chicken Duxelle w/Bechamel Butter Sauce**
- **\$110** Goat Cheese & Sausage Stuffed Chicken w/Smoky Gouda Sauce
- **\$90** Southern Fried Chicken (assorted or wings)
- **\$75** Southern Fried Chicken (Assorted Parts)**
- **\$70** Honey-Dipped Chicken
- **\$70** Lemon Crème Chicken
- **\$70** Chicken Piccata
- **\$70** Creamy Chicken Dijon
- **\$70** Chicken Marsala
- **\$70** Roasted Turkey Marsala
- **\$100** Roasted Turkey w/Classic Bread Stuffing & Rich Gravy
- **\$80** Chicken Parmesan
- **\$70** Chicken Cacciatore
- **\$70** Chicken Teriyaki Stir Fry
- **\$80** Jamaican OR Indian Curry Chicken
- **\$90** Jerk Chicken - Traditional Caribbean Style (Marinated, Grilled)
- **\$90** Blackened Cajun Chicken w/Cajun Cream Sauce
- **\$90** Doro Wat (Ethiopian Stewed Chicken)
- **\$80** Italian Turkey Sausage Tossed w/Sweet Peppers & Onions
- **\$80** Turkey Bacon
- **\$110** Turkey Burgers
- **\$200** Turkey Ribs

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DROP-OFF Food Selections

Beef, Lamb, & Pork

*10 Servings

**20 Servings

30 Servings

- **\$200** Filet Mignon**
- **\$120** Sliced Beef Roast in Au Jus Gravy
- **\$100** Peppered Steak in Brown Gravy
- **\$160** Beef Ribs w/Cherry Whiskey BBQ Sauce (3 Bones/Person)*
- **\$110** Angus Beef Burgers
- **\$120** Uncured All-Beef Hot Dogs
- **\$90** Swedish Meatballs
- **\$275** Roasted Lamb Chops w/Sweet Sherry Rosemary Sauce (3 'Lollipops'/person)**
- **\$120** Veal Parmesan
- **\$90** Sliced Ham in Pineapple-Honey Glaze Sauce
- **\$90** Key Segá Wat (**SPICY** Ethiopian Stewed Beef)
- **\$90** Alichá Segá Wat (**MILD** Ethiopian Stewed Beef)

Seafood

*10 Servings

**20 Servings

30 Servings

- **\$250** Seared Salmon w/Beurre Blanc**
- **\$275** Broiled Lobster Tails w/Fresh-Made Garlic Butter*
- **\$120** Baked Cod in Butter Sauce**
- **\$140** Seafood Alfredo
- **\$90** Shrimp Scampi Over Long Grain Rice
- **\$250** Baked Halibut w/White Wine Cream Sauce**
- **\$160** Salmon Croquettes w/Mango Aioli (3 Croquettes/person)**
- **\$140** Seafood Jambalaya

Starch Sides

*20 Servings

40 Servings

- **\$95** Grandma's Macaroni & Cheese
- **\$75** Candied Yams
- **\$85** Baked Yams & Apples
- **\$75** Whole Baked Yams Served w/Butter & Cinnamon*
- **\$75** Rice Pilaf
- **\$85** Dirty Rice
- **\$85** Jollof Rice
- **\$90** Garlic-Parmesan Quinoa
- **\$75** Red Beans & Rice
- **\$75** Garlic Mashed Potatoes
- **\$75** Twice-Baked Potato*
- **\$80** Scalloped Potatoes
- **\$80** Au-Gratin Potatoes
- **\$75** Roasted Red Potatoes
- **\$75** Baked Potato Served w/Butter & Chives*
- **\$75** Hash Brown Scramble
- **\$75** Lyonnais Potatoes

Soup

25 Servings

- **\$70** Split Pea Soup
- **\$90** Wedding Soup
- **\$70** White Bean Soup
- **\$80** Vegetable Soup
- **\$100** Roasted Red Pepper Soup
- **\$120** Clam Chowder
- **\$120** Salmon, Broccoli, & Sweet Potato Chowder
- **\$160** Seafood Gumbo
- **\$160** Crab OR Lobster Bisque

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Vegetable Sides

40 Servings

- **\$65** Seasoned Cabbage
- **\$65** Buttered Corn
- **\$80** Mexican Corn
- **\$75** Sugar Snap Peas
- **\$65** Glazed Carrots
- **\$65** Baby Carrots w/Butter & Dill
- **\$70** Green Beans Almondine
- **\$65** Green Beans w/Onions
- **\$80** Green Beans w/Potatoes & Onions
- **\$70** Fresh Buttered Broccoli
- **\$70** Broccoli Parmesan
- **\$85** Broccoli Au-Gratin
- **\$85** Broccoli w/Cheese Sauce
- **\$70** Buttered Vegetable Medley (Broccoli, Cauliflower, Carrots)
- **\$75** Stir Fry Vegetable Medley (Asian Blend, Broccoli, Carrots, Mini Corn Cob, Water Chestnuts, Sugar Snap Peas)
- **\$75** Roasted Vegetable Medley Tossed in Olive Oil (Zucchini, Squash, Tri-Color Peppers, Red Onion, Italian Herbs)

Desserts

*8-10 Servings

**12 Servings (Dozen)

***16 Servings

30 Servings

- **\$25/Dozen** Cupcakes (Sweet Potato w/Cinnamon Buttercream, Vanilla, Chocolate, Lemon, Chocolate w/Peppermint Cream, Carrot, Strawberry, Banana Cream)**
- **\$65** Traditional Peach Cobbler***
- **\$35** Assorted Pies (Peach, Traditional Apple, Dutch Apple, Sweet Potato, Pumpkin, Blueberry)*
- **\$45** All-Butter Southern Pound Cake OR Lemon Pound Cake***
- **\$85** Assorted Soft Gourmet Cookies (M&M, Sugar, White Chocolate, Peanut Butter, Double Chocolate, Chocolate Chip)
- **\$80** Assorted Italian Gourmet Cookies

Salad

40 Servings

- **\$70** Spring Garden Salad—Spring Mix of 7 Lettuce Blend, Red Onion, Tomatoes, Cucumber, Balsamic Vinaigrette
- **\$70** Caesar Salad—Romaine w/Parmesan Cheese, Caesar Dressing
- **\$100** Spinach Salad—Fresh Baby Spinach & Romaine Mix with Fresh Strawberries, Goat Cheese, Candied Pecans, Red Onion, Berry Vinaigrette
- **\$110** Greek Salad—Mixed Greens, Kalamata Olives, Feta Cheese, Red Onion, Greek Dressing
- **\$110** Broccoli Salad—Blanched Broccoli, Shredded Cheddar, Raisins, Red Onion, Sweet & Sour Cream Sauce
- **\$100** Three-Bean Salad—Kidney Beans, Black Beans, Garbanzo Beans, Red Onion, Sweet White Corn, Bell Peppers, Zesty Italian Dressing
- **\$90** Roasted Vegetable Medley—Zucchini, Squash, Tri-Color Peppers, Red Onion, Balsamic Glaze
- **\$80** Cucumber Dill Pasta Salad—Cucumbers, Dill, Sweet & Sour Cream Sauce, Pasta
- **\$70** Cucumber Dill Salad—Cucumbers, Dill, Sweet & Sour Cream Sauce
- **\$70** Cole Slaw—Shredded Cabbage & Carrots, Sweet & Sour Cream Sauce
- **\$80** Macaroni Salad—Elbow Macaroni, Peppers, Onions, Boiled Eggs, Mayonnaise, Mustard, Paprika, Candied Pickles
- **\$90** Italian Pasta Salad—Pasta, Zesty Italian Dressing, Cheese, tomatoes, Broccoli, Onions, Salami or Ham
- **\$100** Potato Salad—Potatoes, Mayonnaise, Mustard, Sweet Relish, Onions, Boiled Eggs
- **\$90** Fresh Fruit Salad—Seasonal Fruit Mix of Melons, Berries, & Grapes

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