

LaShon's Catering Specialists at the Anatomy Night Club & Ultra Lounge Menu

Package A: Taste of Italy

Main Entrees:

- Chicken Masala Skewers (\$60/pan)
- Chicken Piccata Skewers (\$70/pan)
- Pan-Seared Lemon Crème Chicken (Strips or Whole) (\$60/pan)
- Italian-Style Meatball & Garlic Bread Skewers (\$60/pan)
- Penne Pasta w/Roasted Red Pepper Cream Sauce & Fresh Spinach (\$60/pan)
OR Add Sweet Italian Sausage (Pork or Turkey) (\$75.00/pan)
- Pasta Primavera (Pasta w/Zucchini, Yellow Squash, Red Onion, Red & Green Bell Peppers, & Fresh Italian Herbs tossed w/Olive Oil & Parmesan Cheese) (\$60/pan)

Side Dishes/Salads:

- Vegetable Primavera
- Mushroom Orzo w/Fresh Marinara, Fresh Basil, & Gorgonzola (\$60/pan)
- Roasted Garlic Mashed Potatoes (\$50/pan)
- Scalloped Garlic Potatoes (\$60/pan)
- Herb-Roasted Vegetables tossed in Olive Oil (\$50/pan)
- Caesar Salad (\$50/bowl)
- Italian Caprese Salad (Fresh Mozzarella, Tomatoes, Fresh Basil, & Balsamic Reduction) (\$60/bowl)

Package B: Taste of Southern-Soul

Main Entrees:

- Buttermilk-Fried Chicken (Wings, Wing Dings, or Strips) (\$85/pan)
- Seasoned Oven-Roasted Baked Chicken (\$60/pan)
- Chicken & Waffle Skewers Drizzled w/Pure Maple Syrup (\$70/pan)
- Honey-Dipped Chicken (Strips or Whole) (\$60/pan)

Side Dishes/Salads:

- Grandma's Macaroni & Cheese (\$75/pan)
- Fresh Hand-Picked Seasoned Green Beans & Butter-Sautéed Onions (\$50/pan)
- Creamy Smoked Gouda Broccoli Au Gratin (\$75/pan)
- Roasted Red Skin Potatoes (\$50/pan)
- Buttermilk Sweet Corn-on-the-Cob ((\$50/pan)
- Broccoli Salad (\$60/bowl)
- Cucumber Dill Salad (\$50/bowl)

Package C: Taste of Southern-Style BBQ

Main Entrees:

- Slow Hickory-smoked Pulled Pork Sliders w/Mini Potato Buns (\$70/pan)
- Grilled Smoked Cherry Wing Dings w/Sweet Jack Daniels BBQ Sauce (\$60/pan)
- Grilled Honey BBQ Chicken Skewers (\$60/pan)
- Kentucky Bourbon-Glazed Meatballs Garnished w/Fresh Scallions (\$60/pan)
- Carolina Gold Rubbed Sliced Beef Roast (\$85/pan)

Side Dishes/Salads:

- Maple-Smoked Baked Beans w/Sweet Vidalia Onions (\$50/pan)
- Fresh Hand-Picked Green Beans w/Smoked Turkey (\$60/pan)
- Grandma's Macaroni & Cheese w/Smoked Gouda & Sharp Cheddar Cheeses (\$75/pan)
- Tangy Kale & Peach Cole Slaw (\$60/bowl)
- Pasta Salad (Bow-tie Noodles, Broccoli, Cheddar Cheese, Grape Tomatoes, & Fresh Scallions (\$60/bowl)

TO ORDER:

1. Choose a package (**All packages are \$9.95/person**) If seafood entrees are exchanged for any main entrée, price will increase from \$11.95 to \$14.95/person, depending on market value, at the Chef's discretion.
2. Choose 3 dishes - Select one (1) main entrée and two (2) side dishes/salads (adding additional dishes to any package, increases the price per person by \$1.00 per additional item.)

LOOKING TO SAVE? You may choose items priced by the pan/tray/bowl if you have **65** or more expected guests. (Each pan/tray/bowl serves 30 people...so you'd order at least 2 ½ pans/trays/bowls of each dish to accommodate guests.) - **Average: \$6 to \$8/person.**



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LaShon's Catering Specialists at the Anatomy Night Club & Ultra Lounge, Cleveland

Service Terms & Conditions

LaShon's Catering Specialists (LCS) is a catering company that excels and specializes in any catering service, outside events, weddings, bridal and baby showers, intimate dinners for two, adult international cooking socials, youth international culinary camps, corporate events, banquets and many more. We hope that we can be of service to you, with our professional staff, mouth-watering quality food, and impeccable presentation.

CUSTOMIZED MENU: If you would like to choose items that are not included in packages A-C, you are welcomed to print and download LCS' Main Brochure from our website, <http://www.lashonscatering.com>. A large selection of appetizers, hot hor d'oeuvres, and more are listed for your selection.

SERVICE/FEES: Due to quality control of proper food temperatures throughout your event, all packages, priced per person, feature up to 1 ½ - 2 hours of dining. Please note that there is 8% state tax (unless you are tax exempt) and a 20% gratuity service charge that applies to your entire contract/order.

BOOKING/DEPOSIT: A 30% non-refundable deposit is required at booking, along with a signed copy of our contract/order form to guarantee service and book your desired date. Upon requesting the date, your date will be held tentatively for 7 days or until another client requests the same date. If someone requests your date within the 7 days, you will be contacted by LCS staff. No date is guaranteed to any customer until a deposit is made and a signed contract is completed. LCS accepts cash, checks, money orders, and debit/credit card payments. Should a debit or credit card option be used, the zip code associated with the card must be provided.

PAYMENTS/FINAL NUMBERS: Final numbers for your event are due 10 days prior to your event. Although you are welcome to increase final capacity, a decrease in capacity for final numbers will not be accepted. Payment, in full, is due 10 days prior to the commencement of food service for your event. Although final payment is not due until 10 days prior to your event, you are welcomed to make installment payments over time. Should a debit or credit card option be used, the zip code associated with the card must be provided.

STAFFING: We are proud of our professional staff. They participate in hours of customer service training, are well-groomed, and are appropriately uniformed for every event or delivery. LCS staff are present to help control portion of food being served, keep food area clean, refresh food as appropriate, and clean prior to departure.

ALL PACKAGES INCLUDE: All packages are prepared and delivered a half-hour prior to event start time for guaranteed quality and freshness, serving staff, chafing dishes, service dishes, cloth linen table covers (white, black, or ivory), paper napkins matching your color scheme, plastic products (plates, cups, and utensils), and condiments specific to your order.

SERVICE LIABILITY: No food (except event cake, such as wedding cakes) is to be brought into an event that LCS have not provided (detailed in LCS' full Terms and Conditions), unless LCS is informed and a LCS Service Waiver is signed. This is non-negotiable for liability purposes. If you would like to keep food for self-service or to take home following LCS break down, you must inform LCS at booking and sign a LCS Service Waiver.

DIETARY: For dietary restrictions, please consult with LCS Director of Event Planning. The Executive Chef will customize a menu by requests at his discretion. LCS has made every effort to ensure that the allergen information is accurate and can be provided upon request. However, due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen, and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information.