Executive Chef Dashon of LaShon's Catering Specialists & Captain Greg of Intercity Yacht Club presents...

Love On The Water



Yacht Rental: \$400

Elegant Dining & Service: \$135 - \$324

(depending on package selection)

Please see details on inside...

CALL: 216-313-2514

EMAIL: info@lashonscatering.com



Meet Your Crew...

18+ years as an Executive Chef



Meet Executive Chef Dashon
Founder/Co-Owner, LaShon's Catering Specialists
From Brooklyn, NY
26+ years in the cooking industry

Meet Captain Greg
Founder/Owner, 3G's Yacht Life
From Cleveland, OH
12+ years of boat steering
12+ years as a Captain





1 Salad or Soup Choice * 1 Regular Beverage

Step 1: Choose your MAIN ENTREE

Poultry Special - \$49.95/Person

- Chicken Marsala w/Creamy Verdi Sauce
- Carolina Style Barbeque Chicken
- Smoked Chicken Rasta Pasta (Choose 1 Side Dish)
- Honey-Dipped Chicken
- Aged-Herb Roasted Cornish Hen w/Balsamic Glaze

Beef Special - \$59.95/Person

- Grilled Garlic-Marinated T-Bone Steak
- Grilled New York Strip Steak w/Garlic Butter
- Filet Mignon w/Garlic Cream Sauce

Lamb & Veal Special - \$65.95/Person

- Rack of Lamb w/Sweet Sherry Rosemary Sauce
- Veal Marsala

Seafood Special - \$75.95/Person

- Seared Sea Bass w/White Wine Cream Sauce
- Sautéed Trout w/Orange-Lemon Sauce
- Seared Salmon w/Beurre Blanc
- Broiled Salmon, topped w/Crab in E&J Sauce
- Oysters Rockefeller
- Broiled Lobster Tails w/Garlic Herb Butter
- Seafood Alfredo
- Crab-Stuffed Flounder
- Baked Halibut w/Cajun Cream Sauce

PLATINUM Beef Special - \$120.00/Person

Mesquite-Marinated Tomahawk Steak

Vegan/Vegetarian Special - \$59.95/Person

Please inquire within about our customized vegan and vegetarian entrees.

Step 2: Choose your 2 SIDE DISHES

- Grandma's Macaroni & Cheese
- Fettuccini Alfredo
- Linguini w/Garlic Butter Sauce
- Twice-Baked Potatoes
- Garlic-Mashed Potatoes
- Whipped Potatoes w/Gravy
- Roasted Red Potatoes
- Rice Pilaf

- Buttered Corn
- Mexican Corn
- Sugar Snap Peas
- Sautéed Asparagus
- Green Beans w/Onions

Fresh Buttered Broccoli

- Broccoli Parmesan
- Candied Yams

Step 3: Choose your SALAD OR SOUP

- Wedding Soup
- Lobster Bisque
- Tomato Basil Soup
- Spring Garden Salad w/Balsamic Vinaigrette
- Caesar Salad
- Spinach Salad w/Berry Vinaigrette
- Greek Salad
- Fresh Fruit Salad

Step 4: Choose your APPETIZER

- Sautéed Shrimp Scampi
- Shrimp Cocktail
- Walleye OR Cod Fritters
- Lobster OR Crab Cakes w/Mango Aioli
- Fish Tacos w/Fresh-made Tarter Sauce
- Oysters Rockefeller w/Chilled Cocktail Sauce

- Lobster Stuffed Eggs
- Fried Calamari
- Cheese-Stuffed Mushrooms
- Smoked Gouda Stuffed Turkey Meatballs Over Creamy Marinara
- Buffalo Wings
- Sweet & Sour Wings

Step 5: Choose your REGULAR BEVERAGE

- Virgin Strawberry, Peach, OR Pina Colada Daiquiri
- Southern Style Sweet Tea
- Strawberry Lemonade
- Lemonade
- Soft Drinks/Soda: Ginger Ale, Cola, etc.

A two-place elegant dining setting on the yacht, which would include china, glassware, silverware, linen tablecloth and napkins, table decorations
 Full, hands-on, personal service from the Executive Chef.

EXTRAS

DESSERT

- \$10.95 Crème Brulee
- \$10.95 Tiramisu
- \$9.95 New York Style Cheese Cake w/Fresh Strawberries & Whipped Cream
- \$9.95 Carrot Cake
- \$9.95 German Chocolate Cake
- \$7.95 Apple Pie (Old Fashioned or Dutch)

WINE

\$11.00/Person for wine of choice

(Chardonnay, Moscato, Reisling, Pinot Grigio, Pinot Noir, Merlot, or Vermouth)

• You are welcome to bring alcohol for Chef to serve.

Step 6: PLACING YOUR ORDER! CALL 216-313-2514

To place your order, please provide the following information for your

contract:

- Full name
- Email address
- Date
- Start Time
- Personal Address

Please Note Yacht Amenities & Accommodations:

- Life jackets are included on board as needed for emergencies.
- Over-the-counter Motion Sickness Relief medication provided by Captain upon requests.
- Restroom located in lower level of yacht
- Wet bar
- Tanning bed on bow of yacht
- Music included

TERMS & CONDITIONS

BOOKING

You may book a private dinner, WITH PERSONAL CHEF SERVICE, up to 4 people MAX for the "Love on the Water". If you are booking for private Chef service for one (1) person, costs will be \$150, plus the \$400 yacht fee.

DEPOSI

Both a 50% non-refundable deposit is required toward yacht rental and a 30% non-refundable deposit is required toward your dining 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 7 day PRIOR TO your event date. For events booked LESS THAN 7 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.

TAXES & FEES

8% state tax and 25% gratuity will be added to your food order ONLY.

PRICE CHANGES

Unless a prior agreement has been signed, all prices are subject to change without notice as a result of accessibility, fluctuating costs and changes in product market value.

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.

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.