

Executive Chef Dashon
of LaShon's Catering Specialists presents...

"Intimate Dinners for Two or Private Dinners for 3-25

(served restaurant style)



LaShon's Catering Specialists

Business Phone #: 216.313.2514

Business Fax #: 216.938.5487

Email: info@lashonscatering.com

Website: <http://lashonscatering.com>

IG: @lashonscatering



Meet Your Chef...



Meet Executive Chef Dashon

Founder/Co-Owner, LaShon's Catering Specialists

From Brooklyn, NY

27+ years in the cooking industry

19+ years as an Executive Chef

Executive Chef Dashon, originally from Brooklyn, NY, founded LaShon's Catering Specialists in 2002 in Pittsburgh, PA, shortly after graduating from Pittsburgh International Culinary Academy in 1999. He developed his love for food while growing up around various cultures and nationalities in New York. He catered a variety of events from intimate dinners for two and private parties to weddings and large banquets of more than 400 guests. Executive Chef Dashon specializes in international cuisine and is most notably known for his memorable personality and his great-tasting food. He relocated his family, as well as the business, to Cleveland, OH in 2013 and hasn't stopped doing what he has loved to do for more than 19 years.



Dinner Package Includes:

- 1 Meat/Seafood
- 2 Side Dishes * 1 Appetizer
- 1 Salad/Soup Choice * 1 Regular Beverage

Step 1: Choose your MAIN ENTREE

Poultry Special - \$65.95/Person

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

Vegan/Vegetarian Special - \$69.95/Person

- Penne Pasta & Beyond Meat Italian "Sausage" w/Fresh Garlic & Marinara
- Herbed Vegetable Lasagna w/Basil Marinara***
- Sautéed Vegetable Dumplings & Rice Noodles w/Sweet & Sour Orange Sauce***
- Salisbury Lump Patties served w/VEGAN Macaroni & Cheese***
- Pasta Primavera "Alfredo"***
- Southern Style "Meatless" Loaf w/Veggie Gravy
- Eggplant Parmesan

Beef Special - \$75.95/Person

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

Lamb & Veal Special - \$80.95/Person

- Rack of Lamb w/Sweet Sherry Rosemary Sauce
- Veal Marsala
- Veal Parmesan w/Fettuccini & Marinara Sauce***

Seafood Special - \$90.95/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
- Broiled Lobster Tails w/Garlic Herb Butter
- Seafood Alfredo
- Crab-Stuffed Flounder
- Baked Halibut w/Cajun Cream Sauce

Surf n' Turf Special - \$95.95/Person

- T-Bone Steak, New York Strip Steak, **OR** Filet Mignon w/Lobster Tail

PLATINUM Beef Special - \$130.00/Person

- Mesquite-Marinaded Tomahawk Steak

***You may choose 1 side; this is considered an entrée.

Step 2: Choose your 2 SIDE DISHES

ALL SIDES CAN BE MADE VEGAN

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| • Grandma's Macaroni & Cheese | • Buttered Corn |
| • Fettuccini Alfredo | • Mexican Corn |
| • Linguini w/Garlic Butter Sauce | • Sugar Snap Peas |
| • Twice-Baked Potatoes | • Sautéed Asparagus |
| • Garlic-Mashed Potatoes | • Green Beans w/Onions |
| • Whipped Potatoes w/Gravy | • Fresh Buttered Broccoli |
| • Roasted Red Potatoes | • Broccoli Parmesan |
| • Rice Pilaf | • Candied Yams |

Step 3: Choose your SALAD OR SOUP

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

Step 4: Choose your APPETIZER

****vegan option...

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|--|--|
| • Shrimp Scampi | • Fried Calamari |
| • Shrimp Cocktail | • Cheese-Stuffed Mushrooms |
| • Walleye OR Cod Fritters | • Smoked Gouda Stuffed Turkey Meatballs Over Creamy Marinara |
| • Lobster OR Crab Cakes w/Mango Aioli | • Buffalo Wings |
| • Fish Tacos w/Fresh-made Tarter Sauce | • Sweet & Sour Wings |
| • Oysters Rockefeller w/Chilled Cocktail Sauce | • Buffalo "Chickless" Poppers**** |
| • Lobster Stuffed Eggs | • Corn Fritters w/Sweet Mango Aioli**** |
| • Vegan Swedish Meatball Lollipop Skewers**** | • Asian Vegetable Springs Rolls w/Sweet Chili Sauce**** |

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.

***You may choose 1 side; this is considered an entrée.



Intimate/Private Dining include...

A two-place (or more) elegant dining setting, which would include china, glassware, silverware, linen tablecloth and napkins, table decorations to match your color scheme, and full, hands-on, personal service from the Executive Chef.

EXTRAS

DESSERT

- \$11.95 — Crème Brulee
- \$11.95 — Tiramisu
- \$9.95 — New York Style Cheese Cake w/Fresh Strawberries & Whipped Cream
- \$10.95 — Carrot Cake
- \$10.95 — German Chocolate Cake
- \$7.95 — Apple Pie (Old Fashioned or Dutch)

WINE

- \$12.00/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 & Provide the following information for your contract:

- Full name
- Email address
- Date
- Start Time
- Location Address
- Personal Address
- Color Scheme for Set-up

PRIVATE DINING ORDERS FOR 3-25 GUESTS...PLEASE NOTE:

When ordering for 3-25 guests, the following IS REQUIRED:

- **Guests MUST order the SAME...**
 - Side Dishes
 - Salad Choice
 - Regular Beverage Selection
- You may order up to TWO (2) DIFFERENT main entrees AND appetizers FOR THE ENTIRE GROUP.
 - Example for 10 guests: 5 may order chicken marsala, while the other 5 may order lobster tails

TERMS & CONDITIONS

BOOKING

You may book a private dinner, WITH PERSONAL CHEF SERVICE, up to **25 people MAX** for the intimate or private dining experience. **If you are booking for private Chef service for one (1) person, costs will be \$150, plus tax—Chef's fee already included.**

DEPOSIT

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 30% service fee & gratuity will be added to your order.

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.**

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| 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.**

DESTINATION/TRAVEL CHARGES

For event locations more than 40 minutes away from our commercial kitchen in the Flats, downtown Cleveland, OH, there will be a \$0.79 per mile fee, one-way locally, and roundtrip when located more than 1 1/2 hours away.