

### Intimate Dinner Terms & Conditions

All dinner packages include a two-place dinner setting in your home, which would include china, glass, silver, linen tablecloth and napkins, decorations, and full and/or hands-on service, personally from the Executive Chef. All of the dinner packages also include 1 meat, 2 sides, 1 appetizer of your choice, 1 soup or salad, and 1 regular beverage, with the exception of items marked with \*\*, which you may only choose 1 side because these dishes are considered entrees. Desserts and/or alcoholic beverages are NOT included with your package. If you would like to enjoy a dessert and/or an alcoholic beverage with your dinner, you may add them accordingly to your order for an additional price as listed.

*Tax and gratuity WILL apply to your total dinner price.*

*Tips are greatly appreciated...*

*Thank you for your business!*



*Specializing in all your catering needs!*

### *Intimate Dinner Menu*

LaShon's Catering Specialists

Business Phone #: 216.313.2514

Business Fax #: 216.938.5487

If you would like for LaShon's Catering Specialists  
to cater your next event, please call  
216.313.2514

Email:

info@lashonscatering.com - or -  
lashons\_catering@fastemail.com

Website:

<http://lashonscatering.com>

Email: [info@lashonscatering.com](mailto:info@lashonscatering.com)

-or- [lashons\\_catering@fastemail.com](mailto:lashons_catering@fastemail.com)

Website: <http://lashonscatering.com>

Dashon Barnes, Sr.  
Personal / Executive Chef



## Dinner Packages

**All packages include  
1 meat, 2 sides, 1 appetizer  
selection, 1 soup or salad,  
and 1 regular beverage**

### Poultry Special

- Chicken Marsala w/Creamy Verdi Sauce
- Carolina Style Barbeque Chicken
- Chicken Parmesan w/Fettuccini & Marinara Sauce \*\*
- Grilled Lemon Chicken
- Honey-Dipped Chicken
- Teriyaki Style Chicken
- Seasoned Cornish Hen (half)

**\$39.95/  
person**

### Beef Special

- Grilled Garlic-Marinated T-Bone Steak
- Grilled New York Strip Steak w/Garlic Butter
- Salisbury Steak
- Filet Mignon w/Garlic Cream Sauce\*\*
- Peppered Steak over Steamed Rice\*\*
- Grilled Beef Kebobs over Rice Pilaf\*\*
- Teriyaki Style Beef

**\$49.95/  
person**

### Seafood Special

- Grilled Swordfish smothered in an Apple Tarragon Sauce\*\*
- Sautéed Trout w/Orange-Lemon Sauce
- Grilled Salmon OR Baked Sea Bass w/White Wine Cream Sauce
- Broiled Salmon, topped w/Crab in E&J Sauce
- Oysters w/Red Wine OR Herb Yogurt Sauce
- Broiled Lobster Tail w/Garlic Herb Butter
- Shrimp Scampi over Rice\*\*
- Seafood Alfredo\*\*
- Crab-Stuffed Flounder\*\*
- Baked Halibut w/Cream Sauce

**\$65.95/  
person**

### Lamb, Veal, & Pork Special

- Rack of Lamb w/Sweet Sherry Rosemary Sauce
- Veal Marsala
- Veal Parmesan w/Fettuccini & Marinara Sauce\*\*
- Spare Ribs w/Honey Barbeque Sauce

**\$55.95/  
person**

**\*\*You may choose 1 side; this is considered an entrée.  
Please see Intimate Dinner Terms & Conditions on the back.**

## Dinner Additions

### Sides

Please make your choice of side(s) from the Food Selection List below.

### Beverages

- Diet/Regular Iced Tea and/or Soft Drink of your choice
- Non-Alcoholic Daiquiri (Strawberry, Strawberry-Banana, or Peach)
- Fresh Brewed French Vanilla Black Iced Tea



### Appetizers

Please make your choice of appetizer from the Food Selection List below

### Desserts

- New York Style Cheese Cake (\$8.95)
- German Chocolate Cake (\$8.95)
- Old Fashioned Apple Pie (\$6.95)
- Tiramisu (\$9.95)
- Crème Brulee (\$7.95)
- Carrot Cake (\$8.95)
- Season Special (ask the Chef about the special of the season) (\$6.95)



### Wines & Liquors

You may provide the chef with an alcoholic beverage of your choice.  
The chef will gladly serve you.

## Food Selection List

### Appetizers:

- Chicken or Steak Quesadillas
- Shrimp Scampi
- Fried Calamari
- Cheese-Stuffed Mushroom
- Buffalo Wings
- Lobster-Stuffed Eggs
- Shrimp Cocktail
- Sweet & Sour Wings
- Chicken Fingers

### Side Dishes

- Grandma's Macaroni & Cheese
- Fettuccini Alfredo
- Pasta Primavera
- Cabbage and Noodles
- Pierogies
- Potato Pancakes
- Twice-Baked Potatoes
- Oven-Browned Potatoes
- Whipped Potatoes w/Gravy
- Mashed Potatoes
- Au-Gratin Potatoes
- Roasted Red Potatoes
- Scalloped Potatoes
- Hot German Potato Salad

- Rice Pilaf
- Buttered Corn
- Mexican Corn
- Sugar Snap Peas
- Peas & Mushrooms
- Peas & Carrots
- Glazed Carrots
- Baby Carrots w/Butter & Dill
- Green Beans Almondine
- Green Beans w/Onions
- Green Beans w/Potatoes & Onions
- Fresh Buttered Broccoli
- Broccoli Parmesan
- Broccoli Au-Gratin
- Broccoli w/Cheese Sauce
- Candied Yams
- Yams & Apples
- Butter Vegetable Medley
- Stir Fry Vegetable Medley
- Noodles Parmesan
- Angel Hair Pasta w/Garlic or Clam Sauce
- Pineapple Soufflé

### Soup & Salad Dishes

- Split Pea Soup

- Wedding Soup
- Navy Bean Soup
- Vegetable Soup
- Garden Salad
- Mixed Greens w/Vinaigrette Dressing
- Caesar Salad
- Spinach Salad
- Fruit Salad
- Greek Salad
- Antipasti Salad/Tray
- Broccoli Salad
- Three-Bean Salad
- Marinated Tomatoes
- Marinated Mushrooms
- Marinated Carrots
- Marinated Mixed Vegetables
- Cucumbers in Sour Cream
- Cole Slaw
- Linguini Salad
- Macaroni Salad
- Tuna Macaroni Salad
- Italian Pasta Salad
- Potato Salad
- Italian Style Potato Salad
- Fruit Jell-O Mold
- Ambrosia Salad