



LASHON'S CATERING

Specializing in all your catering needs!

LaShon's Catering Specialists

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*Dashon Barnes, Sr.
Personal/Executive Chef*

Services, Terms and Schedule of Payment

LaShon's Catering Specialists (LCS) offer an array of services in order to provide for your varying catering service needs. Services include, but not limited to:

- **Buffet Services**
- **Special Dinner Packages**
- **Hot Hor D'oeuvres**
- **Breakfast/Brunch Packages**
- **Convenient Gourmet Boxed Lunches**
- **Desserts**
- **Intimate Dinner for Two Packages**
- **Culinary Class/Camp/Adult Cooking Socials**

So, what service can we provide for you?...

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- **Deposit:** A 30% deposit is **required** at the time of booking. *This **deposit is non-refundable** and is deducted from the final balance.* Your date will be held only when the deposit is made.
 - **Cancellations:** If you need to cancel your booking for any reason, you must do so **2 weeks prior** to the event in order to receive any sort of refund, **excluding the deposit.**
 - **Balance Due:** **The remaining balance is due 10 days prior to your event. No exceptions. If remaining balance is not received on or prior to your due date, a 15% surcharge will be added to your balance due.** For all events booked 10 days or less than the date of your scheduled event, the entire balance is due upon signing the Order Form/Contract.
 - **Taxes & Fees:** Prices and packages do not include state tax (8%), wait-staff fee (sit-down dinners only - 5% x hours needed), or gratuity (20%). **These taxes and fees will be charged to your order accordingly, as they apply to your event.**
 - **Price Changes:** All prices are subject to change without notice, unless a prior agreement has been signed.
 - **Drop-Off Orders:** If you order food for drop-off only, you will be responsible to provide your own paper/plastic products and condiments.
 - **Taste Tests:** Taste tests are welcomed and must be scheduled in advance to assure Chef's availability. 2-3 full entrées are presented, as well as a formal presentation of services that can be provided to you. **Taste Tests are limited to 4 individuals per group or couple attending.** No exceptions.
 - **Service Liability Terms:** No food is to be brought into an event outside of LCS (detailed in LCS' full Terms and Conditions), unless LCS is informed and a **Service Waiver** is signed. This is non-negotiable for liability purposes. **Event cakes, such as wedding cakes, are the only food items that can be brought to an event outside of LCS** (detailed in LCS' full Terms and Conditions), again, unless LCS is informed and a Service Waiver is signed. *It is recommended that your cake be broken down, cut, served, and/or packaged by LCS staff.*
 - **Acceptable Forms of Payment:** We accept cash, checks, money orders, and **debit/credit cards (over \$20 ONLY)** for payment. **There will be a \$39 charge for returned checks.**

Buffet Services

- **Capacity Qualifications:** In order to book a full buffet-style presentation, you must be expecting **more than 65 guests**.
- **Additional Charges:** All items on the Food Selection Lists marked with an * has a **\$10.00 additional charge** to the regular price. All items on the Food Selection List marked with ** has a **\$25.00 additional charge** to the regular price. All items on the Food Selection List marked with *** has a **\$40.00 - \$70.00 additional charge (according to market value)** to the regular price. See the *Food Selection List* for details. **Additional food item charges DO NOT apply to package orders.**
- **Linen Services:** Any table used by LCS (buffet, appetizer, beverage tables, etc.) will be covered and/or skirted with *white linen*, unless otherwise requested by the booker to change according to event color scheme, free of charge.
- **Full Service Amenities:** Full service of china, glassware, linen (LCS and guest table coverage), silverware, and linen napkins can be provided for an additional charge of \$6.95/person, unless you order from the #6—Ultimate Dinner Package, which would include all of the above). You can also order full linen service only for \$4.95/person, or full glass & silverware service only for \$3.95/person.
- **Bread & Condiments:** Assorted bread, buns, and/or dinner rolls, condiments, and paper/plastic products (napkins, plates, flatware) **are automatically included with your buffet order at no extra charge to you** (excluding drop-off orders).
- **Beverages:** Self-serve punch or Southern Sweet Tea and water can be provided for an **additional charge of \$0.90/person**. Served out of a fountain of beverage dispenser, the beverages will be unlimited for the duration of your event.



Buffet Service Time Schedule: Food will be kept out 30-45 minutes after all guest have been served only. The buffet table is broken down immediately following the self-serve second round. The food **does not** remain out for the duration of your event.

Please refer to the "Services, Terms, & Schedule of Payment" section for deposit and payment requirements.

Placing Your Order

Steps to place your order:

- Choose between Price-by-the-pan/tray or package order.
 - Go to Food Selection List to choose food items, such as main and side dishes, etc.
 - For food items with *, add additional charges as they apply (price-by-the-pan/tray ONLY).
 - Select quantities of pans/trays (or a price per person package) needed according to your number of EXPECTED guests.
 - Add sales/state tax and gratuity as they apply to your order.
-

Prices by the Pan/Tray



- **Appelizers are \$60.00/tray**
(serves up to 20 people)
- **Hand-Carved Meats are \$90.00 each**
(serves up to 20 people)
- **Main Entrees are \$65.00/pan**
(serves up to 30 people)
- **Side Dishes are \$60.00/pan**
(serves up to 30 people)
- **Soups and Salads are \$60.00/pan or bowl**
(serves up to 25 people)

NOTE - Additional Charges:

- All items on the Food Selection Lists marked with an * has a **\$10.00 additional charge** to the regular price.
- All items on the Food Selection List marked with ** has a **\$25.00 additional charge** to the regular price.
- All items on the Food Selection List marked with *** has a **\$40.00 - \$70.00 additional charge (according to market value)** to the regular price.

See the Food Selection List for selected items marked with an *, ** or ***.

Servings are estimated by service with portion control.

Food Selection List

Appetizers:

- Fresh Fruit Display (in season)*
- Fresh Garden Vegetable Display w/Dip
- Assorted Cheese & Cracker Tray**
- Shrimp Display w/Cocktail Sauce**
- Deviled Eggs
- Sautéed Vegetable Kabobs*
- Pineapple-Glazed Fruit Kabobs*
- Mini Sandwich Sliders**
- Deli Platter & Relish Tray**
- Chicken Wing-Dings w/Dip**
- Chicken or Beef Kabobs*
- Salmon Pate w/Gourmet Crackers***
- Roasted Red Pepper Hummus w/Pita Triangles**
- Antipasti Display**

Hand-Carved Meats

- Beef Roast (served w/pan gravy)*
- Pork Roast (served w/pan gravy)**
- Prime Rib**
- Rack of Lamb (serves 10)***
- Honey-Cured Corn Beef (serves 15)**
- Filet Mignon (serves 12)**
- Pork Spare Ribs (serves 12)**
- Whole Turkey
- Ham Loaf w/Glaze

Main Entrees

- Oven-Baked Chicken (assorted parts)*
- Southern Fried Chicken (assorted or wings)**
- Honey-Dipped Chicken
- Grilled Creamy Lemon Chicken
- Breaded-Boneless Chicken Filet
- Stuffed, sliced Chicken Breast*
- Chicken Stuffed w/Broccoli & Cheese**
- Chicken Cordon Bleu**
- Chicken Picatti*
- Chicken Creole
- Chicken or Turkey Tetrazini**
- Chicken Marsala
- Chicken Kiev*
- Chicken Parmesan or Romano**
- Chicken Alfredo**
- Chicken Teriyaki Stir Fry**
- Jamaican or Indian Curry Chicken**
- Jerk Chicken - Caribbean Style*

- Roasted Turkey w/Stuffing & Gravy
- Baked Ziti w/Ground Turkey or Beef)*
- Baked Lasagna (w/Ground Turkey or Beef) (serves 24)**
- Grandma's Meatloaf
- Chipped or Sliced Beef w/Au Jus**
- Beef Stroganoff over Noodles*
- Beef Tips over Noodles or Rice
- Beef Stir Fry*
- Swedish Meatballs
- Cabbage Rolls**
- Pineapple-Honey Glazed Ham (sliced)*
- Baked Brown Sugar Cured Ham (sliced)*
- Roasted Pork or Kielbasa w/Sauerkraut
- Baked-Breaded Pork Chops w/or w/o gravy**
- Sweet Italian Sausage w/Marinara, Peppers, & Onions*
- Vegetarian Lasagna w/Marinara (serves 24)*
- White Vegetarian Lasagna (serves 24)**
- Cheese Tortellini
- Cheese Ravioli w/Marinara**
- Fettuccini Alfredo w/Broccoli
- Eggplant Parmesan**
- Three Cheese Stuffed Shells**
- Shrimp Scampi over Rice*
- Broiled Lobster Tail (serves 20)***
- Broiled Salmon***
- Baked Halibut w/Cream Sauce***
- Seafood Alfredo**
- Baked Cod in Butter Sauce*
- Broiled Lamb Chops w/Red Wine Sauce(serves 15)***
- Veal Parmesan or Romano***
- Veal & Sweet Peppers**

Side Dishes

- Grandma's Macaroni & Cheese**
- Fettuccini Alfredo*
- Pasta Primavera*
- Red Beans & Rice
- Seasoned Cabbage
- Pierogies**
- Potato Pancakes**
- Twice-Baked Potatoes*
- Oven-Browned Potatoes
- Whipped Potatoes w/Gravy
- Mashed Potatoes
- Au-Gratin Potatoes**
- Roasted Red Potatoes
- Scalloped Potatoes**
- Rice Pilaf
- Buttered Corn
- Mexican Corn
- Sugar Snap Peas**
- Peas & Mushrooms*

- 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*
- Buttered 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**
- White Bean Soup*
- Vegetable Soup
- Roasted Red Pepper Soup*
- Clam Chowder***
- Salmon, Broccoli, & Sweet Potato Chowder***
- Seafood Gumbo***
- Garden Salad
- Mixed Greens w/Vinaigrette Dressing
- Caesar Salad
- Spinach Salad**
- Fruit Salad*
- Ambrosia Salad**
- Greek Salad**
- Antipasti Salad**
- Broccoli Salad*
- Three-Bean Salad**
- Marinated Tomatoes
- Marinated Mixed Vegetables*
- Cucumbers in Sour Cream
- Cole Slaw
- Linguini Salad
- Macaroni Salad
- Tuna Macaroni Salad***
- Italian Pasta Salad*
- Potato Salad*
- German Potato Salad*
- Italian Style Potato Salad*

*\$10.00 additional charge applies
 **\$25.00 additional charge applies
 ***\$40.00 – \$70.00 additional charge applies, according to Market Value

Menus can also be customized to meet vegan needs.

Special Dinner Packages

<u>#1 - Vegetarian Package</u> Choose from: 1 Main Entrée, 2 Side Dishes, 1 Salad Dish	\$15.95/person
<u>#2 - Bronze Package</u> Choose from: 1 Main Entrée, 2 Side Dishes, 1 Salad Dish	\$16.95/person
<u>#3 - Silver Package</u> Choose from: 1 Main Entrée, 2 Side Dishes, 1 Salad Dish, 1 Appetizer Selection	\$18.95/person
<u>#4 - Gold Package</u> Choose from: 1 Hand-Carved Meat, 1 Main Entrée, 2 Side Dishes, 1 Salad Dish, 1 Appetizer Selection	\$21.95/person
<u>#5 - Platinum Package</u> Choose from: 1 Hand-Carved Meat, 1 Main Entrée, 2 Side Dishes, 1 Salad Dish, 2 Appetizer Selections	\$25.95/person
<u>#6 - Ultimate Package</u> Includes the Platinum Package, unlimited punch, full service china, glassware, white table linen, silverware, and linen napkins	\$31.95/person

- All Special Dinner Packages **include** assorted bread, buns, or dinner rolls, condiments, and paper/plastic products (plates & flatware).
- **Full service** china, glassware, table linen, silverware, and linen napkins can be provided for an additional charge of \$6.95/person, with the exception of the #6 - Ultimate Package.



Your order, price-by-the-pan/tray or package, can be customized at the discretion of the Executive Chef, per your request, or to meet vegan needs.

Breakfast/Brunch Packages

#1 - Healthy Starters Ambrosia Salad, Fresh Fruit Salad, Yogurt, Assorted Cheese & Crackers, Steel Cut Oatmeal	\$12.95/person
#2 - Sweet Starters Continental Assorted Muffins, Danishes, Donuts, & Coffee Cakes, Fresh Fruit Display	\$9.95/person
#3 - Special Continental Assorted Muffins, Danishes, & Bagels w/Cream Cheese, Assorted Breads*, Fresh Melons, Smoked Salmon Pate w/Assorted Crackers	\$14.95/person
#4 - Gold Brunch Buttermilk Pancakes, Raisin-Cinnamon French Toast, Assorted Breads*, Bacon & Sausage, Scrambled Eggs, Fresh Fruit Salad	\$16.95/person
#5 - Platinum Brunch Buttermilk Pancakes, Banana-Crème French Toast, Assorted Breads*, Bacon, Sausage, & Ham, Scrambled Eggs, Mini Spinach Quiche, Hash Brown Scramble, Fresh Fruit Salad, and Made-to-order Eggs Over-Easy or Sunnyside-Up,	\$19.95/person



- **The Breakfast/Brunch Packages are for buffet-style presentations only.**
- *All Packages include* orange juice, milk or apple juice, water, paper/plastic products, and condiments, such as maple syrup, butter, strawberry and grape jam, plain cream cheese, whipped cream, and/or ketchup as they apply to your package order.
- Self-serve **coffee and tea can be provided for an additional charge of \$0.90/person.** It is unlimited throughout your

event.

- Buffet table(s) linen coverage is included. **Full service** china, glassware, table linen, and silverware can be provided for an additional charge of \$6.95/person.
- Chef **made-to-order omelet station** can be added to any package for an additional charge of \$2.50/person.
- ***Assorted breads** would include an assortment of croissants, bagels, and/or English muffins,
- **Booker(s) must have 10 or more guests in order to book the Breakfast/Brunch Packages.**

Convenient Lunch...

How about shortening the time of the buffet line? Choose to serve gourmet boxed lunches instead of platters or trays. **There is a 10 person minimum to order from the Convenient Lunch section.** LCS' boxed lunches contain the freshest ingredients and come with everything you need for your lunch meetings, including:

- Hearty Sandwich/Wrap *choose below*
- Side Salad *choose below*
- Fresh Seasonal Fruit
- *Wrapped Pickle*
- Romaine Lettuce
- *Wrapped Tomato Slices*
- Mayonnaise & Mustard
- Fresh Baked Cookie
- Sturdy Silverware
- Wet Nap
- Dinner Napkin
- Salt and Pepper
- Hershey's Kisses
- Butter Mint
- Beverage *see below*
- Chips *see below*

All you need to do is...

1. Choose one (1) or a combination of sandwiches/wraps...

#1 - Classic Lunch: <i>(Served on Rye, Italian, Wheat Bread or Bagel)</i> • Roasted Turkey w/Cheddar • Ham & Swiss • Roast Beef & Cheddar • Corned Beef & Swiss • Egg Salad • Roasted Veggies & Havarti	\$10.95/Person
#2 - Special Lunch: <i>(Served on Rye, Italian, Wheat Bread, or Croissant)</i> • Tuna Salad • Chicken Salad	\$11.95/Person
#3 - Gourmet Lunch: <i>(Served in a Spinach, Tomato, or Wheat Tortilla Wrap)</i> • Chicken Salad • Tuna Salad • Chicken Caesar • Roast Beef & Cheddar • Corned Beef & Swiss • Turkey Club • Southwest Chicken & Jack • Roasted Veggies & Havarti	\$12.95/Person

Then... 2. Choose one (1) side salad...

Beverages and chips come assorted with your order

Side Salads:

- Potato
- Cole Slaw
- Pasta
- Macaroni

Assorted Beverages

- Ginger Ale
- Coke / Diet Coke
- Iced Tea
- 8 oz. Bottled Water

Lays Assorted Chips

- Plain Potato
- Barbeque
- Salt N' Vinegar
- Sour Cream & Onion

Hot Hors D'oeuvres

HHD Special: \$9.95 / Person - Choose 4 different Hot Hors D'oeuvres and/or appetizers. (12 total pieces per person) *Ideal for cocktail parties*

Group A: \$60.00 (30 Pieces)	Group B: \$50.00 (30 Pieces)	Group C: \$45.00 (30 Pieces)
- Spinach , Cheese, & Potato Puffs - Cod Fritters - Vegetable Mini Egg Rolls - Sausage Stuffed Mushrooms - Mini Spinach Quiche	- Stuffed Mushrooms Duxelle - Marinated Chicken Strips - Tomato Basil Bruschetta - Red Pepper & Cheese Empanadas - Mini Cheese Quiche	- Potato Puffs - Cheese Stuffed Mushrooms - Swedish Meatballs - Fresh Pesto on Melba Toast

- All **Hot Hors D'oeuvres Groups** can be “hand-served” for sit-down dinners and/or standing cocktail events; however, the groups can be set up buffet-style, or scheduled for drop-off, upon request.
- All *Hot Hors D'oeuvres* serve up to 10 people, with 30 hearty pieces per tray.
- Booker(s) must have 10 or more guests in order to book any Hot Hors D'oeuvres group.**
- Full service** china, glassware, table linen, silverware, and linen napkins can be provided for your set-up for an additional charge of \$6.95/person.
- You may also order Hot Hors D'oeuvres \$9.95/person**

(HHD Special) see above. Ordering price per person will allow you to also select Appetizers from the Food Selection List. You may choose 4 total differing items. **HHD Special is for 30 or more guests and is set up buffet-style ONLY.** *Ideal for cocktail parties*



Dessert Selections

As you can see, we offer an appetizing variety of desserts from our famous thick-layered carrot cake and decadent pies to our delicate Tiramisu. Our desserts are unforgettable as we have a vast array to choose from...

Pies:

- Apple
- Cherry
- Pumpkin (seasonal)* (10)
- Lemon Meringue*
- Blueberry
- Peach*
- Sweet Potato (10)
- Southern Pecan* (10)
- Key Lime*



Cakes:

- Carrot Outrage
- Tiramisu*
- New York Style Cheesecake (serves 14)*
- Burnt Almond Amaretto Torte (serves 12)
- German Chocolate
- Chocolate Delight
- Chocolate Fudge*
- Oreo Mousse
- All-Butter Pound Cake, served with a side of fresh peach glaze sauce*

- **All Pies are \$30.00. All pies marked with an * are \$35.00.** All pies serve 8 people, unless otherwise noted.
- **All Cakes are \$40.00. All cakes marked with an * are \$45.00.** All cakes serve 16 people, unless otherwise noted.



Trays:

- Chocolate Mini Éclairs—**25 Pieces, \$35.00**
- Apple Turnovers—**25 Pieces, \$30.00**
- Assorted Gourmet Cookies—**3 dozen, \$40.00**

Servings are estimated by service with portion control.

Don't forget to add dessert to your order to complete your event!

Other Services

Intimate Dinners



Intimate Dinners for Two (or more) consists of 4 dinner packages to choose from:

- Poultry Special (\$39.95/person)
- Beef Special (\$49.95/person)
- Seafood Special (\$65.95/person)
- Lamb, Veal, Pork Special (\$55.95/person)

All intimate dinner packages include a two-place setting in your home, which would include, china, glassware, silverware, linen tablecloth and napkins, decorations, and full, hands-on service, personally from

the Personal/Executive Chef.

All intimate dinner packages include 1 meat, 2 sides, 1 appetizer of your choice, 1 soup or salad, and 1 regular beverage.

Desserts and alcoholic beverages are NOT included with your package. If you would like to enjoy a dessert and/or alcoholic beverage with your dinner, you may add them accordingly to your order. There will be an extra charge. Dessert prices range from \$6.95 per serving to \$9.95 per serving. Tax and gratuity WILL apply to your total dinner price.

You can have all this in the comfort of your home...or any other intimate setting.

Ask for a complete brochure.

Culinary Classes / Camp



Another great service available to consumers running summer/day camps, after school programs, and/or cooking class in middle or high school is LCS' International Culinary day or week-long classes and/or camps. The LCS Personal/Executive Chef will come to your kitchen location and instruct a class/camp centered around cooking fundamentals and varying dishes around the world.



Ask for a complete brochure, which includes information on scheduling, budget per expected number of participating students, chef fees, facility expectations, class agenda, and curriculum choices.



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