

# LaShon's Catering Specialists

## Summer Outdoor Gathering Menu

### Grandma's Backyard-Style BBQ: \$26.95 per person

- 50/50 Capacity Split: Black Angus 1/3 lb fresh hamburgers & Ground Turkey Burgers
- Jumbo beef hot dogs
- Assorted chicken (wings, drums, thighs, and breasts)
- Grandma's Macaroni & Cheese (made with aged cheddar)
- Brown sugar cured baked beans
- Fresh & savory green beans & onions
- Assorted bagged potato chips
- Fresh-made fruit punch & alkaline spring water (dispensed)

### Southern-Style BBQ: \$29.95 per person

- 50/50 Capacity Split: Black Angus 1/3 lb fresh hamburgers & Ground Turkey Burgers
- Memphis-style pulled pork
- Smoked barbeque chicken quarters (drums & thighs)
- Brown sugar cured beans
- Fresh broccoli salad (red onion, raisins, aged cheddar cheese, sweet & sour mayonnaise sauce)
- Buttermilk corn-on-the-cob
- Sliced watermelon
- Assorted bagged individual chips
- Fresh-made strawberry lemonade & alkaline spring water (dispensed)

### Love of Kansas BBQ: \$38.95 per person

- Slow hickory-smoked dry rub brisket (beef)
- 50/50 Capacity Split: Black Angus 1/3 lb fresh hamburgers & Ground Turkey Burgers
- Kansas dry-rubbed style pulled pork served with assortment of BBQ sauces (mustard, sweet, & spicy)
- Brown sugar cured baked beans
- Creamy potato salad OR Cole Slaw
- Fresh Fried Cabbage
- Sliced watermelon
- Assorted bagged individual chips
- Fresh-made Lemonade & alkaline spring water (dispensed)

### ADD-ONS/EXTRAS:

- SUBSTITUTE any meat for Baby Back bone-in ribs - additional \$13.00/person
- ADD Spare bone-in ribs - additional \$18.00/person
- ADD Vegan Burgers or sausages - additional \$8/person (only for vegan capacity)
- ADD Corn Muffins or Dinner Rolls w/Butter - additional \$0.45/person
- ADD an additional side dish - additional \$2.00 - \$9.00/person (Ask for Food Selection List Packet for more options)
- ADD Sliced Watermelon for an additional \$2.00/person

All packages are grilled on-site and includes serving staff, chafing dishes, disposable foam, paper, and/or plastic products (plates, cups, utensils, napkins, etc.), and condiments, as they apply per package (ketchup, relish, mustard, butter, pickles, mayonnaise, onions, tomatoes, etc.)

# LaShon's Catering Specialists

## Summer Outdoor Gathering Terms

LaShon's Catering Specialists LLC (LCS) is a catering company that excels and specializes in any catering service, outside events, weddings, bridal/baby showers, intimate/private dining, adult international cooking socials, youth international culinary camps, corporate 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.

**SERVICE/FEES:** Due to food quality control of proper food temperatures throughout your event, all packages for outside events feature unlimited dining for up to 2 hours—1 ½ hours for outside events under 100 guests. Please note that there is a 25% gratuity service charge that applies to your entire contract for labor, staff, material, equipment and transportation. An extra 10% gratuity will apply for all events requesting unlimited food service over 2 hours.

**BOOKING/DEPOSIT:** Like all LCS event bookings, outdoor events require a 30% non-refundable deposit, along with a signed copy of our contract 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, Cash App, and debit/credit card payments. LCS recommends booking for your EXPECTED number of guests, not the number of guests you have invited, as you will have an opportunity to increase capacity closer to your event date.

**PAYMENTS/FINAL NUMBERS:** Final numbers for your event are due 14 days prior to your event. LCS recommends booking your EXPECTED number of guests only...for example if you invited 300 guests, but only expect 250 guests, you should only book for the 250 expected guests. 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 payment in installments over time. Should the debit or credit card option be used, the zip code associated with the card must be provided. All debit/credit cards payments will incur a 3.5% processing fee per transaction.

**PERMITS:** Clients booking for outside events over 4 individuals must obtain a permit from their local Parks & Recreation Department of their municipality, which allows barbecuing and cooking on-site. A copy of the permit must be presented to LCS at least 10 days prior to your event. Specific events, such as events that are serving alcohol, may require additional permits or licensing, also must be provided by the client, if needed.

**INSURANCE:** LCS and its clients are protected by the maximum recommended coverage in product and event space liability insurance. Certificates of insurance are provided upon request. Certificate of Insurance for outside events will be presented to the municipality after copies of appropriate park permits are submitted to LCS.

**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 and beverages as appropriate, and clean prior to departure. Additional banquet staff fees will apply to events with more than 50 guests.

**ALL PACKAGES INCLUDE:** All packages are grilled on-site and include serving staff up to 50 guests (additional staff costs apply for every additional 25 guests after 50 guests...inquire within), chafing dishes, service dishes, serving tables (if needed), table linen for food and beverage tables, paper, foam, and plastic products (plates, napkins, cups, and utensils), and condiments, which includes: ketchup, mustard, relish, sliced dill pickles, sliced tomatoes, sliced cheeses, mayonnaise, sliced onion, and butter.

**DIETARY:** Individually wrapped gluten-free burger buns are available for \$1.00 per bun. For dietary restrictions, please consult with LCS, as LCS has made every effort to ensure that the allergen information is accurate and can be provided upon request. However, because of 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.