



## *DROP-OFF MENU*

LaShon's Catering Specialists

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# DROP-OFF

## Terms & Conditions

Are you looking to simply have food dropped off for your event? You've come to the right place! LaShon's Catering Specialists specialize in a wide variety of services, including DROP-OFF SERVICES. We offer a variety of food for you to select.

### ORDERING TERMS for the food selection list are as follows:

- **ORDERING:** You may order items DIRECTLY FROM THE THIS MENU for **DROP-OFF ORDERS ONLY** by the pan/tray/bowl. Pricing is based on FULL pan/large tray presentation. See 'Pans/Trays/Bowls' section below for details regarding ordering for smaller capacities under 15 people.
- **DEPOSIT:** A 30% non-refundable deposit is required toward your drop-off 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 days 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.
- **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.
- **PLATES, FLATWARE, CONDIMENTS:** Drop-off orders do not come with plastic or foam plates and bowls, plastic flatware, and heavy paper napkins, **EXCEPT FOR ALL CORPORATE AND NON-PROFIT ORGANIZATION ORDERS ONLY. If you are not booking as an organization and you are ordering for a personal event, you are responsible for providing your own flatware, plates, and napkins as needed.** Condiments and serving utensils are included with your order as it applies.
- **TAX & SERVICE FEE:** **20% service fee** will be added to your order, which covers chef/staff labor, including prep, cook, and packaging of food selections. 8% state tax will only be added if you want to rent our food warmers and/or chafing dishes
- **PRICING & SERVINGS:** Pricing for each pan/tray/bowl is listed to the left of each item. **Portion-controlled** servings are 'suggested' if you have someone serving the food to your guests, and is listed below each category title. **Items with asterisks (\* or \*\*) indicate other varying servings. Prices are subject to change at any time due to change or increase in product market values.**
- **PANS/TRAYS/BOWLS:** All items listed are presented in a full pan or large tray/bowl. **If you would like to order items by the half pan or smaller tray/bowl, you are free to do so, adding \$15 per half pan price and/or small tray/bowl price, per bulk purchase market value demands.**
- **DELIVERY:** Delivery is included in the service fee for all deliveries located less than 40 minutes from LaShon's Catering Specialists' kitchen in the Flats (Cleveland, OH). Additional delivery charge of \$0.79 per mile, one way if delivery location is more than 40 minutes away and roundtrip if delivery location is more than 1 hour away, will apply accordingly.
- **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	30% Returned
Cancel within 6 weeks - 90 days from event	60% Returned
Cancel 91+ days PRIOR TO event	90% 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. You can only make this change if your original scheduled event is 10 or more days away. All payments, without penalty or injury, will be transferred to your new date. You will have 30 days to provide LCS with a new date; otherwise your contract will be void and thereby cancelled.**



# DROP-OFF Food Selections

## Appetizers & Hors D'oeuvres

20-25 Servings

- **\$95** Fresh Fruit Display w/Vanilla Yogurt Dip (in season)
- **\$85** Fresh Garden Vegetable Display w/Dips
- **\$95** Assorted Cheese & Cracker Display
- **\$100** Assorted Cheese, Vegetable, Fruit Trio w/Crackers & Dips
- **\$120** Shrimp Cocktail Shooters or Display
- **\$75** Cucumber Dill Pasta Salad Shooters
- **\$90** Roasted Vegetable Medley w/Balsamic Glaze Shooters (served cold)
- **\$85** Deli Sliders (Turkey, Ham, OR Roast Beef)
- **\$95** Burger Sliders (Turkey, Beef, OR Black Bean Quinoa)
- **\$80** Pulled Pork Sliders
- **\$150** Salmon Sliders
- **\$95** Grilled Chicken Wing-Dings w/Dip (BBQ, Buffalo, OR Smoked)
- **\$95** Fried Wing Dings w/Hot, Honey Mustard, & BBQ Sauces
- **\$90** Sweet Curry Chicken Skewers
- **\$100** Pineapple-Honey Glazed Chicken Skewers
- **\$120** Teriyaki Beef Tip Skewers
- **\$80** Meatball Skewers (Sweet & Sour Orange, BBQ, OR Teriyaki)
- **\$80** Mexican Street Corn Cob Skewers
- **\$95** Caprese Skewer (Fresh Mozzarella, Grape Tomatoes, Sweet Italian Sausage, Fresh Basil—served cold)
- **\$95** Roasted Red Pepper Hummus w/Pita Triangles
- **\$120** Antipasti Display
- **\$90** Turkey Sausage & Feta Stuffed Mushrooms
- **\$100** Vegan Buffalo Chick"less" Poppers (Vegan)
- **\$135** Chicken & Waffle Skewers w/Maple Glaze

## Chef Hand-Carved Meats / Stations

\*25 Servings

25-30 Servings

- **\$350** Mesquite Smoked Prime Rib, Served w/Sweet Cherry Au Jus\*
- **\$275** Montreal Rub Beef Roast, Served w/Burgundy Au Jus
- **\$180** Savory Turkey Breast Served w/Rich Turkey Gravy\*
- **\$200** Honey Glazed Ham, Served w/Pineapple Brown Sugar Glaze
- **\$400** USDA Prime Cut Roasted Beef Tenderloin, Served w/Brown Gravy\*
- **\$250** Orange Sherry Glazed Pork Loin, Served w/Orange Sherry Sauce\*

## Breakfast

\*20 Servings

35-40 Servings

- **\$75** Scrambled Eggs
- **\$80** Buttermilk Pancakes
- **\$95** Vanilla Crème or Banana Crème French Toast
- **\$90** Belgian Waffle Triangles
- **\$85** Assorted Bread Display/Tray (Bagels, Croissants, English Muffins w/Jams, Cream Cheese)\*
- **\$95** Assorted Pastries (Danishes, Miniature Muffins, Croissants, Sweet Loaves (Lemon, Butter, Cinnamon))\*
- **\$95** Turkey Bacon OR Turkey Breakfast Sausage
- **\$115** Pork Bacon OR Pork Breakfast Sausage
- **\$130** Small Spinach & Cheese Quiche or Frittata\*
- **\$75** Hash Brown Scramble
- **\$95** Lyonnais Potatoes
- **\$70** Buttered Grits
- **\$95** Smoked Gouda Cheesy Grits
- **\$145** Smoked Gouda Cheesy Grits w/Sauteed Shrimp
- **\$75** Steel Cut Oatmeal (w/Brown Sugar, Butter, Cranberries, Walnuts)\*

All servings are SUGGESTED per pan/tray/bowl with portion control. All prices are subject to change at any time due to increase in product market value.





# DROP-OFF

## Food Selections

### Vegan/Vegetarian Entrées

\*24 Servings  
30 Servings

- **\$95** Pasta Primavera
- **\$90** Traditional Ratatouille
- **\$75** Grilled Vegetable Couscous
- **\$130** Eggplant Parmesan
- **\$120** Vegetable Lasagna w/Marinara\*
- **\$140** Vegetable Lasagna w/White "Cream" Sauce\*
- **\$120** Sweet Italian Vegan "Sausage" & Penne Pasta w/Tomato-Basil Marinara
- **\$100** Penne Pasta w/Roasted Red Pepper "Cream" Sauce & Fresh Basil
- **\$160** Salisbury "Steak" Patties w/Peppers & Onions
- **\$160** Southern-Style Meat"Less" Loaf w/Vegetable Gravy
- **\$120** Baked Ziti w/Ground Pea Protein-Based "Meat" & Vegan Cheeses
- **\$95** Penne & Broccoli Alfredo

### Pasta

\*24 Servings  
30-40 Servings

- **\$95** Pasta Primavera
- **\$120** Cheese Tortellini Served w/Marinara OR Garlic Cream Sauce
- **\$95** Penne & Broccoli Alfredo
- **\$125** Chicken Penne Alfredo
- **\$140** Three Cheese Stuff Shells w/Sweet Basil Marinara\*
- **\$100** Penne Pasta w/Roasted Red Pepper Cream Sauce & Fresh Basil
- **\$120** Penne Pasta w/Roasted Red Pepper Cream Sauce, Fresh Basil, Sweet Italian Sausage (Pork or Turkey)
- **\$105** Rasta Pasta (Spiced Jerk Alfredo)
- **\$145** Rasta Pasta w/Smoked Chicken
- **\$205** Seafood Penne Alfredo
- **\$140** Traditional Lasagna w/Ground Beef or Ground Turkey\*

### Poultry

\*12 Servings  
\*\*20 Servings  
30 Servings

- **\$135** Aged-Herb Roasted **OR** Grilled Chicken w/Balsamic Glaze (Assorted parts)
- **\$105** Herb-Roasted Cornish Hen w/Balsamic Glaze\*
- **\$145** Stuffed Chicken Duxelle w/Bechamel Butter Sauce\*\*
- **\$140** Goat Cheese & Sausage Stuffed Chicken w/Smoky Gouda Sauce
- **\$125** Southern Fried Chicken Wings
- **\$125** Southern Fried Chicken (Assorted Parts)\*\*
- **\$135** Honey-Dipped Chicken
- **\$135** Lemon Crème Chicken
- **\$135** Chicken Piccata
- **\$135** Creamy Chicken Dijon
- **\$135** Chicken Marsala
- **\$140** Roasted Turkey Marsala
- **\$140** Sliced Roasted Turkey w/Classic Bread Stuffing & Rich Gravy
- **\$135** Chicken Parmesan
- **\$115** Chicken Cacciatore
- **\$115** Chicken Teriyaki Stir Fry
- **\$115** Jamaican OR Indian Curry Chicken
- **\$135** Jerk Chicken - Traditional Caribbean Style (Marinated, Grilled)
- **\$135** Blackened Cajun Chicken w/Cajun Cream Sauce
- **\$115** Doro Wat (Ethiopian Stewed Chicken)
- **\$135** Italian Turkey Sausage Tossed w/Sweet Peppers & Onions
- **\$105** Turkey Bacon
- **\$140** Turkey Burgers
- **\$245** Turkey Ribs

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# DROP-OFF Food Selections

## Beef, Lamb, & Pork

\*10 Servings

\*\*20 Servings

30 Servings

- **\$200** Filet Mignon\*\*
- **\$120** Sliced Beef Roast in Au Jus Gravy
- **\$100** Peppered Steak in Brown Gravy
- **\$225** Beef Ribs w/Cherry Whiskey BBQ Sauce (3 Bones/Person)\*
- **\$130** Angus Beef Burgers
- **\$130** Uncured All-Beef Hot Dogs
- **\$100** Swedish Meatballs
- **\$275** Roasted Lamb Chops w/Sweet Sherry Rosemary Sauce (3 'Lollipops'/person)\*\*
- **\$150** Veal Parmesan
- **\$105** Sliced Ham in Pineapple-Honey Glaze Sauce
- **\$115** Key Segá Wat (**SPICY** Ethiopian Stewed Beef)
- **\$115** Alichá Segá Wat (**MILD** Ethiopian Stewed Beef)

## Seafood

\*10 Servings

\*\*20 Servings

30-40 Servings

- **\$275** Seared Salmon w/Beurre Blanc\*\*
- **\$275** Broiled Lobster Tails w/Fresh-Made Garlic Butter\*
- **\$120** Baked Cod in Butter Sauce\*\*
- **\$205** Seafood Penne Alfredo
- **\$135** Shrimp Scampi Over Long Grain Rice
- **\$250** Baked Halibut w/White Wine Cream Sauce\*\*
- **\$195** Salmon Croquettes w/Mango Aioli (3 Croquettes/person)\*\*
- **\$140** Seafood Jambalaya

## Starch Sides

\*20 Servings

40 Servings

- **\$110** Grandma's Macaroni & Cheese
- **\$90** Candied Yams
- **\$105** Baked Yams & Apples
- **\$130** Whole Baked Yams Served w/Butter & Cinnamon\*
- **\$85** Rice Pilaf
- **\$105** Dirty Rice
- **\$105** Jollof Rice
- **\$100** Garlic-Parmesan Quinoa
- **\$75** Red Beans & Rice
- **\$90** Garlic Mashed Potatoes
- **\$95** Twice-Baked Potato\*
- **\$95** Scalloped Potatoes
- **\$95** Au-Gratin Potatoes
- **\$90** Roasted Red Potatoes
- **\$95** Baked Potato Served w/Butter & Chives\*
- **\$75** Hash Brown Scramble
- **\$95** Lyonnais Potatoes

## Soup

25 Servings

- **\$85** Split Pea Soup
- **\$100** Wedding Soup
- **\$85** White Bean Soup
- **\$95** Vegetable Soup
- **\$100** Roasted Red Pepper Soup
- **\$140** Clam Chowder
- **\$140** Salmon, Broccoli, & Sweet Potato Chowder
- **\$160** Seafood Gumbo
- **\$180** Crab OR Lobster Bisque

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# DROP-OFF Food Selections

## Vegetable Sides

30-40 Servings

- **\$75** Seasoned Cabbage
- **\$75** Buttered Corn
- **\$90** Mexican Corn
- **\$90** Sugar Snap Peas
- **\$75** Glazed Carrots
- **\$75** Baby Carrots w/Butter & Dill
- **\$85** Green Beans Almondine
- **\$75** Green Beans w/Onions
- **\$80** Green Beans w/Potatoes & Onions
- **\$80** Fresh Buttered Broccoli
- **\$85** Broccoli Parmesan
- **\$95** Broccoli Au-Gratin
- **\$95** Broccoli w/Cheese Sauce
- **\$85** Buttered Vegetable Medley (Broccoli, Cauliflower, Carrots)
- **\$85** Stir Fry Vegetable Medley (Asian Blend, Broccoli, Carrots, Mini Corn Cob, Water Chestnuts, Sugar Snap Peas)
- **\$95** Roasted Vegetable Medley Tossed in Olive Oil (Zucchini, Squash, Tri-Color Peppers, Red Onion, Italian Herbs)

## Desserts

\*8-10 Servings

\*\*12 Servings (Dozen)

\*\*\*16 Servings

30 Servings

- **\$27/Dozen** Cupcakes (Sweet Potato w/Cinnamon Buttercream, Vanilla, Chocolate, Lemon, Chocolate w/Peppermint Cream, Carrot, Strawberry, Banana Cream)\*\*
- **\$65** Traditional Peach Cobbler\*\*\*
- **\$35** Assorted Pies (Peach, Traditional Apple, Dutch Apple, Sweet Potato, Pumpkin, Blueberry)\*
- **\$70** All-Butter Southern Pound Cake OR Lemon Pound Cake\*\*\*
- **\$85** Assorted Soft Gourmet Cookies (M&M, Sugar, White Chocolate, Peanut Butter, Double Chocolate, Chocolate Chip)
- **\$80** Assorted Italian Gourmet Cookies

## Salad

30-40 Servings

- **\$85** Spring Garden Salad—Spring Mix of 7 Lettuce Blend, Red Onion, Tomatoes, Cucumber, Balsamic Vinaigrette
- **\$85** Caesar Salad—Romaine w/Parmesan Cheese, Caesar Dressing
- **\$100** Spinach Salad—Fresh Baby Spinach & Romaine Mix with Fresh Strawberries, Goat Cheese, Candied Pecans, Red Onion, Berry Vinaigrette
- **\$110** Greek Salad—Mixed Greens, Kalamata Olives, Feta Cheese, Red Onion, Greek Dressing
- **\$110** Broccoli Salad—Blanched Broccoli, Shredded Cheddar, Raisins, Red Onion, Sweet & Sour Cream Sauce
- **\$100** Three-Bean Salad—Kidney Beans, Black Beans, Garbanzo Beans, Red Onion, Sweet White Corn, Bell Peppers, Zesty Italian Dressing
- **\$90** Roasted Vegetable Medley (served cold)—Zucchini, Squash, Tri-Color Peppers, Red Onion, Balsamic Glaze
- **\$80** Cucumber Dill Pasta Salad—Cucumbers, Dill, Sweet & Sour Cream Sauce, Pasta
- **\$80** Cucumber Dill Salad—Cucumbers, Dill, Sweet & Sour Cream Sauce
- **\$70** Cole Slaw—Shredded Cabbage & Carrots, Sweet & Sour Cream Sauce
- **\$85** Macaroni Salad—Elbow Macaroni, Peppers, Onions, Boiled Eggs, Mayonnaise, Mustard, Paprika, Candied Pickles
- **\$90** Italian Pasta Salad—Pasta, Zesty Italian Dressing, Cheese, tomatoes, Broccoli, Onions, Salami or Ham
- **\$100** Potato Salad—Potatoes, Mayonnaise, Mustard, Sweet Relish, Onions, Boiled Eggs
- **\$95** Fresh Fruit Salad—Seasonal Fruit Mix of Melons, Berries, & Grapes

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