



As Seen On



CORPORATE CATERING

MENU

BY CHEF SHAWN DAVIS

PRICED BY THE PAN: PLEASE SEE PAN PRICING INFO BELOW

1/2 pans feed 10 full pans feed 30+ unless otherwise stated

Entrees: Standard 1/2 Pan/Full Pan

BBQ Meatballs	\$100	\$180
Herb Seasoned Chicken Breast	\$120	\$225
Lemon Pepper Chicken Breast	\$120	\$225
Chicken Marsala Breast	\$120	\$225
Chicken Piccata Breast	\$120	\$225
BBQ Chicken Breast	\$120	\$225
Jamaican Jerk Chicken Breast	\$125	\$250
Oven Roasted Herb Cut up Chicken	\$125 16pc	\$250 32pc
Jamaican Jerk Cut up Chicken	\$125 16pc	\$250 32pc
BBQ Chicken Cut up Chicken	\$125 16pc	\$250 32pc
Teriyaki Chicken Breast	\$125	\$250
Curry Chicken (Cut Up)	\$125 16pc	\$250 32pc
Oxtail Stew	\$150	\$325
Braised Short Ribs	\$150	\$325
Garlic Herb Lamb Chops	\$250 24pc	\$425 48pc
Sliced Ribeye Steak (Medium Rare)	\$300	\$550 16 oz
Ribeye Steaks	\$300 6ct	\$595 12ct
Oven Roasted Chicken Wings	\$125 50ct	\$220 100ct

Seafood Standard 1/2 Pan / Full Pan

Sticky Bourbon Salmon	\$175 6ct	\$325 12ct
Garlic Butter Lobster Tails	\$375 20ct	\$675 40ct
Shrimp Scampi	\$160	\$300
Garlic Butter Salmon	\$175 6ct	\$325 12ct
Garlic White Wine Mussels	\$125	\$225
Pan Seared Sea Scallops	\$180	\$350

Pasta Standard 1/2 Pan / Full Pan

5 Cheese Lasagna w Ground Beef	\$140	\$220
Grandmas Mac & Cheese	\$140	\$220
Lobster Mac & Cheese	\$180	\$360
Chicken and Broccoli Alfredo	\$140	\$220
5 Cheese Baked Ziti w Italian Sausage	\$150	\$220
Chicken Marsala Made w Marsala Wine)	\$140	\$225
Cajun Jumbo Shrimp Alfredo	\$160	\$280
Rasta Pasta w Chicken	\$145	\$225
Jerk Shrimp Rasta Pasta	\$175	\$325
Creamy Salmon Pasta Alfredo	\$175	\$325
Creamy Seafood Pasta Alfredo (Lobster, Shrimp, Scallops)	\$225	\$425
Creamy lemon Chicken Piccata	\$160	\$320
Spaghetti w Meatballs	\$135	\$195
Shrimp Fra Diavolo w Spicy Marinara	\$175	\$320
Seafood Fra Diavolo (Lobster, Shrimp Scallops)	\$225	\$380

Sides: Standard 1/2 Pan / Full Pan

White Rice	\$45	\$65
Spanish or Yellow Rice	\$50	\$70
Caribbean Rice & Peas	\$60	\$80
Garlic Mashed Potatoes	\$65	\$99
Country Brown Sugar Baked Beans	\$50	\$80
Red Bean and Rice w Sausage	\$70	\$120
Cuban Black Beans	\$60	\$105
Collard Green w Smoked Turkey Wings	\$75	\$145
Mixed Vegetables (Seasonal Mix)	\$70	\$110
Garlic Butter Asparagus	\$75	\$125
Steamed Seasoned Broccoli	\$75	\$110
Steamed Broccoli & Cheese	\$85	\$145
Southern Sweet Cornbread	\$55	\$110
Butter Honey Carrots	\$75	\$99

Chilled Sides: Standard 1/2 Pan / Full Pan

Seafood Pasta Salad (Crab, Shrimp)	\$75	\$140
Potato Salad	\$60	\$110
Pasta Salad	\$60	\$110
Mixed Green Salad w Croutons	\$50	\$99
Caesar Salad	\$60	\$110
Spinach & Beet Salad w/ Vinaigrette	\$75	\$125

Dessert Standard 1/2 Pan / Full Pan

Banana Pudding	\$55	\$95
Red Velvet or Carrot Cake Pan	\$55	\$95
Assorted Cookies	\$55	\$100
Sweet Potato Pies 8 Slices	\$45	
French Baked Apple Pie 8 Slices	\$45	

Brunch Standard 1/2 Pan / Full Pan

Scrambled Eggs	\$65	\$120
Cheesy Scrambled Eggs	\$70	\$125
Breakfast Potatoes	\$60	\$120
Bacon (Pork, Turkey)	\$75	\$150
Sausage (Pork, Turkey)	\$75	\$150
French Toast	\$70	\$140
Buttermilk Homestyle Waffles	\$75	\$150
Buttermilk Pancakes	\$75	\$150
Southern Homestyle Grits	\$75	\$150
Southern Cheddar Grits	\$100	\$175
Southern Homestyle Salmon Cakes	\$90	\$180
Assorted Fresh Fruit	\$70	\$145
Biscuits and Sausage Gravy	\$80	\$150

DROP-OFF ONLY CATERING PLATTERS (Please Read Before Ordering)

All orders include standard disposable plates, plasticware, serving utensils, and napkins. Food is delivered in foil catering pans with lids. \$500 minimum spend for all "by the pan" catering orders. Minimum 3-day notice, otherwise \$150 rush fee will be applied. A 50% deposit is required to secure the booking date. The remaining balance is due 48 hours before the event date. **Payments:** All major credit cards are accepted. PayPal, Zelle, and Cash App payments are also accepted. Delivery Fees vary based on the location. The following are also available upon request for an additional fee: **Add-on:** Buffet set up w/disposable wire racks & sterno fuel warmers. **Add-on:** Upscale disposable dinnerware including serving utensils, dinner plates, appetizer plates, silverware, napkins, cups). **Add-on:** Full-service catering w buffet servers +luxury set up with Premium Sterling Silver Chafing Dishes (Minimum spend \$5,000) A La Carte Menu Pricing Above (Per Pan) Standard (or Half) Pan Price (Feeds 10-12) Size: 9x13 | Full Pan Price (Feeds 30- 40 avg) Size 21x13 Meat/Poultry Standard 1/2 Pan Full Pan. ALL DEPOSITS ARE NON-REFUNDABLE, WITH NO EXCEPTION WHEN ORDER IS CANCELLED BY THE CUSTOMER.