



As
Seen On



CORPORATE CATERING MENU

BY CHEF
SHAWN
DAVIS

All prices are per person and require a minimum of 10 orders. Minimum order of \$150 + \$30 delivery fee.



GET STARTED

Tampa's Best Signature \$10
Mixed Green Salad

Fresh greens topped with cucumbers, tomatoes, onions, kalamata olives, and Romano cheese tossed in Chef's special olive oil and white wine dressing.



APPETIZER PLATTERS

Nashville Hot Chicken \$11 pp

Chef's signature juicy chicken tenders in a mild uniquely delicious sauce.

Sampler Platter \$16 pp

Assorted deli sandwich minis, artichoke and spinach dip, tricolor tortilla chips, mixed fruit, and vegetables served with ranch.

Chicken Wings \$11 pp

Slow cooked oven roasted chicken wings. Choose your sauce including garlic, lemon, BBQ, teriyaki, mild, or hot. Served with ranch and blue cheese.

Pinwheel Sandwiches \$12 pp

Chicken Avocado Pinwheels: Flavorful combination of shredded chicken, ripe avocado, bell pepper, red onion, sour cream and chives. **Turkey Bacon Pinwheels and Veggie Pinwheel sandwiches.**



INDIVIDUAL ENTREES

Individually Packed See Cold Boxed Lunch on Back

Caribbean Chicken \$16
with Island Rice

Tender marinated chicken with onions, peppers and the perfect hint of lime served with yellow rice boasting flavors of tomato, garlic, and Chef's seasoning.

Bourbon Chicken \$15

Tender pieces of marinated, pan-seared chicken cooked in a bourbon, brown sugar glaze served over seasoned white rice.



Spaghetti and Meatballs \$14

Classic Spaghetti and Meatballs: Rich marinara, Parmesan, and basil tossed with al dente pasta and tender beef meatballs.

ENTREES CONT. \$16

See full description @ tampasbestcatering.com

- Tex-Mex Bowl: Beef, Chicken, or **Veggie***
- Fettuccini Alfredo: Chicken, Shrimp, **Veggie***, or Combo
- Beef Stroganoff
- 5-Cheese Lasagna: Beef or **Vegetable***
- Chicken Parmesan
- Stuffed Peppers: Beef or **Veggie***
- Lemon Butter Salmon +\$4
- 5-Cheese Baked Ziti

**indicates vegetarian dish*



EASY ORDER!

OR CHOOSE A PACKAGE

The Crowd Favorite \$17
Served Buffet Style

Something for everyone. Pick 2 proteins, 2 sides, includes cookie dessert for guests. Add on a side salad for \$4 pp.

Step 1: Proteins pick 2

Chicken Choices: Roasted garlic chicken, chicken marsala, creamy Tuscan chicken, parmesan crusted chicken, chicken madeira, or chicken parmesan. bourbon chicken

Other Choices: Beef stroganoff, beef stir-fry, rosemary pork loin, lemon butter salmon +\$3

Step 2: Sides pick 2

Garlic roasted green beans
Mashed Potatoes and Gravy

Island Rice
Seasoned Mixed Vegetables
Potato Salad

Northern White Beans

*Baked Mac n Cheese

*Red Beans and Rice

*Premium Side Additional Charge +\$3 pp

Step 3: Optional

Add on salads, appetizers, or additional pans. Be sure to select drink options from the back if needed.

Your order is complete!

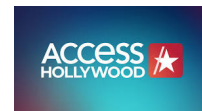
Place Order by Calling 727.404.7331

TampasBestCatering.com

FOR FULL MENU: TAMPASBESTCATERING.COM



As
Seen On



CORPORATE CATERING
MENU

BY CHEF
SHAWN
DAVIS



COLD BOXED LUNCHES

Tampa's Best Signature Mixed Green Salad	\$11
Grilled Chicken Cobb Salad	\$16
Sandwich: Turkey & Provolone	\$16
Sandwich: Roast Beef & Cheddar	\$16
Sandwich: Chicken Salad	\$16

Lunch boxes include pickle, pasta salad, chips, and a cookie. Add chicken to T.B. Signature Salad +\$5.



BREAKFAST

Breakfast bar requires \$175 minimum

Breakfast Bar Served Buffet-Style:	\$14.50
<i>Eggs, Sausage, Bacon, Breakfast Potatoes, Pancakes, White Toast, Wheat Toast, English Muffins, Condiments: Ketchup, Hot Sauce, Butter, Syrup, etc.</i>	
Breakfast Sandwiches or Burritos	\$12.50
Continental Breakfast	\$11
Orange Juice	\$3



DESSERTS, CONDIMENTS AND EXTRAS

Cobbler: Peach or Apple feeds 15	\$39
10" Pies: Apple, Cherry, etc. feeds 8-10	\$29
Assorted Baked Cookie Tray (12)	\$25
Extra dressing pint serves 8	\$10
Extra dressing quart serves 16	\$14
Extra dressing gallon serves 64	\$48
Bag of Chips	\$3

Dressing options: Ranch, Honey Mustard, BBQ, Blue Cheese, or House blend. Serving utensils, plasticware, napkins, and take out boxes included in pricing.



DRINKS

Gallon of Sweet Tea or Unsweet	\$9
Gallon of Lemonade	\$9
Gallon of Bottled Water	\$6
Coke or Pepsi Can x 12	\$15
Bag of ice	\$5

Celebrity Chef Shawn Davis, better known as Chef Big Shake, has built a formidable reputation in the culinary world. With a portfolio that includes restaurants and numerous television appearances, Chef Davis has earned national recognition for his innovative and delicious cuisine. His culinary prowess has even caught the attention of renowned chef Rachael Ray cooking along side her on her show. Now settled in Tampa Bay, Chef Davis is committed to bringing his exceptional culinary experiences to the local community. Through his new venture, Tampa's Best Catering, he offers a diverse range of services, catering to everything from corporate events to intimate private gatherings. Chef Davis's unwavering passion for cooking and his dedication to hospitality continue to fuel his culinary endeavors as he shares his expertise with the Tampa Bay region and beyond.

Place Order by Calling 727.404.7331

TampasBestCatering.com

FOR FULL MENU: TAMPASBESTCATERING.COM