

# Chef Shawn Davis Dinner Menu

*In-House Private Chef Experience ( Buffet or Plated) Travel fee is based on location.  
10 person minimum or \$1500 min spend required to book. Requires a full functioning kitchen  
Plates, Silverware are extra unless supplied Email ChefBigShake@gmail.com or call 615-414-3317 to book*

## APPETIZERS

***Caesar Salad | Classic Tossed Salad | Strawberry Spinach Salad |  
Maryland Crab Cakes | BBQ Meatballs | Whiskey Shrimp on Garlic Baguette***

## ENTREE MEATS

***Oven Roasted Garlic Herb or BBQ Chicken***

***Drunken Sticky Bourbon Salmon***

***Jumbo Shrimp Scampi***

***Chicken Florentine Alfredo***

***Grilled Rib Eye Steak (Med Rare)***

***Garlic Herb Spiced Lamb Chops (Med Rare)***

***Cajun Garlic Butter Lobster Tail (+\$20)***

***Crab Stuffed Lobster Tail (+\$20)***

***Caribbean OX Tail (+\$20)***

### PACKAGE #1

1 APPETIZER  
1 MEAT  
2 SIDES  
1 DESSERT

\$175 PP

### PACKAGE #2

2 APPETIZERS  
2 MEATS  
3 SIDES  
1 DESSERT

\$225 PP

## SIDES

***Homemade Garlic Mashed Potatoes***

***5 Cheese Baked Mac & Cheese***

***Red Bean & Rice***

***Spanish Yellow Rice***

***Mixed Vegetables (Zucchini & Squash)***

***Seasoned Italian Green Beans***

***Butter Glazed Carrots***

***Seasoned Collard Greens***

***Pan Seared Garlic Asparagus***

### PACKAGE #3

1 APPETIZER  
3 MEATS  
4 SIDES  
2 DESSERTS SERVED

\$275 PP

### PACKAGE #4

4 APPETIZERS  
4 MEATS  
4 SIDES  
2 DESSERTS SERVED

\$325 PP

## DESSERTS

Sweet Potato Pie | Apple Pie | Pumpkin Pie | Red Velvet Cake | Carrot Cake | New York Cheese Cake

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