

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.
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**

ENTREES MEAT

Oven Roasted Garlic Herb or BBQ Chicken

Drunken Sticky Bourbon Salmon

Jumbo Shrimp Scampi

Chicken Florentine Alfredo Pizza

Grilled Rib Eye Steak

Garlic Herb Spiced Lamb Chops

Cajun Garlic Butter Lobster Tail

Lump Crab Stuffed Lobster Tail

PACKAGE #1

1 APPETIZER
1 MEAT
2 SIDES
1 DESSERT

\$150 PP

PACKAGE #2

2 APPETIZERS
2 MEATS
3 SIDES
1 DESSERT

\$200 PP

SIDES

Black Truffle Smashed Potatoes

5 Cheese 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

\$250 PP

PACKAGE #4

4 APPETIZERS
4 MEATS
4 SIDES
2 DESSERTS SERVED

\$300 PP

DESSERTS

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