

ATLANTA



PERSONAL CHEF SERVICE

Buffet Menu

APPETIZERS

(choose two)

GOURMET CHEESE PLATTER

CHARCUTERIE PLATTER

EDAMAME HUMMUS Crispy Soy Mushrooms, Rice Cracker, Thai Basil

BAKED BRIE CROSTINI Raspberry Compote, Toasted Almonds

STUFFED MUSHROOMS Roasted Artichoke, Spinach, Mascarpone

“DRUNKEN” GRAPES & GOAT CHEESE White Wine-Braised Grapes, Grilled Crostini, Thyme

TAJIN-SPICED MELON Prosciutto, Feta, Balsamic, Mint

SMOKED SALMON CUCUMBER BITES Lemon-Dill Cream Cheese, Salmon Roe

CRAB CAKE BITES Mango Serrano Aioli, Herb Salad

TEQUILA-POACHED SHRIMP Mojo Marinade, Tajin-Spiced Mango, Cilantro Crema

CRISPY PORK BELLY “AL PASTOR” Grilled Pineapple, Pickled Red Onion

HARISSA-SPICED LAMB MEATBALLS Tzatziki, Grilled Zucchini

PEPPERCORN PRIME RIB Crostini, Blue Cheese Mousse, Caramelized Shallot

SALADS

(choose one)

CHICKPEA & SPINACH SALAD Cucumber, Shaved Red Onion, Feta, Lemon-Herb Vinaigrette

PEACH & ARUGULA SALAD Pistachios, Goat Chevre, Balsamic Reduction, Olive Oil, Maldon Sea Salt

SPRING GARDEN SALAD Baby Kale, Carrot Ribbons, Heirloom Tomato, Sourdough Croutons,
Chive-Buttermilk Dressing

PROTEINS

(choose one)

SEARED SALMON Pineapple Chutney

ROSEMARY-PESTO GRILLED CHICKEN BREAST Tomato-Red Pepper Peperonata

CHILI-RUBBED PORK TENDERLOIN Orange Blossom and Golden Raisin Syrup

GARLIC-CRUSTED PRIME RIB Mushroom Hunter’s Sauce

HERB-ROASTED BEEF TENDERLOIN Chimichurri

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STARCH

(choose one)

RUSSET POTATO & LEEK GRATIN Gruyère

MASHED SWEET POTATOES Ancho Chili, Maple-Roasted Pepitas

WARM FARRO SALAD Heirloom Tomato, Spring Onion, Kale, Charred-Lemon Vinaigrette

FREGOLA & ARTICHOKE PILAF Green Chili Sauce, Fresh Herbs

PAPRIKA-ROASTED GOLDEN POTATOES Lemon-Herb Pesto

SIDES

(choose one)

SWEET CORN SUCCOTASH Cherry Tomato, Red Onion, Okra

CHARRED SPRING ONIONS Red-Pepper Romesco

GREEN BEANS Freekeh & Tahini

ROASTED BABY CARROTS Herbed Crème Fraîche, Sunflower Seeds

GARLIC ROASTED BROCCOLI & EDAMAME Caper Salsa Verde

BREADS

(choose one)

CHIVE & BUTTER CRESCENT ROLLS

SWEET RICOTTA CORNBREAD MUFFINS

SUNDRIED TOMATO & OLIVE OIL FOCACCIA

MINI DESSERTS

(choose two)

CHOCOLATE CRÉMEUX Espresso Cream, Pistachio Biscotti

RASPBERRY PAVLOVA TARTS Ginger-Mint Cream, Cinnamon

DARK CHOCOLATE BROWNIE Peanut Butter, Concord Swirl, Grapes, Sea Salt

MEYER LEMON TART Chantilly Cream, Candied Lemon Peel

YOGURT PANNA COTTA Basil, Strawberries

FETA CHEESECAKE Orange Blossom Peaches

***(+\$30) - This denotes premium menu items and preparation. Grocery cost will be higher for these selections.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

2022 Spring/Summer Buffet Menu Brochure

404-913-4633

www.atlantapersonalchefs-service.com

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PERSONAL CHEF SERVICE

Buffet Dinner Pricing

Service Cost: Our standard dinner buffet includes two hours of service, a choice of two hors d'oeuvres, one salad, one protein, one starch, one side, one bread selection, and two mini desserts.

Service cost (up to 20 guests):	\$1,400 + groceries
Additional guests, per person:	\$60 per person + groceries
Production cost:	20% of service fee

Service Add-Ons:

Additional food item selection:	\$90 per item
Additional hour of service:	\$250+ per additional hour
Passed hors d'oeuvres and dessert service:	\$220 per server

Estimated grocery cost: \$20-30 per guest

SERVICE COST Includes shopping, cooking, service, and clean up. All food services (hors d'oeuvres and entree items) are stationary unless an additional server is hired for the passing of food items.

FOOD/GROCERY COST Food cost listed above is an estimate only, and will vary depending on the chosen menu. Client is responsible for all food costs for the event, and will be provided with copies of receipts. We typically shop at Publix, Kroger, or Whole Foods, and we maintain a priority on quality and freshness.

PRODUCTION CHARGE Covers chafing dishes and serving platters for the serving table, disposable cocktail plates and cocktail napkins and all equipment set up, take down, and transportation. The production cost also includes menu consult and customization with a dedicated event planner, custom printed menu tent cards, and votive candles for the buffet table. Glassware is not included.

KITCHEN & EQUIPMENT Clients must have a working kitchen with a stove, oven, fridge, basic pots and pans, tables and chairs for all guests, and all table-service items (silverware, water & wine glasses, and plates).

BEVERAGES *All alcohol and beverages will be provided by the client.* APCS chefs will be available to pour and refill water glasses during the dinner, but will not be able to provide poured wine service.

PAYMENT 50% payment of the service cost is required to reserve your dinner date. Any remaining service cost, as well as the entire cost of the groceries, is due on the first business day following your dinner. Deposit may be made via credit card and card info will be securely stored for final payment. (Dinners at hotels or rentals must be pre-approved and full payment made in advance).

TRAVEL FEE Travel to locations outside the Perimeter or below I-20 will be calculated based on the standard IRS mileage rates of round-trip travel to and from our licensed catering kitchen (3795 Presidential Dr., Atlanta, GA 30340) for each chef or staff member traveling to your location. Availability to travel outside the Perimeter will vary based on schedules and location and may not be able to be accommodated. Hotel valet or parking fees will be charged as incurred.

GRATUITY If you feel your chef(s) went above and beyond to provide excellent service, feel free to tip them directly, or as a part of your final payment. Typical gratuity is suggested as 20% of the service fee.

COVID PRECAUTIONS Our chefs will wear their masks in your homes. Also, to maintain safe distance while at home, please maintain six feet from the kitchen and dining room while chefs are preparing food and setting up. Please leave disinfectant wipes or spray on the counter upon staff's arrival for them to use to sanitize your kitchen prior to departure. Please let us know in advance if anyone in your home is showing any symptoms of illness.