

ATLANTA  
  
PERSONAL CHEF SERVICE

# Cocktail Menu

## SAVORY BITES

*(choose five)*

### GOURMET CHEESE PLATTER

### CHARCUTERIE PLATTER

**WHIPPED GOAT CHEESE MOUSSE** Stuffed Peppadews, Basil

**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

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

**CRAB CAKE BITES** Mango Serrano Aioli, Herb Salad

**COCONUT CHICKEN KEBABS** Bell Pepper, Zucchini

**CHICKEN TINGA TOSTADA** Chipotle, Sweet Corn Salsa

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

**PEPPERCORN PRIME RIB** Crostini, Blue Cheese Mousse, Caramelized Shallot

**HARISSA-SPICED LAMB MEATBALLS** Tzatziki, Grilled Zucchini

**PEKING DUCK BAO BUNS** Hoisin Glaze and Pickled Vegetables (+\$30)\*\*

**CRISPY BEEF SPRING ROLLS** Homemade Duck Sauce (+\$30)\*\*

**SPICY CHORIZO EMPANADAS** Herb Crema, Cilantro (+\$30)\*\*

## SWEET BITES

*(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 Cocktail Party Menu Brochure

404-913-4633

[www.atlantapersonalchefservice.com](http://www.atlantapersonalchefservice.com)

# ATLANTA



## PERSONAL CHEF SERVICE

### *Cocktail Party Pricing*

#### **Estimated cost breakdown for a two-hour event:**

Service cost (up to 30 guests):	\$1,300 + groceries
Additional guests (per guest):	\$40 per guest
Production cost:	20% of service fee

#### **Optional add-ons:**

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

**Estimated grocery cost:** \$20-30 per guest

**SERVICE COST** Includes shopping, cooking, service, and clean up. All hors d'oeuvres will be set up in a stationary location for your event. Additional staff will be required for passed service.

**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.* Hiring a bartender is strongly recommended for any beverage service (and we are happy to provide referrals).

**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 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.