

ATLANTA



PERSONAL CHEF SERVICE

Dinner Menu

Because we're cooking in your home kitchen (where space may be limited), we ask that all guests please enjoy the same menu selection(s) for each course.

Interested in designing the perfect menu for your group? Would you like to include customized menus on the table, candles, and a cheese board before dinner? *Check out our Full Service Dinner Party option.* You'll receive all the bells and whistles not included in our Fixed Menu Service.

Starters

HEARTS OF PALM Corn, Okra, Tomato, Red Pepper Romesco

SUMMER CORN SOUP Roasted Wild Mushrooms

CUCUMBER AND ROASTED TOMATILLO GAZPACHO Cilantro-Labneh

HEIRLOOM TOMATO SALAD Parmesan, Frisée Lettuce, Crushed Pistachio Vinaigrette

FRESH STRAWBERRY SALAD Red Leaf Lettuce, Pecans, Goat Cheese, Strawberry Vinaigrette

SOURDOUGH PANZANELLA Cucumber, Radish, Cherry Tomato, Buttermilk Herb Dressing

HAND-CUT TAGLIATELLE PASTA Blistered Cherry Tomato, Walnut Pesto, Shaved Parmesan

THAI CHICKEN SKEWERS Wonton Strips, Tamarind-Ginger Sauce, Scallion

Entrées

FARFALLE PASTA Shaved Asparagus, Mixed Mushrooms, Onion, English Peas, Parmesan

CORNMEAL-DUSTED MOUNTAIN TROUT Succotash, Crispy Smashed Potatoes, Herb Butter

PAN-SEARED SALMON Roasted Carrots, Ancient Grains, Herbed Crème Fraîche, Sunflower Seeds

ROASTED STATLER CHICKEN English Pea Risotto, Charred Onion, Lemon-Thyme Jus

NEW YORK STRIP Roasted Fingerling Potatoes, Summer Vegetables, Paprika Chili Oil

HERB-MARINATED PORK TENDERLOIN Leek & Mushroom Polenta, Roasted Asparagus, Caramelized Onion Jus

Desserts

BLACKBERRY ESPRESSO BUCKLE Vanilla Gelato

MINI PINEAPPLE UPSIDE DOWN CAKE Toasted Coconut

CHOCOLATE MOUSSE Peanut Butter Caramel, Chantilly Cream, Toasted Peanuts

CHEESECAKE MOUSSE Honey-Soaked Peaches, Graham Streusel

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

2022 Spring-Summer Fixed Dinner Party Menu Brochure

404-913-4633

www.atlantapersonalchefservice.com

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Fixed Menu Dinner Pricing (OFFERED FOR TWO TO EIGHT GUESTS)

*For parties larger than eight, please ask for our Full Service Dinner menus.

Fixed Menu Dinner Party Service Cost(s):

Three course dinner for two:	\$365 + groceries
Four course dinner (offered for two only):	\$415 + groceries
Additional guests (up to eight):	\$95 per guest + groceries
Additional/different proteins per guest:	\$20 per course

Estimated Grocery Cost:

\$35-55 per guest

SERVICE COST Includes shopping, cooking, service, and clean up.

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.

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 grocery 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.