

ATLANTA



PERSONAL CHEF SERVICE

Dinner Menu

(Customize your 3, 4, or 5-course dinner from the selections below)

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.

Starters

- SEARED HEART OF PALM "SCALLOPS"** Corn, Okra, Tomato, Roasted Pepper Romesco
- CORZETTI STAMPATI** Jumbo Lump Crab, Blistered Cherry Tomato, Walnut Pesto, Shaved Parmesan
- RICOTTA HERB GNUDI** English Peas, Leek, Charred Corn, Corn Cream
- CRISPY SHRIMP WONTONS** Tamarind-Ginger Sauce, Pea Shoots
- SESAME SEARED TUNA** Bok Choy and Peppadew Slaw, Wasabi Cream, Rice Crisps
- BRAISED CHICKEN SOPE** Whipped Avocado, Fresh Radish, Pickled Red Onion, Salsa Verde
- CRISPY PORK BELLY** Grilled Peaches, Chile Sorghum Glaze, Crispy Tobacco Onions

Soups

- CHILLED GAZPACHO** Cucumber and Roasted Tomatillo, Cilantro-Labeh
- SUMMER CORN SOUP** Butter Poached Lobster, Wild Mushroom
- CREAMY SPRING ONION SOUP** Crispy Pancetta, Creme Fraiche

Salads

- HEIRLOOM TOMATO SALAD** Fresh Burrata, Frisée Lettuce, Shaved Raw Beets, Crushed Pistachio Vinaigrette
- FRESH STRAWBERRY SALAD** Red Leaf Lettuce, Spiced Pecans, Bruléed Caña de Cabra Medallions, Caramelized Strawberry Vinaigrette
- CHARRED SOURDOUGH PANZANELLA** English Cucumber, Shaved Radish, Tomato, Sunflower Sprouts, Buttermilk Herb Dressing
- CHILE-SPICED WATERMELON SALAD** Arugula, Toasted Pine Nuts, Kalamata Olives, Feta, Torn Mint, Olive Oil & Lime Dressing

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

2022 Spring/Summer Full-Service Dinner Party Menu Brochure

404-913-4633

www.atlantapersonalchefservice.com

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Entrées

- GARGANELLI PASTA** Shaved Asparagus, Maitake Mushrooms, Cippolini, English Pea Ragù, Parmesan
- CORNMEAL-DUSTED MOUNTAIN TROUT** Sweet Corn Succotash, Smashed Potatoes, Fines Herb Butter
- PAN SEARED SALMON** Ancient Grains, Roasted Baby Carrots, Herbed Crème Fraîche, Sunflower Seeds
- ROASTED STATLER CHICKEN** Summer Vegetable Risotto, Charred Spring Onion, Lemon-Thyme Jus
- PETITE FILET** Summer Ratatouille, Pommes Purée, Roasted Red Pepper Coulis, Crispy Shallots
- SUMAC RUBBED LAMB CHOPS** Grilled Artichoke, Smashed Marble Potatoes, White Bean Purée, Mint Gremolata
- HERB-MARINATED PORK TENDERLOIN** Leek & Mushroom Polenta Cake, Roasted Asparagus, Caramelized Onion Jus

SURF & TURF: Add scallops, sea bass, or lobster to any entree above (+\$15pp)

STEAKHOUSE STYLE: Replace any protein with a Bone-In Ribeye or Porterhouse for Two (+\$15pp)

Grocery cost will be higher for these selections.

Desserts

- LAVENDER CRÈME BRÛLÉE** Lemon Sablés Cookie, Blueberries
- FETA CHEESECAKE** Kataifi Pastry, Orange Blossom Peaches, Pistachio Crumble
- OLIVE OIL ORANGE CAKE** Powdered Sugar, Candied Orange
- FLOURLESS CHOCOLATE TERRINE** Peanut Butter Caramel, Bourbon Cream, Toasted Peanuts
- BLACKBERRY ESPRESSO BUCKLE** Cinnamon Ginger Molasses, Vanilla Gelato
- PINEAPPLE COCONUT UPSIDE DOWN CAKE** Caramelized Rum Sauce, Luxardo Cherries, Toasted Coconut
- MATCHA CAKE** White Chocolate & Strawberry Mousse, Black Sesame Tuile, Yuzu-Macerated Strawberries

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Full Service Dinner Party Pricing

Dinner for Two:

Three course:	\$425 + groceries
Four course:	\$475 + groceries
Additional guests up to seven (per person):	\$95/3 course, \$115/4 course

Dinner for Eight or More:

Three course per guest	\$125 + groceries
Additional courses per guest:	\$25 per course
Additional menu variation per guest:	\$20 per course
Two pre-dinner hors d'oeuvres per guest (45 min.):	\$20 per guest
Client provided dessert plating charge:	\$8 per guest
Additional server for coursed wine pairings:	\$220 per server

Production Charge:

12% of service fee

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.

PRODUCTION CHARGE Covers custom, printed menus for the table, plate rentals (if requested, for up to 16 guests), votive candles, bread & butter, cheese board preparation, and menu consultation and customization with a dedicated event planner. These additional services are not included for our Fixed Menu Dinner Parties.

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. A bartender is strongly recommended for full 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.