

ATLANTA  
  
PERSONAL CHEF SERVICE

# Buffet Menu

## APPETIZERS

*(choose two)*

### GOURMET CHEESE PLATTER

### CHARCUTERIE PLATTER

**BAKED BRIE PHYLLO CUP** Cranberry Compote, Pecan

**CARAMELIZED ONION & MUSHROOM CROSTINI** Boursin, Thyme

**GREEK SKEWERS** Olive, Roasted Red Peppers, Marinated Feta, Cucumber Ribbons

**SWEET POTATO CROQUETTES** Green Goddess Dressing

**SMOKED SALMON** Bagel Chip, Herbed Cream Cheese, Pickled Red Onion

**SHRIMP CEVICHE** Avocado, Serrano, Cilantro

**GLAZED CHICKEN** Savory Pancake, Cabbage Slaw

**PUFF PASTRY WRAPPED SAUSAGE** Poppy Seeds, Grain Honey Mustard

**PROSCIUTTO WRAPPED GRILLED APPLES** Smoked Caramel Glaze

**SPICED PORK BELLY** Honey-Soy Glaze, Pickled Ginger, Scallion

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

**CRAB CAKE BITES\*\*** Remoulade, Scallion

## SALADS

*(choose one)*

**BABY KALE CAESAR** Garlic Croutons, Sun Dried Tomato, Parmesan

**ROASTED BUTTERNUT & ARUGULA** Goat Cheese, Toasted Walnuts, Spiced Cranberry Dressing

**APPLE & PEAR** Baby Romaine, Crispy Bacon, Crumbled Blue Cheese, Dijon-Apple Cider Vinaigrette

## PROTEINS

*(choose one)*

**GRILLED CHICKEN BREAST** Arugula-Sage Pesto

**SEARED SALMON** Roasted Eggplant Caponata

**RED WINE BRAISED SHORT RIB** Caramelized Onion Jus

**GARLIC-CRUSTED PRIME RIB** Mushroom Hunter's Sauce

**CILANTRO-CITRUS MARINATED PORK TENDERLOIN** Mojo Sauce

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### STARCH

*(choose one)*

- MASHED SWEET POTATOES** Ancho Chili Butter, Maple Roasted Pepitas  
**WARM FARRO SALAD** Roasted Red Pepper, Charred Onion, Baby Kale, Lemon Vinaigrette  
**RUSSET POTATO AND TURNIP GRATIN** Gruyere  
**FREGOLA AND ARTICHOKE PILAF** Mushrooms, Fresh Herbs  
**HERB ROASTED POTATOES** Red Bliss Potatoes, Fresh Herbs

### SIDES

*(choose one)*

- GARLIC ROASTED BRUSSELS SPROUTS** Balsamic Glaze  
**SPICE ROASTED BUTTERNUT SQUASH** Sage Gremolata  
**GREEN BEAN ALMONDINE** Garlic Butter, Toasted Almonds  
**HONEY GLAZED CARROTS** Hazelnut & Carrot Top Pesto  
**PARMESAN ROASTED CAULIFLOWER** Caper Salsa Verde

### BREADS

*(choose one)*

- HOUSEMADE MILK BREAD DINNER ROLLS**  
**SOUR CREAM AND CHIVE CORN MUFFINS**  
**GARLIC & OLIVE OIL FOCACCIA**

### DESSERTS

*(choose two)*

- ALFAJORES** Butter Cookies, Dulce de Leche, Coconut  
**MAPLE BUTTER BLONDIES** Butterscotch  
**RED WINE POACHED PEARS** Granola, Sweet Mascarpone  
**PUMPKIN MOUSSE** Chantilly, Candied Pepitas  
**PECAN PIE BROWNIES** Salted Caramel  
**CARAMEL APPLE CHEESECAKE BARS** Streusel Topping

*\*\*(\$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 Fall/Winter Buffet Menu Brochure

404-913-4633

[www.atlantapersonalchefs.com](http://www.atlantapersonalchefs.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 unless you advise otherwise. 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.