

# 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.

### Starters

- PUMPKIN SOUP** Saffron, Orange, Spiced Pepitas, Maple Crema
- ROASTED CREAM OF CAULIFLOWER SOUP** Parmesan, Truffle Herb Oil
- CLASSIC FRENCH ONION SOUP** French Bread, Melted Provolone
- ROASTED BUTTERNUT SQUASH SALAD** Arugula, Spiced Pepitas, Gouda, Creamy Maple Dressing
- WARM KALE SALAD** Italian Sausage, Butternut Squash, Shaved Shallot, Cider Vinaigrette
- GRANNY SMITH AND CRANBERRY SALAD** Spinach, Red Onion, Goat Cheese, Pecan Vinaigrette
- BURRATA CHEESE** Grilled Grapes, Frisee, Basil, Sherry Vinegar, Toasted Sourdough
- ROASTED KABOCHA SQUASH** Lemon Brown Butter, Sage Breadcrumbs, Toasted Walnuts
- ALASKAN WILD SALMON WONTON** Herbed Cream Cheese, Scallion, Sweet and Sour
- GLAZED CHICKEN** Savoy Cabbage Pancake, Pecans, Pickled Carrots

### Entrées

- FRESH PAPPARDELLE** Mushroom Ragu, Charred Radicchio, Parmesan, Olive Oil
- HARISSA ROASTED CHICKEN** Sweet Potato Risotto, Balsamic Gastrique, Pistachio-Herb Crumble
- MISO-GLAZED SEA BASS** Forbidden Rice, Sesame Bok Choy, Mushroom Dashi, Chili Crisp
- ALEPPO GRILLED SWORDFISH** Roasted Eggplant Caponata, Toasted Pine Nuts
- PETITE FILET** Herb Garlic Butter, Grain-Mustard Cauliflower, Crispy Brussels Sprouts
- LAMB CHOPS** Northern White Bean Cassoulet

### Desserts

- GERMAN APPLE STRUDEL** Cinnamon Creme Anglaise, Golden Raisin Compote
- SPICED FIG & DATE WALNUT OATMEAL CAKE** Vanilla Ice Cream
- PUMPKIN MOUSSE** Butterscotch, Fresh Whipped Cream, Streusel
- RED WINE POACHED PEARS** Granola, Sweet Mascarpone
- CHOCOLATE CHESS PIE** Chantilly Cream

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

2022 Fall-Winter Fixed Dinner Party Menu Brochure

404-913-4633

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