

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

- BURRATA CHEESE** Grilled Grapes, Frisee, Basil, Fennel Pollen, Sherry Vinegar, Grilled Sourdough
- KABOCHA SQUASH RICOTTA DUMPLINGS** Lemon Brown Butter, Sage Breadcrumbs, Toasted Walnuts
- BUTTERNUT SQUASH CUSTARD TART** Pink Peppercorn Creme Fraiche, Shaved Turnip Salad
- TURMERIC ROASTED CAULIFLOWER** Curried Peanut Butter, Bell Pepper Chow Chow
- GLAZED CHICKEN** Savoy Cabbage Pancake, Spicy Pecans, Pickled Carrots
- PORCINI CRUSTED SCALLOPS** Sunchoke Puree, Frisee Salad, Pomegranate Gastrique
- ALASKAN WILD SALMON WONTON** Herbed Cream Cheese, Scallion, Sweet and Sour

Soups

- WINTER PUMPKIN** Saffron, Orange, Spiced Pepitas, Maple Crema
- ROASTED CREAM OF CAULIFLOWER** Parmesan Crisp, Truffle Herb Oil
- CLASSIC FRENCH ONION** French Bread Crostini, Aged Provolone

Salads

- ROASTED BUTTERNUT SQUASH** Arugula, Shaved Brussels Sprouts, Spiced Pepitas, Mimolette, Creamy Maple Vinaigrette
- ROASTED BABY BEETS** Baby Kale, Preserved Lemon-Yogurt Dressing, Zaatar Spice, Marcona Almonds
- GRANNY SMITH & CRANBERRY** Spinach, Pickled Red Onion, Goat Cheese, Toasted Pecan Vinaigrette
- WARM KALE SALAD** Italian Sausage, Butternut Squash, Shaved Shallot, Cider Vinaigrette

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

2022 Fall/Winter Full-Service Dinner Party Menu Brochure

404-913-4633

www.atlantapersonalchefservice.com

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Entrées

- HANDMADE HERB PAPPARDELLE** Duck Confit & Maitake Ragu, Charred Radicchio, Parmesan
- HARISSA ROASTED CHICKEN BREAST** Sweet Potato Farrotto, Fig Gastrique, Pistachio-Herb Crumble
- MISO GLAZED SEA BASS** Forbidden Rice, Sesame Bok Choy, Mushroom Dashi, Chili Crisp
- ALEPPO GRILLED SWORDFISH** Roasted Eggplant Caponata, Celery Root Puree, Toasted Pine Nuts
- ROASTED DUCK BREAST** Blood Orange Chutney, Mushroom Wild Rice, Caramelized Turnips, Duck Jus
- CHILE MARINATED STRIP STEAK** Roasted Broccolini, Marble Potatoes, Bagna Cauda Vinaigrette, Charred Lemon
- PETITE FILET** Black Garlic Butter, Grain-Mustard Cauliflower Gratin, Crispy Brussels Sprouts
- APPLE BRAISED LAMB SHANK** Northern White Bean Cassoulet, Almond Gremolata

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

- CHOCOLATE CHESS PIE** Bailey's Whipped Cream, Espresso Dark Chocolate Crust
- GERMAN APPLE STRUDEL** Cinnamon Creme Anglaise, St. Germain-Golden Raisin Compote
- SPICED FIG & DATE WALNUT OATMEAL CAKE** Carob Molasses, Ice Cream, Salted Walnuts
- APPLE & PEAR GALETTE** Rye Pastry, Ginger Cream, Calvados Gastrique
- PUMPKIN MAPLE CHEESECAKE** Graham Cracker Crust, Butterscotch, Pumpkin Seed Brittle
- CARAMEL GANACHE TART** Five Spiced Almond Butter Crust, Balsamic Cherries, Chantilly, Valrhona Pearls

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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 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.