

ATLANTA



PERSONAL CHEF SERVICE

Buffet Menu

APPETIZERS

(choose two)

Gourmet Cheese Board

Charcuterie Platter

Pulled Short Rib & Cornbread Crackers Pickled Red Onion, Short Rib Demi-Glace

Crispy Pork Belly Lollipops Peach-Tamarind Sweet & Sour

Bouillon-Poached Royal Red Shrimp Avocado Mousse, Heirloom Tomato Tartare

Smoked Salmon Crispy Potato Pancake Sturgeon Roe, Golden Beet & Tarragon Cream, Chives,
Fresh Radish

Crab and Corn Fritter Citrus Aioli

Wild Mushroom Toast Bacon-Jalapeño Chutney, Parmigiano-Reggiano

Charred Shishito Pepper Skewers Miso Paste

Gochujang-Marinated Deviled Eggs Crispy Rice Puffs, Trout Roe

SALADS

(choose one)

Summer Greens & Shaved Asparagus Caesar Salad Bagna Cauda Hand-Torn Croutons,
Parmigiano-Reggiano, Fried Parsley, Orange Zest, Caesar Dressing

Heirloom Tomato and Plum Salad Arugula, Sweet Grass Dairy Asher Blue Cheese, Sliced Plums,
Raspberry-Chive Vinaigrette

Little Gem Greens and Beet Salad Crispy Capers, Honey Glazed Walnuts, Goat Chevre,
Tarragon-Shallot Vinaigrette

PROTEINS

(choose one)

Pan Seared Red Snapper Citrus Sherry Beurre Blanc

Pan-Roasted Airline Chicken Breast Strawberry Pistachio Jus

Smoked Baby Back Ribs Coca-Cola Bourbon BBQ

Peppercorn Crusted NY Strip Charred Scallion and Applewood Bacon

Rosemary Grilled Beef Tenderloin Balsamic Soy Glaze

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

2023 Spring/Summer Buffet Menu

404-913-4633

www.atlantapersonalchefs.com

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STARCH

(choose one)

- Whipped Potatoes** Melted Leek Puree
Confit Fingerling Potatoes Marcona Almond Chimichurri
Southern-Style Dirty Rice Fennel Sausage, Pecan Bourbon, Carolina Gold Rice
Creamy Farro Risotto Parmesan Garlic Cream

VEGETABLES

(choose one)

- Grilled Corn Succotash** Miso-Sorghum Butter, Basil
Wild Mushrooms Caramelized Vidalias, Crispy Edamame, Sherry Butter Glaze
Roasted Asparagus Tarragon-Anchovy Gremolata
Caramelized Heirloom Carrots Fresh Thyme, Orange Blossom Honey Glaze
Haricot Vert and Grilled Eggplant Roasted Garlic Jam, Za'atar

HANDMADE BREADS

(choose one)

- Charred Corn and Sour Cream Cornbread**
Rosemary Garlic Focaccia
Sweet Hawaiian Rolls

MINI DESSERTS

(choose two)

- Bittersweet Chocolate Bread Pudding** Orange Sabayon, Salted Lacey Caramel
Strawberry-Lavender Cream Cakes White Chocolate Glaze, Brunoise Strawberry, Citrus Dust
Dark Chocolate Pot de Crème Blueberry Compote, Vanilla Tuile
Almond Biscotti Butterscotch Sauce, Smoked Sea Salt
Lemon Panna Cotta Wild Berry Chutney
Watermelon and Mint Soup Shooter Georgia Peach Compote, Cream Cheese Mousse, Cardamom-Almond Wafer

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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:	\$60 per item
Additional hour of service:	\$250+ per additional hour
Passed hors d'oeuvres and/or dessert service:	\$220 per server

Estimated grocery cost: \$30-50 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, Buford Highway Farmers Market, 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 and silverware are 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 dedicated wine service.

PAYMENT A 50% payment 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 grocery deposit paid 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) 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 upon request. 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.