

ATLANTA

PERSONAL CHEF SERVICE

Cocktail Menu

SAVORY BITES

(choose five)

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

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

SWEET BITES

(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

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

2023 Spring/Summer Cocktail Party Menu

404-913-4633

www.atlantapersonalchefservice.com

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PERSONAL CHEF SERVICE

Cocktail Party Pricing

Estimated cost breakdown for a two-hour event:

Service cost (up to 30 guests):	\$1,300 + groceries
Additional guests (per guest):	\$40 per guest
Production cost:	20% of service fee

Optional add-ons:

Additional food item selection:	\$90 per item
Additional hour of service:	\$250 per additional hour
Passed hors d'oeuvres service:	\$220 per server

Estimated grocery cost:

\$20-30 per guest

SERVICE COST Includes shopping, cooking, service, and clean up. All hors d'oeuvres will be set up in a stationary location for your event. Additional staff will be required for passed service.

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.* Hiring a bartender is strongly recommended for any 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.