

ATLANTA

PERSONAL CHEF SERVICE

Drop-Off Cocktail Menu

SAVORY BITES

(choose four)

Gourmet Cheese Board

Charcuterie Platter

Crispy Pork Belly Lollipops Peach-Tamarind Sweet & Sour

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

Charred Shishito Pepper Skewers Miso Paste

Gochujang-Marinated Deviled Eggs Crispy Rice Puffs, Trout Roe

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

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

SWEET BITES

(choose two)

Bittersweet Chocolate Bread Pudding Orange Sabayon, Salted Caramel

Strawberry-Lavender Cream Cakes White Chocolate Glaze, Brunoise Strawberry, Citrus Dust

Dark Chocolate Pot de Crème Blueberry Compote, Vanilla Tuile

Lemon Panna Cotta Wild Berry Chutney

**Must be assembled before your event, either by yourself or by our Chef (with additional set-up fee)
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

2023 Spring/Summer Drop-Off Cocktail Party Menu

404-913-4633

www.atlantapersonalchefservice.com

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PERSONAL CHEF SERVICE

Drop-Off Cocktail Party Pricing

Cold Drop Off Service:

The six menu items you select will be fully prepared and delivered to your home cold or room temperature in disposable packaging with reheating instructions. Disposable platters, serving equipment, and cocktail plates and napkins may be added on.

Service cost (up to 20 guests):	\$500 + groceries
Additional guests:	\$35 each
Additional cocktail item selection:	\$90 per item
Disposables platters & equipment (up to 20 guests):	\$125
Estimated grocery cost:	\$18-25 per person

ON-SITE SET UP:

\$250

One of our chefs will arrive 2 to 3 hours before your event to warm the food and set it up in the desired location just before the time of guest arrival. This will include cooking or finishing hot food, finishing and garnishing all food items, presenting them on serving platters, and setting up menu cards. The chef will clean the kitchen and depart on or before the guests' arrival time. At the end of the party, all you will have to do is save whatever is left over and clean or throw away serving items. If you have special platters or serving equipment you'd like the chef to use, please leave all items out and we will be happy to do so. 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.

SERVICE COST Includes shopping, cooking, service, and delivery of your food selections. With on-site set up, food will be finished and plated before your guests arrive, and then the chef will depart.

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.

BEVERAGES *All alcohol and beverages will be provided by the client.*

PAYMENT The full 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 drop off. 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 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.

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