

ATLANTA



PERSONAL CHEF SERVICE

Dinner Menu

Because we are cooking in your home kitchen where space is limited, we ask that all guests please enjoy the same item for each course.

Italian Steakhouse

Antipasto

Chef's Selection of Italian Meats, Cheeses, Olives, Pickles, and Grissini (Italian Breadsticks)

Insalata

Roasted Marinated Beet and Goat Cheese Salad, Arugula, Crushed Marcona Almonds

Secondi

Grilled Cowboy Ribeye for Two, Aceto Balsamico, Charred Spring Onion and Broccolini

Dolce

Nocciola Mousse, Espresso Chocolate Ganache, Salted Hazelnut

Modern Middle Eastern

Starter

Fattoush Salad, Local Tomato & Cucumber, Mint Vinaigrette

Soup

Harissa Summer Squash and Red Lentils, Jalapeno Zoug, Yogurt Crème, Toasted Almonds

Entree

Roasted Cornish Hen, Ancient Grains, Spiced Yogurt, Roasted Eggplant, Pomegranate Molasses

Dessert

Saffron Cheesecake Mousse, Orange Blossom Honey Syrup, Salted Pistachio, Rose Petals

Southern Soul & Asian Fusion

Starter

Yellowtail Snapper Crudo: Tomato Dashi (Broth) Charred Okra and Chili Crisp Relish

Salad

Chargrilled Heirloom Carrot & Shishito Peppers: Radish, Marinated Mushroom, Peanut Herb Sauce

Entree

Togarashi Crusted Lamb Loin: Tomato-Sake Glaze, Tatsoi Kraut, Charred Chinese Eggplant

Dessert

Sorbet Tasting: Peach Sorbet, Lacey Caramel & Cherry Sorbet, Cinnamon, Candied Bacon Dust

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

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PERSONAL CHEF SERVICE

Dinner Menu

Contemporary French

Hors D'Oeuvres

Chef's Selection of Fresh Oysters: Vermouth-Orange Sabayon, Sturgeon Caviar

Starter

Provençal Style Quail with Butter Lettuce Salad
Date, Leek, and Celery Hash, Honey-Dijon Glaze, Fine Herbs

Entrée

Petite Filet, Tarragon Compound Butter, Lemon-Vinaigrette Grilled Ramps

Le Dessert

Raspberry Financier, Lemon Sorbet, Fresh Raspberries

Contemporary American

Starter

Crab and Corn Fritter
Citrus Aioli, Herb Salad

Salad

Summer Greens & Shaved Asparagus Caesar Salad
Hand-Torn Croutons, Parmesan, Fried Parsley, Orange
Zest, Caesar Dressing

Entree

Peppercorn Crusted NY Strip
Charred Scallion and Applewood Bacon Topping, Melted
Leek Whipped Yukons, Haricots Verts

Dessert

Dark Chocolate Pot de Crème
Blueberry Compote, Vanilla Tuile

Contemporary American

Salad

Roasted Radish, Arugula, and Shallot Salad
Yogurt Herb Dressing, Candied Walnuts

Soup

Lemony Asparagus Soup
Oyster Mushrooms, Roasted Garlic Puree

Entree

Pan Roasted Airline Chicken Breast
Strawberry Pistachio Pan Jus, English Pea Risotto

Dessert

Fior di Latte Mousse
Wild Berry Chutney, Toasted Almonds

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PERSONAL CHEF SERVICE

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):

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| 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 upon request. 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.