

ATLANTA



PERSONAL CHEF SERVICE

Full-Service Dinner Menu

Below you will find five exciting, seasonal menus, each with their own culinary twist, designed by our chefs to create a special culinary experience for you and your guests! Please choose three to five of the courses below for your dinner (note: bread courses are included in each meal). Because we are cooking in your kitchen at home where space may be limited, we ask that all guests please enjoy the same item for each course.

Italian Steakhouse

Bread

Fermented Focaccia, Rosemary Olive Oil, Maldon Sea Salt

-

Starter

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

-

Salad

Shaved and Marinated Beet and Herbed Goat Cheese "Sacchetti," Wild Arugula, Crushed Marcona Almonds, Lemon Agrumato

-

Primi

English Pea and Fava Tortelli in Parmesan Brodo with Lemon Zest, Mint

-

Secondi

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

with

Charred Broccolini, Preserved Lemon, Calabrian Chile and Creamy Polenta with Fontina, Mushroom Conserva

-

Dessert

Nocciola Panna Cotta, Espresso Chocolate Ganache, Salted Hazelnut Praline

Modern Middle Eastern

Bread

Za'atar Flatbread, Lemon Labneh, Crudités

-

Starter

Seared Perch, Chickpea Purée, Fresh Fava, Urfa Pepper, Black Olive Oil

-

Salad

Rye Fattoush Salad, Local Tomato & Cucumber, Mint Vinaigrette

-

Soup

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

-

Entree

Biber Salcasi Cornish Hen, Green Freekah, Aleppo Yogurt, Roasted Eggplant and Fennel Bulbs, Pomegranate Molasses

-

Dessert

Baklava Cheesecake, Saffron Custard, Orange Blossom Honey Syrup, Salted Pistachio, Rose Petals

ATLANTA

PERSONAL CHEF SERVICE

Full-Service Dinner Menu

Southern Soul Asian Fusion

Amuse

Carolina Gold Rice and Sweet Corn Croquette:
Corn, Leeks, Maple and Unagi Sauce

-

1st Course

Yellowtail Snapper Crudo: Tomato Dashi, Charred
Okra and Chili Crisp Relish

-

2nd Course

Fried Quail: Bonito Flake-Panko Crust, Pickled
Fennel and Asparagus Slaw

-

3rd Course

Chargrilled Baby Carrot & Shishito Peppers:
Radish, Pickled Mushroom, Peanut Herb Sauce

-

4th Course

Sea Scallops & Grits: Strawberry Chow Chow,
Fennel Fronds, Popped Sorghum, Bacon Dust

-

5th Course

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

-

6th Course

Sorbet Tasting: Peach Sorbet, Lacey Caramel,
Basil Foam & Cherry-Bourbon Sorbet, Cinnamon,
Candied Bacon Dust

Contemporary French

Bread

Fresh Brioche
Fleur de Sel, Espelette-Bone Marrow Butter

-

Amuse

“Oysters and Pearls”
Chef’s Selection of Fresh Oysters: Vermouth and
Fennel Pollen Sabayon, Sturgeon Caviar

-

Starter

Foie Gras
Black Pepper Krumkake Tuile, Blackberry,
Tarragon Pistou, Pickled Radish

-

Salad

Provençal Roasted Quail Ballotine
Date, Leek, and Celery Stuffing, Honey-Dijon
Glaze, Butter-Poached Hakurei Turnips, Fine Herb
Salad

-

Entree

Chateaubriand (Beef Tenderloin)
Bearnaise, Lemon-Vinaigrette, Grilled Ramps

-

Dessert

Raspberry Rose Financier
Goat Cheese Ice Cream, Lemon Curd, Thyme Tuile

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

ATLANTA

PERSONAL CHEF SERVICE

Full-Service Dinner Menu

Contemporary American

Bread

Homemade Sweet Hawaiian Rolls

-

Starter

Chef's Selection Cheeseboard

-

Starter

Crab and Corn Fritter
Citrus Aioli, Herb Salad

-

Salad

Summer Greens & Shaved Asparagus Caesar Salad
Bagna Cauda Hand-Torn Croutons, Parmigiano-Reggiano, 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

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

ATLANTA



PERSONAL CHEF SERVICE

Full Service Dinner Party Pricing

Dinner for Two:

| | |
|---|-------------------------------|
| Three course: | \$425 + groceries |
| Four course: | \$475 + groceries |
| Five course: | \$525 + 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 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.