

ATLANTA

PERSONAL CHEF SERVICE

Buffet Menu

APPETIZERS

(choose two)

Gourmet Cheese Board

Charcuterie Platter

Collard-Gremolata Beef Tenderloin Crostinis Old Style Grainy Mustard, Vidalia Caramelized Onions

Crispy Pork Belly Bao Buns Sambal-Tare Aioli, Pickled Carrots, Cucumber and Jalapenos

Local IPA Bouillon-Poached Oishii Shrimp Comeback Sauce, Micro Celery

Smoked Salmon Savory Tartlet Tarragon & Chive Cream, Tabasco Marinated shallots

Crab and Corn Fritter Citrus Aioli

Caramelized Onion and Mushroom Quiche Thyme, Smoked Gouda

Mediterranean Marinated Vegetable Skewers Fig Balsamic Glaze

Bacon Wrapped Dates Almond Blue Cheese Filling

SALADS

(choose one)

Summer Arugula and Couscous Salad Citrus-Herb Vinaigrette, Charred Red onion, Bell Peppers, Feta, Scallions, Cucumber

Summer Greens Salad Hot Asian Dressing, Crispy Roasted Edamame, Chopped Snap Peas, Daikon Radish, Cool Cucumber, Torn Basil and Cilantro

B.L.T Salad Dijon-Cider Dressing, Applewood Bacon Lardons, Heirloom Tomatoes, Diced Avocado, Bibb Lettuce, Sliced Shallots

PROTEINS

(choose one)

Pan Seared Norwegian Salmon Rustic Olive-Peach Vinaigrette

Pan-Roasted Airline Chicken Breast Strawberry-Curry Pistachio Jus

Pork Prime Rib Charred Sweet Onion Jezebel Sauce

Rosemary Grilled Beef Tenderloin Balsamic Soy Glaze

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

2024 Spring/Summer Buffet Menu

404-913-4633

www.atlantapersonalchefservice.com

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STARCH

(choose one)

- Whipped Potatoes** Caramelized Onion Puree
- Confit Fingerling Potatoes** Marcona Almond Chimichurri
- Spice Roasted Sweet Potatoes** Charred Scallions
- Fluffy Farro Pilaf** Paprika Butter, Torn Herbs

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)

- Banana Pudding Cream Cannoli** Shaved Dark Chocolate, Blueberry compote
- Meyer Lemon Tart** Powdered sugar, Orange Liqueur Macerated Strawberries
- Nutella Chocolate Mousse** Salted Hazelnut, Valrhona Pearls
- Hazelnut Biscotti** White Chocolate Glaze, Smoked Sea Salt
- Yuzu Mousse** Asian Pear Compote, Sesame Tuile
- Peach Cornbread Shortcake** Vanilla Coca Cola Sauce, Grilled Peaches, Basil Whipped Cream

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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):	\$1,550 + groceries
Additional guests, per person:	\$60 per person + groceries
Production cost:	20% of service fee

Service Add-Ons:

Additional food item selection:	\$95 per item
Additional hour of service:	\$250+ per additional hour
Passed hors d'oeuvres and/or dessert service:	\$240 per server

Estimated grocery cost: \$30-50 per guest

Want the food without the service? Remove \$300 from the service cost, and we'll come set up your buffet, leave everything hot and ready to go! **Want to skip the set-up too?** Remove \$500 from the service cost, and remove the production cost. We'll deliver your food ready to be reheated with detailed instructions to follow.

SERVICE COST Includes shopping, cooking, service, and clean up. All food service is stationary unless an additional server(s) 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. For larger events, we may utilize our local purveyors.

PRODUCTION CHARGE Covers chafing dishes and serving platters for the serving table, disposable cocktail plates and cocktail napkins, disposable dinner plates, silverware, and dinner napkins, and all equipment set up, take down, and transportation. The production cost also includes menu consult and customization with a dedicated event planner, printed menu tent cards, and votive candles for the buffet table. Glassware is not included. Should you choose to rent items, please allow us to help coordinate the rental order required.

KITCHEN & EQUIPMENT Clients must have a working kitchen with a stove, oven, fridge, basic pots and pans, and adequate space to serve the food.

BEVERAGES All alcohol and beverages will be provided by the client. APCS will not provide any beverage services unless contracted. Hiring a bartender is strongly recommended for any beverage service (and we are happy to provide referrals).

PAYMENT A 50% payment is required to reserve your event date. Any remaining service cost is due seven days before your event. Any remaining serving 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.

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. Parking/valet 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.

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