

ATLANTA

PERSONAL CHEF SERVICE

Cocktail Menu

SAVORY BITES

(choose five)

Gourmet Cheese Board

Charcuterie Platter

Collard-Gremolata Beef Tenderloin Crostinis Old Style Grainy Mustard, Vidalia Caramelized Onions, Shaved Thomasville Tomme Cheese

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

Louis Crab Salad Yuzu-kosho Louis Sauce, Baby Gem Lettuce, Minced Shallots & Celery

Yuzu Ahi Tuna Tartare Sesame Cornets, Cilantro, Mango, Avocado

Thai Chicken Satay Skewers Peanut Sauce, Basil-Peanut Dust

Caramelized Onion and Mushroom Quiche Minced Thyme, Smoked Gouda

Mini Lobster Roll Chive Aioli, Celery Leaf, lemon

Bacon Wrapped Dates Almond Blue Cheese Filling

Mediterranean Marinated Vegetable Skewers Fig Balsamic Glaze

SWEET BITES

(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

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

2024 Spring/Summer Cocktail Party Menu

404-913-4633

www.atlantapersonalchefservice.com

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Cocktail Party Pricing

Estimated cost breakdown for a two-hour event:

Service cost (up to 25 guests):	\$1,400 + groceries
Additional guests (per guest):	\$40 per guest
Production cost:	20% of service fee

Optional add-ons:

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

Estimated grocery cost:

\$20-35 per guest

Want the food without the service? Remove \$300 from the service cost, and we'll come set up your cocktail party food table, 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 and assembled (as needed) 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, 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 food 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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