



Drop-Off Cocktail Menu

SAVORY BITES

(choose four)

Gourmet Cheese Board

Charcuterie Platter

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

Caramelized Onion and Mushroom Mini Quiche Minced Thyme, Smoked Gouda

Thai Chicken Satay Skewers Peanut Sauce, Basil-Peanut Dust

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

Bacon Wrapped Dates Almond Blue Cheese Filling

Brazilian Beef Skewers Garlic Cumin Aioli

Seared Bluefin Tuna Tataki Plantain Chip, Mango, Avocado and Yuzu Salsa, Mint Leaf

SWEET BITES

(choose two)

Banana Pudding Cream Cannoli Shaved Dark Chocolate, Blueberry compote

Meyer Lemon Tart Powdered sugar, Orange Liqueur macerated Strawberries

Hazelnut Biscotti White Chocolate Glaze, Smoked Sea Salt

Peach Cornbread Shortcake Vanilla Coca Cola Sauce, Grilled peaches, Basil Whipped Cream

Yuzu Mousse Asian Pear Compote, Sesame Tuile

**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.*

2024 Spring/Summer Drop-Off Cocktail Party Menu

404-913-4633

www.atlantapersonalchefservice.com



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): \$600 + groceries

Additional guests: \$35 each

Additional cocktail item selection: \$95 per item

Disposables platters & equipment (up to 20 guests): \$125

Estimated grocery cost: \$18-25 per person

ON-SITE SET UP: \$275

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.