

ATLANTA  
  
PERSONAL CHEF SERVICE

# Drop-Off Dinner Menu

## STARTERS

*(choose one)*

**Gourmet Cheese Platter**  
**Charcuterie Platter**

## SALADS

*(choose one)*

**Summer Greens & Shaved Asparagus Caesar Salad** Bagna Cauda Hand-Torn Croutons,  
Parmigiano-Reggiano, Fried Parsley, Orange Zest, Caesar Dressing  
**Heirloom Tomato and Plum Salad** Arugula, Sweet Grass Dairy Asher Blue Cheese, Sliced Plums,  
Raspberry-Chive Vinaigrette  
**Little Gem Greens and Beet Salad** Crispy Capers, Honey Glazed Walnuts, Goat Chevre,  
Tarragon-Shallot Vinaigrette

## PROTEINS

*(choose one)*

**Pan Seared Red Snapper** Citrus Sherry Beurre Blanc  
**Pan-Roasted Airline Chicken Breast** Strawberry Pistachio Jus  
**Smoked Baby Back Ribs** Coca-Cola Bourbon BBQ  
**Peppercorn Crusted NY Strip** Charred Scallion and Applewood Bacon  
**Rosemary Grilled Beef Tenderloin** Balsamic Soy Glaze

## STARCH

*(choose one)*

**Whipped Potatoes** Melted Leek Puree  
**Confit Fingerling Potatoes** Marcona Almond Chimichurri  
**Southern-Style Dirty Rice** Fennel Sausage, Pecan Bourbon, Carolina Gold Rice  
**Creamy Farro Risotto** Parmesan Garlic Cream

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

2024 Spring/Summer Drop Off Dinner Party Menu

404-913-4633

[www.atlantapersonalchefservice.com](http://www.atlantapersonalchefservice.com)

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### 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)*

- Bittersweet Chocolate Bread Pudding** Orange Sabayon, Salted Lacey Caramel  
**Strawberry-Lavender Cream Cakes** White Chocolate Glaze, Brunoise Strawberry, Citrus Dust  
**Dark Chocolate Pot de Crème** Blueberry Compote, Vanilla Tuile  
**Almond Biscotti** Butterscotch Sauce, Smoked Sea Salt  
**Lemon Panna Cotta** Wild Berry Chutney  
**Watermelon and Mint Soup Shooter** Georgia Peach Compote, Cream Cheese Mousse, Cardamom-Almond Wafer

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## PERSONAL CHEF SERVICE

### *Drop-Off Dinner Party Pricing*

#### **Cold Drop Off Service:**

The selected 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 10 guests):	\$675 + groceries
Additional guests:	\$35 each
Additional item selection:	\$95 per item
Disposable platters & equipment cost (up to 10 guests):	\$80
Estimated grocery cost:	\$20-30 per person

#### **On-Site Set Up:**

**\$275**

One of our chefs will arrive 1 to 2 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** A 50% payment 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 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) 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. 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.