

ATLANTA  
  
PERSONAL CHEF SERVICE

## Fixed Service Dinner Menu

Below you will find our seasonal menus, which our chefs created to highlight seasonal ingredients and dishes they are passionate about sharing with you. These are designed by our chefs to create a special culinary experience for you and your guests! Please choose three of the courses below for your dinner.

Interested in customizing your menu, including a cheese board, or adding more courses? Please view our full-service dinner party menus.

### STARTERS

- Steamed P.E.I. Mussels** with fennel-saffron Broth, Charred Ciabatta, Parsley
- Louis Crab Salad** with Yuzu-kosho Louis Sauce, Baby Gem Lettuce, Minced Shallots & Celery
- Summer Corn Soup** Roasted Wild Mushrooms
- Cucumber and Roasted Tomatillo Gazpacho** Cilantro-Labneh
- Grilled Okra, Corn and Heirloom Tomato Salad** with Shaved Red Onions, Basil, Sweet & Salty Charred Jalapeno Dressing
- D.C.L.T Salad** with Wasabi Boiled Dressing, Heirloom Tomatoes, Duck Crackling, Butter Lettuce, Fried Wonton Strips

### ENTREES

- Pan Seared Halibut** Saki-Country Ham Broth, Sticky Rice, Baby Bok Choy
- Pork Prime Rib** Dijon Mustard and Onion Jus, Garlic French Beans, Herbed Wild Rice
- Basted Salmon** Spring Leek Risotto, Charred Radicchio, Balsamico
- Petit Filet Mignon** Yukon Purée, Peanut Worcestershire, Heirloom Baby Carrots
- Herb Marinated Pork Tenderloin** Leek & Mushroom Polenta, Roasted Asparagus, Caramelized Onion Jus

### DESSERTS

- Blackberry Espresso Buckle** Vanilla Gelato
- Pineapple Upside Down Cake** Toasted Coconut
- Chocolate Mousse** Peanut Butter Caramel, Chantilly Cream, Toasted Peanuts
- Cheesecake Mousse** Honey-Soaked Peaches, Graham Streusel

All dinners are served with fresh bread & butter.

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

*Because we are cooking in your home kitchen, we ask that all guests please enjoy the same item for each course.*

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## Fixed Menu Dinner Pricing

(Offered for two to eight guests)

*\*For parties larger than eight, please ask for our Full Service Dinner menus.*

### Fixed Menu Dinner Party Service Costs:

Three course dinner for two:	\$385 + groceries
Four course dinner (dinner for two only):	\$435 + groceries
Additional guests (up to eight):	\$110 per guest + groceries
Additional/different proteins per guest:	\$20 per course

### 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.

**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 as we do with our full-service dinners..

**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 rentals must be pre-approved and full payment made seven days before the event date).

**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.