

-DROP OFF BRUNCH SAMPLE MENU 2024 -

GF: Gluten Free DF: Dairy Free

ASPARAGUS AND VIDALIA ONION QUICHE WITH GOAT CHEESE

SPRING BABY GREENS SALAD, SUN-KISSED TOMATOES, TOASTED PINE NUTS, SHALLOTS, CUCUMBER AND GREEN GODDESS DRESSING (GF)

BOURBON BUTTERMILK FRENCH TOAST BREAD PUDDING

SEASONAL FRUIT PLATTER (GF/DF)

BACON & SAUSAGE (GF/DF)

PURPLE POTATO & SWEET POTATO HASH (GF/DF)

STRAWBERRY-LAVENDER CREAM CAKES, WHITE CHOCOLATE GLAZE, CITRUS ZEST

PRICING & DETAILS:

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): \$575 + GROCERIES

ADDITIONAL GUESTS: \$35 EACH
ESTIMATED GROCERY COST: \$250 - \$300

PLEASE SEE OUR <u>DROP OFF DINNER MENU & PRICING LINKED HERE</u> FOR FULL DETAILS ATLANTA

PERSONAL CHEF SERVICE