

## COCKTAIL MENU

### SAVORY BITES

(choose five)

**GOURMET CHEESE BOARD** Chef Curated, Accouterments

**CHARCUTERIE PLATTER** Chef Curated, Accouterments

**CARAMELIZED ONION TARTLET** Smoked Gouda, Thyme, Honey

**SWEET POTATO HUSH PUPPIES** Crispy Bacon, Apple-Bourbon Butter

**HOUSE PIMENTO CHEESE TOAST** Ciabatta, Celery

**CRISPY PORK BELLY SKEWER** Ginger Glaze, Thai Herbs

**SWEET AND SAVORY BACON WRAPPED PUFF PASTRY TWIST**

**MUSHROOM AND GOAT CHEESE PALMIERS**

**WHIPPED FETA CROSTINI** Cranberry Chutney, Pistachio

**PUMPKIN DEVEILED EGG** Smoked Paprika, Chive

**LEBANESE LAMB MEATBALL** Zattar, Pomegranate Molasses, Mint

**SOUTHERN CRAB CAKE BITES** Comeback Sauce, Scallion (+\$45)

### SWEET BITES

(choose two)

**MINI PUFF PASTRY GALETTE** Roasted Apples & Pears, Spiced Almond Streusel,  
Chantilly Cream

**PARFAIT** Butterscotch Pudding, Ginger Snap Cookies, Whipped Cream

**GANACHE** Fudgy Caramelized Chocolate, Gluten Free Sponge Cake, Salted Cocoa Nib Brittle

**BANANA PUDDING CAKE BITES** Maple-Bourbon Caramel, Walnuts

**MINI CHEESECAKE BITES** Pumpkin Custard, Spiced Graham Crust, Pecan Praline  
Caramel

(+\$45) Denotes premium food options for additional service charge and higher cost of premium ingredients

# ATLANTA



## PERSONAL CHEF SERVICE

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

## Cocktail Party Pricing

### Estimated cost breakdown for a two-hour event:

Service cost (up to 25 guests):	\$1,450 + groceries
Additional guests (per guest):	\$40 per guest
Production cost:	20% of service fee

### Optional add-ons:

Additional food item selection:	\$100 per item
Additional hour of service:	\$250+ per additional hour
Passed hors d'oeuvres service:	\$250 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.