

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, or adding more courses? Please view our full-service dinner party menus.

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

APPETIZERS

- Steamed P.E.I. Mussels** Panang Coconut Broth, Charred Bread, Cilantro
- Nduja Orecchiette** Calabrian Chile Pomodoro, Fermented Sausage, Fresh Ricotta
- Crispy Thick Cut Bacon** Pickled Beech Mushroom, Carrot Ginger Puree, Thai Herb Salad
- Velvety Celery Root Soup** Pickled Fennel, Vermouth, Prosciutto
- Shaved Brussels Salad** Red Leaf Lettuce, Creamy Almond Vinaigrette, Pickled Red Onion, Asher Blue Cheese, Crushed Almonds
- Baby Kale & Farro Salad** Dates, Honey Roasted Pecans, Honey-Coriander Vinaigrette

ENTREES

- Seared Ribeye** Port Jus, Anson Mills Grits, Asparagus, Gremolata Crumb
- Thyme Basted Sea Scallops** Sundried Tomato Jus, Winter Squash and Leek Risotto, Charred Radicchio
- Petit Filet Mignon** Yukon Purée, Tarragon Butter, Heirloom Baby Carrots, Fresh Horseradish
- Five Spice Pork Chop** Farro Risotto, Cherry Demi Glace, Peppery Arugula
- NY Strip Steak** Brown Butter Sweet Potato Purée, Shiitake Mushrooms, Chive Salsa Verde
- Airline Chicken Breast** Handmade Herb Drop Dumplings, Chicken Jus, Mirepoix
- Zaatar Caramelized Acorn Squash** Fluffy Bulgur Wheat, Lemon Roasted Cauliflower & Chickpeas, Minted Yogurt, Pomegranate

DESSERTS

- GALETTE** Roasted Apples & Pears, Spiced Almond Streusel, Chantilly Cream
- CHEESECAKE MOUSSE** Pumpkin Custard, Spiced Graham Crust, Candied Pecans
- PARFAIT** Butterscotch Pudding, Ginger Snap Cookies, Whipped Cream
- BANANA PUDDING CAKE** Caramel, Walnuts, Vanilla Gelato

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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.*

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:	\$395 + groceries
Four course dinner (dinner for two only):	\$445 + groceries
Additional guests (up to eight):	\$115 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.