

Full-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. Please use this as a guide, or let us create the perfect custom menu for your occasion.

All full-service dinners include a chef's selection gourmet cheese board for guests to enjoy before dinner, along with fresh bread and butter presented on the table.

APPETIZERS

Steamed P.E.I. Mussels Panang Coconut Broth, Charred Bread, Cilantro
Chicken Drumette Lollipops Sweet Chili Glaze, Sesame Seeds, Pickled Sweet Pepper
Nduja Orecchiette Calabrian Chile Pomodoro, Fermented Sausage, Fresh Ricotta
Crispy Skin Pork Belly Pickled Beech Mushroom, Carrot Ginger Puree, Thai Herb Salad
Seared Sea Scallop Sunchoke Puree, Pomegranate, Roasted Baby Beet, Parsnip Chip, Torn Herbs

SOUPS

Velvety Celery Root Pickled Fennel, Vermouth, Prosciutto
Lobster Bisque Winter Squash, Chive Oil
Butternut Squash Ramen Portobello Mushroom, 7-Minute Egg, Baby Bok Choy

SALADS

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, Thyme-Whipped Ricotta
Beet and Blood Orange Salad Fresh Shaved Radish, Labneh, Candied Ginger, Pistachio

ENTREES

Braised Short Ribs Port Reduction, Anson Mills Grits, Asparagus, Gremolata Pangrattato
Thyme Basted Sea Scallops Sauce Choron, Winter Squash and Leek Risotto, Charred Radicchio
Petit Filet Mignon Yukon Purée, Bearnaise, Heirloom Baby Carrots, Fresh Horseradish
Five Spice Duck Breast Farro Risotto, Cherry Demi Glace, Peppery Arugula
NY Strip Steak Brown Butter Sweet Potato Purée, Shiitake Mushrooms, Chive Salsa Verde

ATLANTA



PERSONAL CHEF SERVICE

Duck Fat Sous Vide Swordfish Citrus-Fines Herbes, Robuchon Parsnip, Braised Swiss Chard
Airline Chicken Breast Handmade Herb Dumplings, 48 hr 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 Pumpkin Custard, Spiced Graham Crust, Pecan Praline Caramel
PARFAIT Butterscotch Pudding, Ginger Snap Cookies, Whipped Cream
GANACHE Fudgy Caramelized Chocolate, Gluten Free Sponge Cake, Salted Cocoa Nib Brittle
CREME BRULEE Brandied Egnog Custard, Orange Sugared Cranberries
BANANA PUDDING CAKE Maple-Bourbon Caramel, Walnuts, Vanilla Gelato

ATLANTA



PERSONAL CHEF SERVICE

Because we are cooking in your kitchen at home where space may be limited, we ask that all guests please enjoy the same item for each course.

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

See next page for Pricing & Service Details

Full Service Dinner Party Pricing

Dinner for Two:

Three course:	\$465 + groceries
Four course:	\$500 + groceries
Five course:	\$550 + groceries
Additional guests up to seven (per person):	\$115/3 course, \$130/4 course

Dinner for Eight or More:

Three course per guest	\$135 + groceries
Additional courses per guest:	\$35 per course
Additional menu variation per guest:	\$20 per course
Two pre-dinner hors d'oeuvres per guest (45 min.):	\$25 per guest
Client provided dessert plating charge:	\$8 per guest
Additional server for coursed wine pairings:	\$250 per server

Production Charge: 15% of service fee

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. If you would like premium cuts of meat from Buckhead Butcher, we will gladly pass along our industry discount to you.

PRODUCTION CHARGE Covers custom-titled, printed menus for the table, plate rentals (if requested, for up to 16 guests), votive candles, bread & butter, cheese board preparation, and menu consultation and customization with a dedicated event planner. These additional services are not included for our Fixed Menu Dinner Parties.

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 (if larger than 16 guests)).

BEVERAGES All alcohol and beverages will be provided by the client. APCS chefs will be available to pour and refill water and wine glasses during the dinner. For coursed wine pairings, additional server(s) will be necessary. A bartender is strongly recommended for full beverage service before and during your dinner (we are happy to provide referrals).

PAYMENT 50% payment of the service cost is required to reserve your dinner date. Any remaining service cost, as

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PERSONAL CHEF SERVICE

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 full payment made 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 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. 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.