

BUFFET SERVICE MENU

HORS D'OEUVRES

(CHOOSE TWO)

CHARCUTERIE PLATTER
GOURMET CHEESE BOARD
Chef Curated Accouterments for both

CARAMALIZED ONION TARTLETS
Smoked Gouda, Thyme, Wildflower Honey

SWEET POTATO HUSH PUPPIES
Crispy Bacon, Apple-Bourbon Butter

HOUSE PIMENTO CHEESE TOAST
Ciabatta, Celery

SOUTHERN CRAB CAKE BITES
Scallion Remoulade

CRISPY PORK BELLY SKEWERS
Ginger Glaze, Thai Herbs

WHIPPED FETA CROSTINI
Cranberry Chutney, Pistachio

PUMPKIN DEVEILED EGG
Smoked Paprika, Chive

LEBANESE LAMB MEATBALL
Zaatar, Pomegranate Molasses, Mint

SWEET AND SAVORY BACON WRAPPED PUFF
PASTRY TWIST
MUSHROOM AND GOAT CHEESE PALMIERS

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



ATLANTA
PERSONAL CHEF SERVICE

SALADS
(CHOOSE ONE)

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

BEEF AND BLOOD ORANGE SALAD

Spinach, Fresh Shaved Radish, Labneh, Candied Ginger, Pistachio

PROTEINS
(CHOOSE ONE)

BRINED AND SMOKED PORK LOIN

French Onion Jus

MARINATED BEEF TENDERLOIN

Black Garlic Bearnaise

PAN ROASTED SEASONAL BASS

Citrus Compound Butter

PAN SEARED NORWEIGAN SALMON

Apple Cider Glaze

ROASTED CHICKEN BREAST

Charred Scallion Chimichurri

BRAISED SHORT RIB

Port Wine Reduction

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ATLANTA
PERSONAL CHEF SERVICE



STARCH

(CHOOSE ONE)

ROBUCHON POTATOES

Yukon Gold, Butter, Fresh Cream, Chives

SCALLOPED SWEET POTATO

Brown Butter, Sour Cream

PAN ROASTED SEASONAL BASS

Citrus Compound Butter

FARRO RISOTTO

Dried Cherries, Arugula

FRENCH ONION MACARONI & CHEESE

BUTTERBALL ROASTED POTATOES

Garlic and Thyme



VEGETABLES

(CHOOSE ONE)

ROASTED MUSHROOMS & HARICOT VERT

Herb Gremolata

ROASTED BRUSSEL SPROUTS & BUTTERNUT SQUASH

White Balsamic Pear Glaze

BABY BROCCOLI

Calabrian Chile, Lemon Vinaigrette

BRAISED COLLARDS

Truffled Tabasco

ROASTED ROOT VEGETABLES

Winter Herbs, Pecan Butter



HANDMADE BREADS

(CHOOSE ONE)

ROSEMARY GARLIC FOCACCIA

SOUTHERN SKILLET CORNBREAD

BUTTERMILK CHIVE BISCUITS

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MINI DESSERTS

(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 CHEESCAKE BITES

Pumpkin Custard, Spiced Graham
Crust, Pecan Praline Caramel

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BUFFET DINNER PRICING

Service Cost: Our standard dinner buffet includes two hours of service, a choice of two hors d'oeuvres, one salad, one protein, one starch, one side, one bread selection, and two mini desserts.

Service cost (up to 20 guests): \$1,650 + groceries

Additional guests, per person: \$60 per person + groceries

Production cost: 20% of service fee

Service Add-Ons:

Additional food item selection: \$100 per item

Additional hour of service: \$250+ per additional hour

Passed hors d'oeuvres and/or dessert service: \$250 per server

Estimated grocery cost: \$30-50 per guest

Want the food without the service? Remove \$300 from the service cost, and we'll come set up your buffet, 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 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, disposable dinner plates, silverware, and dinner 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 buffet 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.



ATLANTA
PERSONAL CHEF SERVICE



BUFFET DINNER PRICING

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.

