



ATLANTA
PERSONAL CHEF SERVICE
FIXED
SERVICE
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

2024 Fall Winter Fixed Dinner Party Menu

404-913-4633

www.atlantapersonalchefservice.com



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



ATLANTA
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DESSERTS

GALETTE

Roasted Apples & Pears, Spiced
Almond Streusel, Chantilly Cream

CHEESECAKE MOUSSE

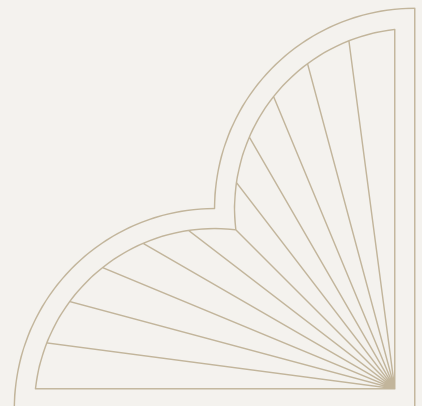
Pumpkin Custard, Spiced Graham
Crust, Candied Pecans

PARFAIT

Butterscotch Pudding, Ginger Snap
Cookies, Whipped Cream

BANANA PUDDING CAKE

Caramel, Walnuts, Vanilla Gelato



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.