



ATLANTA
PERSONAL CHEF SERVICE

**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.



APETIZERS

STEAMED P.E.I. MUSSELS

Panang Coconut Broth, Charred Bread, Cilantro

CHICKEN DRUMETTE LOLLIPOPS

Sweet Chili Glaze, Sesame Seeds, Pickled Sweet Pepper

NDUJA ORECCHIETTE

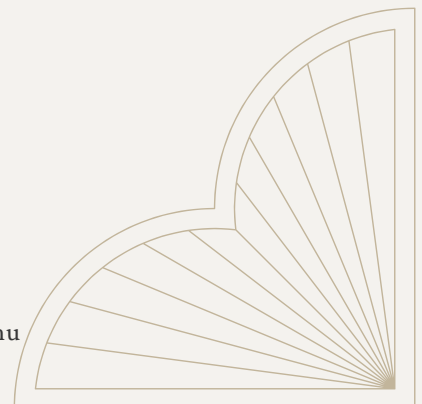
Calabrian Chile Pomodoro, Fermented Sausage, Fresh Ricotta

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





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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

BEEF AND BLOOD ORANGE SALAD

Fresh Shaved Radish, Labneh,
Candied Ginger, Pistachio





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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

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

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





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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

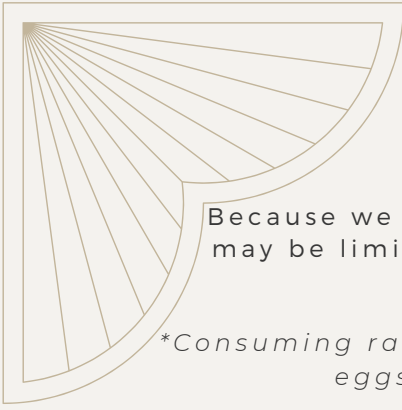
CREME BRULEE

Brandied Egnog Custard, Orange
Sugared Cranberries

BANANA PUDDING CAKE

Maple-Bourbon Caramel, Walnuts,
Vanilla Gelato





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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.

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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

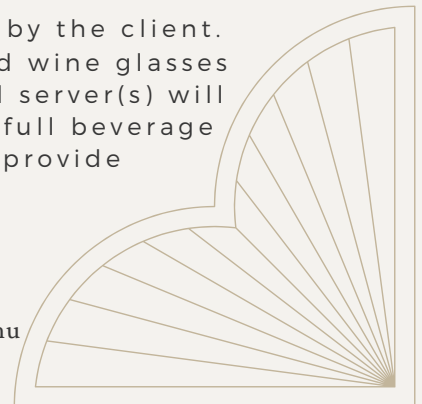
SERVICE COST Includes shopping, cooking, service, and clean up.

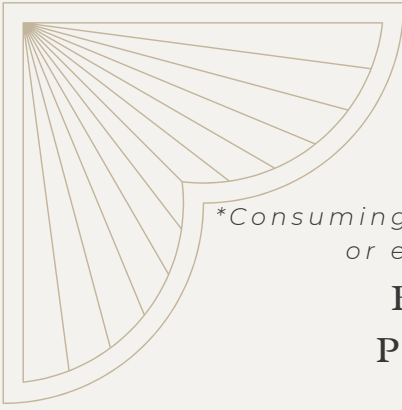
FOOD/GROCERY COST Food cost listed above is an estimate only, and will vary depending on the chosen menu. Client is responsible for all food costs for the event, and will be provided with copies of receipts. We typically shop at Publix, Kroger, or Whole Foods, and we maintain a priority on quality and 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).





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FULL SERVICE DINNER PARTY PRICING (CONT.)



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 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.

