



BUFFET MENU

FULL SERVICE - SPRING 2025
ATLANTA PERSONAL CHEF SERVICE

FULL SERVICE - BUFFET MENUS



Below you will find our seasonal Buffet menus, which our chefs created to highlight seasonal ingredients.

Our Standard Buffet includes Three Hours of Service,
(2) Appetizers, (1) Salad, (1) Protein, (1) Starch,
(1) Vegetable, and (1) Dessert

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



All full-service dinners include our Team coming to your Home for a custom Experience.

Our Chefs will arrive 2-3 hours prior to Dinner. We will take care of preparing and setting up the Food, as well as maintaining and refreshing the items through the evening. Before departing for the evening we will ensure the Kitchen and space is cleaned and tidy!

All you have to do is relax and enjoy!



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APPETIZERS

(CHOOSE TWO)

House Made Pimento Cheese

Sandwich Bites

Micro Greens

Maitake Mushroom Toast

*Herb Goat Cheese, Habanero Jam,
Herb Salad*

Heirloom Tomato & Benton's

Bacon Crostini

Micro Green

Not available until June

Parmesan Crisp

Goat Cheese Mousse

APPETIZERS

(CHOOSE TWO)

House Made Corn Fritter

Chimichurri Aioli

Bacon Wrapped Dates

*Blue Cheese Mousse,
Almond Crumble*

Shrimp Cocktail

Marie Rose Sauce, Lemon Zest



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SALAD

(CHOOSE ONE)

Seasonal Vegetable Salad

*Roasted, Raw, & Braised Local
Vegetables, Green Garlic Buttermilk*

Cool Greens Salad

*Hot Asian Dressing, Roasted
Edamame, Cucumbers, Spinach, Baby
Gems, Pickled Cilantro, Basil, &
Scallions*

Lemon-Miso Caesar

Romaine, Tomatoes, Croutons

PROTEINS

(CHOOSE ONE)

Beef Tenderloin

Madeira Sauce

BBQ Chicken

Burnt Scallion BBQ Sauce

Fennel Orange Crusted

Salmon

Sweet & Sour Nam Jim

Charred Pork Loin



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STARCH

(CHOOSE ONE)

Parsley Whipped
Potatoes

Summer Potato Salad
*Bell Peppers, Country Ham, Pickled
Okra, Spiced Dressing*

Corn Risotto
Chives, Parmesan

VEGETABLE

(CHOOSE ONE)

Charred Spring Mushrooms
Fresh Herbs & Garlic

Roasted Corn on the Cob
Chive Butter

Fresh Roasted Asparagus
Garlic, Herbs, Lemon Zest

Roasted Ginger Bourbon
Heirloom Carrots



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DESSERT

(CHOOSE ONE)

Coffee Hazelnut Profiteroles

Filled with Hazelnut Whipped Ganache, Hazelnut Coffee Praline, Coffee Caramel. Dipped in Coffee & topped with candied Hazelnuts.

Strawberry Mousse Cups (GF)

Light Strawberry Mousse, GF Almond Vanilla Sponge Cake, Strawberry-Lime Compote & GF Vanilla Crumble. Topped with Fresh or Freeze Dried Strawberries

Cherry Cheesecake Cups (GF)

Cherry Vanilla Cheesecake, Salted Dark Chocolate Cremeux, GF Chocolate Crumble, Amarena Cherries, Dark Chocolate Ganache

Guava & Cheese Bites

Puff Pastry Cups filled with Guava & Cream Cheese Filling. Dusted in Powder Sugar.

Lime Panna Cotta Cups

Lime Panna Cotta, Coconut Sponge Cake, Coconut Almond Crumble, Lime Zest & Toasted Almond Garnish

ATLANTA



PERSONAL CHEF SERVICE



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FULL SERVICE – BUFFET MENU PRICING

Service Cost: Our standard dinner buffet includes three hours of service, two Appetizers, one Salad, one Protein, one Starch, one Vegetable, and one Dessert. Please note we offer Vegan, Vegetarian, & Gluten Free modifications upon request.

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

Service Cost (For up to 20 Guests):

\$1,650 + groceries

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

Production cost: 20% of service fee

Service Add On's

Additional food item selection: \$150 per item

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

Estimated grocery cost: \$30-\$50 per guest

Passed Hors D'oeuvres Service

Allow us to enhance your evening by staffing and providing a passed service of your selected Appetizer Items. Our Team will elegantly make rounds through your Event to ensure your Guests get to taste and try both of the selections while continuing to conversate and enjoy their evening!

Server(s) and/or Bartender(s): \$250.00 each



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FULL SERVICE - BUFFET MENU PRICING CONT'D

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. We will communicate the Grocery Budget when providing a Quote for your Event or Dinner. The final Grocery Cost will be a flat reimbursement and we will provide copies of receipts when sending the Final Invoice. When shopping we focus on the seasonal availability as well as maintaining a priority on quality and freshness. We source Premium Cuts of Meats from our Local Vendors & Farmers.

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.



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FULL SERVICE - BUFFET MENU PRICING CONT'D

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 can provide Bartender(s) and/or Server(s) upon request.

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 (3300 Marjan Drive, ATL, GA, 30340) for each chef or staff member traveling to your location.

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.