



# COCKTAIL MENU

FULL SERVICE - SPRING 2025  
ATLANTA PERSONAL CHEF SERVICE

## FULL SERVICE - COCKTAIL PARTY MENUS



Below you will find our Seasonal Cocktail offerings, curated by our Head Events Chef. This Menu showcases the colorful, seasonal variety of fresh ingredients! Perfect for Cocktail Parties of all sizes!

Let this serve as a Guide, or allow us to create a Bespoke Menu tailored perfectly to your occasion!

Our Head Events Chef, Jason along with the Events Planner would love to customize a Menu with you.



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

*Our Chefs will arrive 2-3 hours prior to the party start time, to prepare and setup. We will take care of setting up your food station or passing hors d'oeuvres. Additionally, we will replenish the food through out the evening as well as leaving your Kitchen spotless prior to leaving.*

*All you have to do is relax and enjoy!*



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## SAVORY (Choice of Five)

**House Made Pimento Cheese  
Sandwich Bites**  
*Micro Greens*

**Local Snapper Escabeche**  
*Strawberries, Raw Asparagus, Avocado  
Puree, Fresh Lavash*

**Maitake Mushroom Toast**  
*Herb Goat Cheese, Habanero Jam,  
Herb Salad*

**Braised Short Rib Savoy  
Cabbage Pocket**  
*Madeira Demi*

**Heirloom Tomato &  
Benton's Bacon Crostini**  
*\*Not available until June\**

**KFC**  
*Korean Fried Chicken Skewer with Soy  
Garlic Glaze, Pickled Pepper Relish*

**Maple Bourbon Pork Belly**  
*Seasonal Chow Chow, Tobasco*

**Parmesan Crisp**  
*Goat Cheese Mousse*

**House Made Corn Fritter**  
*Chimichurri Aioli*

**Shrimp Cocktail**  
*Marie Rose Sauce, Lemon Zest*

**Pulled BBQ Pork Slider**  
*Burnt Scallion BBQ Sauce*

**Steak Dijon & Swiss Crostinis**  
*Caramelized Onion Jam*

**Bacon Wrapped Dates**  
*Blue Cheese Mousse, Almond Crumble*

**Applewood Cold Smoked Crab Cake**  
*Bonito Yuzu Aioli, Micro Cilantro*



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## SWEET

(Choice of Two)

### Coffee Hazelnut Profiteroles

*Profiteroles filled with Hazelnut whipped Ganache, Hazelnut Coffee Praline, & Coffee Caramel. Dipped in Coffee Chocolate & topped with candied Hazelnuts.*

### Strawberry Mousse Cups

*Light Strawberry Mousse, GF Almond Vanilla Sponge Cake, Strawberry-Lime Compote & GF Vanilla Crumble. Topped with Strawberries.*

### Cheery Cheesecake Cups

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

### 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 with a Lime Zest & Toasted Almond Garnish*



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## FULL SERVICE - COCKTAIL PARTY PRICING

Please note we do offer Vegan, Vegetarian, and Gluten Free modifications for each Item.

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

### Estimated Cost Breakdown for a Three-Hour Event:

Service Cost (up to 25 Guests) :	\$1,500 + groceries
Additional Guests (per Guest):	\$45 per Guest
Production Cost:	20% of Service Cost

### Optional Add On's:

Additional Food Item Selection:	\$150 per Item
Additional Hour of Service:	\$250 + per additional hour

### Passed Hors D'oeuvres Service

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

*\*Note that some items will require modifications to be able to be passed\**

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



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## FULL SERVICE - COCKTAIL PARTY PRICING CONT'D

**Want the food without Service?** Remove \$300 from the Service Cost, and we'll come set up your Cocktail Party Food Table, leave everything hot and ready to enjoy! **Want to Skip the setup too?** Remove \$500 from the Service Cost and remove the 20% Production Cost. We'll deliver your Food ready to be reheated and assembled (as needed) with detailed instructions to follow.

### SERVICE COST

*Includes shopping, cooking, service, and clean up. All food service is stationary unless additional Server(s) are requested & hired for the Passed Hors D'oeuvres Service.*

### 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 Chaffing Dishes and Serving Platters for the serving table. Disposable Cocktail Plates and Cocktail 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 Food 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 - COCKTAIL PARTY 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 Event 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.*