



FIXED MENU

FIXED SERVICE - SPRING 2025
ATLANTA PERSONAL CHEF SERVICE

FIXED 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. 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.

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

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



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 to prepare and set your table. We will take care of serving you and your Guests through out the Meal as well as cleaning the Kitchen prior to leaving.

All you have to do is relax and enjoy!



FIXED MENU

FIXED SERVICE - SPRING 2025
ATLANTA PERSONAL CHEF SERVICE

APPETIZERS

Toragashi Dusted Bluefin Tuna Crudo
Watermelon Yuzu Juice, Sliced Serrano Peppers, Match Stick Radish, Crispy Prosciutto

Charred Maitake Mushroom Toast
Herbed Goat Cheese, Sweet Scallion Relish, Frisee Watercress Salad

Summer Corn Soup
Wild Mushroom

Seasonal Vegetable Salad
Roasted, Raw, & Braised Local Vegetables, Green Garlic Buttermilk

Cool Greens Salad
Hot Asian Dressing, Roasted Edamame, Cucumbers, Spinach, Baby Gems, Picked Cilantro, Basil & Scallions

Lemon-Miso Caesar
Romaine

ENTREES

**Charred Royal Red Shrimp
with Bucatini Pasta**
Infused Lemon-Tomato EVO, Zucchini, Garlic & Herbs

Thyme Basted NY Strip
Blueberry Bourbon Sauce, Corn Risotto, Asparagus Spears

Roasted Statler Chicken
English Pea Risotto, Charred Spring Onion, Lemon-Thyme Jus

Cornmeal Dusted Mountain Trout
Succotash, Crispy Smashed Potatoes, Herb Butter

Pan Seared Salmon
Roasted Carrots, Ancient Grains, Herbed Creme Fraiche, Sunflower Seeds



FIXED MENU

FIXED SERVICE - SPRING 2025
ATLANTA PERSONAL CHEF SERVICE

DESSERT

Chocolate Mousse

*Peanut Butter Caramel, Chantilly Cream,
Toasted Peanuts*

Blackberry Espresso Buckle

Vanilla Gelato

Caramelized Pineapple

Upside Down Cake

Toasted Coconut

Cheesecake Mousse

Honey Soaked Peaches, Graham Streusel



FIXED MENU

FIXED SERVICE - SPRING 2025
ATLANTA PERSONAL CHEF SERVICE

FIXED DINNER SERVICE MENU PRICING

(Offered for two to eight guests)

*For parties larger than eight, please ask for our Full Service Dinner menus.

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

Fixed Menu Dinner Party Service Costs:

Three course dinner for two: \$385 + groceries

Additional guests (up to eight): \$110 per guest + groceries

Additional/different proteins per guest: \$20 per course

**Please note we do offer Vegan, Vegetarian, and Gluten Free Modifications*



FIXED MENU

FIXED SERVICE - SPRING 2025
ATLANTA PERSONAL CHEF SERVICE

FIXED DINNER SERVICE MENU PRICING CONT'D

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. 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.

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 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).



FIXED MENU

FULL SERVICE - SPRING 2025
ATLANTA PERSONAL CHEF SERVICE

FULL SERVICE - FIXED MENU PRICING CONT'D

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.

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.

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.