



# PLATED MENU

FULL SERVICE - SPRING 2025  
ATLANTA PERSONAL CHEF SERVICE

## FULL SERVICE - PLATED MENUS



Explore our thoughtfully curated seasonal menus, crafted by our Chefs to showcase the freshest ingredients and the dishes they are most passionate about.

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

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



*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!*



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(CHOOSE TWO)

## PRE-DINNER RECEPTION PACKAGE



Welcome in your Guests with delicious bites from our Team! Our Pre-Dinner Reception Package gives everyone the perfect opportunity to arrive and get settled as they sip on Cocktails and let their palates begin to explore!

Choose (2) Items from our list to be passed or stationed for 30-45 minutes prior to your Group seating for Dinner Service.

The package is offered at \$25.00 per person

For Passed Hors D'oeuvres Service a Server(s) would be required so that our Chefs can continue to prep the Hors D'oeuvres and Dinner, while ensuring seamless service through out your evening.

Server(s) and/or Bartender(s) can be provided at \$250 each.

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

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

**Parmesan Crisp**  
Goat Cheese Mousse

**Corn Fritter**  
Chimichurri Aioli

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

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



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## SOUP | SALAD

### **The Caprese**

*Heirloom Tomato, Local Burrata  
Peach Balls, Basil Oil, EVO*

### **Asparagus Watercress Salad**

*Black Garlic, Shiitake Bacon,  
Asparagus Puree, Brioche Croutons*

### **Seasonal Vegetable Salad**

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

### **Yellow Tomato Soup**

*Saffron, Crispy Cauliflower  
Roasted Cauliflower, Curry Oil*

### **Chilled Cucumber & Mango Soup**

*Crab Salad, Lime Dust  
Parsley & Pickled Dill*

### **Summer Squash Soup**

*Coconut Milk, Bresaola Crisp  
Basil*

## BREAD SERVICE

### **Ricotta Cornbread**

*Whipped Chive Butter*

### **Benne-Buttermilk Rolls**

*Ham-Dijon Whipped Butter*

### **House Made Focaccia Bread**

*Herb Butter*



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## ENTREE

### Miso Glaze Brushed Sea Scallops

*Ajo Blanco, Verjus Gel, Sliced Black Grapes,  
Peeled Green Grapes*

### Fresh Sourced Flounder

*Asparagus Disc  
Spring Onion & Yuzu Koshu Marble Sauce*

### Sunflower, Thyme

### & Buckwheat Crusted Duck Breast

*Braised Baby Turnips & Carrots  
Black Cherry Gel, Madeira Duck Sauce*

### Spring Lamb Loin

*Spring Pea & Mushroom Ratatouille  
Beef Sauce, Parsley Pomme Puree*

### Thyme Sous Vide NY Strip

*Blueberry Bourbon Sauce  
Corn-Chive Risotto, Asparagus Spears*

*\*Chicken Breast available for any set\**

*\*Surf & Turf available upon request\**

## DESSERT

### Elderberry Tiramisu

*Elderberry Soaked Lady Fingers  
Tonka Bean Mascarpone Cream  
White Chocolate & Elderberry Garnish*

### Orange Honey Olive Oil Cake

*Light Olive Oil Cake soaked in a Honey  
Orange Syrup, Vanilla Whipped Ganache,  
Orange Curd, Vanilla Orange Caramel with  
Honey Comb & Orange Supreme Garnish*

### Coffee Mousse (GF)

*White Chocolate Coffee Mousse filled with  
Salted Caramel Cremeux, Coffee Caramel,  
GF Chocolate Sponge Cake & Coffee Sable.  
White Chocolate Glaze  
Chocolate Coffee Garnish*

### Jasmine Tea Mousse

*Tea Mousse filled with Raspberry Compote,  
White Chocolate Cremeux, Vanilla-Almond  
Sponge cake. White Chocolate Glaze.  
Freeze Dried Raspberry Garnish*

### Lavender Crème Brûlée

*Lemon Sablés Cookie, Blueberries*



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## FULL SERVICE - PLATED MENU PRICING

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.

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

### Dinner for Two:

Three course: \$450 + groceries

Four course: \$490 + groceries

Five course: \$530 + groceries

Additional Guests : \$125.00 per person + Groceries

Additional courses per guest: \$30 per course

Production Charge: 20% of service fee

### Passed Hors D'oeuvres Service

Allow us to enhance your evening by staffing and providing a Pre-Dinner Reception to kick off the night!

Our Team will elegantly make rounds through your Event, passing (2) selected Welcome Bites of your choosing. Typically offered 30-45 minutes before Dinner Service.

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

Two pre-dinner hors d'oeuvres per guest (45 min.): \$25 per guest

Client provided dessert plating charge: \$8 per guest



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## FULL SERVICE - PLATED 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.*

### PRODUCTION CHARGE

*Covers custom-titled, printed menus for the table, plate rentals (if requested, for up to 16 guests), votive candles, and menu consultation and customization with a dedicated event planner and Events Head Chef. 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 can provide Bartender(s) and/or Server(s) upon request.*



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## FULL SERVICE - PLATED MENU PRICING CONT'D

### 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.*