



BUFFET MENU

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 (2) Mini Desserts

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

APPETIZERS (Choice of Two)

GOURMET CHEESE BOARD

*Chef Curated with
Seasonal Accoutrements*

CHARCUTERIE PLATTER

*Chef Curated with
Seasonal Accoutrements*

SMOKED SALMON CANAPE

*Herbed Cream Cheese, Pickled Red
Onion*

SWEET POTATO CROQUETTES

Green Goddess Dressing

CARAMELIZED ONION TARTLETS

*Smoked Gouda, Thyme,
Wildflower Honey*

SOUTHERN CRAB CAKE BITES

Scallion, Remoulade

HOUSE PIMENTO CHEESE TOAST

Ciabatta, Celery

WHIPPED FETA CROSTINI

Pomegranate Compote, Pistachio

CRISPY PORK BELLY SKEWERS

Ginger Glaze, Thai Herbs

LEBANESE LAMB OR BEEF MEATBALLS

Zaatar, Pomegranate Molasses, Mint

TRADITIONAL DEVEILED EGG

Smoked Paprika, Chives

MUSHROOM & GOAT CHEESE PINWHEELS

Herbed Cheese, Micro Greens



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SALADS

(Choice of one)

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*

BEET & BLOOD ORANGE SALAD

*Spinach, Fresh Shaved Radish,
Labneh, Candied Ginger, Pistachio*

STARCH

(choice of one)

ROBUCHON POTATOES

*Yukon Gold, Butter,
Fresh Cream, Chives*

FARRO RISOTTO

Dried Cherries, Arugula

FRENCH ONION MACARONI & CHEESE

Micro Greens

BUTTERBALL ROASTED POTATOES

Garlic & Thyme

PROTEINS

(Choice of one)

BRINED & SMOKED PORK LOIN

French Onion Jus

MARINATED BEEF TENDERLOIN

Black Garlic Bearnaise

PAN ROASTED SEASONAL BASS

Citrus Compound Butter

PAN SEARED NORWEGIAN SALMON

Apple Cider Glaze

ROASTED CHICKEN BREAST

Charred Scallion Chimichurri

BRAISED SHORT RIB

Port Wine Reduction

VEGETABLE WELLINGTON (VEG)

*Wild Mushroom Duxelles, Roasted Root
Vegetables, Truffle Essence, Carrot-
Ginger Puree, Herb Oil*



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VEGETABLES

(Choice of one)

**ROASTED MUSHROOMS
& HARICOT VERT**
Herb Gremolata

**ROASTED BRUSSELS SPROUTS
& BUTTERNUT SQUASH**
White Balsamic Pear Glaze

BABY BROCCOLI
Calabrian Chile, Lemon Vinaigrette

BRAISED COLLARDS
Truffled Tabasco

ROASTED ROOT VEGETABLES
Winter Herbs, Pecan Butter

HANDMADE BREADS

(choice of one)

ROSEMARY GARLIC FOCACCIA

**SOUTHERN SKILLET
CORNBREAD**

**BUTTERMILK CHIVE
BISCUITS**

MINI DESSERTS

(Choice of two)

PUFF PASTRY GALETTE
*Roasted Apples & Pears, Spiced
Almond Streusel, Chantilly Cream*

MINI LEMON CAKES
Lavender Glaze

MINI CHOCOLATE MOUSSE CUPS
Peppermint Snow

**MASACRPONE
POUNDCAKE BITES**
*Spiced Berry Compote
Chantilly Cream*

MINI CHEESECAKE BITES
*Spiced Graham Crust,
Pecan Praline Caramel*



BUFFET MENU

BUFFET DINNER PRICING

SERVICE COST (FOR UP TO 20 GUEST):

\$1,650.00 + Groceries

Additional Guests: \$60.00 per person
+ Groceries

Production Cost: 20% of Service Cost

SERVICE ADD ON'S

Additional Food Item Selection: \$150.00 per item
Additional Hour of Service: \$250.00 per Hour
Server(s) and/or Bartender(s): \$250.00 each

DROP OFF SERVICE

Want the Food without the Service? Remove \$300.00 from the Service Cost, and we'll come set up your Buffet, leaving everything hot and ready to go!

Want to skip the set-up too? Remove \$500 from the service cost, and remove the production cost.

SERVICE COST

Includes Shopping, Cooking, Service, and Clean Up. 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)

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.

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 Coured 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.

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.

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.

GRATUITY

For Groups of (8) or more, an automatic 20% Gratuity will be added to the Final Invoice prior to sending.

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.