



DROP OFF COCKTAIL MENU

Below is our seasonal drop-off cocktail menu, thoughtfully crafted by our chefs to showcase fresh, seasonal ingredients and dishes they're passionate about sharing with you and your guests. Each item has been fully prepared by our culinary team and is designed to be delivered chilled or at room temperature, allowing you to reheat and present them at your convenience.

You may select four (4) savory items and two (2) sweet items from the menu. Please use this as a guide for your selections—however, if you're interested in themed or custom items, we're happy to accommodate! We can always arrange a call with our Executive Chef to discuss personalized options.

Kindly note that we also offer Vegan, Vegetarian, and Gluten-Free selections.

SAVORY BITES (Choice of Four)

GOURMET CHEESE BOARD

*Chef Curated with
Seasonal Accoutrements*

CHARCUTERIE PLATTER

*Chef Curated with
Seasonal Accoutrements*

CARAMELIZED ONION TARTLETS

*Smoked Gouda, Thyme,
Wildflower Honey*

CLASSIC DEVEILED EGGS

Smoked Paprika, Chives

MUSHROOM & GOAT CHEESE

PALMIERS

Micro Greens

MINI QUICHES

*Bacon, Cheese,
Caramelized Onion*

SOUTHERN CRAB CAKE BITES

Scallion, Remoulade

THAI CHICKEN SATAY & VEGETABLE SKEWERS

Peanut Sauce

BUTTER POACHED LOBSTER BITES

Fresh Horseradish

MEDITERRANEAN PLATTER
Stuffed Grape Leaves, Marinated
Mozzarella, Peppadew Peppers,
Marinated Artichokes



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SWEET BITES (Choice of Two)

MINI PUFF PASTRY GALETTE

*Roasted Apples & Pears, Spiced
Almond Streusel, Chantilly Cream*

PARFAIT

*Butterscotch Pudding, Ginger
Snap Cookies, Whipped Cream*

GANACHE

*Fudgy Caramelized Chocolate,
Gluten Free Sponge Cake,
Salted Cocoa Nib Brittle*

BANANA PUDDING CAKE BITES

*Maple-Bourbon Caramel,
Walnuts*

MINI CHEESECAKE BITES

*Pumpkin Custard, Spiced
Graham Crust,
Pecan Praline Caramel*

COLD DROP OFF SERVICE

The six menu items you select will be fully prepared and delivered chilled or at room temperature in disposable packaging, along with reheating instructions if needed.

*Optional add-ons include disposable serving platters, utensils, cocktail plates, and napkins for your convenience.

Service Cost (up to 25 Guests):	\$1,000.00 + Groceries
Additional Cocktail Item Selections:	\$100.00 per Item
Additional Guests:	\$30.00 per Guest



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ONSITE SETUP SERVICE
(+ \$500)

One of our chefs will arrive about two hours before your event to prepare and set up, ensuring everything is ready when guests arrive.

This includes finishing hot items, garnishing and plating dishes, arranging them on platters, and setting up labeled menu cards.

Afterward, the chef will tidy the kitchen and depart, leaving a seamless setup. At the end of the event, you'll just need to store any leftovers and handle serving items. If you'd like us to use your own platters or equipment, simply leave them out—we're happy to incorporate them.

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.

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.