



PLATED MENU

Let this menu inspire you—or allow us to craft a bespoke menu designed just for your occasion. Our team is happy to customize dishes, with Vegan, Vegetarian, and Gluten-Free options available for every guest.

APPETIZERS

STEAMED P.E.I MUSSELS

Panang Coconut Broth, Charred Bread, Cilantro

NDUJA ORECCHIETTE

Calabrian Chile Pomodoro, Fermented Sausage, Fresh Ricotta

CHICKEN DRUMETTE LOLLIPOP

Sweet Chili Glaze, Sesame Seeds, Pickled Sweet Pepper

CRISPY SKIN PORK BELLY

Pickled Beech Mushrooms, Carrot-Ginger Puree, Thai Herb Salad

SEARED SEA SCALLOP

Sunchoke Puree, Pomegranate, Roasted Baby Beet, Parsnip Chip, Torn Herbs

SOUP & SALAD

VELVETY CELERY ROOT

Pickled Fennel, Vermouth, Prosciutto

SHAVED BRUSSELS SPROUTS

Red Leaf Lettuce, Creamy Almond Vinaigrette, Pickled Red Onion, Asher Blue Cheese, Crushed Almonds

LOBSTER BISQUE

Winter Squash, Chive Oil

BABY KALE & FARRO SALAD

Dates, Honey-Roasted Pecans, Honey-Coriander Vinaigrette, Thyme-Whipped Ricotta

BUTTERNUT SQUASH RAMEN

Portobello Mushroom, 7-Minute Egg, Baby Bok Choy

BEEF & BLOOD ORANGE SALAD

Fresh Shaved Radish, Labneh, Candied-Ginger, Pistachio



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ENTREES

BRAISED SHORT RIBS

*Port Reduction, Anson-Mills
Grits, Asparagus,
Gremolata Pangrattato*

THYME BASTED SEA SCALLOPS

*Sauce Choron,
Winter Squash & Leek Risotto,
Charred Radicchio*

PETIT FILET MIGNON

*Yukon Puree, Bearnaise,
Heirloom Baby Carrots,
Fresh Horseradish*

FIVE SPICE DUCK BREAST

*Farro Risotto,
Cherry Demi Glace,
Peppery Arugula*

NY STRIP STEAK

*Brown Butter Sweet Potato
Puree, Shiitake Mushrooms,
Chive Salsa Verde*

AIRLINE CHICKEN BREAST

*Handmade Herb Drop
Dumplings, Chicken Jus,
Mirepoix*

VEGETABLE WELLINGTON

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

DUCK FAT SOUS VIDE SWORDFISH

*Citrus-Fines Herbes, Robuchon
Parsnip, Braised Swiss Chard*

DESSERTS

GALETTE

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

MASCARPONE POUNDCAKE

*Spiced Berry Compote,
Vanilla Gelato*

CHEESECAKE

*Spiced Graham Crust,
Pecan Praline Caramel*

BANANA PUDDING CAKE

*Maple-Bourbon Caramel,
Walnuts, Vanilla Gelato*

CHOCOLATE GANACHE

*Gluten-Free Sponge Cake,
Salted Cocoa Nib Brittle*

CREME BRULEE

*French Vanilla Custard,
Candied Orange*



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PRE-DINNER PACKAGE (CHOOSE TWO)

*Chef Gourmet Cheeseboard, Chef
Curated, Accoutrements*

Caviar and Accoutrements

*Mushroom & Goat Cheese
Pinwheels*

*Caramelized Onion Tartlet,
Smoked Gouda, Thyme, Honey*

*Classic Shrimp Cocktail
Lemon Zest*

*Sweet Potato Croquettes
Green Goddess Dressing*

Smoked Salmon Canapes

*Whipped Feta Crostini
Pomegranate Compote, Pistachio*

PLATED MENU DINNER PRICING

DINNER FOR TWO:

- Three Courses : \$450.00 + Groceries
- Four Courses : \$490.00 + Groceries
- Five Courses : \$530 + Groceries
- Additional Guests (Three Course): \$125.00 pp
- Additional Courses per Guest : \$30.00 per Course
- Production Charge : 20% of Service Fee

ADDITIONAL SERVICE:

- Server(s) and/or Bartender(s) : \$250.00 Each
- Passed Pre-Dinner Hors D'oeuvres (45min) : \$25.00 per Guest
- Client Provided / Dessert Plating Charge : \$8.00 per Guest

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.

404.913.4633

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