



# 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) Bread, (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.

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## APPETIZERS (Choice of Two)

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### 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)

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### 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*

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## STARCH

(choice of one)

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### ROBUCHON POTATOES

*Yukon Gold, Butter,  
Fresh Cream, Chives*

### FARRO RISOTTO

*Dried Cherries, Arugula*

### FRENCH ONION MACARONI & CHEESE

*Micro Greens*

### BUTTERBALL ROASTED POTATOES

*Garlic & Thyme*

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## PROTEINS

(Choice of one)

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### 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)

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**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*

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## HANDMADE BREADS

(choice of one)

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**ROSEMARY GARLIC FOCACCIA**

**SOUTHERN SKILLET  
CORNBREAD**

**BUTTERMILK CHIVE  
BISCUITS**

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## MINI DESSERTS

(Choice of two)

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**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*



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## BUFFET DINNER PRICING

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Service Cost Starting at \$1,650.00 (for up to 20 guests), then \$60 per person + groceries

*Pricing without appetizers upon Request*

### **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 !

Want to skip the set-up too?

Remove \$500 from the service cost, and remove the production charge

### **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. Charge of 20% of Service Cost may apply.

### **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.