



COCKTAIL MENU

Below you will find our Seasonal Cocktail offerings, curated by our Head Events Chef. This Menu showcases the colorful, seasonal variety of fresh ingredients! Perfect for Cocktail Parties of all sizes!

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.

SAVORY BITES (Choice of Five)

GOURMET CHEESE/CHARCUTERIE BOARD

*Chef Curated with
Seasonal Accoutrements*

BEEF EMPENADAS

Spiced Beef and Roasted Peppers

MUSHROOM & GOAT CHEESE PINWHEELS

Herbed goat cheese, Micro Greens

SOUTHERN CRAB CAKE BITES

Scallion, Remoulade

MINI LOBSTER ROLLS

Chive Mayo, Lemon, Celery Leaves

CRISPY PORK BELLY SKEWER

Ginger Glaze, Thai Herbs

LEBANESE LAMB OR BEEF MEATBALL

Zaatar, Pomegranate Molasses, Mint

SHRIMP CEVICHE

Plantain, Serrano, Cilantro

THAI CHICKEN OR TOFU SATAY SKEWERS

Peanut Sauce, Cilantro Peanut Dust

SWEET POTATO CROQUETTES

Green Goddess Dressing

HOUSE PIMENTO CHEESE TOAST

Ciabatta, Celery

CLASSIC DEVEILED EGGS

Smoked Paprika, Chives

CARAMELIZED ONION TARTLETS

*Smoked Gouda, Thyme,
Wildflower Honey*

WHIPPED FETA CROSTINI

Pomegranate Compote, Pistachio

SMOKED SALMON CANAPE

*Herbed Cream Cheese, Pickled Red
Onion*

BBQ PORK BANH MI

*French bread, pickled vegetables, sweet
chili mayo*



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SWEET BITES (Choice of Two)

MINI PUFF PASTRY GALETTE

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

MASCARPONE POUNDCAKE BITES

*Spiced Berry Compote,
Chantilly Cream*

BANANA PUDDING CAKE BITES

*Maple-Bourbon Caramel,
Walnuts*

MINI CHOCOLATE MOUSSE CUPS

Peppermint Snow

MINI LEMON CAKES

Lavender Glaze

MINI CHEESECAKE BITES

*Spiced Graham Crust,
Pecan Praline Caramel*

Please note we do offer Vegan, Vegetarian, and Gluten Free modifications for each Item.

ESTIMATED COST BREAKDOWN FOR 3-HOUR EVENT

Service Cost Starting at \$1,500 (for up to 25 guests), then \$45 per person + groceries

OPTIONAL ADD ON'S

Additional Food Item Selection:	\$150 per Item
Server(s) and/or Bartender(s):	\$250.00 each

DROP OFF OPTION

Want the food without Service?

Remove \$300 from the Service Cost, and we'll come set up your Cocktail Party Food Table, leave everything hot and ready !

Want to Skip the setup too?

Remove \$500 from the Service and Production Costs. We'll deliver your Food ready to be reheated with detailed instructions to follow.

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



COCKTAIL MENU

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)

PRODUCTION COST

Covers Chaffing Dishes and Serving Platters for the serving table. Disposable Cocktail Plates and Cocktail Napkins, and all equipment set up, take down, and transportation. The Production Cost also includes Menu consult and customization with a dedicated Event Planner, Printed Menu Tent Cards, and Votive Candles for the Food Table. Glassware is not included. Should you choose to rent items, please allow us to help coordinate the rental order required. 20% Charge of the service Cost may apply.

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.