



FIXED MENU

Below you will find our seasonal menus, which our chefs created to highlight seasonal ingredients and dishes they are passionate about sharing with you. These are designed by our chefs to create a special culinary experience for you and your guests!

Please choose three of the courses below for your dinner.
Interested in customizing your menu, or adding more courses?
Please view our full-service dinner party menus.

Because we are cooking in your kitchen at home where space may be limited, we ask that all guests please enjoy the same item for each course. Please note we do offer Vegan, Vegetarian, and Gluten Free modifications for each dish.

APPETIZERS

STEAMED P.E.I MUSSELS

Panang Coconut Broth, Charred Bread, Cilantro

NDUJA ORECCHIETTE

Calabrian Chile Pomodoro, Fermented Sausage, Fresh Ricotta

CRISPY THICK CUT BACON

Pickled Beech Mushrooms, Carrot Ginger Puree, Thai Herb Salad

VELVETY CELERY ROOT SOUP

Pickled Fennel, Vermouth, Prosciutto

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



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ENTREES

SEARED RIBEYE

*Port Jus, Anson Mills Grits,
Asparagus. Gremolata Crumb*

THYME BASTED SEA SCALLOPS

*Sundried Tomato Jus,
Winter Squash & Leek Risotto,
Charred Radicchio*

PETIT FILET MIGNON

*Yukon Puree, Tarragon Butter,
Heirloom Baby Carrots,
Fresh Horseradish*

FIVE SPICE PORK CHOP

*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*

ZAATAR CARAMELIZED ACORN SQUASH

*Fluffy Bulgur Wheat, Lemon Roasted
Cauliflower & Chickpeas, Minted Yogurt,
Pomegranate*

DESSERTS

GALETTE

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

MASCARPONE POUNDCAKE

*Spiced Berry Compote,
Vanilla Gelato*

CHEESECAKE

*Spiced Graham Crust,
Candied Pecans*

BANANA PUDDING CAKE

*Caramel, Walnuts,
Vanilla Gelato*



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FIXED MENU DINNER PRICING

Three Course Dinner Starting at \$110 per Guest + Groceries

Minimum Charges apply - Dinner for Two (\$385)

SERVICE COST

Includes Shopping, Cooking, Service, and Clean Up.

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.

KITCHEN & EQUIPMENT

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)

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.