



# 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.

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## APPETIZERS

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### STEAMED P.E.I MUSSELS

*Panang Coconut Broth, Charred  
Bread, Cilantro*

### NDUJA ORECCHIETTE

*Calabrian Chile Pomodoro,  
Fermented Sausage,  
Fresh Ricotta*

### SEARED SEA SCALLOP

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

### CHICKEN DRUMETTE LOLLIPOP

*Sweet Chili Glaze, Sesame Seeds  
Pickled Sweet Pepper*

### CRISPY SKIN PORK BELLY

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

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## SOUP & SALAD

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### VELVETY CELERY ROOT

*Pickled Fennel, Vermouth,  
Prosciutto*

### BABY KALE & FARRO SALAD

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

### SHAVED BRUSSELS SPROUTS

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

### LOBSTER BISQUE

*Winter Squash, Chive Oil*

### BUTTERNUT SQUASH RAMEN

*Portobello Mushroom,  
7-Minute Egg, Baby Bok Choy*

### BEET & BLOOD ORANGE SALAD

*Fresh Shaved Radish, Labneh,  
Candied-Ginger, Pistachio*

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## HANDMADE BREADS

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Rosemary Garlic Focaccia

Buttermilk Chive Biscuits

Southern Skillet Cornbread

404.913.4633

[www.atlantapersonalchefservice.com](http://www.atlantapersonalchefservice.com)



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## ENTREES

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### 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*

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## DESSERTS

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### 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)

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*Chef Gourmet Cheeseboard or  
Charcuterie Board*  
Chef Curated, Accoutrements

*Caviar* and Accoutrements

*Mushroom & Goat Cheese*  
Pinwheels

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

*Classic Shrimp Cocktail*  
Lemon Zest

*Smoked Salmon Canapes*

*Sweet Potato Croquettes*  
Green Goddess Dressing

*Whipped Feta Crostini*  
Pomegranate Compote, Pistachio



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## PLATED MENU DINNER PRICING

Three Course Dinner Starting at \$125 per Guest + Groceries

*Minimum Charges apply - Dinner for Two ( \$400)*

### ADDITIONAL SERVICE:

- Server(s) and/or Bartender(s) : \$250.00 Each
- Additional Course: Starting at \$20 per Guest
- Passed Pre-Dinner Hors D'oeuvres (45min) : \$25.00 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. A 20% charge can be added to the service cost.

### 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.