



ATLANTA

PERSONAL CHEF SERVICE

BRUNCH DROP-OFF MENU

A Morning Gathering

SPRING · SUMMER 2026

An elevated brunch experience — beautifully styled, thoughtfully sourced, and delivered ready to enjoy. Choose from our savory stations, fresh boards, and sweet finishes to create a morning spread tailored entirely to your occasion. Everything on this menu can be customized, and we are happy to craft a completely bespoke menu designed just for you and your event.

\$40 PER PERSON + GROCERIES + 10% PRODUCTION CHARGE

Choose 5 items · Additional items \$10 per person · Groceries estimated \$15–\$25 per person · \$500 minimum service charge

STYLED DROP-OFF

Included

Chef-prepared, packaged and delivered with elevated platters and garnish

FULL LUXURY

+\$350

Full tablescape & setup included

BEVERAGES PROVIDED BY CLIENT · TRAVEL FEE CALCULATED FROM 3300 MARJAN DRIVE, ATL, GA 30340



Savory, Salads & Boards

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

SAVORY

SPINACH & GOAT CHEESE QUICHE

Full-sized or mini quiches

V

SMOKED SALMON PLATTER

Capers, pickled onion, dill, toasted baguette

DF

MINI SHRIMP & CRAB CAKE

with house aioli

PINWHEEL ASSORTMENT

Red pepper pesto, spinach feta, goat cheese

V

MAPLE GLAZED CHICKEN & WAFFLES

Standard or bite-sized portions

MINI LOBSTER ROLLS

on brioche

SPANAKOPITA

Crispy phyllo with spinach and feta

V

WILD MUSHROOM & GRUYÈRE QUICHE

Rich, savory with earthy mushrooms

V

SALADS & SIDES

BURRATA & HEIRLOOM TOMATO SALAD

with basil oil

V · GF

ROASTED FINGERLING POTATOES

Rosemary and garlic confit

V · GF · DF

ARUGULA SALAD

Shaved parmesan, candied walnuts, cherry tomatoes, lemon

vinaigrette

V · GF

FRESH & LIGHT

SMOKED SALMON & DILL CRÈME FRAÎCHE

on mini bagels

FRESH FRUIT & YOGURT PARFAIT

Seasonal fruit and granola

V · GF

AVOCADO TOAST POINTS

Heirloom tomato and microgreens

V · DF

SEASONAL FRUIT & PASTRY DISPLAY

Fresh fruit and morning pastries

V

PROSCIUTTO-WRAPPED MELON

with aged balsamic

GF · DF

BOARDS

CHEESE BOARD

Artisan cheeses, seasonal fruits, accompaniments

V · GF

DIP BOARD

Seasonal dips, crudité, artisan breads

V

CHARCUTERIE BOARD

Cured meats, cheeses, olives, seasonal garnishes

GF

CHEF'S BOARD

Chef's curated seasonal selection

SWEET FINISHES

MINI LEMON RICOTTA PANCAKE STACKS

with berry compote

V

CHOCOLATE CROISSANT BREAD PUDDING BITES

Rich, bite-sized dessert

V

VANILLA BEAN PANNA COTTA WITH CITRUS

Light, elegant chilled treat

V · GF

LEMON OLIVE OIL CAKE SLICES

Fragrant, bright citrus finish

V · DF

Pricing & Information

STYLED DROP-OFF

Chef-prepared, packaged and delivered with elevated platters and garnish

\$40 per Guest + Groceries

FULL LUXURY

Full tablescapes, setup, and presentation included

+\$350

CHOOSE 5 ITEMS · ADDITIONAL ITEMS \$10 PER PERSON · \$500 MINIMUM SERVICE CHARGE
GROCERIES EST. \$15-\$25 PER PERSON · 10% PRODUCTION CHARGE APPLIED

SERVICE & PRODUCTION

Service fee covers all shopping, preparation, packaging, and delivery. A 10% production charge is added to cover disposables, packaging materials, and logistics.

FOOD & GROCERY COST

All ingredients are sourced specifically for your event and invoiced separately at cost, with receipts provided. Grocery cost is estimated at \$15-\$25 per person depending on selections. Your final investment is presented transparently in your proposal.

BEVERAGES

The client is responsible for providing all alcohol and beverages. We are happy to provide recommendations for mimosa bars, juice stations, and coffee service upon request.

PAYMENT

50% deposit required to reserve your date. Remaining balance plus grocery cost is due the first business day following your event.

TRAVEL FEE

Calculated at current IRS mileage rates, round-trip from 3300 Marjan Drive, ATL, GA 30340.