



ATLANTA

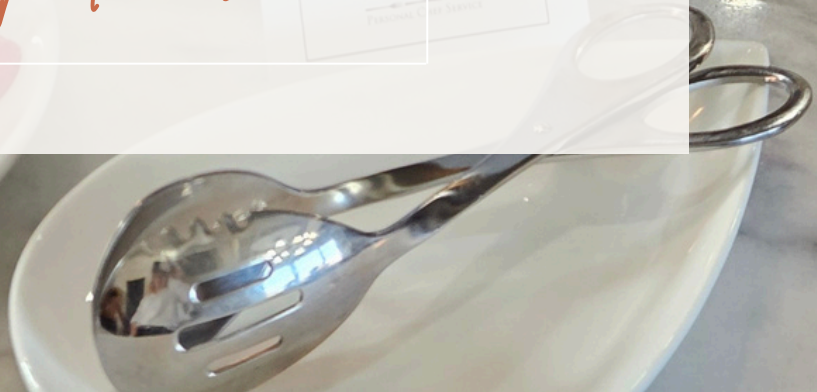
PERSONAL CHEF SERVICE

BRUNCH

Menus

Spinach, Beet,
& Goat Cheese Salad
Beef, Brie, Salmon, Shrimp, Peas, & Lentils
Crispy Chicken, Potatoes, Peas, Shrimp &
Lentils (Preparation Time 15-20 min)

ATLANTA
Personal Chef Service





The Garden Brunch

Spinach & Goat Cheese Quiche (V)

Smoked Salmon & Dill Creme Fraiche on Mini Potato Rosti (GF) / Bagel

Avocado Toast Points with Heirloom Tomato & Microgreens (GF)

Fresh Fruit & Yogurt Parfait (GF)

Maple Glazed Chicken & Waffles

The Elevated Brunch

Mini Crab Cake Benedict with Hollandaise

Steak & Egg Crostini with Chimichurri

Smoked Salmon & Dill Creme Fraiche on Mini Potato Rosti (GF)

Maple Glazed Chicken & Waffles

Spinach & Goat Cheese Quiche (V)

Avocado Toast Points with Heirloom Tomato & Microgreens (V)

Fresh Fruit & Yogurt Parfait (GF)



The Grand Brunch Experience

Main Bites

Steak & Egg Crostini with Chimichurri

Mini Crab Cake Benedict Bites with Hollandaise

Maple Glazed Chicken & Waffle Bites

Smoked Salmon & Dill Creme Fraiche on Mini Potato Rosti (GF)

Spinach & Goat Cheese Mini Quiche (V)

Avocado Toast Points with Heirloom Tomato & Microgreens (V)

Brunch Stations

(Choice of One)

Build Your Own Yogurt & Granola Bar (GF)

Chef Attended Omelet & Egg Station (GF)

Seasonal Fruit & Pastry Display

Sweet Finishes

Mini Lemon Ricotta Pancake Stacks with Berry Compote

Vanilla Bean Panna Cotta with Citrus

Chocolate Croissant Bread Pudding Bites



Pricing

The Garden Brunch:

- Service Cost of \$1,000.00 for (20) Guests + groceries (est. between \$15 and \$25 per pers)
- Additional Guests at \$45.00 per Guest + groceries

The Elevated Brunch:

- Service Cost of \$1,200.00 for (20) Guests + groceries (\$15 to \$25 per person)
- Additional Guests at \$50.00 per Guest + groceries

The Grand Brunch Experience:

- Service Cost of \$1,500.00 for (20) Guests + groceries (\$15 to \$30 per person)
- Additional Guests at \$55.00 per Guest + groceries

Additional Services:

- Bartender and/or Service | \$250.00 per Staff Member
- Additional Items offered starting at \$20.00 per person

We also offer a Plated Brunch or Family Style Serving for smaller Groups. A minimum charge of \$500.00 is required.



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 Cost

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.