



ATLANTA
PERSONAL CHEF SERVICE

COCKTAIL HOUR
Spring & Summer Collection

COCKTAIL MENU · SPRING / SUMMER

An elegant, chef-driven cocktail experience designed for seamless entertaining. Each bite is thoughtfully composed with the finest seasonal ingredients — tailored entirely to your occasion.

HOW IT WORKS

Choose 6 bites per guest from your selected tier — any combination of savory and dessert. For example: 4 savory bites + 2 mini desserts. All bites are stationed.



The Social Hour

A light and refined cocktail experience — perfect for intimate gatherings, celebrations, and early evening events.

MEAT

CRISPY PROSCIUTTO & FIG CROSTINI

Whipped Ricotta, Honey, and Fresh Thyme

BACON WRAPPED DATE

Goat Cheese, Candied Pecan, and Bourbon Glaze

GF

ROAST BEEF ROULADE

Whipped Horseradish Cream, Pickled Shallots, and Micro Arugula

GF

SEAFOOD

SMOKED SALMON ON CUCUMBER

Whipped Dill Cream Cheese, Capers, and Micro Herbs

GF

MINI SHRIMP & CRAB CAKE

Cajun Remoulade, Micro Herbs, and Lemon Zest

PROSCIUTTO WRAPPED SHRIMP

Lemon Herb Aioli, Micro Herbs, and Aged Balsamic

GF · DF

VEGETARIAN

CAPRESE SKEWER

Fresh Mozzarella, Heirloom Tomato, Basil Oil, and Fleur de Sel

V · GF

SPANAKOPITA BITE

Tzatziki, Micro Herbs, and Lemon Zest

V

ROASTED RED PEPPER & PESTO PINWHEEL

Whipped Cream Cheese and Fresh Basil

V

SPINACH & FETA PINWHEEL

Herb Cream Cheese and Sun Dried Tomato

V

SUN DRIED TOMATO & GOAT CHEESE PINWHEEL

Fresh Herbs and Finishing Oil

V

MINI DESSERTS

SALTED CARAMEL BROWNIE BITE

Fleur de Sel and Cocoa Dusting

V

CHOCOLATE DIPPED STRAWBERRY

White Chocolate Drizzle and Sea Salt

V · GF

LEMON BAR BITE

Powdered Sugar and Candied Lemon Zest

V

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN



The Grand Reception

An elevated cocktail-style dining experience featuring premium ingredients and composed small bites — ideal for weddings, corporate events, and upscale private gatherings.

MEAT

SEARED SIRLOIN CROSTINI

Truffle Aioli, Pickled Shallots, and Micro Arugula

BRAISED SHORT RIB ON POTATO CRISP

Horseradish Cream, Crispy Shallots, and Micro Herbs
GF

CRISPY PROSCIUTTO WRAPPED MELON

Aged Balsamic, Micro Mint, and Fleur de Sel
GF · DF

SEAFOOD

SMOKED SALMON ON BLINI

Crème Fraîche, Caviar Pearls, and Fresh Dill

SEARED AHI TUNA

Avocado, Sesame Ginger, and Pickled Cucumber
GF · DF

SEARED SCALLOP ON FINGERLING POTATO COIN

Crispy Pancetta, Lemon Zest, and Micro Herbs
GF

VEGETARIAN

WHIPPED RICOTTA CROSTINI

Spring Pea Purée, Lemon Zest, and Shaved Parmesan
V

BRIE & RASPBERRY PHYLLO CUP

Fresh Mint and Honey
V

WILD MUSHROOM & GRUYÈRE TARTLET

Truffle Oil, Fresh Thyme, and Fleur de Sel
V

MINI DESSERTS

SALTED CARAMEL BROWNIE BITE

Fleur de Sel and Cocoa Dusting
V

MINI CANNOLI

Sweet Ricotta, Mini Chocolate Chips, and Powdered Sugar
V

CHOCOLATE DIPPED STRAWBERRY

White Chocolate Drizzle and Sea Salt
V · GF

LEMON BAR BITE

Powdered Sugar and Candied Lemon Zest
V

MINI PROFITEROLE

Chantilly Cream and Dark Chocolate Drizzle
V

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

The Social Hour · \$1,200 Service + \$30 per Guest + Groceries
The Grand Reception · \$1,500 Service + \$45 per Guest + Groceries

MINIMUM 25 GUESTS · 3-HOUR SERVICE · GROCERIES INVOICED SEPARATELY AT COST

Server(s) and / or Bartender(s) · \$250 each

Additional Bite Selection · \$200 per Item

THE ARTISAN COLLECTION · ADD-ON TO ANY TIER

THE CURATED CHEESE BOARD

Aged and soft cheeses, seasonal fruit preserves, local honeycomb, candied walnuts, fresh grapes, sliced pears, and artisan crackers

V · GF ADAPTATION AVAILABLE · + \$10 PER GUEST

THE ARTISAN DIP BOARD

Roasted garlic hummus, muhammara, marinated olives, roasted cherry tomatoes, cucumber, radish, warm pita, and grilled crostini

V · DF · + \$8 PER GUEST

THE ARTISAN CHARCUTERIE BOARD

Cured meats, marinated olives, roasted peppers, house pickles, whole grain mustard, and grilled crostini

DF · + \$12 PER GUEST

THE CHEF'S BOARD

Aged and soft cheeses, cured meats, house made preserves, marinated olives, honeycomb, candied nuts, and artisan crackers

GF ADAPTATION AVAILABLE · + \$16 PER GUEST

SERVICE COST

Covers shopping, cooking, service, and clean up. Clients are responsible for a fully equipped kitchen, tables and chairs for all guests, and all table service items including silverware, water and wine glasses, and plates. Rentals can be arranged upon request.

FOOD / GROCERY COST

Groceries are sourced specifically for your event and invoiced separately at cost. Receipts are provided with your final invoice. We prioritize seasonal availability, quality, and freshness — sourcing premium ingredients from local vendors and farmers.

PRODUCTION COST

Covers chafing dishes, serving platters, disposable cocktail plates and napkins, setup and takedown. Includes menu consult, printed menu tent cards, and votive candles. A 20% charge of the service cost may apply.

PAYMENT

50% payment of the service cost is required to reserve your date. Any remaining service cost, as well as the entire grocery cost, is due on the first business day following your event.

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.