



ATLANTA
PERSONAL CHEF SERVICE

An evening drawn from the finest traditions of European hospitality — each course thoughtfully composed, each ingredient chosen for the season, and every detail tailored to the table you gather around.

EUROPEAN DINNER · SPRING / SUMMER



The Bistro Table

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

BREAD SERVICE

WARM SOURDOUGH

Whipped Herb Butter and Fleur de Sel

V

STARTERS

HEIRLOOM TOMATO & BURRATA

Basil Oil, Micro Herbs, and Fleur de Sel

V · GF

PROSCIUTTO & MELON

Aged Balsamic and Fresh Mint

GF · DF

BABY ARUGULA SALAD

*Shaved Parmesan, Candied Walnuts, Cherry Tomatoes, and
Lemon Vinaigrette*

V · GF

ENTRÉES

HERB ROASTED FREE RANGE CHICKEN BREAST

Dijon Jus, Pommes Puree, and Haricots Verts

GF

PAN SEARED ATLANTIC SALMON

*Lemon Caper Butter, Herbed Fingerling Potatoes, and Roasted
Asparagus*

GF

WILD MUSHROOM RISOTTO

Shaved Parmesan, Truffle Oil, and Fresh Herbs

V · GF

BEEF BOURGUIGNON

Pommes Puree, Pearl Onions, and Roasted Carrots

GF

DESSERT

LEMON OLIVE OIL CAKE

Limoncello Glaze, Candied Pistachios, and Crème Fraîche

V

VANILLA BEAN PANNA COTTA

Seasonal Berry Compote and Fresh Mint

V · GF



The Continental

Includes a Curated Cheese Selection or Artisan Dip Board as a pre-dinner reception.

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

BREAD SERVICE

GRILLED CIABATTA

Truffle Butter and Fleur de Sel

V

STARTERS

HEIRLOOM TOMATO CARPACCIO

Micro Herbs, Shaved Parmesan, and Citrus Vinaigrette

V · GF

WHIPPED RICOTTA BRUSCHETTA

Spring Peas, Fresh Herbs, Lemon Zest, and Finishing Oil

V

BEEF CARPACCIO

Shaved Parmesan, Capers, Arugula, and Truffle Aioli

GF

SEARED SCALLOP

Sweet Corn Puree, Crispy Pancetta, and Micro Herbs

GF

ENTRÉES

GRILLED FILET MIGNON

Red Wine Demi Glace, Truffle Whipped Potatoes, and Haricots

Verts

GF

HERB CRUSTED RACK OF LAMB

Mint Jus, Pommes Puree, and Roasted Seasonal Vegetables

GF

PAN SEARED CHILEAN SEA BASS

Lemon Beurre Blanc, Herbed Fingerling Potatoes, and Roasted

Asparagus

GF

WILD MUSHROOM WELLINGTON

Roasted Garlic Herb Jus, Truffle Whipped Potatoes, and Charred

Broccolini

V

DESSERT

BASQUE CHEESECAKE

Seasonal Berry Jam and Whipped Crème Fraîche

V

DARK CHOCOLATE ESPRESSO MOUSSE

Chantilly Cream and Cocoa Dusting

V · GF

CLASSIC TIRAMISU

Espresso Drizzle and Cocoa Dusting

V

The Bistro Table · \$110 per Guest + Groceries

The Continental · \$125 per Guest + Groceries

MINIMUM CHARGES APPLY · DINNER FOR TWO FROM \$400

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

Additional Course · Starting at \$25 per Guest

Passed Pre-Dinner Hors D'oeuvres (45 min) · \$25 per Guest

SERVICE COST

Covers shopping, cooking, service, and clean up. Clients are responsible for a fully equipped kitchen and dining setup, including silverware, water and wine glasses, and plates. Rentals can be arranged upon request.

FOOD / GROCERY COST

The grocery budget is communicated at the time of your quote. The final cost is a flat reimbursement, and receipts are provided with your invoice. We shop with seasonal availability in mind, prioritizing quality and freshness and sourcing premium cuts from local vendors and farmers.

BEVERAGES

All alcohol and beverages are provided by the client. Our chefs will pour and refill water and wine throughout dinner. A bartender is strongly recommended for full beverage service and for coursed wine pairings, additional servers will be needed. Both can be arranged upon request.

PRODUCTION COST

Includes custom printed menus, votive candles, plate rentals for up to 16 guests, and dedicated consultation with an event planner and head chef. A 20% charge is 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.