



ATLANTA
PERSONAL CHEF SERVICE

MODERN PAN-ASIAN DINNER
Spring & Summer Collection

A culinary journey through the vibrant flavors of Asia — each course crafted with bold spices, delicate aromatics, and the finest seasonal ingredients, tailored entirely to your table.

PAN-ASIAN DINNER · SPRING / SUMMER



The Pan Asian Experience

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

BREAD SERVICE

WARM MILK BREAD

Whipped Honey Butter and Sea Salt

V

STARTERS (SELECT ONE)

ASIAN PEAR AND CUCUMBER SALAD

Toasted Sesame, Rice Vinegar, and Micro Herbs

V · GF · DF · VG

TUNA TARTARE

Soy Ginger, Avocado, and Crispy Wonton Crisps

DF

SHRIMP AND MANGO LETTUCE CUPS

Chili Lime Glaze, Fresh Herbs, and Toasted Peanuts

GF · DF

MISO SOUP

Silken Tofu, Wakame, and Scallion

V · GF · DF · VG

ENTRÉES (SELECT ONE)

GINGER SESAME GLAZED SALMON

Baby Bok Choy, Steamed Jasmine Rice, and Soy Ginger

Reduction

GF · DF

FIVE SPICE ROASTED CHICKEN BREAST

Garlic Chili Broccolini, Steamed Jasmine Rice, and Hoisin Pan

Sauce

GF · DF

KOREAN BULGOGI BEEF

Steamed Rice, Pickled Cucumbers, and Gochujang Glaze

GF · DF

MISO GLAZED EGGPLANT

Forbidden Black Rice, Baby Bok Choy, and Sesame Ginger

Reduction

V · GF · DF · VG

DESSERT (SELECT ONE)

COCONUT PANNA COTTA

Fresh Mango, Toasted Coconut, and Micro Mint

V · GF · DF · VG

MATCHA TIRAMISU

Mascarpone Cream and Cocoa Dusting

V · GF ADAPTATION AVAILABLE



The Imperial Table

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

WARM BLACK SESAME MILK BREAD

Whipped Miso Butter and Fleur de Sel

V

STARTERS (SELECT ONE)

YELLOWTAIL CRUDO

Yuzu, Chili Oil, Micro Herbs, and Pickled Cucumber

GF · DF

SEAWEED AND CUCUMBER SALAD

Toasted Sesame, Rice Vinegar, and Chili Oil

V · GF · DF · VG

DUCK SPRING ROLLS

Hoisin Glaze, Pickled Daikon, and Micro Cilantro

DF

SEARED SCALLOP

Miso Butter, Charred Corn Puree, and Crispy Pancetta

GF

ENTRÉES (SELECT ONE)

MISO GLAZED CHILEAN SEA BASS

Forbidden Black Rice, Baby Bok Choy, and Yuzu Beurre Blanc

GF

KOREAN BBQ SHORT RIB

Gochujang Glaze, Steamed Jasmine Rice, Pickled Vegetables, and Crispy Shallots

GF · DF

FIVE SPICE DUCK BREAST

Jasmine Rice, Garlic Chili Broccolini, and Cherry Gastrique

GF · DF

MISO GLAZED EGGPLANT

Forbidden Black Rice, Roasted King Oyster Mushrooms, and Sesame Ginger Reduction

V · GF · DF · VG

DESSERT (SELECT ONE)

LYCHEE PANNA COTTA

Rose Syrup, Fresh Berries, and Micro Mint

V · GF

YUZU CHEESECAKE

Citrus Glaze, Candied Zest, and Whipped Cream

V

MATCHA TIRAMISU

Mascarpone Cream, Cocoa Dusting, and Espresso Finish

V · GF ADAPTATION AVAILABLE

The Pan Asian Experience · \$110 per Guest + Groceries

The Imperial Table · \$125 per Guest + Groceries

MINIMUM CHARGES APPLY · DINNER FOR TWO FROM \$400

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

Additional Course · Starting at \$20 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. Applies to The Imperial Table menu only.

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.