



ATLANTA
PERSONAL CHEF SERVICE

SIGNATURE MENU
Spring & Summer Collection

A curated evening of seasonal flavors and refined technique — each course crafted to celebrate the finest ingredients of spring and summer, tailored personally to your table.

THE ESSENTIAL EXPERIENCE · SPRING / SUMMER

Please choose three of the courses below for your dinner.



The Essential Experience

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

APPETIZERS (SELECT ONE)

BABY ARUGULA SALAD

Shaved Parmesan, Candied Walnuts, Cherry Tomatoes, and Lemon
Vinaigrette
GF · V

CLASSIC WEDGE SALAD

Crispy Bacon, Gorgonzola, Heirloom Tomatoes, and Buttermilk Ranch
GF

CUCUMBER AND WATERMELON SALAD

Feta, Fresh Mint, and Champagne Vinaigrette
GF · V

JUMBO SHRIMP COCKTAIL

House Cocktail Sauce and Lemon
GF · DF

WHIPPED RICOTTA BRUSCHETTA

Roasted Cherry Tomatoes or Spring Peas, Fresh Herbs, and Finishing
Oil
V

ENTRÉES (SELECT ONE)

PAN-SEARED ATLANTIC SALMON

Lemon Caper Butter, Roasted Asparagus, and Herb Roasted Fingerling
Potatoes
GF

GRILLED NEW YORK STRIP

Peppercorn Sauce, Garlic Mashed Potatoes, and Haricots Verts
GF

HERB CRUSTED FREE RANGE CHICKEN BREAST

Roasted Garlic Jus, Whipped Potatoes, and Seasonal Vegetables
GF

PAN-SEARED PORK TENDERLOIN

Apple Cider Glaze, Roasted Sweet Potatoes, and Sautéed Swiss Chard
GF · DF

SEARED JUMBO SCALLOPS

Sweet Corn Puree, Crispy Pancetta, Charred Broccolini, and Fingerling
Potato Coins
GF

BRAISED BEEF SHORT RIB

Red Wine Jus, Creamy Polenta, and Roasted Carrots
GF

SURF & TURF + \$10

Grilled New York Strip with Seared Jumbo Shrimp, Peppercorn Sauce,
Garlic Mashed Potatoes, and Haricots Verts
GF

DESSERTS (SELECT ONE)

VANILLA BEAN PANNA COTTA

Seasonal Berry Compote and Fresh Mint
GF · V

WARM CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream and Raspberry Coulis
V · GF ADAPTATION AVAILABLE

CLASSIC NEW YORK CHEESECAKE

Fresh Strawberry Sauce
V · GF ADAPTATION AVAILABLE

LEMON TART

Whipped Cream and Candied Lemon Zest
V · GF ADAPTATION AVAILABLE

TIRAMISU

Espresso Drizzle and Cocoa Dusting
V · GF ADAPTATION AVAILABLE

The Essential Experience · \$110 per Guest + Groceries

MINIMUM CHARGES APPLY · DINNER FOR TWO FROM \$400

Explore our seasonal vegetarian offerings. Contact us to learn more.

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

PRE-DINNER RECEPTION (SELECT ONE) · + \$15 PER PERSON

THE CURATED CHEESE SELECTION

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

V · GF ADAPTATION AVAILABLE

THE ARTISAN DIP BOARD

Roasted garlic hummus, muhammara with toasted walnuts and pomegranate molasses, marinated olives, roasted cherry tomatoes, cucumber, radish, warm pita, and grilled crostini

V · DF

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.

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.