



ATLANTA  
PERSONAL CHEF SERVICE

**SOUTHERN BBQ DINNER PARTY MENU**  
*Fire, Smoke & Southern Soul*

SPRING · SUMMER 2026

*A chef-crafted Southern BBQ experience rooted in bold flavors, slow-smoked tradition, and warm hospitality. Everything on this menu can be customized, and we are happy to craft a completely bespoke menu designed just for you and your event.*

*Each tier includes: Bread Service · 1 Starter · 1 Entrée with your choice of protein, vegetable or salad, and starch · 1 Dessert*

**BUFFET & FAMILY STYLE SERVED**

**TIER ONE — BACKYARD CLASSIC**

\$75 per Guest + Groceries

**TIER TWO — PITMASTER'S TABLE**

\$85 per Guest + Groceries

20 GUEST MINIMUM · \$60 PER ADDITIONAL GUEST · GROCERIES INVOICED SEPARATELY  
EST. \$20-\$35 PER PERSON

SERVER(S) AND/OR BARTENDER(S) · \$250 EACH · BEVERAGES PROVIDED BY CLIENT

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN



# Tier One – The Backyard Classic

BUFFET & FAMILY STYLE · \$75 PER GUEST + GROCERIES

GF GLUTEN FREE   DF DAIRY FREE   V VEGETARIAN

## BREAD SERVICE

### HOUSE MADE CORNBREAD

*with Whipped Honey Butter*

V

## STARTERS

### PIMENTO CHEESE

*House Pickles and Butter Crackers*

V · GF

### FRIED GREEN TOMATOES

*Comeback Sauce and Fresh Herbs*

V

### SMOKED CHICKEN WINGS

*Alabama White Sauce and Fresh Chive*

GF · DF

## ENTRÉES

### BBQ HALF CHICKEN

*House BBQ Glaze, Southern Potato Salad, Creamy Coleslaw*

GF · DF

### CAROLINA PULLED PORK

*Vinegar BBQ Sauce, Baked Beans, Creamy Coleslaw*

GF · DF

### SMOKED PORK TENDERLOIN

*Bourbon Peach Glaze, Southern Potato Salad, Collard Greens*

*with Smoked Turkey*

GF · DF

## DESSERT

### PEACH COBBLER

*Vanilla Bean Ice Cream and Fresh Mint*

V

### BANANA PUDDING

*Vanilla Wafers, Fresh Banana, Whipped Cream*

V



# Tier Two – The Pitmaster's Table

BUFFET & FAMILY STYLE · \$85 PER GUEST + GROCERIES

GF GLUTEN FREE   DF DAIRY FREE   V VEGETARIAN

## BREAD SERVICE

### JALAPEÑO CHEDDAR CORNBREAD

*with Whipped Honey Butter*

V

## STARTERS

### PIMENTO CHEESE CROSTINI

*House Pickled Vegetables and Micro Herbs*

V

### SMOKED CHICKEN WINGS

*Alabama White Sauce, Pickled Fresno Chiles, Fresh Chive*

GF · DF

### FRIED GREEN TOMATOES

*Cajun Remoulade, Shaved Parmesan, Fresh Basil*

V

### SHRIMP & GRITS CAKE

*Andouille Cream Sauce and Scallion*

GF

## ENTRÉES

### SMOKED ST. LOUIS RIBS

*House BBQ Glaze, Creamy Coleslaw, Southern Potato Salad*

GF · DF

### SMOKED BBQ CHICKEN

*Herb Finish, Baked Mac and Cheese, Collard Greens with Smoked*

*Turkey*

GF

### BRAISED BEEF SHORT RIB

*Red Eye Jus, Truffle Whipped Potatoes, Sautéed Swiss Chard*

GF

### CAROLINA PULLED PORK

*Vinegar BBQ Sauce, Baked Beans with Brown Sugar & Bacon,*

*Creamy Coleslaw*

GF · DF

## DESSERT

### PEACH COBBLER

*Vanilla Bean Ice Cream, Caramel Drizzle, Fresh Mint*

V

### BANANA PUDDING

*Vanilla Wafers, Caramelized Banana, Praline Crumble, Whipped*

*Cream*

V

### BOURBON PECAN PIE

*Chantilly Cream and Candied Pecans*

V

# Pricing & Information

## TIER ONE — BACKYARD CLASSIC

\$75 per Guest + Groceries

*est. \$20–\$35 grocery per person*

## TIER TWO — PITMASTER'S TABLE

\$85 per Guest + Groceries

*est. \$20–\$35 grocery per person*

20 GUEST MINIMUM · \$60 PER ADDITIONAL GUEST · GROCERIES INVOICED SEPARATELY

*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, silverware, water and wine glasses, and plates. Rentals can be arranged upon request. We also offer a Plated Southern BBQ serving for smaller groups — a minimum service charge of \$500 is required.

## FOOD & GROCERY COST

Sourced specifically for your event and invoiced separately at cost, with receipts provided. We prioritize seasonal availability, quality, and freshness — sourcing premium ingredients from local vendors and farmers. Your final investment is presented transparently in your proposal.

## BEVERAGES

All alcohol is provided by the client. Chefs pour and refill water and wine throughout the event. A bartender is strongly recommended. Bartenders and servers are available upon request.

## PAYMENT

50% deposit required to reserve your date. Remaining balance plus grocery cost is due the first business day following your event.

## GRATUITY

For groups of 25 or more, an automatic 20% gratuity will be added. For smaller groups, gratuity may be selected through the invoice link at your discretion.

## TRAVEL FEE

Calculated at current IRS mileage rates, round-trip from 3300 Marjan Drive, ATL, GA 30340.