



ATLANTA
PERSONAL CHEF SERVICE

An elevated evening of refined cuisine — each course composed with the season's finest ingredients, from the first appetizer to the last dessert, tailored entirely to your table.

THE PREMIER MENU · SPRING / SUMMER

Please use this menu as a guide, or let us create the perfect custom menu for your occasion.

All Premier Table dinners include a chef's selection gourmet cheese or artisan dip board for guests to enjoy before dinner, along with fresh bread and butter presented on the table.



The Premier Table

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

PRE-DINNER RECEPTION (SELECT ONE)

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

BREAD SERVICE (SELECT ONE)

GARLIC FOCACCIA

Sea Salt and Rosemary

V

BUTTERMILK DINNER ROLLS

Honey Butter

V

GRILLED CIABATTA

Truffle Butter and Fleur de Sel

V

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, Fresh Herbs, and Finishing Oil

V

BEEF CARPACCIO

Shaved Parmesan, Capers, Arugula, and Truffle Aioli

GF

SEARED AHI TUNA TARTARE

Avocado, Sesame, Pickled Cucumber, and Wonton Crisps

DF · GF ADAPTATION AVAILABLE



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ENTRÉES (SELECT ONE)

PAN-SEARED ATLANTIC SALMON

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

GF

GRILLED FILET MIGNON

Red Wine Demi-Glace, Truffle Whipped Potatoes, and Haricots Verts

GF

SURF & TURF + \$10

Grilled Filet Mignon with Butter Poached Lobster Tail, Red Wine Demi-Glace, Truffle Whipped Potatoes, and Haricots Verts

GF

PAN-SEARED CHILEAN SEA BASS

Saffron Beurre Blanc, Roasted Fennel, and Herb Basmati Rice

GF

HERB CRUSTED FREE RANGE CHICKEN BREAST

Roasted Garlic Jus, Whipped Potatoes, and Seasonal Vegetables

GF

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

SEARED NEW YORK STRIP

Green Peppercorn Au Poivre, Pommes Puree, and Roasted Broccolini

GF

DESSERTS (SELECT ONE)

PASSION FRUIT PANNA COTTA

Mango Coulis, Toasted Coconut, and Micro Mint

GF · V

WARM CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream and Salted Caramel Drizzle

V · GF ADAPTATION AVAILABLE

BASQUE CHEESECAKE

Seasonal Berry Jam and Whipped Crème Fraîche

V · GF ADAPTATION AVAILABLE

CITRUS OLIVE OIL CAKE

Limoncello Glaze, Candied Pistachios, and Crème Fraîche

V · GF ADAPTATION AVAILABLE

MEYER LEMON TART

Chantilly Cream, Fresh Berries, and Candied Lemon Zest

V · GF ADAPTATION AVAILABLE

TIRAMISU

Espresso Drizzle and Cocoa Dusting

V · GF ADAPTATION AVAILABLE

The Premier Table · \$125 per Guest + Groceries

MINIMUM CHARGES APPLY · DINNER FOR TWO FROM \$450

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

Additional Course (Amuse Bouche, etc.) · Starting at \$20 per Person

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.