



ATLANTA
PERSONAL CHEF SERVICE

A celebration of nature's finest ingredients — each dish thoughtfully crafted around fresh, seasonal produce, vibrant flavors, and plant-based elegance, tailored personally to your table.

VEGETARIAN MENU · SPRING / SUMMER



The Harvest Table

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

BREAD SERVICE

WARM SOURDOUGH

Whipped Herb Butter

V

STARTERS (CHOOSE ONE)

HEIRLOOM TOMATO AND BURRATA

Basil Oil, Micro Herbs, and Fleur de Sel

V · GF

BABY ARUGULA SALAD

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

V · GF

WHIPPED RICOTTA CROSTINI

Roasted Cherry Tomatoes, Fresh Herbs, and Finishing Oil

V

ENTRÉES (CHOOSE ONE)

WILD MUSHROOM RISOTTO

Shaved Parmesan, Truffle Oil, and Fresh Herbs

V · GF

CRISPY LENTIL CAKE

Roasted Red Pepper Coulis, Wilted Swiss Chard, and Herb Oil

V · GF · DF · VG

PAN SEARED GNOCCHI

*Roasted Garlic Cream Sauce, Wilted Spinach, and Shaved
Parmesan*

V

DESSERT (CHOOSE ONE)

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 Chef's Garden

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

BREAD SERVICE

GRILLED CIABATTA

Truffle Butter and Fleur de Sel

V

STARTERS (CHOOSE TWO)

HEIRLOOM TOMATO CARPACCIO

Micro Herbs, Shaved Parmesan, and Citrus Vinaigrette

V · GF

WATERMELON RADISH AND KALE SALAD

Sesame Ginger Dressing, Toasted Sunflower Seeds, and Avocado

V · GF · DF · VG

WHIPPED RICOTTA BRUSCHETTA

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

V

VEGETABLE DUMPLINGS

Soy Ginger Reduction and Pickled Cucumber

V · DF

ENTRÉES (CHOOSE ONE)

WILD MUSHROOM WELLINGTON

*Roasted Garlic Herb Jus, Truffle Whipped Red Skin Potatoes,
and Charred Broccolini*

V

MISO GLAZED EGGPLANT

*Forbidden Black Rice, Baby Bok Choy, and Sesame Ginger
Reduction*

V · GF · DF · VG

PAN SEARED GNOCCHI

*Roasted Butternut Squash, Sage Brown Butter, Candied
Walnuts, and Shaved Parmesan*

V

SAFFRON CAULIFLOWER STEAK

*Romesco Sauce, Herbed Couscous, and Roasted Cherry
Tomatoes*

V · DF

DESSERT (CHOOSE ONE)

PASSION FRUIT PANNA COTTA

Mango Coulis, Toasted Coconut, and Micro Mint

V · GF

BASQUE CHEESECAKE

Seasonal Berry Jam and Whipped Crème Fraîche

V

CITRUS OLIVE OIL CAKE

Limoncello Glaze, Candied Pistachios, and Crème Fraîche

V

The Harvest Table · \$110 per Guest + Groceries

The Chef's Garden · \$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 Chef's Garden 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.