

ATLANTA



PERSONAL CHEF SERVICE

CHEF'S COOKING DEMO MENU

Interactive Demo Experiences

FALL · WINTER 2026

Pull up a seat in your own kitchen as our chef prepares a three-course menu right in front of you, sharing techniques, tips, and stories along the way. Then roll up your sleeves: your group joins in to make one of the courses by hand. Finally, sit down together and enjoy every dish you helped bring to life. These demos are examples of what we can create; we're happy to build one around any cuisine you love.

CHEF'S COOKING DEMO · \$160 PER GUEST + GROCERIES

A three-hour, chef-led experience for up to 12 guests

Three courses, with one made hands-on by your group

UP TO 12 GUESTS · 3 HOURS · \$500 MINIMUM · 20% PRODUCTION

Demo Experience Menus

"I Knead It!"

DEMO · PASTA MAKING

STARTERS

CHEF'S SELECTION CHEESE BOARD

BABY KALE CAESAR SALAD

Sun-dried tomatoes, pine nuts, garlic croutons, and Parmesan

ENTRÉE · CHOOSE ONE

PAPPARDELLE BOLOGNESE

Wide ribbon noodles with a slow-braised meat and tomato ragù

LINGUINE CACIO E PEPE

Thin, flat noodles in a Parmesan, Pecorino, and black pepper sauce

GARGANELLE AL PESTO GENOVESE

Hand-rolled tubes of pasta tossed in an aromatic basil pesto

Entrée protein add-on: Italian herb seared salmon or seared chicken breast

DESSERT

TIRAMISU TRIFLE

Whipped ricotta cream, espresso, and cocoa

Demo Experience Menus

"How We Roll"

DEMO · DUMPLINGS & SPRING ROLLS

STARTERS

PORK DUMPLINGS

With a shoyu dipping sauce

FRESH VEGETABLE SPRING ROLLS

With a coconut peanut sauce

ENTRÉE

FURIKAKE-CRUSTED SALMON OR CHICKEN BREAST

Sautéed ginger bok choy and shiitake mushrooms, forbidden black rice, and miso jus

DESSERT

SWEET & STICKY MANGO-COCONUT RICE

Passionfruit sauce and a black sesame cookie

"Totally Tamale"

DEMO · TAMALES MAKING

STARTERS

CHIPS, SALSA & GUACAMOLE BOARD

TAMALES DE RAJAS CON QUESO

Vegetarian tamales with poblano peppers and cheese

ENTRÉE

BRAISED & LACQUERED CHICKEN THIGH OR SALMON

In a red mole sauce, with steamed rice and calabacitas

DESSERT

COCONUT TRES LECHES CAKE

With passionfruit curd

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pricing & Information

ESTIMATED COST · 3-HOUR EXPERIENCE

The Chef's Cooking Demo · \$160 per Guest + Groceries

UP TO 12 GUESTS · \$500 MINIMUM SERVICE CHARGE · 20% PRODUCTION CHARGE

OPTIONAL ADD-ONS

Additional Food Item · \$20 per Guest

Entrée Protein Add-On (I Knead It!) · Seared Salmon or Chicken Breast

Estimated grocery cost · \$25–\$45 per guest

SERVICE COST

Covers shopping, off-site prep work, a three-hour chef-led demo experience for up to 12 guests, including one hands-on course your group helps prepare, and clean up. A \$500 minimum service charge applies. Clients are responsible for a working kitchen with a stove, oven, fridge, and basic pots and pans; tables and chairs for all guests; and all table-service items, including silverware, water and wine glasses, and plates. We work with the kitchen in your home and adjust our setup to fit your space.

FOOD / GROCERY COST

Grocery cost is estimated at \$25–\$45 per guest, depending on your chosen menu. Groceries are sourced specifically for your event and invoiced separately at cost, with receipts provided with your final invoice. We prioritize seasonal availability, quality, and freshness.

PRODUCTION COST

A 20% production charge applies to the service fee and menu add-ons. It does not apply to travel or groceries. It covers custom printed menus for the table, votive candles, cheese board preparation, plate rentals upon request, and menu consultation and customization with a dedicated event planner.

BEVERAGES

All alcohol and beverages are provided by the client. Because this is a highly interactive experience and our chef is focused on your guests, beverages are self-service during demo events.

PAYMENT

Full payment of the service cost is required to reserve your date. The grocery cost is due on the first business day following your event. Deposits may be made by credit card, and card information is securely stored for final payment. Events at hotels or rental properties must be pre-approved, with the grocery deposit paid in advance.

GRATUITY

If you feel your chef went above and beyond, feel free to tip directly or as part of your final payment. Typical gratuity is 20% of the service fee.

ALLERGENS & DIETARY NEEDS

Vegetarian and gluten-free adaptations are available on request. Our kitchen handles peanuts, tree nuts, shellfish, fish, gluten, dairy, eggs, soy, and sesame; please share any allergies when booking.

TRAVEL FEE

Travel outside the Perimeter or below I-20 is calculated at standard IRS mileage rates, round-trip from our licensed catering kitchen (3300 Marjan Drive, ATL, GA 30340), for each chef or staff member. Availability outside the Perimeter varies, and parking or valet fees are charged as incurred.