

ATLANTA
PERSONAL CHEF SERVICE

BRUNCH DROP-OFF MENU

A Morning Gathering

FALL · WINTER 2026

A cozy, elevated brunch — chef-prepared, beautifully styled, and delivered ready to warm and enjoy. Choose from our egg dishes, breakfast bakes, savory mains, and sweet finishes to create a morning spread tailored entirely to your occasion. Everything on this menu can be customized, and we are happy to craft a completely bespoke menu designed just for you and your event.

$40 PER PERSON + GROCERIES + 10% PRODUCTION CHARGE

Choose 5 items · Additional items $8 per person ($150 min.) · Groceries est. $15–$25 per person · $500 minimum service charge

STYLED DROP-OFF	FULL LUXURY
Included	+$350
Chef-prepared, packaged and delivered with elevated platters, garnish, and warming instructions	*Full tablescape & setup included*

BEVERAGES PROVIDED BY CLIENT · DELIVERY FEE APPLIES TO EVERY ORDER
CALCULATED ROUND-TRIP FROM 3300 MARJAN DRIVE, ATL, GA 30340

ATLANTA
PERSONAL CHEF SERVICE



Eggs, Bakes & Savory

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

EGG DISHES

QUICHE LORRAINE
Smoky Bacon, Gruyère, and a Flaky Butter Crust

SPINACH FRITTATA
Tender Spinach, Parmesan, and Fresh Herbs
V · GF

OVERNIGHT SAUSAGE CASSEROLE
Sausage, Eggs, and Sharp Cheddar, Baked Golden

CLASSIC DEVILED EGGS
Smoked Paprika and Fresh Chive
GF · DF

BAKED BREAKFAST BAKES

FRENCH TOAST CASSEROLE
Cinnamon-Vanilla Custard and Warm Maple
V

BAKED APPLE OATMEAL
Fall Apples, Brown Sugar, and Warm Cinnamon
V

SAVORY MAINS

BUTTERMILK FRIED CHICKEN TENDERS
Crispy and Golden with Hot Honey

CRAB CAKES
Golden Lump Crab with Lemon Remoulade

POTATO, ANDOUILLE & EGG SKILLET
Crispy Potatoes, Smoky Andouille, and Eggs
GF

CANDIED BROWN SUGAR BACON
Sweet, Smoky, and Oven-Glazed
GF · DF

TURKEY BREAKFAST SAUSAGE
Housemade Patties with Sage and Thyme
GF · DF

CORNED BEEF HASH
Crispy Potatoes, Sweet Onion, and Jammy Eggs
GF

SHRIMP & GRITS
Sautéed Shrimp over Creamy Southern Grits
GF

BISCUITS & SAUSAGE GRAVY
Buttermilk Biscuits and Peppery Country Gravy

CRISPY APPLEWOOD BACON
Classic Thick-Cut, Cooked Perfectly Crisp
GF · DF

CHICKEN APPLE SAUSAGE
Housemade with Sweet Apple and Warm Spice
GF · DF

ATLANTA
PERSONAL CHEF SERVICE



Pastries & Sweet Finishes

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

PASTRY STATION

HOMEMADE CINNAMON ROLLS
Soft Swirled Dough and Cream Cheese Frosting
V

BAKERY-STYLE BLUEBERRY MUFFINS
Bursting Blueberries and Sugar-Crisp Tops
V

CLASSIC CREAM SCONES
Tender and Flaky with Butter and Preserves
V

SOUR CREAM COFFEE CAKE
Cinnamon and Walnut Streusel
V

FRUIT & SALAD

HONEY-LIME FRUIT SALAD
Seasonal Fruit with a Honey-Lime Dressing
V · GF · DF

MINT CITRUS SALAD
Winter Citrus, Fresh Mint, and a Honey Drizzle
V · GF · DF

SWEET FINISHES

CINNAMON SUGAR DONUT MUFFINS
Baked, Buttery, and Rolled in Cinnamon Sugar
V

SOUTHERN PRALINE PECANS
Buttery Brown Sugar Pralines
V · GF

PEACH COBBLER
Warm Spiced Peaches and a Golden Crust
V

BREAD PUDDING
Southern Bourbon Sauce
V

OLD-FASHIONED BUTTERMILK PIE
Silky Custard in a Flaky Crust
V

SOUTHERN BANANA PUDDING
Vanilla Wafers, Fresh Banana, Whipped Cream
V

MADE TO TRAVEL

Every dish on this menu is chosen to hold beautifully from our kitchen to your table. Each delivery arrives with simple warming and serving instructions, so your brunch tastes just as it should.

Pricing & Information

STYLED DROP-OFF — **$40 per Guest + Groceries**

Chef-prepared, packaged and delivered with elevated platters and garnish

FULL LUXURY — **+$350**

Full tablescape, setup, and presentation included

CHOOSE 5 ITEMS · ADDITIONAL ITEMS $8 PER PERSON ($150 MINIMUM)
GROCERIES EST. $15–$25 PER PERSON · $500 MINIMUM SERVICE · 10% PRODUCTION

SERVICE & PRODUCTION

Service fee covers all shopping, preparation, packaging, and delivery. A 10% production charge applies to the service fee and menu add-ons, including Full Luxury (not travel or groceries), and covers disposables, packaging materials, and logistics.

FOOD & GROCERY COST

All ingredients are sourced specifically for your event and invoiced separately at cost, with receipts provided. Grocery cost is estimated at $15–$25 per person depending on selections. Your final investment is presented transparently in your proposal.

WARMING & SERVING

Each delivery arrives with simple warming and serving instructions for every dish. For the best results, we recommend serving within two hours of drop-off.

BEVERAGES

The client is responsible for providing all alcohol and beverages. We are happy to provide recommendations for mimosa bars, hot cider and cocoa stations, and coffee service upon request.

PAYMENT & GRATUITY

50% deposit required to reserve your date. Remaining balance plus grocery cost is due the first business day following your event. Gratuity is optional for drop-off orders and may be added through the invoice link.

DELIVERY FEE

Charged on every delivery at current IRS mileage rates, round-trip from 3300 Marjan Drive, ATL, GA 30340.