



A thoughtfully composed three-course dinner — each dish crafted with the season's finest ingredients and served in the comfort of your own home.

CHEF'S THREE-COURSE DINNER • FALL / WINTER

Our chefs created this seasonal menu to highlight the ingredients and dishes they are most passionate about sharing with you. Please choose one selection from each course for your dinner.

Offered for two to twelve guests. Interested in customizing your menu or adding more courses? Please ask about The Premier Table.

Because we are cooking in your kitchen at home, where space may be limited, we ask that all guests enjoy the same first course, sides, and dessert. Guests are welcome to choose a different entrée protein.



Chef's Three-Course Dinner

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN

FIRST COURSE • SOUPS & SALADS

Choose one selection from each course

BUTTERNUT SQUASH & SWEET POTATO SOUP

Roasted butternut squash and sweet potato simmered with apple and warm fall spices, finished with cream

GF • CONTAINS DAIRY

POTATO LEEK SOUP

Yukon Gold potatoes and leeks simmered in broth, finished with cream and fresh chives

GF • CONTAINS DAIRY

TOMATO BISQUE

San Marzano tomatoes simmered with celery and onion into a silky, cream-finished bisque

CONTAINS GLUTEN, DAIRY

PEAR, DATE & WALNUT SALAD

Red leaf lettuce with sliced pears, Medjool dates, toasted walnuts, and blue cheese in a honey-Dijon vinaigrette

V • GF • CONTAINS DAIRY, TREE NUTS

SHREDDED BRUSSELS SPROUTS & ARUGULA SALAD

Shredded Brussels sprouts and arugula with dried cherries, toasted pecans, and goat cheese in a honey-mustard dressing

V • GF • CONTAINS DAIRY, TREE NUTS

ARUGULA SALAD WITH LEMON, OLIVE OIL & PARMIGIANO-REGGIANO

Peppery arugula tossed with fresh lemon and extra-virgin olive oil, finished with shaved Parmigiano-Reggiano

V • GF • CONTAINS DAIRY

SECOND COURSE • ENTRÉES

BEEF

HERB-ROASTED BEEF TENDERLOIN

Rosemary and garlic pan-roasted beef tenderloin with a red wine-shallot sauce, served with horseradish mashed potatoes and green beans

GF • CONTAINS DAIRY

NEW YORK STRIP WITH RED WINE MUSHROOM SAUCE

Seared New York strip steak with a mushroom and red wine pan sauce, served with whole-grain mustard smashed potatoes and roasted Brussels sprouts

GF • CONTAINS DAIRY

CHICKEN

HONEY-THYME CHICKEN

Roasted chicken breast with shallot, thyme, and lemon zest, finished with a honey pan sauce, served with wild rice pilaf and roasted carrots

GF • DF

CHICKEN WITH MUSTARD-CREAM SAUCE

Pan-seared chicken breast in a Dijon-cream sauce with shallot and tarragon, served with roasted fingerling potatoes and haricots verts

CONTAINS GLUTEN, DAIRY



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SECOND COURSE • ENTRÉES

PORK

CIDER-ROASTED PORK TENDERLOIN

Herb-roasted pork tenderloin with a light cider-maple glaze, served with sweet potato purée and roasted asparagus

GF • CONTAINS DAIRY, ALCOHOL

SEAFOOD

PAN-SEARED SALMON

Crisp-seared salmon fillet with lemon rice pilaf and roasted green beans with garlic and lemon

GF • CONTAINS FISH

SCALLOPS WITH LEMON BUTTER

Pan-seared sea scallops finished with lemon butter, served with roasted potatoes and asparagus

GF • CONTAINS SHELLFISH, DAIRY

VEGETARIAN

BAKED MOZZARELLA-STUFFED PORTOBELLO

Portobello mushroom filled with Parmesan breadcrumbs and mozzarella, roasted with cherry tomatoes, zucchini, peppers, and onions, served with lemon rice pilaf

V • CONTAINS GLUTEN, DAIRY

CAULIFLOWER STEAK WITH CAULIFLOWER PURÉE

Roasted cauliflower steak over a silky cauliflower purée with fresh thyme, served with roasted Brussels sprouts

V • GF • CONTAINS DAIRY

THIRD COURSE • DESSERTS

CLASSIC CHEESECAKE

Ultra-smooth cheesecake in a graham cracker crust, finished with a touch of lemon

V • CONTAINS GLUTEN, DAIRY, EGG

GEORGIA PECAN PIE

Classic buttery pecan pie with a hint of cinnamon in a flaky crust, served with vanilla bean ice cream

V • CONTAINS GLUTEN, DAIRY, EGG, TREE NUTS

FLOURLESS CHOCOLATE CAKE

Dense, fudge-like chocolate cake, naturally gluten-free, topped with espresso whipped cream

V • GF • CONTAINS DAIRY, EGG

SALTED CARAMEL APPLE PIE

Cinnamon-spiced apples and salted caramel in a buttery lattice crust, served with vanilla bean ice cream

V • CONTAINS GLUTEN, DAIRY, EGG

Chef's Three-Course Dinner · \$350 for Two + Groceries

OFFERED FOR TWO TO TWELVE GUESTS · NO PRODUCTION CHARGE

Additional Guests (Up to Twelve) · \$110 per Guest + Groceries

Second Entrée Option · \$20 per Guest Selecting the Second Entrée

Both entrées are served with the sides of your primary selection.

For parties larger than twelve, please ask about The Premier Table.

SERVICE COST

Includes shopping, cooking, service, and clean up. No production charge — just service, groceries, and your chef.

FOOD / GROCERY COST

Grocery cost is estimated at \$30–\$55 per guest, depending on the chosen menu. The client is responsible for all food costs for the event and will be provided with copies of receipts. We typically shop at Publix, Kroger, or Whole Foods, and we maintain a priority on quality and freshness.

KITCHEN & EQUIPMENT

Clients must have a working kitchen with a stove, oven, fridge, and basic pots and pans, along with tables and chairs for all guests and all table-service items, including silverware, water and wine glasses, and plates.

BEVERAGES

All alcohol and beverages are provided by the client. Our chefs will pour and refill water glasses during dinner, but are not able to provide the poured wine service offered with our Premier Table dinners.

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. Deposits may be made by credit card, and card information will be securely stored for final payment. Dinners at rental properties must be pre-approved, with full payment made seven days before the event date.

GRATUITY

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

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. Availability outside the Perimeter varies based on schedules and location and may not always be accommodated. Parking and valet fees will be charged as incurred.