



ATLANTA
PERSONAL CHEF SERVICE



COCKTAIL DROP-OFF
Fall & Winter Collection

DROP-OFF COCKTAIL MENU • FALL / WINTER 2026

*Elegant, chef-prepared bites delivered chilled and beautifully plated — no reheating and no kitchen required.
Every selection is made to be served cold, so you can simply set it out and enjoy your guests.*

\$40 PER GUEST + GROCERIES + 10% PRODUCTION CHARGE

Choose 6 selections · About 10–12 pieces per guest · Additional selections \$8 per guest (\$150 min.) · \$800 minimum service charge

STYLED DROP-OFF

Included

Chef-prepared bites on elevated platters with garnish and serving utensils

GRAZING DISPLAY

+\$400

Full display setup and styling on site, with risers, boards, and garnish

BEVERAGES PROVIDED BY CLIENT • DELIVERY FEE APPLIES TO EVERY ORDER



Meat & Seafood

Cold-composed savory bites, delivered chilled and ready to set out.

MEAT

CHICKEN LIVER MOUSSE

Brandy, Shallot, and Sliced Baguette

CONTAINS GLUTEN, DAIRY, ALCOHOL

BRESAOLA, PARMIGIANO & ARUGULA

Cured Beef, Shaved Parmigiano, and Lemon

GF · CONTAINS DAIRY

DUCK RILLETTES

Cornichons and Toasted Baguette

DF · CONTAINS GLUTEN

PROSCIUTTO E MELONE

Ripe Cantaloupe and Aged Prosciutto

GF · DF · CONTAINS PORK

ROAST BEEF CROSTINI

Horseradish Cream and Fresh Chives

CONTAINS GLUTEN, DAIRY

ANTIPASTO SKEWER

Salami, Mozzarella, Olive, Artichoke, and Basil

GF · CONTAINS DAIRY, PORK

SEAFOOD

SHRIMP COCKTAIL

House Cocktail Sauce and Lemon

GF · DF · CONTAINS SHELLFISH

SOUTHERN PICKLED SHRIMP

Lemon, Sweet Onion, Celery Seed, and Bay Leaf

GF · DF · CONTAINS SHELLFISH

CRAB SALAD IN ENDIVE LEAVES

Lump Crab, Fresh Herbs, and Crisp Endive

GF · CONTAINS SHELLFISH

SMOKED SALMON DEVILED EGG

Fresh Dill, Capers, and Cracked Black Pepper

GF · CONTAINS FISH, EGG

COLD POACHED SALMON

Cucumber-Dill Sauce

GF · CONTAINS FISH, DAIRY

SMOKED TROUT DIP

Crackers and Endive Spears

CONTAINS FISH, DAIRY, GLUTEN

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN



Vegetarian, Cups & Sweets

Garden-fresh bites, individual cups, and petite desserts to finish.

VEGETARIAN

WHIPPED FETA CROSTINI

Hot Honey and Toasted Pecans

V · CONTAINS GLUTEN, DAIRY, TREE NUTS

FIG & GOAT CHEESE CROSTINI

Fig Jam, Honey, and Fresh Thyme

V · CONTAINS GLUTEN, DAIRY

ROASTED BEET & GOAT CHEESE CROSTINI

Whipped Goat Cheese and Fresh Herbs

V · CONTAINS GLUTEN, DAIRY

MARINATED FETA & OLIVE SKEWER

Herb-Marinated Feta and Kalamata Olives

V · GF · CONTAINS DAIRY

WHIPPED RICOTTA CROSTINI

Fresh Herbs and Honey

V · CONTAINS GLUTEN, DAIRY

BURRATA CAPRESE CROSTINI

Heirloom Tomato, Fresh Basil, and Balsamic

V · CONTAINS GLUTEN, DAIRY

CAPRESE SKEWER

Mozzarella, Cherry Tomato, Basil, and Balsamic

V · GF · CONTAINS DAIRY

MARINATED OLIVES & FETA

Citrus, Fresh Herbs, and Olive Oil

V · GF · CONTAINS DAIRY

INDIVIDUAL CUPS

INDIVIDUAL CHARCUTERIE CUP

Cured Meats, Artisan Cheeses, Fresh Fruit, and Crackers

CONTAINS GLUTEN, DAIRY, PORK

CAPRESE CUP

Tomato, Mozzarella, Basil, and Balsamic

V · GF · CONTAINS DAIRY

SHRIMP COCKTAIL CUP

Chilled Shrimp, Cocktail Sauce, and Lemon

GF · DF · CONTAINS SHELLFISH

ANTIPASTO CUP

Salami, Mozzarella, Olives, Artichoke, and Peppers

GF · CONTAINS DAIRY, PORK

MINI DESSERTS

WHITE CHOCOLATE RASPBERRY MOUSSE SHOOTER

Silky Mousse and Fresh Raspberries

V · GF · CONTAINS DAIRY, EGG

MINI CHEESECAKE BITE

Chocolate Ganache and Fresh Raspberry

V · CONTAINS GLUTEN, DAIRY, EGG

MINI KEY LIME PIE

Graham Cracker Crust and Whipped Cream

V · CONTAINS GLUTEN, DAIRY, EGG

BANANA PUDDING SHOOTER

Vanilla Wafers, Fresh Banana, and Whipped Cream

V · CONTAINS GLUTEN, DAIRY, EGG

CHOCOLATE-DIPPED STRAWBERRY

Rich Chocolate Shell and Fresh Berries

V · GF · CONTAINS DAIRY, SOY

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN



Pricing & Information

STYLED DROP-OFF

Chef-prepared bites on elevated platters with garnish and serving utensils

\$40 per Guest + Groceries

GRAZING DISPLAY

Full display setup and styling on site, with risers, boards, and garnish

+\$400

CHOOSE 6 SELECTIONS · ADDITIONAL SELECTIONS \$8 PER GUEST (\$150 MINIMUM)
GROCERIES EST. \$15-\$30 PER GUEST · \$800 MINIMUM SERVICE · 10% PRODUCTION

HOW IT WORKS

Choose 6 menu selections — any combination of savory bites, cups, and mini desserts. Portions are planned at approximately 10–12 pieces per guest. Every item is made to be served cold, so there is nothing to reheat.

SERVICE & PRODUCTION

Service fee covers all shopping, preparation, plating, and delivery. A 10% production charge applies to the service fee and menu add-ons, including the Grazing Display (not travel or groceries), and covers disposable platters, packaging, serving utensils, cocktail napkins, labeling, 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–\$30 per guest depending on selections. Your final investment is presented transparently in your proposal.

SERVING & FOOD SAFETY

Your bites arrive chilled with simple serving instructions. Keep refrigerated until serving, and for the best results enjoy within two hours of setting out.

BEVERAGES & PLATES

The client is responsible for all alcohol and beverages. Disposable cocktail plates and cutlery can be added for \$1.50 per guest.

ALLERGENS

Allergens are listed with each item. Our kitchen handles peanuts, tree nuts, shellfish, fish, gluten, dairy, eggs, soy, and sesame. Please share any allergies when booking.

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.