



ATLANTA
PERSONAL CHEF SERVICE

COCKTAIL HOUR
Fall & Winter Collection

COCKTAIL MENU • FALL / WINTER

An elegant, chef-driven cocktail experience designed for seamless entertaining. Each bite is thoughtfully composed with the finest seasonal ingredients — tailored entirely to your occasion.

HOW IT WORKS

*Choose 6 menu selections — any combination of savory bites and mini desserts.
For example: 4 savory + 2 desserts. Portions are planned at approximately 10–12 pieces per guest. All bites are stationed; passed service is available upon request.*



Meat & Seafood

Composed savory bites, prepared on site and beautifully stationed for your guests.

MEAT

BEEF TENDERLOIN CROSTINI

Horseradish Cream, Arugula, and Toasted Baguette

CONTAINS GLUTEN, DAIRY

BACON-WRAPPED DATE

Stuffed with Manchego and Roasted Until Crisp

GF · CONTAINS DAIRY, PORK

CHICKEN SATAY

Peanut Sauce, Fresh Lime, and Cilantro

DF · CONTAINS PEANUTS, SOY, GLUTEN

LAMB LOLLIPOP

Garlic, Rosemary, and Fresh Herb Crust

GF · DF

BRAISED SHORT RIB CROSTINI

Tender Short Rib, Remoulade, and Fresh Herbs

CONTAINS GLUTEN, EGG

BOURBON PORK BELLY BURNT ENDS

Sweet and Smoky Bourbon Glaze

DF · CONTAINS PORK, ALCOHOL

MINI BEEF WELLINGTON BITE

Mushroom Duxelles, Dijon, and Golden Puff Pastry

CONTAINS GLUTEN, DAIRY, EGG

PROSCIUTTO-WRAPPED ASPARAGUS

Tender Asparagus, Crisp Prosciutto, and Lemon

GF · CONTAINS PORK

SWEDISH MEATBALL

Creamy Pan Gravy and Fresh Parsley

CONTAINS GLUTEN, DAIRY, EGG

STEAK BITE

Spicy Blue Cheese Cream and Fresh Chives

GF · CONTAINS DAIRY

BEEF SKEWER

Cilantro Chimichurri, Garlic, and Lime

GF · DF

DUCK CONFIT CROSTINI

Parsnip Purée, Fig, and Fresh Thyme

CONTAINS GLUTEN, DAIRY

SEAFOOD

SEARED SCALLOP

Toasted Almond Vinaigrette, Shallot, and Fresh Herbs

GF · CONTAINS SHELLFISH, TREE NUTS

CRAB & ARTICHOKE TOAST

Lump Crab, Artichoke, Parmesan, and Fresh Chives

CONTAINS SHELLFISH, GLUTEN, DAIRY

CHIMICHURRI GRILLED SHRIMP SKEWER

Fresh Parsley, Garlic, Oregano, and Red Wine Vinegar

GF · DF · CONTAINS SHELLFISH

SMOKED SALMON DEVEILED EGG

Fresh Dill, Capers, and Cracked Black Pepper

GF · CONTAINS FISH, EGG

DEVEILED EGG WITH CAVIAR

Crème Fraîche, Caviar, and Fresh Chives

GF · CONTAINS FISH, EGG, DAIRY

TUNA TARTARE WITH LYCHEE

Sushi-Grade Ahi, Fresh Lychee, Lime, and Chili

DF · CONTAINS FISH

SOUTHERN PICKLED SHRIMP

Lemon, Sweet Onion, Celery Seed, and Bay Leaf

GF · DF · CONTAINS SHELLFISH

CRAB CAKE

Lemon Remoulade, Fresh Chives, and Lemon Zest

CONTAINS SHELLFISH, GLUTEN, EGG, FISH

MINI LOBSTER ROLL

Buttered Brioche, Lemon, Celery, and Fresh Chives

CONTAINS SHELLFISH, GLUTEN, DAIRY, EGG

AHI TUNA POKE CUP

Sesame-Soy Marinade, Avocado, and Crisp Wonton Cup

DF · CONTAINS FISH, SOY, SESAME, GLUTEN

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN



Vegetarian, Grazing & Sweets

Garden-inspired bites, an individual grazing cup, and petite desserts to finish.

VEGETARIAN

WHIPPED FETA CROSTINI

Hot Honey and Toasted Pecans

V · CONTAINS GLUTEN, DAIRY, TREE NUTS

BURRATA CAPRESE CROSTINI

Heirloom Tomato, Fresh Basil, and Balsamic

V · CONTAINS GLUTEN, DAIRY

SPANAKOPITA TRIANGLE

Spinach, Feta, and Fresh Dill in Crisp Phyllo

V · CONTAINS GLUTEN, DAIRY, EGG

GOAT CHEESE STUFFED MINI PEPPER

Roasted Sweet Peppers and Fresh Herbs

V · GF · CONTAINS DAIRY

ROASTED BEET & GOAT CHEESE CROSTINI

Roasted Beets, Whipped Goat Cheese, and Fresh Herbs

V · CONTAINS GLUTEN, DAIRY

FIG & GOAT CHEESE CROSTINI

Fig Jam, Honey, and Fresh Thyme

V · CONTAINS GLUTEN, DAIRY

WILD MUSHROOM VOL-AU-VENT

Creamy Wild Mushrooms in Flaky Puff Pastry

V · CONTAINS GLUTEN, DAIRY, EGG

TRUFFLED PORCINI ARANCINI

Crispy Risotto, Porcini, and Truffle

V · CONTAINS GLUTEN, DAIRY, EGG

BAKED BRIE PHYLLO CUP

Cranberries and Toasted Walnuts

V · CONTAINS GLUTEN, DAIRY, TREE NUTS

CAPRESE SKEWER

Fresh Mozzarella, Cherry Tomato, Basil, and Balsamic

V · GF · CONTAINS DAIRY

GRAZING TABLE

INDIVIDUAL CHARCUTERIE CUP

Cured Meats, Artisan Cheeses, Fresh Fruit, and Crisp Crackers

CONTAINS GLUTEN, DAIRY, PORK

MINI DESSERTS

WHITE CHOCOLATE RASPBERRY MOUSSE SHOOTER

Silky Mousse and Fresh Raspberries

V · GF · CONTAINS 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

PRETZEL S'MORES BITE

Salted Pretzel, Toasted Marshmallow, and Chocolate

CONTAINS GLUTEN, DAIRY, SOY

MINI PECAN TART

Buttery Crust and Toasted Pecans

V · CONTAINS GLUTEN, DAIRY, EGG, TREE NUTS

MINI CHEESECAKE BITE

Chocolate Ganache and Fresh Raspberry

V · CONTAINS GLUTEN, DAIRY, EGG

CHOCOLATE-DIPPED STRAWBERRY

Rich Chocolate Shell and Fresh Berries

V · GF · CONTAINS DAIRY, SOY

MINI LEMON MERINGUE TART

Tangy Lemon Curd and Toasted Meringue

V · CONTAINS GLUTEN, DAIRY, EGG

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

Pricing & Information

ESTIMATED COST · 2.5-HOUR EVENT

The Cocktail Hour · \$1,550 Service + Groceries

UP TO 25 GUESTS · \$45 PER ADDITIONAL GUEST · 20% PRODUCTION CHARGE

OPTIONAL ADD-ONS

Additional Food Item Selection · \$8 per Guest (\$150 minimum)

Additional Hour of Service · \$250 per Hour

Passed Hors d'Oeuvres Service · \$250 per Server

Server(s) and / or Bartender(s) · \$250 each, up to 4 hours

Servers and Bartenders Beyond 4 Hours · \$60 per Hour Each

Disposable Cocktail Plates & Cutlery · \$1.50 per Guest

SERVICE COST

Covers shopping, cooking, service, and clean up for up to 25 guests over a 2.5-hour event. Clients are responsible for a fully equipped kitchen, tables and chairs for all guests, and glassware. Plates and cutlery can be provided upon request for an additional charge, and rentals can be arranged.

FOOD / GROCERY COST

Grocery cost is estimated at \$18–\$35 per guest, depending on selections. 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 — sourcing premium ingredients from local vendors and farmers.

PRODUCTION COST

A 20% production charge applies to the service fee and menu add-ons. It does not apply to server and bartender fees, travel, or groceries. It covers chafing dishes, serving platters, and serving utensils for the food table; cocktail napkins; and all equipment setup, take down, and transportation. It also includes menu consultation and customization with a dedicated event planner, printed menu tent cards, and votive candles for the food table. Plates and glassware are not included.

STAFFING

Chef staffing is included in the service fee and determined by our Executive Chef based on your guest count and menu. Servers and bartenders are \$250 each and cover up to 4 hours of service, including setup and cleanup; \$60 per hour each beyond that.

PAYMENT

50% payment of the service cost is required to reserve your date. Any remaining service cost, as well as the entire grocery cost, is due on the first business day following your event.

Pricing & Information

GRATUITY

For events of 20 or more guests, an automatic 20% gratuity on the service fee and server and bartender fees is added to the final invoice. It does not apply to production, travel, or groceries. For smaller groups, gratuity is at your discretion and may be added through the invoice link.

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.

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.