



ATLANTA

PERSONAL CHEF SERVICE

CORPORATE LUNCH MENU

Fall & Winter Collection

WEEKDAY BUSINESS CATERING • FALL / WINTER 2026

*Chef-prepared lunches for the workday — made in our licensed catering kitchen and delivered ready to serve.
One all-inclusive price per guest, groceries included, with vegetarian and vegan options on every menu.*

HOT THEMED BUFFET

\$36 per Guest

Seven themes • any 5 selections, including at least 1 protein

BOTTOMLESS BRUNCH

\$35 per Guest

2 proteins, 2 sides

COLD COCKTAIL

\$32 per Guest

3 small bites, 1 dessert

BOXED LUNCH

\$26 per Guest

Any 5 selections, including at least 1 sandwich or wrap

30 GUEST MINIMUM • GROCERIES INCLUDED • 10% PRODUCTION



Hot Themed Buffets

LATIN INSPIRED

Choose any 5 selections, including at least 1 protein • \$36 per guest

PROTEINS • AT LEAST ONE

Beef Picadillo

GF

Roasted Chicken

GF

Mojo Jackfruit

GF • VG

SIDES

Yucca Gratin

V • GF

Black Beans

GF • DF • VG

Cilantro Lime Rice

GF • DF • VG

Sweet Plantains

Maduros

GF • DF • VG

SALAD

Chipotle Cabbage & Corn Salad

Fresh Avocado

GF • DF

Sliced Avocado

Olive Oil and Maldon Sea Salt

VG

DESSERT

Coconut Tres Leches Cake

V • GF • DF

Vegan desserts available upon request.

HIBACHI STYLE

Choose any 5 selections, including at least 1 protein • \$36 per guest

PROTEINS • AT LEAST ONE

Sesame Roasted Chicken

Light & Dark

GF • DF

Spicy Shrimp

+\$5 per guest

GF • DF

Steak

+\$5 per guest

GF • DF

Teriyaki-Style Tofu

GF • DF • VG

SIDES

Vegetable Fried Rice

V • GF OPTIONAL

Fresh Hibachi Vegetables

GF • DF • VG

Chilled Chile-Garlic Rice

Noodle Salad

GF • DF • VG

SALAD

Romaine Salad

Cherry Tomatoes, Cucumber, Shaved

Carrots, Cilantro, Hibachi-Style

Ginger Dressing

GF • DF • VG

DESSERT

Cheesecake Mousse Cups

GF Graham Streusel, Strawberry

Compote

Double Chocolate-Walnut

Brownies

GF

Vegan desserts available upon request.

MEDITERRANEAN

Choose any 5 selections, including at least 1 protein • \$36 per guest

PROTEINS • AT LEAST ONE

Greek Roasted Chicken

Light & Dark

GF • DF

Shaved Beef Gyro

GF • DF

Oven-Baked Falafel

DF • VG

SIDES

Roasted & Marinated Vegetables

V • GF • DF

Greek Roasted Potatoes

Lemon-Oregano

V • GF • DF

Hummus & Tzatziki Platter

Crudités, Pita, Olives, Pepperoncini

V

Dolmades & Baba Ganoush Platter

Crudités, Pita, Olives, Pepperoncini

V • DF

SALAD

Classic Greek Salad

V • GF

Mediterranean Chickpea Salad

VG

DESSERT

Baklava

Orange Blossom Honey

Citrus Revani Cake

Rose Petals

Tahini Chocolate Pudding

VG

All options can be made vegan by request.

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



Hot Themed Buffets

FILIPINO STYLE

Choose any 5 selections, including at least 1 protein · \$36 per guest

PROTEINS · AT LEAST ONE

Bola Bola Beef Meatballs

Banana Catsup Dipping Sauce

DF

Chicken Adobo

Braised Chicken Thighs, Sweet Soy Marinade

GF · DF

Filipino Tofu Sisig

Crispy Tofu, Peppers, Onion, Chili Mushroom Sauce

GF · DF · VG

SIDES

Laurel-Scented White Rice

Fried Garlic Chips, Scallions

DF

Adobong Sitaw

Long Green Beans, Chili Crisp

GF · DF

Eggplant Adobo

VG

SALAD

Chilled Bihon Rice Noodle Salad

Seasonal Vegetables, Sweet Chili-Lime Vinaigrette

V · GF · DF

Pancit Canton Noodle Salad

Broccoli, Snap Peas, Carrots, Cabbage

VG

DESSERT

Mini Ube Cupcake

Coconut Buttercream

Pandan Crinkle Cookie

Vegetarian and vegan desserts available upon request.

ITALIAN THEMED

Choose any 5 selections, including at least 1 entrée · \$36 per guest

ENTRÉES · AT LEAST ONE

Chicken Italian Sausage

Primavera

Cavatappi, House-Made Chicken Sausage, Seasonal Vegetables, Cream Tomato Sauce

Turkey or Vegetarian Lasagna

Seasonal Vegetables, Fresh Basil & Mozzarella

V OPTION · VG BY REQUEST

Stuffed Shells with Tofu

Ricotta

Spinach and Fennel in Tomato Sauce

VG

BREAD

Rosemary Garlic Focaccia

Soft, House-Baked, with Roasted Garlic

SALAD

Mixed Green Salad

Chickpeas, Carrots, Cherry Tomatoes, Balsamic Vinaigrette

GF · DF · VG

Traditional Caprese Salad

Tomatoes & Mozzarella, Basil, Balsamic Reduction

V

DESSERT

Chamomile Tiramisu Cups

Mascarpone Cream, Lemon Zest, Edible Flowers

V

Silken Tofu Citrus Parfaits

Lemon-Vanilla Mousse, Citrus Compote, Toasted Seeds

GF · VG

SOUL FOOD

Choose any 5 selections, including at least 1 protein · \$36 per guest

PROTEINS · AT LEAST ONE

Oven-Roasted Chicken Wings

BBQ Pulled Pork

Vegan Blackened Tofu

GF · DF · VG

SIDES

House-Made Macaroni & Cheese

V

Southern Skillet Cornbread

V

Braised Collard Greens

Truffle Tabasco

GF · DF · VG

Sautéed Green Beans

GF · DF · VG

SALAD

Southern-Style Cobb Salad

Corn, Cheese, Bacon, Tomatoes, Eggs & Pecans

GF

Kale Caesar Salad

Spiced Crispy Chickpeas, Vegan Caesar Dressing

VG

DESSERT

Chocolate Cream Pie

Banana Cream Pie

Vegan Apple Crumble

Dairy-Free Cream

VG

Sides can be made vegan by request.

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



Seasonal Buffet & Boxed Lunch

HALLOWEEN THEMED

Choose any 5 selections, including at least 1 protein · October only · \$36 per guest

PROTEINS · AT LEAST ONE

BBQ “Bat” Wings

Chicken Wings

GF

Chopped or Sliced Beef Brisket

GF · DF

BBQ Jackfruit & Roasted Pumpkin

VG

SIDES

Asparagus “Witch Fingers”

Almondine

“Eyeball” Potato Salad

Olive & Egg

“Witch’s Cauldron” Mac & Cheese

Queso Verde

Candy Corn-Bread

Sweet & Savory

Creepy Coleslaw

DESSERT

Dirt Nap Chocolate Trifle Cups

Blood Cherry Jam

BOXED LUNCH

Choose any 5 selections, including at least 1 sandwich or wrap · \$26 per guest

SANDWICHES & WRAPS · AT LEAST ONE

Italian Classic

Turkey, Provolone, Hoagie Roll, Shredded Lettuce

Mediterranean Tuna Salad

Wheat Bread

Capri Chicken & Mozzarella

Wheat Bread

Traditional BLT

Sourdough

Southwestern Chicken Ranch Wrap

Black Beans, Corn, Pepper Jack, Bacon, House-Made Ranch

Honey Ham & Brie

Baguette, Caramelized Onions, Mayonnaise, Arugula

Vegan Veggie Wrap

Spinach Tortilla

VG

Toasted Caprese Sandwich

Tomatoes, Mozzarella, Basil, Balsamic, Ciabatta

V · VG BY REQUEST

SIDES & SALADS

Assorted Kettle Chips

DF · VG

Traditional Potato Salad

VG BY REQUEST

Tabbouleh Salad

Couscous, Tomato, Cucumber, Mint, Parsley,

Lemon

V · DF

DESSERT

Assortment of Freshly Baked Cookies

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



Cold Cocktail & Brunch

COLD COCKTAIL

3 small bites · 1 dessert · \$32 per guest

SMALL BITES · CHOOSE THREE

Cheese & Fresh Fruit Tray

V

Charcuterie & Fresh Fruit Tray

Vegetable Filo Cups

V

Caprese Skewers

V

Vegetable Crudités

Seasonal Vegetables, House-Made Ranch Dip

V · GF

Ham & Cheese Pinwheels

Spinach Wrap

Mini Quiche Lorraine

Ham & Gruyère

Mini Mushroom & Leek Quiche

V

Deviled Eggs

Smoked Paprika, Chive

V · GF

DESSERT · CHOOSE ONE

Mini Cheesecake Bites

Mini Ganache Cups

Mini Vegan Cheesecakes

Blueberry or Chocolate

VG

BOTTOMLESS BRUNCH

2 proteins · 2 sides · \$35 per guest

PROTEINS · CHOOSE TWO

Scrambled Eggs

V · GF

Smoked Salmon & Fresh Bagels

Tomato Lox for Vegan Guests

Breakfast Sausage

Roasted Vegetable Frittata

V

Sausage Gravy & Biscuits

Vegan Sausage & Spinach Frittata

VG

Avocado Toast Two Ways

Traditional & Roasted Chickpea, Pickled Red Onion

VG

SIDES · CHOOSE TWO

Butterball Roasted Potatoes

Garlic, Thyme

V · GF · DF

Roasted Seasonal Vegetables

GF · DF · VG

Fresh Fruit Salad

GF · DF · VG

French Toast & Pancakes

Nutella Syrup, Caramelized Bananas

V

Yogurt Parfait

Assorted Toppings

V

Vegan Polenta with Chimichurri

VG

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Pricing & Information

HOT THEMED BUFFET

Any 5 selections · at least 1 protein

\$36 per Guest

BOTTOMLESS BRUNCH

2 proteins · 2 sides

\$35 per Guest

COLD COCKTAIL

3 small bites · 1 dessert

\$32 per Guest

BOXED LUNCH

Any 5 selections, including at least 1 sandwich or wrap

\$26 per Guest

ADD-ONS

Hibachi Steak or Spicy Shrimp

Additional Selection

Server or Bartender

Beyond 4 Hours

+\$5 per Guest

\$10 per Guest (\$150 min.)

\$250 each, up to 4 hours

\$60 per Hour Each

ALL-INCLUSIVE PRICING

Every corporate menu is one price per guest, with groceries, preparation, and packaging included — no separate grocery invoice after your event. A 30-guest minimum applies to every menu, and corporate menus are available for business orders with weekday delivery.

PRODUCTION COST

A 10% production charge applies to menu pricing and add-ons. It does not apply to server and bartender fees or delivery. It covers disposable serving pans, packaging materials, labeling, and delivery logistics.

DELIVERY FEE & SERVING

Applies to every delivery, calculated at current IRS mileage rates, round-trip from our licensed catering kitchen at 3300 Marjan Drive, ATL, GA 30340. Hot dishes arrive with simple reheating instructions; salads, chilled items, and desserts arrive ready to set out, with dressings packed on the side. Disposable plates, napkins, and utensils are available on request.

DIETARY NEEDS

Menus are labeled GF, DF, V, and VG. Vegan desserts and most vegan substitutions are available on request. Our kitchen handles peanuts, tree nuts, shellfish, fish, gluten, dairy, eggs, soy, and sesame; please share any allergies when booking.

PAYMENT & GRATUITY

A 50% deposit reserves your date, and the remaining balance is due the first business day following your event. Gratuity is optional for drop-off orders and may be added through the invoice link.

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