



ATLANTA

PERSONAL CHEF SERVICE

DROP-OFF BUFFET MENU

Fall & Winter Collection

FALL • WINTER 2026

A chef-curated buffet showcasing the finest seasonal ingredients — prepared in our licensed kitchen and delivered to your door, ready to reheat and serve. Please use this menu as a guide, or let us create the perfect custom menu for your event.

DROP-OFF BUFFET • \$1,200 + GROCERIES

2 Appetizers • 1 Salad

1 Protein • 1 Starch

1 Vegetable • 1 Dessert

20 GUEST MINIMUM • \$50 PER ADDITIONAL GUEST

Additional selections \$8 per guest (\$150 min.) • 10% production charge



Appetizers, Salads & Breads

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

APPETIZERS — CHOOSE TWO

BACON-WRAPPED DATES

Stuffed with Manchego

GF

BEEF TENDERLOIN CROSTINI

Seared Tenderloin on Toasted Crostini

ITALIAN MEATBALLS

in Herb-Ricotta Sauce

COUNTRY HAM MINI BISCUITS

with Scallion-Pimento Cheese

CLASSIC DEVILED EGGS

Smoked Paprika and Fresh Chive

GF · DF

MARINATED FETA & OLIVE SKEWERS

Herb-Marinated Feta and Kalamata Olives

V · GF

BLANCHED CRUDITÉS

Crisp Seasonal Vegetables and House Dip

V · GF

JUMBO SHRIMP COCKTAIL

House Cocktail Sauce and Lemon

GF · DF

SOUTHERN PICKLED SHRIMP

Chilled Shrimp Marinated with Lemon, Onion, and Spices

GF · DF

CRAB SALAD IN ENDIVE LEAVES

Lump Crab, Fresh Herbs, and Crisp Endive

GF

SMOKED SALMON CROSTINI

Herbed Cream Cheese, Capers, and Fresh Dill

CAPRESE SKEWERS

with Plum Balsamic Drizzle

V · GF

SOUTHERN PIMENTO CHEESE

Sharp Cheddar, Roasted Pimentos, and Crisp Crackers

V

CHEESE & CHARCUTERIE BOARD

Cured Meats, Aged and Soft Cheeses, Seasonal Fruit, Nuts, and Crackers

GF ADAPTATION AVAILABLE

SALADS — CHOOSE ONE

CLASSIC CAESAR SALAD

Romaine, Shaved Parmesan, Herb Croutons, House Caesar Dressing

GF ADAPTATION AVAILABLE

SIGNATURE GARDEN SALAD

Mixed Greens, Cucumber, Cherry Tomatoes, Radish, House Vinaigrette

GF · V · DF

ITALIAN CHOPPED SALAD

Salami, Provolone, Chickpeas, Pepperoncini, Red Wine Vinaigrette

GF

FALL HARVEST SALAD

Baby Spinach, Crisp Apples, Toasted Pecans, Goat Cheese, Cider Vinaigrette

GF · V

RADICCHIO, PEAR & ARUGULA SALAD

Ripe Pear, Peppery Greens, and a Bright Lemon Vinaigrette

GF · V

SUN-DRIED TOMATO & SPINACH PASTA SALAD

Baby Spinach, Sun-Dried Tomatoes, Fresh Basil, Italian Vinaigrette

V

BREAD — ADDITIONAL SELECTION + \$8 PER GUEST

BUTTERMILK ROLLS

Whipped Honey Butter

V

SKILLET CORNBREAD

Cinnamon Honey Butter

V

BUTTERMILK BISCUITS

Honey Butter

V

ROSEMARY FOCACCIA

Garlic Herb Butter

V



Proteins

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

PROTEINS — CHOOSE ONE

Select from the beef & lamb, poultry & pork, seafood, or vegetarian selections · ADDITIONAL PROTEIN + \$8 PER GUEST

BEEF & LAMB

RED WINE BRAISED SHORT RIBS

Slow-Braised with Aromatics and a Rich Red Wine Reduction
DF

BRAISED CHUCK POT ROAST

Carrots, Onions, Fresh Thyme and Rosemary, Pan Jus
GF · DF

BEEF BOURGUIGNON

Burgundy Wine, Pearl Onions, Mushrooms, and Carrots

SALISBURY STEAK MEATBALLS

Savory Mushroom and Onion Gravy

BRAISED LAMB SHANKS

Root Vegetables and a Balsamic Finish

POULTRY & PORK

COQ AU VIN

Red Wine, Pearl Onions, Mushrooms, and Bacon

CHICKEN MARSALA

Wild Mushrooms, Marsala Wine Reduction, Fresh Herbs

SOUTHERN SMOTHERED CHICKEN

Slow-Braised in a Savory Onion-Garlic Gravy

SMOTHERED PORK CHOPS

Bone-In Chops in a Cajun-Spiced Onion Pan Gravy

SLOW-COOKED PULLED PORK

Tender Pork Shoulder with a Tangy House Sauce
GF · DF

SEAFOOD

COLD POACHED SALMON

Served Chilled with Fresh Dill Sauce
GF

SHRIMP & ANDOUILLE JAMBALAYA

Andouille Sausage, Tomato, Rice, and Louisiana Spices
GF · DF

VEGETARIAN

VEGETABLE LASAGNA

Zucchini, Spinach, and a Light Tomato-Cream Sauce
V

EGGPLANT PARMIGIANA

San Marzano Marinara, Mozzarella, and Parmesan
V

WILD MUSHROOM BREAD PUDDING

Savory Custard, Wild Mushrooms, and Fresh Herbs
V



Sides & Desserts

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

STARCHES — CHOOSE ONE

GARLIC MASHED POTATOES

Roasted Garlic, Butter, and Cream

V · GF

SCALLOPED POTATOES AU GRATIN

Thinly Layered Potatoes, Cream, and Melted Cheese

V

BAKED MACARONI & CHEESE

Creamy Cheese Sauce and a Golden Baked Top

V

SWEET POTATO CASSEROLE

Brown Sugar, Vanilla, and Buttery Pecan Streusel

V

ROASTED FINGERLING POTATOES

Garlic, Fresh Herbs, Fleur de Sel

V · GF · DF

RICE PILAF

Toasted Rice, Savory Stock, and Fresh Herbs

GF · DF

VEGETABLES — CHOOSE ONE

STEAKHOUSE CREAMED SPINACH

Rich Cream Sauce and Parmesan

V

ROASTED BRUSSELS SPROUTS

Crisp Bacon and Toasted Pine Nuts

GF · DF

ORANGE-HONEY GLAZED CARROTS

Fresh Orange, Honey, and Parsley

V · GF

GREEN BEANS ALMONDINE

Toasted Almonds, Butter, and Lemon

V · GF

ROASTED ASPARAGUS

Garlic, Olive Oil, and Flaky Sea Salt

V · GF · DF · VG

ROASTED BROCCOLINI

Olive Oil, Sea Salt, and Cracked Black Pepper

V · GF · DF · VG

DESSERTS — CHOOSE ONE

BOURBON CHOCOLATE PECAN PIE

Dark Chocolate, Toasted Pecans, and Kentucky Bourbon

V

SOUTHERN BANANA PUDDING

Vanilla Wafers, Fresh Banana, Whipped Cream

V

PEACH COBBLER

Warm Spiced Peaches and a Buttery Golden Crust

V

FLOURLESS CHOCOLATE CAKE

Rich Dark Chocolate and Powdered Sugar

V · GF

BREAD PUDDING

with Southern Bourbon Sauce

V

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust and Fresh Strawberry Sauce

V

Pricing & Information

DROP-OFF BUFFET

\$1,200 + Groceries

Includes 20 guests · Estimated grocery cost: \$20–\$35 per person

ADDITIONAL GUESTS

\$50 per Guest

Beyond the 20 guest minimum

ADDITIONAL FOOD SELECTION

\$8 per Guest

Add an extra appetizer, salad, protein, side, bread, or dessert · \$150 minimum

20 GUEST MINIMUM · 10% PRODUCTION CHARGE · DELIVERED READY TO SERVE

DROP-OFF SERVICE

Your buffet is prepared fresh in our licensed catering kitchen and delivered to your location ready to serve. Hot dishes arrive with simple reheating instructions, while salads, chilled selections, and desserts arrive ready to set out, with dressings packed on the side. Clients are responsible for serving ware, plates, and utensils unless arranged in advance.

ADDITIONAL SELECTIONS

Any additional appetizer, salad, protein, starch, vegetable, bread, or dessert may be added to your buffet for \$8 per guest per selection, with a \$150 minimum.

PRODUCTION COST

A 10% production charge applies to the service fee and menu add-ons. It does not apply to travel or groceries. It covers disposable serving pans, packaging materials, labeling, and delivery logistics.

FOOD & GROCERY COST

Sourced specifically for your event and invoiced separately at cost, with receipts provided. We prioritize seasonal availability, quality, and freshness — sourcing premium ingredients from local vendors and farmers. Your final investment is presented transparently in your proposal.

PAYMENT

50% deposit required to reserve your date. Remaining balance plus grocery cost is due the first business day following your event.

GRATUITY

Gratuity is optional for drop-off orders and may be added through the invoice link.

DELIVERY FEE

Applies to every delivery, calculated at current IRS mileage rates, round-trip from 3300 Marjan Drive, ATL, GA 30340.