

ATLANTA
PERSONAL CHEF SERVICE

The Brunch Table

A leisurely, chef-prepared brunch served in your home — Southern favorites and bakery classics, made from scratch and tailored entirely to your gathering.

THE BRUNCH MENU · FULL SERVICE

Please use this menu as a guide, or let us create the perfect custom menu for your occasion. Your chefs shop, cook, serve, and clean up — so you can simply enjoy the morning with your guests.

BUILD YOUR BRUNCH · CHOOSE FIVE SELECTIONS

One	*Two*	*Three*	*Four*
EGG OR BREAKFAST ENTRÉE	GRIDDLE OR BREAD & PASTRY	SIDE OR STARCH	FRUIT OR SWEET FINISH

One from each category, plus a fifth from any category you choose

$1,250 for up to 20 Guests + Groceries · 20% Production Charge

$48 per Additional Guest · Additional Selection $8 per Guest · Server / Bartender $250 each

ATLANTA
PERSONAL CHEF SERVICE



The Brunch Table

EGG & BREAKFAST ENTRÉES (SELECT ONE)

Select one entrée · add a second as your fifth selection, or as an additional selection + $8 per guest

QUICHE LORRAINE
Smoky Bacon, Gruyère, and a Flaky Butter Crust

CLASSIC EGGS BENEDICT
Canadian Bacon, Poached Eggs, and Hollandaise

SOUTHERN FRIED CHICKEN & WAFFLES
Buttermilk Fried Chicken, Crisp Waffles, Warm Maple

STEAK & EGGS
Seared Steak, Eggs Your Way, and Fresh Herbs
GF

SAUSAGE BREAKFAST CASSEROLE
Sausage, Eggs, and Sharp Cheddar, Baked Golden

CRAB CAKE BENEDICT
Golden Crab Cakes, Poached Eggs, and Hollandaise

SHRIMP & GRITS
Sautéed Shrimp over Creamy Southern Grits
GF

POTATO, ANDOUILLE & EGG SKILLET
Crispy Potatoes, Smoky Andouille, and Eggs
GF

CLASSIC DEVILED EGGS
Smoked Paprika and Fresh Chive
GF · DF

GRIDDLE OR BREAD & PASTRY (SELECT ONE)

From the Griddle

FLUFFY BUTTERMILK PANCAKES
Whipped Butter and Warm Maple Syrup
V

BRIOCHE FRENCH TOAST
Cinnamon-Vanilla Custard and Powdered Sugar
V

CLASSIC BELGIAN WAFFLES
Crisp and Golden with Butter and Maple Syrup
V

CORNMEAL GRIDDLE CAKES
A Southern Staple with Honey Butter
V

Bread & Pastry

HOMEMADE CINNAMON ROLLS
Soft Swirled Dough and Cream Cheese Frosting
V

BAKERY-STYLE BLUEBERRY MUFFINS
Bursting Blueberries and Sugar-Crisp Tops
V

CLASSIC CREAM SCONES
Tender and Flaky with Butter and Preserves
V

SOUR CREAM COFFEE CAKE
Cinnamon and Walnut Streusel
V

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

ATLANTA
PERSONAL CHEF SERVICE



The Brunch Table

SIDES & STARCHES (SELECT ONE)

CANDIED BROWN SUGAR BACON
Sweet, Smoky, and Oven-Glazed
GF · DF

CRISPY APPLEWOOD BACON
Classic Thick-Cut, Cooked Perfectly Crisp
GF · DF

TURKEY BREAKFAST SAUSAGE
Housemade Patties with Sage and Thyme
GF · DF

CHICKEN APPLE SAUSAGE
Housemade with Sweet Apple and Warm Spice
GF · DF

BISCUITS & SAUSAGE GRAVY
Buttermilk Biscuits and Peppery Country Gravy

SKILLET BREAKFAST POTATOES
Crispy Golden Potatoes, Onion, and Herbs
V · GF

CREAMY SOUTHERN CHEESE GRITS
Stone-Ground Grits and Sharp Cheddar
V · GF

CHEESY HASHBROWN CASSEROLE
Made from Scratch, Baked Bubbly and Golden
V

SOUTHERN FRIED APPLES
Butter, Brown Sugar, and Cinnamon
V · GF

SWEET POTATO CASSEROLE
Whipped Sweet Potatoes and Pecan Streusel
V

FRUIT OR SWEET FINISH (SELECT ONE)

HONEY-LIME FRUIT SALAD
Seasonal Fruit with a Honey-Lime Dressing
V · GF · DF

NEW ORLEANS BEIGNETS
Warm, Pillowy, and Showered in Powdered Sugar
V

PEACH COBBLER
Warm Spiced Peaches and a Golden Crust
V

OLD-FASHIONED BUTTERMILK PIE
Silky Custard in a Flaky Crust
V

MINT CITRUS SALAD
Peak-Season Citrus, Fresh Mint, Honey Drizzle
V · GF · DF

SOUTHERN PRALINE PECANS
Buttery Brown Sugar Pralines
V · GF

BREAD PUDDING
Southern Bourbon Sauce
V

SOUTHERN BANANA PUDDING
Vanilla Wafers, Fresh Banana, Whipped Cream
V

JUICE BAR · ADD TO ANY BRUNCH + $4.50 PER GUEST + GROCERIES

Fresh-Squeezed Orange Juice · Strawberry Pink Lemonade · Sparkling Mimosa Mocktail

Mocktail served as a sparkling base — guests are welcome to top with their own champagne or prosecco

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

Pricing & Information

The Brunch Table · $1,250 for 20 Guests + Groceries

20 GUEST MINIMUM · $48 PER ADDITIONAL GUEST · 20% PRODUCTION CHARGE

Choose Five · Egg or Breakfast Entrée · Griddle or Bread & Pastry · Side or Starch · Fruit or Sweet Finish

One from each category, plus a fifth from any category you choose

Additional Selection · $8 per Guest ($150 minimum) · Juice Bar · $4.50 per Guest + Groceries

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

SERVICE COST

Covers shopping, cooking, full brunch service, and clean up. Our chefs arrive ahead of your brunch to prepare and set up, and serve throughout the event. Before departing, we ensure the kitchen and space are clean and tidy. Clients are responsible for a working kitchen with a stove, oven, and fridge, tables and chairs for all guests, and all table-service items, including silverware, glasses, and plates. Rentals can be arranged upon request.

FOOD / GROCERY COST

Grocery cost is estimated at $15–$28 per guest, depending on selections, and your grocery budget is confirmed in your proposal. The final cost is a flat reimbursement, and receipts are provided with your invoice. We shop with seasonal availability in mind, prioritizing quality and freshness and 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 brunch table; all equipment setup, take down, and transportation; and menu consultation and customization with a dedicated event planner.

BEVERAGES

All alcohol and beverages are provided by the client, unless the Juice Bar is added ($4.50 per guest; juice ingredients are billed with groceries). Our chefs will pour and refill water throughout the event. A bartender is strongly recommended for full beverage service, including mimosas and brunch cocktails, and can be arranged upon request.

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 4 hours.

Pricing & Information

PAYMENT

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

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.

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.