



ATLANTA

PERSONAL CHEF SERVICE

SEASONAL BUFFET MENU

Fall & Winter Collection

FALL · WINTER 2026

A chef-curated buffet experience showcasing the finest seasonal ingredients — thoughtfully composed, beautifully presented, and tailored entirely to your occasion. Please use this menu as a guide, or let us create the perfect custom menu for your event.

SEASONAL BUFFET · \$76 PER GUEST

2 Appetizers · 1 Salad

1 Protein · 1 Starch

1 Vegetable · 1 Dessert

20 GUEST MINIMUM · \$60 PER ADDITIONAL GUEST

Additional selections \$8 per guest · \$150 minimum

SIGNATURE BUFFET · \$96 PER GUEST

2 Appetizers · 1 Salad

2 Proteins · 1 Starch

2 Vegetables · Bread

2 Desserts

20 GUEST MINIMUM · \$73 PER ADDITIONAL GUEST

Seasonal Buffet plus bread, a protein, a vegetable, and a dessert



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

MINI BEEF SLIDERS

Petite Burgers on Soft Slider Buns

COUNTRY HAM MINI BISCUITS

with Scallion-Pimento Cheese

CLASSIC DEVILED EGGS

Smoked Paprika and Fresh Chive

GF · DF

STUFFED MUSHROOMS

Garlic, Fresh Herbs, Parmesan, and Toasted Breadcrumbs

V

JUMBO SHRIMP COCKTAIL DISPLAY

House Cocktail Sauce and Lemon

GF · DF

PETITE CRAB CAKES

with Remoulade

SMOKED SALMON CROSTINI

Herbed Cream Cheese, Capers, and Fresh Dill

BACON-WRAPPED SCALLOPS

Broiled Sea Scallops and Crisp Bacon

GF · DF

CAPRESE SKEWERS

with Plum Balsamic Drizzle

V · GF

SOUTHERN PIMENTO CHEESE

Sharp Cheddar, Roasted Pimentos, and Crisp Crackers

V

THE CHEF'S CHEESE & CHARCUTERIE BOARD · + \$10 PER PERSON

Cured Meats, Aged and Soft Cheeses, Seasonal Fruit, Nuts, Preserves, 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 — INCLUDED WITH SIGNATURE BUFFET ONLY (CHOOSE ONE)

BUTTERMILK ROLLS

Whipped Honey Butter

V

SKILLET CORNBREAD

Cinnamon Honey Butter

V

BUTTERMILK BISCUITS

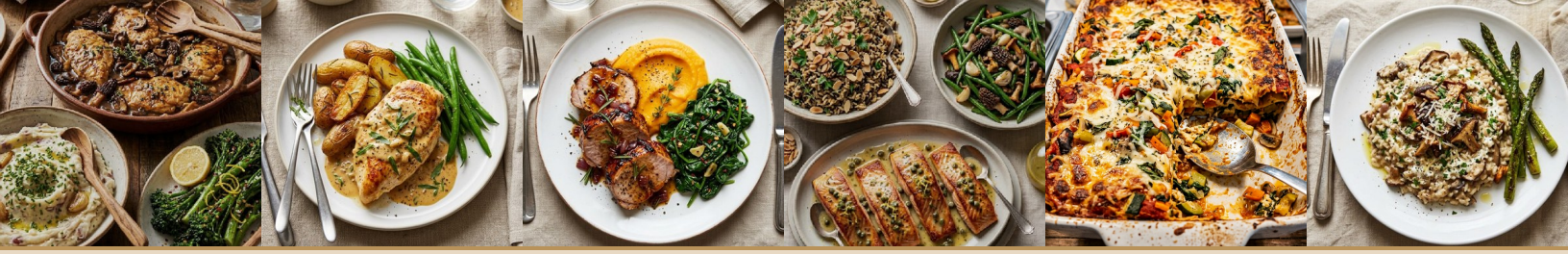
Honey Butter

V

ROSEMARY FOCACCIA

Garlic Herb Butter

V



Proteins

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

PROTEINS — CHOOSE ONE | TWO FOR SIGNATURE BUFFET

Select from the beef & lamb, poultry & pork, seafood, or vegetarian selections

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

GRILLED SALMON

with Lemon-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 RISOTTO

Arborio Rice, Wild Mushrooms, and Parmesan
V · GF



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

BAKED MACARONI & CHEESE

Creamy Cheese Sauce and a Golden Baked Top

V

ROASTED FINGERLING POTATOES

Garlic, Fresh Herbs, Fleur de Sel

V · GF · DF

SCALLOPED POTATOES AU GRATIN

Thinly Layered Potatoes, Cream, and Melted Cheese

V

SWEET POTATO CASSEROLE

Brown Sugar, Vanilla, and Buttery Pecan Streusel

V

RICE PILAF

Toasted Rice, Savory Stock, and Fresh Herbs

GF · DF

VEGETABLES — CHOOSE ONE | TWO FOR SIGNATURE BUFFET

STEAKHOUSE CREAMED SPINACH

Rich Cream Sauce and Parmesan

V

ORANGE-HONEY GLAZED CARROTS

Fresh Orange, Honey, and Parsley

V · GF

ROASTED ASPARAGUS

Garlic, Olive Oil, and Flaky Sea Salt

V · GF · DF · VG

ROASTED BRUSSELS SPROUTS

Crisp Bacon and Toasted Pine Nuts

GF · DF

GREEN BEANS ALMONDINE

Toasted Almonds, Butter, and Lemon

V · GF

ROASTED BROCCOLINI

Olive Oil, Sea Salt, and Cracked Black Pepper

V · GF · DF · VG

DESSERTS — CHOOSE ONE | TWO FOR SIGNATURE BUFFET

BOURBON CHOCOLATE PECAN PIE

Dark Chocolate, Toasted Pecans, and Kentucky Bourbon

V

PEACH COBBLER

Warm Spiced Peaches and a Buttery Golden Crust

V

BREAD PUDDING

with Southern Bourbon Sauce

V

SOUTHERN BANANA PUDDING

Vanilla Wafers, Fresh Banana, Whipped Cream

V

FLOURLESS CHOCOLATE CAKE

Rich Dark Chocolate and Powdered Sugar

V · GF

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust and Fresh Strawberry Sauce

V

Pricing & Information

SEASONAL BUFFET

Estimated grocery cost: \$20–\$35 per person · \$60 per additional guest

\$76 per Guest + Groceries

SIGNATURE BUFFET

Estimated grocery cost: \$28–\$45 per person · \$73 per additional guest

\$96 per Guest + Groceries

20 GUEST MINIMUM · 20% PRODUCTION CHARGE · ADDITIONAL SELECTION \$8 PER GUEST (\$150 MIN.)

Server(s) and / or Bartender(s) · \$250 each, up to 4 hours · \$60 per hour each beyond 4 hours

SERVICE COST

Covers shopping, cooking, service, and clean up. Clients are responsible for a fully equipped kitchen, silverware, water and wine glasses, and plates. Rentals can be arranged upon request.

FOOD & GROCERY COST

Sourced specifically for your event and invoiced separately at cost, with receipts provided. Estimated grocery cost is \$20–\$35 per person for the Seasonal Buffet and \$28–\$45 per person for the Signature Buffet. We prioritize seasonal availability, quality, and freshness — sourcing premium ingredients from local vendors and farmers. Your final investment is presented transparently in your proposal.

BEVERAGES

All alcohol is provided by the client. Chefs pour and refill water and wine throughout the event. A bartender is strongly recommended. Bartenders and servers are available upon request.

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 and serving platters for the serving table; disposable cocktail and dinner plates, cocktail and dinner napkins, and forks and knives (or assistance in placement of a rental order if real, non-disposable service ware is desired); and all equipment set up, take down, and transportation. It also includes menu consultation and customization with a dedicated event planner, custom printed menu tent cards, and votive candles for the buffet table.

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.

PAYMENT

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

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

Calculated at current IRS mileage rates, round-trip from 3300 Marjan Drive, ATL, GA 30340.