

ATLANTA
PERSONAL CHEF SERVICE

An elevated evening of refined cuisine — each course composed with the season's finest ingredients, from the first appetizer to the last dessert, tailored entirely to your table.

THE PREMIER MENU • FALL / WINTER

Please use this menu as a guide, or let us create the perfect custom menu for your occasion.

All Premier Table dinners include a chef's selection charcuterie or Mediterranean dip board for guests to enjoy before dinner, along with fresh bread and butter presented on the table.

Because we are cooking in your kitchen at home, where space may be limited, we ask that all guests enjoy the same sides for each course — while each guest is welcome to choose a different protein.



The Premier Table

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

PRE-DINNER RECEPTION (SELECT ONE)

THE CHEF'S CHARCUTERIE BOARD

Prosciutto, soppressata, and Genoa salami with brie, aged cheddar, and blue cheese; whipped goat cheese with hot honey and crisp bacon; olives with toasted almonds, celery, and shaved parmesan; warm garlic rosemary focaccia; fresh grapes and figs, dried apricots, Marcona almonds, and honeycomb

GF ADAPTATION AVAILABLE (OMIT FOCACCIA)

Contains: Dairy, Gluten, Tree Nuts (almonds)

THE MEDITERRANEAN DIP BOARD

Classic hummus, tzatziki, and baba ganoush with warm pita; kalamata olives, feta, cherry tomatoes, cucumber spears, carrot sticks, and bell pepper strips

V

Contains: Dairy, Gluten, Sesame

PASSED PRE-DINNER HORS D'OEUVRES SELECTION + \$25 PER GUEST

Served for 45 minutes before dinner, in lieu of or in addition to the board

Bacon-Wrapped Dates Stuffed with Manchego GF

Country Ham Mini Biscuits with Scallion-Pimento Cheese

Smoked Salmon Crostini

Crab Salad in Endive Leaves GF

Caprese Skewers with Plum Balsamic Drizzle GF · V

Marinated Feta and Olive Skewers GF · V

Shrimp Cocktail GF · DF

Italian Meatballs in Herb-Ricotta Sauce

BREAD SERVICE (SELECT ONE)

SOFT DINNER ROLLS

Pillow-soft yeasted rolls served warm with whipped honey butter

V

Contains: Gluten, Dairy, Egg

BUTTERMILK BISCUITS

Flaky, layered Southern-style biscuits served with honey butter

V

Contains: Gluten, Dairy

HONEY CORNBREAD

Moist, buttery cornbread with crisp edges, served with cinnamon honey butter

V

Contains: Gluten, Dairy, Egg

GARLIC ROSEMARY FOCACCIA

Crisp-crusted, chewy-centered focaccia served with garlic herb butter

V

Contains: Gluten, Dairy



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SOUPS

Select one soup or salad as your first course · add the other as an additional course + \$25 PER GUEST

BUTTERNUT SQUASH & SWEET POTATO SOUP

Roasted butternut squash and sweet potato simmered with apple and warm fall spices, finished with cream

GF

Contains: Dairy

POTATO LEEK SOUP

Yukon Gold potatoes and leeks simmered in broth, finished with cream and fresh chives

GF

Contains: Dairy

SHE-CRAB SOUP

Charleston-style crab bisque with sweet lump crabmeat, sherry, and cream

Contains: Shellfish, Dairy, Alcohol (sherry)

FRENCH ONION SOUP

Slow-caramelized onions in a sherry-beef broth, topped with a Gruyère and Parmesan crouton

Contains: Gluten, Dairy, Fish (Worcestershire sauce), Alcohol (wine, sherry)

TOMATO BISQUE

San Marzano tomatoes simmered with celery and onion into a silky, cream-finished bisque

Contains: Gluten, Dairy

CORN CHOWDER

Sweet corn and Yukon Gold potatoes with crisp bacon in a rich cream-based chowder

GF

Contains: Dairy, Pork (bacon)

SALADS

ICEBERG WEDGE WITH BLUE CHEESE DRESSING

Crisp iceberg wedge with a buttermilk-blue cheese dressing, crumbled bacon, cherry tomatoes, and chives

GF

Contains: Dairy, Egg, Pork

PEAR, DATE & WALNUT SALAD

Red leaf lettuce with sliced pears, Medjool dates, toasted walnuts, and blue cheese in a honey-Dijon vinaigrette

V · GF

Contains: Dairy, Tree Nuts (walnuts)

ROASTED BEET SALAD WITH GOAT CHEESE & PISTACHIOS

Roasted beets over arugula with goat cheese, toasted pistachios, radish, and a Dijon vinaigrette

V · GF

Contains: Dairy, Tree Nuts (pistachios)

CAESAR SALAD

Romaine tossed in a house Caesar dressing with shaved Parmesan and croutons

GF ADAPTATION AVAILABLE (OMIT CROUTONS)

Contains: Dairy, Egg, Fish (anchovy, Worcestershire), Gluten

SPINACH SALAD WITH WARM BACON DRESSING

Baby spinach and mushrooms tossed in a warm bacon vinaigrette, topped with soft-boiled egg and crisp bacon

GF

Contains: Egg, Pork

SHREDDED BRUSSELS SPROUTS & ARUGULA SALAD

Shredded Brussels sprouts and arugula with toasted pecans, dried cherries, and goat cheese in a honey-mustard "sunshine" dressing

V · GF

Contains: Dairy, Tree Nuts (pecans)



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SALADS (CONTINUED)

KALE, APPLE & PANCETTA SALAD

Shredded kale and radicchio with crisp pancetta, tart apple, and toasted pecans in a maple-Champagne vinaigrette

GF

Contains: Tree Nuts (pecans), Pork

ARUGULA SALAD WITH LEMON, OLIVE OIL & PARMIGIANO-REGGIANO

Peppery arugula tossed with lemon and extra-virgin olive oil, finished with shaved Parmigiano-Reggiano

V · GF

Contains: Dairy

FRIED GREEN TOMATO SALAD

Crispy fried green tomatoes with housemade pimento cheese and sweet red onion jam topped with frisée

Contains: Gluten, Dairy, Egg

BEEF ENTRÉES

Select one entrée from the beef, pork, chicken, seafood, surf & turf, or vegetarian selections

HERB-ROASTED BEEF TENDERLOIN

Rosemary and garlic pan-roasted tenderloin with a red wine-shallot sauce, horseradish sour cream mashed potatoes, and green beans gremolata

GF

Contains: Dairy, Pine Nuts

NEW YORK STRIP WITH RED WINE MUSHROOM SAUCE

Seared strip steak in a mushroom and red wine pan sauce, whole-grain mustard smashed potatoes, and roasted Brussels sprouts

GF

Contains: Dairy

CHIANTI-BRAISED SHORT RIB

Slow-braised in red wine and stout with leeks, carrots, and thyme, served over buttermilk mashed potatoes with roasted carrots

Contains: Dairy, Gluten (braising liquid includes stout beer)

BLACKENED RIBEYE WITH CAJUN COWBOY BUTTER

Cast iron-blackened ribeye finished with a Cajun herb-butter, served with garlic roasted potatoes and charred bell peppers

GF

Contains: Dairy

PORK ENTRÉES

CIDER-ROASTED PORK TENDERLOIN

Hard cider and maple-marinated pork tenderloin with fennel, coriander, and rosemary, served with sweet potato purée and Parmesan roasted asparagus

GF

Contains: Dairy, Alcohol (hard cider)

BOURBON-GLAZED PORK TENDERLOIN

Pork tenderloin in a sweet-spicy bourbon glaze with red onion and rosemary, served with butternut squash purée and garlic sautéed spinach

Contains: Dairy, Soy, Alcohol (bourbon)



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CHICKEN ENTRÉES

HONEY-THYME CHICKEN

Roasted chicken with shallot, thyme, and lemon zest, finished with a honey pan sauce, served with wild rice pilaf and orange-roasted rainbow carrots

GF · DF

CHICKEN WITH MUSTARD-CREAM SAUCE

Pan-seared chicken breast in a Dijon-cream sauce with shallot and tarragon, served with roasted fingerling potatoes and haricots verts

Contains: Dairy, Gluten

PARMESAN CRUSTED CHICKEN

Chicken breast topped with a Parmesan crust and panko, baked until golden, served with garlic mashed potatoes and roasted green beans with garlic, lemon, pine nuts & Parmesan

Contains: Dairy, Egg, Gluten, Tree Nuts (pine nuts)

SOUTHERN SMOTHERED CHICKEN

Pan-seared chicken breast smothered in a homemade brown gravy, served with creamy cheese grits and slow-braised collard greens

Contains: Gluten, Dairy

SEAFOOD ENTRÉES

PAN-SEARED SALMON

Simply seasoned, crisp-seared salmon fillet, served with lemon rice pilaf and roasted green beans with garlic, lemon, pine nuts & Parmesan

GF

Contains: Fish, Tree Nuts (pine nuts), Dairy

PECAN-CRUSTED GROUPER

Grouper in a crisp pecan crust with brown butter sauce, served over blistered green beans with garlic mashed potatoes

Contains: Dairy, Tree Nuts (pecans), Gluten, Egg

SCALLOPS WITH LEMON BUTTER

Sea scallops finished in a lemon-butter pan sauce, served with Parmesan risotto and roasted asparagus

GF

Contains: Shellfish, Dairy, Alcohol (white wine)

SURF & TURF ENTRÉES

Each paired with a pan-seared filet mignon finished in garlic-herb butter + \$25 PER GUEST

FILET & GARLIC BUTTER SHRIMP

Seared filet mignon with garlic-butter shrimp, served with garlic mashed potatoes and roasted asparagus

GF

Contains: Shellfish, Dairy

FILET & BROILED LOBSTER TAIL

Seared filet mignon with broiled lobster tail in garlic butter, served with garlic mashed potatoes and haricots verts

GF

Contains: Shellfish, Dairy

FILET & MARYLAND CRAB CAKE

Seared filet mignon with a lump crab cake and housemade tartar sauce, served with lemon rice pilaf and roasted green beans with garlic, lemon, pine nuts & Parmesan

Contains: Shellfish, Egg, Gluten, Fish (Worcestershire), Dairy, Tree Nuts (pine nuts)

FILET & PAN-SEARED SCALLOPS

Seared filet mignon with scallops in lemon butter, served with Parmesan risotto and roasted asparagus

GF

Contains: Shellfish, Dairy, Alcohol (white wine)



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VEGETARIAN ENTRÉES

BUTTERNUT SQUASH RAVIOLI WITH SAGE BROWN BUTTER

Handmade pasta filled with roasted butternut squash and Parmesan, tossed in a nutty sage brown butter sauce

V

Contains: Gluten, Dairy, Egg

CAULIFLOWER STEAKS WITH CAULIFLOWER PURÉE

Roasted cauliflower “steaks” over a silky butter-cauliflower purée with fresh thyme, served with roasted Brussels sprouts

V • GF

Contains: Dairy

BAKED MOZZARELLA-STUFFED PORTOBELLO MUSHROOMS

Portobello caps filled with Parmesan-panko breadcrumbs and melted mozzarella, roasted alongside cherry tomatoes, zucchini, red pepper, and onion, served with lemon rice pilaf

V

Contains: Gluten, Dairy

WILD MUSHROOM RISOTTO

Arborio rice simmered with mixed wild mushrooms, shallot, white wine, cream, and Parmesan, served with roasted asparagus

V • GF

Contains: Dairy, Alcohol (white wine)

DESSERTS (SELECT ONE)

FLOURLESS CHOCOLATE CAKE WITH MOCHA WHIPPED CREAM

Dense, fudge-like chocolate cake, naturally gluten-free, topped with espresso whipped cream

V • GF

Contains: Dairy, Egg

GEORGIA PECAN PIE À LA MODE

Classic buttery pecan pie with a hint of cinnamon in a flaky crust, vanilla bean ice cream

V

Contains: Gluten, Dairy, Egg, Tree Nuts (pecans)

SALTED CARAMEL APPLE PIE

Cinnamon-spiced apples and salted caramel in a buttery lattice crust, vanilla bean ice cream

V

Contains: Gluten, Dairy, Egg

KEY LIME PIE

Tangy key lime custard in a macadamia-graham cracker crust

V

Contains: Gluten, Tree Nuts (macadamia), Dairy, Egg

CLASSIC CHEESECAKE

Ultra-smooth cheesecake in a graham cracker crust, finished with a touch of lemon

V

Contains: Gluten, Dairy, Egg

CHOCOLATE LAVA CAKE

Individual molten chocolate cakes with a warm, flowing center, fresh berries & mint, caramel, vanilla bean ice cream

V

Contains: Gluten, Dairy, Egg

The Premier Table · \$400 for Two + \$125 per Additional Guest + Groceries

THREE COURSES · 20% PRODUCTION CHARGE · PLATE RENTALS INCLUDED FOR UP TO 16 GUESTS

Additional Course (Second Starter, Amuse Bouche, etc.) · \$25 per Guest

Passed Pre-Dinner Hors D'oeuvres (45 min) · \$25 per Guest — in lieu of or in addition to the board

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. Our chefs will arrive 2–3 hours prior to dinner to take care of preparation and setup, and will serve throughout the event. Before departing, we will ensure the kitchen and space are clean and tidy. Clients are responsible for a fully equipped kitchen and dining setup, including silverware, water and wine glasses, and plates. Rentals can be arranged upon request.

FOOD / GROCERY COST

Grocery cost is estimated at \$35–\$70 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 cuts from local vendors and farmers.

BEVERAGES

All alcohol and beverages are provided by the client. Our chefs will pour and refill water and wine throughout dinner. A bartender is strongly recommended for full beverage service and for coursed wine pairings, additional servers will be needed. Both can be arranged upon request.

PRODUCTION COST

A 20% production charge applies to the service fee and menu add-ons of every Premier Table dinner. It does not apply to server and bartender fees, travel, or groceries. It includes custom printed menus, votive candles, plate rentals for up to 16 guests, and menu consultation and customization with a dedicated event planner. Plate rentals for parties over 16 are billed at cost.

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

GRATUITY

If you feel your chef(s) went above and beyond to provide excellent service, feel free to tip them directly or as part of your final payment. Typical gratuity is suggested as 20% of the service fee and any server or bartender fees.

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.