



ATLANTA

PERSONAL CHEF SERVICE

FAMILY-STYLE DINNER

Fall & Winter Collection

THE FAMILY TABLE • FALL / WINTER 2026

A generous, chef-prepared dinner served family style — platters brought to every table, passed and shared, and refilled throughout the meal. Your chefs shop, cook, serve, and clean up, so you can simply gather.

THE FAMILY TABLE

\$80 PER GUEST

One Bread • One Salad

One Main • One Starch

One Vegetable • One Dessert

\$63 PER ADDITIONAL GUEST

SIGNATURE FAMILY TABLE

\$95 PER GUEST

One Bread • One Salad

Two Mains • One Starch

Two Vegetables • One Dessert

\$75 PER ADDITIONAL GUEST

16 GUEST MINIMUM • ADDITIONAL GUEST RATES BEYOND 20 • 20% PRODUCTION CHARGE

Served family style at your table for 16–40 guests • Additional selections \$8 per guest (\$150 minimum)



Breads & Salads

Warm breads and shared salads to begin the meal.

BREAD

Family Table · choose one | Signature · choose one

BUTTERMILK ROLLS

Whipped Honey Butter

V

SKILLET CORNBREAD

Cinnamon Honey Butter

V

BUTTERMILK BISCUITS

Flaky and Golden, with Honey Butter

V

ROSEMARY GARLIC FOCACCIA

Garlic Herb Butter

V

GARLIC KNOTS

Parsley, Garlic, and Parmesan

V

HONEY YEAST ROLLS

Soft and Golden, Brushed with Honey Butter

V

SALAD

Family Table · choose one | Signature · choose one

STEAKHOUSE WEDGE SALAD

Iceberg, Blue Cheese, Bacon, and Tomato

GF

CHOPPED GREEK SALAD

Cucumber, Tomato, Feta, Olives, and Red Onion

V · GF

KALE CAESAR SALAD

Shaved Parmesan and Crisp Croutons

PANZANELLA

Tomato, Cucumber, Basil, and Toasted Bread

V · DF

FALL HARVEST SALAD

Butternut Squash, Apple, Candied Pecans, Goat Cheese, Prosciutto, Maple Cider Vinaigrette

GF

KALE SALAD WITH PECAN VINAIGRETTE

Radishes, Capers, and Honey Cider Dressing

V · GF

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



Mains & Starches

Hearty platters and classic sides, passed at the table.

MAINS

Family Table · choose one | Signature · choose two

ROAST BEEF TENDERLOIN

Herb-Crusted, with Horseradish Cream
GF

PRIME RIB ROAST

Herb Crust and Au Jus
GF · DF

WHOLE ROASTED CHICKEN

Lemon, Garlic, and Fresh Thyme
GF · DF

CHICKEN MARSALA

Mushrooms and Marsala Wine Sauce

COQ AU VIN

Red Wine, Mushrooms, Pearl Onions, and Bacon
DF

PORCHETTA-STYLE PORK LOIN

Fennel, Garlic, Rosemary, and Citrus
GF · DF

SMOTHERED PORK CHOPS

Slow-Simmered Onion Gravy

BRAISED LAMB SHANKS

Red Wine, Rosemary, and Root Vegetables
GF · DF

ROASTED SIDE OF SALMON

Lemon, Fresh Herbs, and Olive Oil
GF · DF

SHRIMP & ANDOUILLE JAMBALAYA

Creole Spices, Peppers, and Rice
GF · DF

BAKED ZITI WITH ITALIAN SAUSAGE

Ricotta, Mozzarella, and Marinara

VEGETABLE LASAGNA

Seasonal Vegetables, Ricotta, and Marinara
V

EGGPLANT PARMIGIANA

Marinara, Mozzarella, and Fresh Basil
V

RATATOUILLE

Provençal Vegetables, Fresh Herbs, and Olive Oil
VG · GF

When selecting two mains, please choose only one baked pasta — Baked Ziti or Vegetable Lasagna.

STARCH

Family Table · choose one | Signature · choose one

GARLIC MASHED POTATOES

Roasted Garlic and Butter
V · GF

LOADED TWICE-BAKED POTATO CASSEROLE

Cheddar, Bacon, Sour Cream, and Chives
GF

RICE PILAF

Toasted Orzo, Herbs, and Broth
DF

SWEET POTATO CASSEROLE

Pecan Streusel
V

CREAMY PARMESAN POLENTA

Slow-Cooked and Finished with Parmesan
V · GF

SCALLOPED POTATOES AU GRATIN

Gruyère Cream Sauce
V

BAKED MACARONI & CHEESE

Golden Crumb Topping
V

ROASTED FINGERLING POTATOES

Garlic and Fresh Herbs
VG · GF

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



Vegetables & Desserts

Seasonal vegetables and a shared sweet finish.

VEGETABLES

Family Table · choose one | Signature · choose two

STEAKHOUSE CREAMED SPINACH

Classic Cream Sauce and Nutmeg

V · GF

ORANGE-HONEY GLAZED CARROTS

Orange Zest and Fresh Herbs

V · GF

ROASTED BROCCOLINI

Lemon and Garlic

VG · GF

CHILI GARLIC ROASTED BROCCOLI

Chili Flakes and Crisp Garlic

VG · GF

ROASTED BRUSSELS SPROUTS WITH BACON

Crisp-Roasted and Caramelized

GF · DF

GREEN BEANS ALMONDINE

Toasted Almonds and Brown Butter

V · GF

ROASTED ASPARAGUS

Olive Oil and Sea Salt

VG · GF

ROMESCO ROASTED CAULIFLOWER

Herbed Tahini Cream

VG · GF

DESSERT

Family Table · choose one | Signature · choose one

BOURBON CHOCOLATE PECAN PIE

Toasted Pecans and Dark Chocolate

V

SOUTHERN BANANA PUDDING

Vanilla Wafers and Whipped Cream

V

BREAD PUDDING

Southern Bourbon Sauce

V

CARROT CAKE

Cream Cheese Frosting

V

EASY PEACH COBBLER

Buttery Golden Crust

V

NEW YORK-STYLE CHEESECAKE

Strawberry Sauce

V

CLASSIC APPLE PIE

Flaky Butter Crust and Cinnamon Apples

V

TIRAMISU

Espresso, Mascarpone, and Cocoa

V

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



Pricing & Information

THE FAMILY TABLE

1 bread · 1 salad · 1 main · 1 starch · 1 vegetable · 1 dessert

Estimated grocery cost: \$25–\$45 per guest · \$63 per additional guest beyond 20

\$80 per Guest + Groceries

SIGNATURE FAMILY TABLE

1 bread · 1 salad · 2 mains · 1 starch · 2 vegetables · 1 dessert

Estimated grocery cost: \$30–\$55 per guest · \$75 per additional guest beyond 20

\$95 per Guest + Groceries

16 GUEST MINIMUM · UP TO 40 GUESTS · 20% PRODUCTION CHARGE

Additional Selection

\$8 per Guest (\$150 min.)

Server(s) and / or Bartender(s)

\$250 each, up to 4 hours

Beyond 4 Hours

\$60 per Hour Each

FAMILY-STYLE SERVICE

Platters and bowls are brought to each table to be passed and shared, refilled throughout dinner, and cleared between courses. We recommend one server for every 15–20 guests.

SERVICE COST

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

FOOD & GROCERY COST

Grocery cost is estimated at \$25–\$45 per guest for the Family Table and \$30–\$55 per guest for the Signature Family Table, depending on selections, and your grocery budget is confirmed in your proposal. Groceries are invoiced separately at cost, with receipts provided.

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 family-style platters, serving bowls, and serving utensils; all equipment setup, take down, and transportation; and menu consultation with a dedicated event planner.

STAFFING & BEVERAGES

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 for up to 4 hours, including setup and cleanup; \$60 per hour each beyond that. All alcohol and beverages are provided by the client.

PAYMENT & GRATUITY

50% of the service cost reserves your date; the remaining balance plus groceries is due the first business day following your dinner. For 20 or more guests, an automatic 20% gratuity on the service fee and server and bartender fees is added; for smaller groups, 20% is suggested.

TRAVEL FEE

Travel outside the Perimeter or below I-20 is calculated at standard IRS mileage rates, round-trip from our licensed catering kitchen (3300 Marjan Drive, ATL, GA 30340), for each chef or staff member.