

ATLANTA
PERSONAL CHEF SERVICE

THEMED STATIONS
Fall & Winter Collection

THEMED STATION MENU • FALL / WINTER 2026

*Interactive, chef-attended stations that keep guests moving and mingling — from a carving board to a taco bar.
Choose the stations that suit your event, and our chefs prepare, serve, and clean up throughout.*

THE STATION EVENT
\$90 PER GUEST

Choose Three Savory Stations

\$71 PER ADDITIONAL GUEST

SIGNATURE STATION EVENT
\$115 PER GUEST

Four Savory Stations + Dessert Station

\$90 PER ADDITIONAL GUEST

35 GUEST MINIMUM • ADDITIONAL GUEST RATES BEYOND 35 • 20% PRODUCTION CHARGE

Carving • Slider • Taco • Asian-Style • Bowl Bar • Dessert



Carving & Sliders

CARVING STATION

CHOOSE TWO • CHEF-ATTENDED

Carved to order and served with soft rolls, horseradish cream, whole-grain mustard, and au jus

ROAST BEEF TENDERLOIN

*Herb-Crusted, with Horseradish
Cream*

GF

PRIME RIB ROAST

Herb Crust and Au Jus

GF · DF

ROAST TURKEY BREAST

Garlic Herb Butter

GF

BROWN SUGAR GLAZED HAM

Brown Sugar and Dijon Glaze

GF · DF

PORCHETTA-STYLE PORK LOIN

*Fennel, Garlic, Rosemary, and
Citrus*

GF · DF

SLIDER STATION

CHOOSE THREE

Served on soft brioche slider buns with pickles and house sauces

CLASSIC BEEF SLIDER

Cheddar, Pickles, and House Sauce

PULLED PORK SLIDER

Smoky BBQ Sauce and Apple Slaw

PHILLY CHEESESTEAK SLIDER

*Shaved Steak, Peppers, Onions, and
Provolone*

CUBAN SLIDER

*Ham, Roast Pork, Swiss, Pickles,
and Mustard*

BBQ CHICKEN SLIDER

*Smoky BBQ Sauce and Crispy
Onions*

CAPRESE SLIDER

*Mozzarella, Tomato, Basil, and
Balsamic Glaze*

V

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



Tacos & Asian-Style

TACO STATION

CHOOSE THREE

Served with warm corn and flour tortillas, pico de gallo, guacamole, crema, cotija, cilantro, and lime

CARNITAS

Slow-Braised Pork, Citrus, and Spices

GF · DF

BARBACOA BEEF

Chipotle, Garlic, and Lime

GF · DF

CHICKEN TINGA

Smoky Chipotle-Tomato Chicken

GF · DF

BAJA FISH TACO

Beer-Battered Fish and Chipotle Crema

GRILLED SHRIMP TACO

Garlic-Lime Shrimp and Cabbage Slaw

GF

CRISPY BLACK BEAN TACO

Cilantro Lime Sauce

V

ASIAN-STYLE STATION

CHOOSE THREE

Served with steamed jasmine rice, sesame-ginger sauce, chili crisp, and scallions

BULGOGI

Korean BBQ Beef, Sesame, and Scallion

DF

ORANGE CHICKEN

Crispy Chicken in Sweet Orange Glaze

DF

PORK POTSTICKERS

Ginger-Soy Dipping Sauce

DF

VEGETABLE FRIED RICE

Egg, Scallion, and Seasonal Vegetables

V · DF

CHICKEN PAD THAI

Rice Noodles, Lime, and Crushed Peanuts

DF · CONTAINS PEANUTS

FRESH SPRING ROLLS

Rice Paper, Crisp Vegetables, Herbs, and Peanut Sauce

VG · GF · CONTAINS PEANUTS

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



Bowl Bar & Desserts

THE BOWL BAR

BUILD-YOUR-OWN SALAD & GRAIN BOWLS

Guests build their own bowls from a fresh, colorful spread

BASES

CHOOSE TWO

Kale Caesar
Herbed Quinoa
Brown Rice

PROTEIN

CHOOSE ONE

Grilled Chicken
Grilled Garlic-Herb
Shrimp

MIX-INS

CHOOSE FOUR

Roasted Sweet Potatoes
Crispy Roasted Chickpeas
Pickled Red Onions
Candied Pecans
Marinated Feta with
Orange & Olives
Cucumber Tomato Salad

DRESSINGS

CHOOSE TWO

Green Goddess
Lemon Vinaigrette
Balsamic Vinaigrette
Creamy Tahini

DESSERT STATION

CHOOSE THREE

Petite sweets, beautifully displayed

MINI CHEESECAKE BITE

Chocolate Ganache and Fresh
Raspberry
V

CHOCOLATE-DIPPED STRAWBERRY

Rich Chocolate Shell and Fresh
Berries
V • GF

BROWNIE BITE

Fudgy Dark Chocolate
V

MINI BROWN BUTTER CHOCOLATE CHIP COOKIE

Brown Butter and Dark Chocolate
V

MINI FRUIT TART

Vanilla Pastry Cream and Fresh
Fruit
V

MINI PECAN TART

Buttery Crust and Toasted Pecans
V

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

Pricing & Information

THE STATION EVENT

Three savory stations of your choice

Estimated grocery cost: \$25–\$45 per guest · \$71 per additional guest beyond 35

\$90 per Guest + Groceries

SIGNATURE STATION EVENT

Four savory stations plus the Dessert Station

Estimated grocery cost: \$32–\$55 per guest · \$90 per additional guest beyond 35

\$115 per Guest + Groceries

35 GUEST MINIMUM · 20% PRODUCTION CHARGE

Additional Savory Station

\$16 per Guest

Dessert Station on the Station Event

\$12 per Guest

Additional Selection within a Station

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

Server(s) and / or Bartender(s)

\$250 each, up to 4 hours

Beyond 4 Hours

\$60 per Hour Each

STATION SERVICE

Guests visit stations throughout your event. The Carving Station is chef-attended, and all stations are replenished throughout. We recommend one server for every 25 guests.

SERVICE COST

Covers shopping, cooking, service, and clean up. Clients provide a fully equipped kitchen, tables and chairs, and silverware, glasses, and plates; rentals can be arranged.

FOOD & GROCERY COST

Grocery cost is estimated at \$25–\$45 per guest for the Station Event and \$32–\$55 per guest for the Signature Station Event, depending on selections, and 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 chafing dishes, carving boards, serving platters and utensils, station signage, equipment setup, take down, and transportation, and menu consultation.

STAFFING & BEVERAGES

Chef staffing is included and set by our Executive Chef based on your guest count and stations. Servers and bartenders are \$250 each for up to 4 hours; \$60 per hour each beyond. Beverages are provided by the client.

PAYMENT & GRATUITY

50% of the service cost reserves your date; the balance plus groceries is due the first business day after your event. An automatic 20% gratuity on the service fee and server and bartender fees is added.

ALLERGENS & TRAVEL

Select Asian-Style items contain peanuts; please share allergies when booking. Travel outside the Perimeter or below I-20 is charged at IRS mileage rates, round-trip from 3300 Marjan Drive, ATL, GA 30340, per staff member.