

PRIVATE DINING EXPERIENCES

The Ultimate Dining Experience

(For 2)

\$450.00 + taxes. (IN-STATE)

\$650.00 + taxes (OUT-OF-STATE)

The Ultimate Private Dining Experience. Features 1 Appetizer, 1 Entree, and 1 Dessert Option each. Butler Service.

GROUP PRIVATE DINNER

(6-8 guests)

STARTING AT \$725.00+ taxes. (IN-STATE)

STARTING AT \$1,100.00 + taxes (OUT-OF-STATE)



This package is a 3 Course Set Up that serves up to 8 guests comfortably and includes 1

Appetizer & Bread Service, 1 Entree, and 1 Dessert Option for all Guests, Butler Service included.

LARGE PRIVATE DINNER

(10-12 Guests)

\$1,000.00 + taxes. (IN-STATE)

\$1,300.00 + taxes. (OUT-OF-STATE)

This package is a 3 Course Set Up that serves up to 12 guests comfortably and includes 1 – Appetizer & Bread Service, 1 Entree, and 1 Dessert Option for all Guests, Butler or Buffet Service.

CATERED DINNER PARTY

(20-25 guests)

STARTING AT \$1,800.00 + taxes (IN-STATE)

STARTING AT \$2,000 – \$3,000 + taxes (OUT-OF-STATE)

Ideal for small intimate events, this can feed anywhere between 20-25 guests. 2 Appetizers, 1 Salad Option, 1 Entree Option, and 1 Dessert Option for all Guests. Buffet Service.

EACH EXPERIENCE ENTAILS;

A personal chef in the comfort of your home, Airbnb, or venue of choice. We are here to make the food aspect of your event amazing and one to ENJOY! Each service above includes a Personal Chef, a Server (Group Parties Only), 3 or 4 Course Meal Prep, Service, and Catering (At Your Location), Full Food Service to make your Dining Experience one to remember. Dinnerware, Drinkware, and Cutlery are not included in any of the above packages and will be the responsibility of the client to provide.

ADDITIONAL DETAILS

Travel, stay, and additional catering fees (if applicable) aren't included in the above package prices. If your Private Chef Service requires any additional costs, they will be added to your invoice as an additional itemized service. To-Go Packaging / Final Clean Up can be added for an additional \$100 for parties up to 10 and \$200 for private parties over 10.

ADDITIONAL FEES:

- + \$125 extra to include table décor. (This includes plate ware, roses, candles, and printed menu) (every 5 guests)
- + \$50 to make the experience into a 4 Course Meal; including Salad service.
- + \$75 add another Appetizer option.
- + \$125 add an additional Entree item.
- + \$50 per extra guest
- + Beverage Service - \$75 (Custom Cocktails)
- + *** = Premium Menu \$20 extra PP
- + \$50 Custom Created Menu + \$1.00 per mile Travel Fee (Outside of ATL if booked within GA limits)
- + Travel Fee varies per state.

PLEASE SCHEDULE A
CONSULTATION CALL, SO WE
CAN BETTER DISCUSS YOUR
DESIRES!



www.justgoodeatsllc.com

PRIVATE DINNER MENU OPTIONS

APPETIZERS:

Shrimp & Grit Cocktails
Kreole Eggrolls
Bacon Wrapped Shrimp
Chicken & Waffle Kabobs
Spinach Artichoke Dip
Fried Asparagus & Eggplant
Lobster Bisquets

SALADS:

House Salad – Spring Mix, Tomatoes,
Cucumbers, Croutons, Boiled Egg,
Bacon Bits, Shredded Carrots & Cheese
Caesar – Romaine, Parmesan,
Croutons, Tomatoes
Zesty Asian – Corn, Tomatoes, Black Beans,
Tomatoes, Cheddar Cheese, Wonton Strips

DRESSINGS - RANCH, ZESTY ITALIAN, CEASER, FRENCH,
BALSAMIC, OIL & VINEAGAR

ENTREES OPTIONS:

BLACKENED ALFREDO PASTA –
Chicken, Steak, & Shrimp served with
Bacon Wrapped Asparagus & Bread

SURF 'N' TURF – Steak Selection cooked to
preference served with Seared Garlic
Butter Drizzled Lobster, Grilled
Asparagus, and Roasted Red Mashed
Potatoes OR Seafood Stuffed Loaded
Potato (+ \$15 Extra Per Person) BRAISED

LAMB BAM – 3 Lamb Chops cooked in a Red
Wine sauce, paired with 6 Chz Lobster
Macaroni & Lemon Pepper Broccoli
Seafood Stuffed Potato (+ \$15 Extra PP)

CAJUN PASTALYA - Chicken, Shrimp,
Pork Sausage resembling traditional
Louisiana Jambalaya Flavor. Served with a
side of Lemon Pepper Cajun.
Broccoli

OSCAR HAWIIAN SALMON – Savory Hawaiian
Glazed Salmon paired with our Red Roasted
Mashed Potatoes topped with a Lump Crab
Meat Cream Sauce and Grilled Asparagus.

***SEAFOOD PINA-EXPLOSION -King Crabs,
Dungeonous Crabs, Jumbo Shrimp, Lump
Crab Meat, & Crawfish Fried Rice w/ Corn &
Boiled Eggs.

***OXTAIL & GRAVY BABY – Braised Oxtails
over Brown Gravy & Roasted Hand Mashed
Potatoes. Paired with Lobster Macaroni &
Fried Cajun Cabbage – Cornbread

*** HOTLANTA WING PLATTA! – 6
Handcrafted Wing Flavors w/ Seafood Kabob
& Loaded Baked Potato, 6 Chz Lobster Mac,
Hand-Cut Fries, Sizzlin' Onion Rings.

*** DO YOU CHEF – Let me be creative and
come up with something special for you and
your guest(s) – Meal of the Week

DESSERTS:

Chocolate Lava Explosion
Berry Chantilly w/ a Vanilla Cream Sauce

Peach Cobbler Ooey Rolls
Strawberry Coloda Cake

SPECIAL REQUESTS/ MENU CHANGES ACCEPTED



BRUNCH EXPERIENCE PRICING/ PACKAGES

TRADITIONAL BRUNCH SET UP

Buttermilk Chicken & Waffles – Topped with Fruit, Powder Sugar, & Syrup
Creole Shrimp & Grits – Creamy Grits topped with a Savory Butter Creole Sauce with Blackened Shrimp
Seasoned Potatoes – Fried Red Potatoes with a Cajun Spice
Eggs of Choice – Scrambled or Fried
Fruit Assortment – Fresh Cut Fruit, Strawberries, Blueberries, Pineapples, Watermelon, Oranges, Kiwis

“FAM BAM” - \$450.00 + taxes. (4-6 Guests Private in Home Set Up & Service)

“HOSTESS” - \$800.00 + taxes. (12-15 Guests Private in Home Set Up & Service)

“JUST BRUNCH” – \$650.00 + taxes (15 Guests) Catered Food ONLY

- \$600.00 + taxes (20-25 Guests) Catered Food ONLY

+ Tropical Mimosas - \$20 Per Person (Includes Orange Juice, Raspberry Lemonade, or Orange Mango Punch)

PREMIUM BRUNCH EXTRAVAGANZA

(Pick 6, Higher Guest Count can receive up to 8 choices)

Cinnamon Brioche French Toast - topped with a Cream Cheese Sauce & Fresh Berries

Chicken & Waffle Bites– Buttermilk Fried Chicken w/ our Homestyle Waffles (Make Red Velvet for \$25 Extra)

Creole Shrimp & Grits – Creamy Grits topped with a Savory Butter Sauce w/ Blackened Shrimp

JaWakinn’ Me Up - Oxtail & Grits with a Braised Brown Sauce

Cajun Catfish – Blackened, Grilled, or Fried

Red Tata Hash – Roasted Bell Peppers, Onions, and Skillet Potatoes

Loaded Cakes – Buttermilk Pancakes w/ Fruit Toppings

Egg Benedict – Chicken, Sausage, Canadian Bacon, or Ham

Eggs of Choice – Scrambled or Fried

Chef Selection

Bacon& Sausage – Pork or Turkey

Fruit Arrangement – Fresh Cut Premium Fruit

Tropical Mimosas - Champagne, Orange Juice, Raspberry Lemonade, or Orange Mango Punch)

“FAM BAM” - \$725.00 + taxes. (4-8 Guests Private in Home Set Up & Service)

“HOSTESS” - \$1,000.00 + taxes. (12-15 Guests Private in Home Set Up & Service)

“JUST BRUNCH” – \$700.00 + taxes (20-25 Guests) Catered Food ONLY

- \$850.00 + taxes (25-30 Guests) Catered Food ONLY

Add Omelet or Waffle Station for \$200 additional. Set Up & Service Included.