



Food Options



The food



Served on a silver platter

PIC-NIC is the only luxury popup picnic provider to offer complimentary lite bites and water. We include both savory and sweet nibbles for you and yours to enjoy. Additional food options are available for order with your PIC-NIC concierge, a 20% convenience fee will be added. One common question we get is, “Can I bring my own food or beverage?”. The answer is - *of course!*



Private chef

JUNE 17, 2020

Meet Stephanie Watson of Seoul Chikin



LOCAL STORIES



\$38 Per Person

The culinary artistry of Stephanie Watson is divine. If you're a foodie, you're going to love this menu. Her culture shines through every plate as a tour-de-force of Asian-American fusion. Please select from one of two options.

ANTIPASTO

assortment of marinated olives, pickles + marcona almonds

FRUIT INSALATA

seasonal fruit, limoncello, basil

PANINO

Toasted focaccia, prosciutto, house made pecorino cream, truffle aioli, arugula, balsamic glaze

Drinks: Available at cost.

Recommendations: Lighter red like a pinot noir or a young Chianti, (mix in your fruit salad to make sangria!) or crisp white Chardonnay, Pinot Grigio or Rose.



The bakers cake



In Atlanta, most bakers require months and months of advance notice. PIC-NIC is the only service that's able to provide an exceptionally flavored cake in short notice.

Our PIC-NIC cake offering description:

An exclusive raspberry cake. Layers are filled with a tangy yet sweet homemade lemon curd. It's enveloped in a dreamy cream cheese frosting. It's decadence on a plate for foodies.

One cake is \$100 and serves approximately 8 people.



The specialty bakers cake



When our PIC-NIC customers book their pop up 4-6 weeks in advance. You will have access to custom-request specialty cakes made by our private baker.

Examples of our specialty cakes are on the left and the following pages. One cake feeds 8 people. These cakes are 100+. A quote can be provided once you explain what you'd like.





