



Thanksgiving Menu 2018

Our Turkeys are 22-25 pounds

Get them either **Brined and Roasted** or **Smoked on the Big Green Egg**

\$130 each

(Serves 12-15)

Mustard and Fresh Herb Marinated Boneless Leg of Lamb Roasted on the Big Green Egg

7-8 pounds

\$140 each

(Serves 8-10)

House made Lasagna

Beef or Spinach

Ricotta Cheese, House made Marinara sauce, garlic, fresh basil

½ pan – feeds 10-12 people - \$45

Full pan feeds 20-25 people - \$75

Side Dishes

Serves 4-6 people

\$16 each

Cranberry Sauce

fresh cranberries, raisins, cinnamon, orange and lime

Corn Bread and Sour Dough Stuffing

Celery and Onions

Yukon Gold Mashed Potatoes

(add cheese, green onion, bacon, roasted garlic or roasted jalapeno - \$1 per topping)

Creamy Cheddar Macaroni and Cheese

White Cheddar and Local Bleu Cheese Macaroni and Cheese

Mashed Sweet Potato

Streusel topping

Roasted Tri-Color Potatoes

Fresh Thyme and Garlic

Southern Style Collard Greens

Creamed Spinach

Broccoli and Cheese Casserole

Potato Pancakes

(House made apple sauce)

678-336-9196 or orders@asculinaryconcepts.com



Fresh Salads

Serves 6-10 people - \$20 a bowl
Serves 12-20 people - \$35 a bowl
(dressing served on the side)

Local Artisan Salad

locally made Mediterranean feta cheese, Kalamata olives,
roasted sweet baby peppers, sliced cucumbers
balsamic vinaigrette

Kale Caesar Salad

lightly sautéed kale with local olive oil and fresh garlic,
shredded parmesan cheese, house made Caesar dressing,

Locally Grown Spinach Salad

roasted cremini mushrooms, red onion, sliced egg,
locally made goat cheese
roasted onion and bacon vinaigrette

Gravies and Sauces

\$15 per Quart

Turkey Giblet Gravy Fresh
Fresh Thyme and Cream Gravy
Garlic and herb sauce (For Lamb)
Marinara Sauce (For Lasagna)

Cornbread Muffins and Biscuits

\$12 Per Dozen

Classic Cornbread Muffins
Roasted Corn, Jalapeno & Cheese
Cornbread
Buttermilk Biscuits

Pies and Desserts

\$25 each
Pumpkin Pie
Pecan Pie
Apple Pie
Blueberry Pie
Key lime Pie
Chocolate Cream Pie

\$18 per dozen

Brownies

Cookies

chocolate chip, oatmeal, chocolate chocolate chip, sugar or cinnamon-apple

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Thanksgiving Menu FAQs

How do I order my meal?

- Please call us at the Studio and we will be happy to take your order over the phone:
 - 678-336-9196
 - 678-336-9756
- On line: orders@asculinaryconcepts.com please send in your order and one of our culinary liaisons will call you with a confirmation and go over your order with you.
- In the Culinary Studio: a team member will be happy to assist you.
- We ask that all orders be placed by **Friday, November 16th**. We do realize that things happen at the last minute and we will do everything in our power to accommodate you.

When can I pick my order up?

- All orders will be available to be picked up from A&S Culinary Concepts Kitchen between the hours of 8:00am and 5:00pm Tuesday, November 20th and Wednesday, November 21st, please just specify the time when placing your order.

How is the order presented?

- All orders are delivered in oven ready containers or disposable platters and bowls, with reheating instructions.

Can you provide specialty meals or diets?

- We can usually help with any type of specialty meal or diet. There may be an added charge depending on what is needed. That charge will be discussed at the time of the order.

What about delivery?

- Delivery is available at \$50 per order
- There may be an additional charge for orders outside our usual delivery area.

Are there minimum orders?

- NOT for pick up.
- \$200 minimum for delivery, plus delivery fee.

What about Payment?

- There is a 50% deposit taken at the time of ordering.
- Final payment is due when you pick up your order or upon delivery.

What is your cancellation policy?

- All cancellations/changes by Saturday, November 17th for full refund.
- Any cancellations after November 18th are subject to a 50% surcharge of the total invoice.