



9945 Jones Bridge Road
Suite 303
Johns Creek, GA 30022
678-336-9196

www.asculinaryconcepts.com

The Stackable Option

A Stackable contains a choice of Appetizer, Entrée and Dessert.
Appetizer and salad menu items require a minimum order of 5 each.
Dessert menu item: choose one. Desserts can vary at an additional cost.

Please pick from the following sections to build your lunch:

Salad Entrees

Pan Seared Salmon Antipasto

Local lettuce, vine ripe tomato, fresh mozzarella, red onion,
cucumber, Kalamata olives and pepperoncini
Red wine vinaigrette, lemon wedge

Red Bean Antipasto

Basil marinated red beans and sautéed peppers
Local lettuce, vine ripe tomato, fresh mozzarella, red onion,
cucumber, Kalamata olives and pepperoncini
Red wine vinaigrette

Grilled Chicken Fajita Salad

Local lettuce, sautéed peppers and onions, avocado,
roasted corn, Pico de Gallo, fried tortilla strips
Lime wedge, house-made ranch dressing

The Chicken Greek

Local salad greens, vine-ripe tomato, European cucumbers, red onion,
Kalamata olives, locally made feta cheese, stuffed grape leaves, pepperoncini,
creamy Greek dressing

Kale Caesar with Grilled Chicken

Lightly sautéed kale with local olive oil and fresh garlic, tossed with shredded
Parmesan cheese, house-made Caesar dressing, croutons,
basil marinated locally farmed grilled chicken

Shrimp, Mandarin Orange and Feta Cheese Salad

Sautéed baby rock shrimp, mandarin oranges and feta cheese,
roasted red onion, avocado, cucumber
White Balsamic Vinaigrette

Black and Bleu

Grilled marinated locally farmed skirt steak,
scorched cherry tomatoes, spring onions,
locally made bleu cheese, fig balsamic vinaigrette

The Vegetable Cobb

Roasted and grilled vegetable, chickpeas, locally farmed kale & salad mix,
locally made feta cheese, sliced radish, house-made red wine vinaigrette



9945 Jones Bridge Road
Suite 303
Johns Creek, GA 30022
678-336-9196

www.asculinaryconcepts.com

The Stackable Option

Appetizers

Fresh Crudité and Basil Yogurt Dip

Grilled Pita and House-made Hummus

Fresh Pita and Southwestern Black Bean Hummus

Vine-Ripe Tomato and Fresh Mozzarella Bruschetta
Grilled Crostini

House-made Pico de Gallo
House made Chips

The Final Touches

All our desserts are made in-house

Brownie Crusted NY Cheesecake
with Caramel Sauce

Chocolate dipped Cannoli and Cream

Baby Lemon Bundt Cake
Fresh whipped cream

Red Velvet Bundt Cake
Cream Cheese Icing

\$18 per stacked Lunch

Price does not include Delivery & Set-up charge and local sales tax

*****Ask about the Executive Stack Lunch*****

Grilled Shrimp Cocktail

Grilled Jumbo Shrimp
Small batch bourbon cocktail sauce
Lime wedge

Grilled Chicken and Bistro Filet Lunch

Grilled Herbal Chicken
Pan Seared Bistro Filet medallions
Local grown assorted lettuce mix
Mediterranean feta cheese, Kalamata olives,
roasted peppers, sliced cucumbers
balsamic vinaigrette

Chocolate Sacher Torte

Fresh whipped cream

Dinner Rolls

with whipped butter

\$23 per person

Price does not include Delivery Fee and Sales Tax