

Office Buffet Menus 2021

Fresh Salads

Romaine Mediterranean Salad

Grape tomatoes, green olives, red onion, Asiago Cheese & sliced pepperoncini
Balsamic vinaigrette

Mixed Green Salad

Mandarin Orange, Roasted Walnuts, grape tomato,
Goat Cheese, Monday Night Blind Pirate Vinaigrette

Kale Caesar Salad

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

Locally Grown Spinach Salad

Green Apple, Local Blue Cheese, Bacon, roasted red onion
White Balsamic vinaigrette

Spring Green Salad

Chopped Greens, sliced radish, peas, roasted Garbanzo beans, cherry tomato, feta cheese
Basil vinaigrette

Entrees

Pan Seared Chicken Marsala

Roasted Cremini Mushroom Sauce

Grilled Bourbon-Marinaded Chicken Breast

Bourbon & caramelized-pecan sauce

Basil Marinaded Grilled Chicken Caprese

Heirloom cherry tomatoes, fresh buffalo mozzarella and fresh basil, locally grown arugula

Stuffed Portobello Mushrooms (Vegetarian)

Grilled Portobello mushroom stuffed with sauté spinach, roasted walnuts, roasted peppers
and feta cheese with a Balsamic glaze

Chickpea Fritter Patty (Vegetarian)

Tzatziki sauce

Salmon Creole

Flavorful and Rich Creole Sauce with peppers, onion and fresh herbs

Pan-Seared Salmon

Artichoke, roasted red onion, lemon zest and parsley relish

Lemon & Dill Wrapped Cedar Plank Smoked Salmon

Lemon Jus

Grilled Herb & Cabernet marinaded Sirloin

Blue Cheese Crumbles and Garlic Herb sauce

Grilled Sliced Sirloin Steak

Portobello Mushroom Ragout

Pan Seared Pork Scallopini

Roasted Asparagus and Cremini Mushroom sauce

Grilled Italian Sausage & Peppers

Tomato brown sauce

If you see something on the Themed menus ask us*



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Side Dishes

Tarragon and Lemon Roasted Potatoes
Roasted Carrots and Broccoli
Creamy Yukon Gold Mashed Potatoes
Rosemary & Garlic Baked Sweet Potatoes
Parmesan-Garlic Roasted Cauliflower
Garlic-Roasted Yukon Gold & Sweet Potatoes Wedges
Green Beans Almondine with sauteed onions
Sweet Potato, Roasted Red Onion and Granny Smith Apple Hash
Quinoa Risotto
Lemon and Green Onion Brown Rice Pilaf
Steamed Cauliflower & Broccoli with Herb Butter
Roasted Green Beans with Red Onion and carrots
Orzo with Peas & Parmesan Cheese
Steamed Snap Peas & Baby Carrots with melted butter

Cornbread or House made Dinner Rolls

Classic Cornbread
House made Dinner Rolls
Whipped Butter

Desserts

Brownies or Blondies

Assorted Cookies

chocolate chip, oatmeal raisin, chocolate-chocolate chip, sugar or Lemon

Cheesecake of the Day

Individual Lemon Bundt Cake with lemon whipped cream

Red velvet cupcakes with cream cheese icing

Banana Pudding shots

Chocolate Brownie Shots

Apple Pie Shots

Key Lime Cupcakes with Key lime Cream Cheese Icing

Pricing – Minimum 20 people

1 salad, 1 entrée, 2 sides, choice of bread, (1) dessert - \$19 per person

1 salad, 2 entrées, 2 sides, choice of bread, (1) - \$23 per person

Each additional salad or side dish - \$3 per person

Each additional entrée - \$5 per person

Each additional Dessert - \$3 per person

Prices do not include local sales tax or Delivery