

## Thanksgiving Menu 2020

### **Turkey**

**18-21 pounds** (Serves 12-15) - \$135 each

**14-16 pounds** (Serves 8-12) - \$110 each

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

**\*\* Please plan 2 hours for reheating/finishing time \*\***

### **Mustard and Fresh Herb Marinated Boneless Leg of Lamb**

**Roasted on the Big Green Egg**

*\$150 each*

(Serves 8-10)

### **Big Green Egg Seared and Roasted Whole Tenderloin**

(sliced or not sliced, your choice)

Your choice of sauce:

Mushroom Ragout, Two-Onion Bourbon Relish, Chimichurri Sauce

\$225 each

(Serves 10-12)

### **House Made Lasagna**

*Beef or Spinach*

Ricotta Cheese, House Made Marinara Sauce, Garlic, Fresh Basil

½ pan (Serves 10-12) \$50

Full pan (Serves 20-25) \$80

### **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**

#### **Creamy Cheddar Macaroni and Cheese**

#### **Roasted Potato Medley with Leek Confit**

#### **White Cheddar and Local Bleu Cheese Macaroni and Cheese**

#### **Mashed Sweet Potato**

streusel topping

#### **Roasted Brussel Sprouts**

with roasted apples and our own Cinnaful Rub-spiced pecans

#### **Green Bean Almondine**

julienne onion and roasted slivered almonds

#### **Southern Style Collard Greens**

#### **Roasted Squash Medley**

with cranberry and pears

#### **Broccoli and Cheese Casserole**



### **Fresh Salads**

Serves 6-10 people - \$25 a bowl  
Serves 12-20 people - \$40 a bowl  
(Dressing served on the side.)

### **Local Artisan Salad**

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

### **Spinach & Arugula**

seasonal berries, roasted sunflower seeds, crumbled goat cheese, roasted red onions, served with a blackberry vinaigrette

### **Mixed Green Salad**

mandarin oranges, walnuts, grape tomatoes & crumbled goat cheese, served with Monday Night Blind Pirate vinaigrette

### **Locally Grown Spinach Salad**

green apple, local bleu cheese, bacon, roasted red onion, served with a white balsamic vinaigrette

### **Gravies and Sauces**

\$15 per Quart

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

### **Cornbread Muffins and Dinner Rolls**

\$12 Per Dozen

Classic Cornbread Muffins  
House Made Dinner Rolls

## **The Final Touch**

### **House made Pies**

Pumpkin Pie, Pecan Pie, Apple Pie  
Blueberry Pie, Key Lime Pie or Chocolate Cream Pie  
\$25 each

### **Jumbo Brownies**

\$18 per half dozen  
(Gluten-Free Available)

### **Individual Desserts**

**Pumpkin Cheesecake** with cinnamon whipped cream  
**Brownie Crusted Caramel Cheesecake**  
**Lemon Bundt Cake** with lemon whipped cream  
\$18 per 6 pieces

### **Jumbo Cookies**

Chocolate Chip, Oatmeal,  
Double Chocolate Chip or Sugar  
\$18 per dozen  
(Gluten-Free Available)

## Thanksgiving Menu FAQs

### How do I order my meal?

- Online: [orders@asculinaryconcepts.com](mailto:orders@asculinaryconcepts.com). Please send in your order via e-mail and one of our culinary liaisons will send you a confirmation.
- Please call us at the culinary studio and we will be happy to take your order over the phone. We will send you a confirmation via e-mail. **678-336-9196**
- **We ask that all orders be placed by Friday, November 20<sup>th</sup>.** 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
  - Tuesday, November 24<sup>th</sup> – 1:00 PM to 5:00 PM
  - Wednesday, November 25<sup>th</sup> – 9:00 AM to 4:00 PM
  - **Please specify your preferred pickup 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 \$40 per order (within a 5-mile radius of the kitchen)
- There may be an additional charge for orders outside our usual delivery area.

### Are there minimum orders?

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

### What about payment?

- There is a 50% deposit collected at the time of ordering for orders over \$300.
- **Your final invoice will be sent out the morning of your scheduled pick up.**

### What is your cancellation policy?

- All cancellations/changes by Monday, November 23<sup>rd</sup>, for a full refund.
- Any cancellations after November 23<sup>rd</sup> are subject to a 50% surcharge of the total invoice.