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[www.asculinaryconcepts.com](http://www.asculinaryconcepts.com)

## Fall/Winter Lunch Buffet options

### Surf & Turf

#### **Mixed Green Salad**

Mandarin Orange, walnuts, grape tomatoes & crumbled Goat cheese  
Monday Night Blind Pirate Vinaigrette

#### **Pan Seared Perch**

Wilted spinach, Garlic and lemon jus

#### **Big Green Egg Grilled Sliced Sirloin**

Bourbon and caramelized onion Relish

#### **Roasted Cauliflower**

Lemon zest and parsley

#### **Organic Brown Rice**

Edamame and red onion

#### **Sliced Whole Grain Bread**

Whipped butter

#### **Individual Brownie and Caramel Cheesecake**

Fresh Whipped Cream

\$21 per person

### Italian Themed

#### **Sautéed Kale Caesar Salad**

Focaccia croutons, Caesar dressing

#### **Pan Seared Turkey Cutlets**

Grilled Lemon, Artichoke, red onion and Caper Relish

#### **Eggplant Parmesan**

House made Marinara Sauce and Fresh Mozzarella

#### **Garlic Roasted Broccoli Spears and Cremini Mushrooms**

#### **Quinoa Risotto**

#### **Warm Garlic Bread**

#### **Mini Cannoli's**

\$21 per person

### Italian Autumn

#### **Mediterranean Autumn Salad**

Romaine, Kalamata Olives, cucumber, Mediterranean Feta Cheese,  
Shredded carrot, cherry tomato, Italian Vinaigrette

#### **Oven Roasted Redfish**

Tomato, Green Olive, fresh oregano and roasted shallot Relish

#### **Chicken Parmesan**

House made marinara sauce, fresh mozzarella and grated parmesan cheese

#### **Roasted Brussel Sprouts**

Garlic and Parmesan Cheese

#### **Tri-color Lentils with Onions, Fennel and fresh basil**

#### **House made Dinner Rolls**

Whipped butter

#### **Raspberry-honey Ricotta Shots**

Raspberries and chopped pistachios

\$21 per person



**Shrimp Creole and BGE Chicken Buffet**

**Caesar Salad**

House made Caesar dressing, Grilled Cherry tomatoes  
Parmesan cheese, house made croutons

**Pan Seared Shrimp Creole**

Roasted pepper and onion creole sauce

**Big Green Egg Roasted Whole Chicken**

Light jus

**Basmati Rice**

with Charred green onion

**Big Green Egg Roasted Vegetables**

**House made Dinner Rolls**

whipped butter

**House made Cookies and Brownies**

\$21 per person

**Pecan Chicken and Salmon Buffet**

**Fall Spinach Salad**

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

**Pecan Crusted Chicken**

Dijon sauce

**Big Green Egg Cedar Plank Smoked Salmon**

Lemon-caper sauce

**Parmesan Cheese and Chive Polenta**

**Roasted Carrots, Broccoli and Cauliflower**

Herb olive oil

**House made Dinner Rolls**

butter

**Spiced Cake Square**

Maple whipped Cream

\$21 per person

**Stuffed Chicken and Smoked Pork loin Buffet**

**Romaine & Vegetable Salad**

Locally grown romaine, Garbanzo beans,  
diced peppers, cherry tomatoes, shredded carrot and diced cucumber  
House made white balsamic vinaigrette

**Big Green Egg Smoked Pork loin**

Light Pineapple - Bourbon Sauce

**Cranberry and Apple Stuffed Chicken Breast**

Apple Brandy sauce

**Roasted Herb butter and Parmesan Crusted Potatoes**

**Roasted Brussels Sprouts, Carrots and Cauliflower**

**Sliced Fresh Multi Grain Bread**

Whipped Butter

**Pecan Pie Bars**

\$21 per person

**\*\*\* Any MENU can be a single entrée option for \$18 per person\*\*\***

Pricing for All buffets do not include delivery charge and local sales tax