

## 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\*\*\*\*



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

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

**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) dessert - \$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