



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

www.asculinaryconcepts.com

Themed Lunch Buffet options

Fajita Fun

Tex-Mex Green Salad

Carrots, shredded Jicama, tomatoes, cucumbers, chili roasted corn & avocado vinaigrette

Big Green Egg Grilled Chicken Fajitas

With grilled peppers and onions

Big Green Egg Grilled Jumbo Shrimp Fajitas

With grilled peppers and onions

Corn & Flour Tortillas

Sour Cream, Shredded Cheddar & House Pickled Jalapenos

House-made Guacamole and Pico de Gallo with fresh chips

Black Bean Refried Beans with Queso Fresco

Pineapple and Green Onion Rice

Apple Turnovers with fresh lemon whipped cream

Please call for current pricing.

Southern Bounty

Bibb and Romaine Salad

Sliced white radish, sliced cucumber and shaved carrot

honey-lemon vinaigrette

House Fried Chicken

Cedar Plank Salmon

Cooked on the Big Green Egg, Lemon caper sauce

Southern Vegetarian Collard Greens

Mashed Sweet Potato

Streusel topping

House-made Corn Bread

whipped butter

Red Velvet Bundt cakes with creamed cheese icing

Please call for current pricing.

The Italian Way

Romaine Caesar Salad

Shredded Parmesan cheese, focaccia croutons and house-made Caesar dressing

Choose Two entrees

Chicken Parmesan (Gluten-Free Available)

House-made marinara sauce, fresh mozzarella and grated Parmesan cheese

or

Eggplant Parmesan (Gluten-Free Available)

House-made marinara sauce, fresh mozzarella and grated Parmesan cheese

or

Pan-Seared Pork Loin Scallopini

Roasted cremini mushroom and marsala sauce

Parmesan-Garlic Roasted Cauliflower

Rosemary & Garlic Baked Sweet Potatoes

House-made Dinner Rolls

whipped butter

Mini Chocolate Cannoli with chocolate chip filling

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Smokin' Time

Wedge Salad

Iceberg wedge, chopped bacon, green onions and scorched cherry tomatoes

House-made Statesboro Blue Cheese dressing and Ranch Dressing

Uncle Arthur's Cinnaful Rubbed and Smoked Pulled Pork

House-made BBQ sauce and house-made Napa slaw

Uncle Arthur's Cinnaful Rubbed and Smoked Pulled Chicken

House-made BBQ sauce and house-made Napa slaw

Honey-Glazed Carrots

Corn on the Cob

Creamy Cheddar Macaroni and Cheese

House-made Corn Bread with whipped butter

House made Banana Pudding shots

Pecan Pie Cheesecake

Please call for current pricing.

The Mediterranean Way

Greek Salad

red wine vinaigrette

Grilled Citrus- and Herb-Marinated Chicken Kabobs

House-made tzatziki sauce, shredded lettuce, tomatoes and red onions

Pan-Seared Salmon Antipasto

sundried tomatoes, fresh mozzarella, fresh oregano and Kalamata olive relish

House-made Hummus and Baba Ghanoush with locally made pita bread

Lemon Zest and Dill Rice

Big Green Egg Roasted Vegetables

Locally made Pita Bread

Apple Turnovers with caramel & fresh lemon whipped cream

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Vegetable Thyme

Roasted Broccoli Salad

Roasted broccoli, kale, romaine, grapes, sliced almonds and Feta cheese

Lemon-tahini dressing

Stuffed Portobello Mushrooms

Grilled Portobello mushroom stuffed with sauté spinach, roasted walnuts, roasted peppers

and feta cheese with a Balsamic glaze

Eggplant Parmesan

House-made marinara sauce, fresh mozzarella and grated Parmesan cheese

Quinoa Risotto

Roasted Seasonal Vegetables

House-made Dinner Rolls

whipped butter

Chai Spiced Cup Cake with Chai spiced Buttercream icing

Please call for current pricing.