

Thanksgiving Menu 2023

Turkey

22-24 pounds (Serves 12-15) - \$175 each

16-18 pounds (Serves 8-12) - \$150 each

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

**** Please allow 2 hours before serving for reheating/finishing time ****

Cedar Plank Smoked Faroe Island Salmon (2 lbs.)

Brown Sugar and Bourbon Glazed

Smoked on the Big Green Egg

(Serves 4-6) - \$80 each

Herb & Butter Crusted Prime Rib Roast

With Au Jus and Creamy Horseradish Sauce

**** Please allow 2 hours for reheating/finishing time ****

(Serves 4-6) - \$180

Pork Scallopini with a Cabernet Brown Sauce

and Cranberry, Orange and Apricot Relish

(Serves 4-6) - \$65

House Made Lasagna

Select either Beef or Spinach

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

½ pan (Serves 8-10) - \$60

Side Dishes

Serves 4-6 people - \$18 each

Cranberry Sauce

fresh cranberries, raisins, cinnamon, orange and lime

Corn Bread and Sour Dough Stuffing

celery and onions

Yukon Gold Mashed Potatoes

Roasted Seasonal Vegetables

Creamy Cheddar Macaroni and Cheese

Roasted Brussel Sprouts and Butternut Squash

with balsamic glaze

Mashed Sweet Potato Casserole

Greek yogurt and a roasted walnut and panko crust

Creamy Gruyere & Bacon Macaroni & Cheese

made with penne pasta

Green Bean Almondine

julienne onion and roasted slivered almonds

Maple Roasted Squash Medley

with cranberry, sage and thyme

Broccoli and Cheese Casserole

Oregano and Lemon Roasted Yukon Gold Potatoes



Fresh Salads

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

Holiday Green Salad

Granny Smith Apples, Sun-Dried Cranberries, Caramelized Pecans,
Blue Cheese, with a Pomegranate-Balsamic Vinaigrette

Strawberry, Spinach & Arugula

Roasted Pumpkin Seeds, Crumbled Goat Cheese,
Roasted Red Onions, with a White Balsamic-Local Honey Vinaigrette

Fall Salad

Chopped Romaine, Shredded Red Cabbage, Toasted Pumpkin Seeds, Apples, Carrots
with Cider Vinaigrette

Spinach Antipasto

Roasted Mushrooms, Roasted Peppers, Fresh Mozzarella, Grape Tomatoes,
Red Onions and Kalamata Olives, with Pesto Vinaigrette

Caesar Salad

Shredded Parmesan Cheese, Focaccia Croutons, with House Made Caesar Dressing

Gravies and Sauces

\$15 per Quart

Turkey Giblet Gravy
Marinara Sauce (For Lasagna)

Cornbread Muffins and Dinner Rolls

\$18 Per Dozen

Classic Cornbread Muffins
House Made Dinner Rolls

The Final Touch

House Made Pies

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

Jumbo Brownies

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

House Made Cakes

10" Pumpkin Cheesecake with Graham Cracker Crust
10" Brownie Crusted Caramel Cheesecake
10" Red Velvet Crusted Red Velvet Swirl Cheesecake
9" Chocolate Bundt Cake with Chocolate Icing
\$35 each

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. 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, 678-336-9196, and we will be happy to take your order over the phone. We will send you a confirmation via e-mail.
- **We ask that all orders be placed by Friday, November 17th.** 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.
 - **Wednesday, November 22nd – Between Noon and 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 heating 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 \$50 per order (within a 5-mile radius of the kitchen)
- There may be an additional charge for orders outside our usual delivery area.

Is there a minimum order?

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

What about payment?

- **Your final invoice will be sent out Tuesday, November 21st**

What is your cancellation policy?

- All cancellations/changes by Monday, November 20th, for a 75% refund.
- Any cancellations after November 21st are subject to a 50% surcharge of the total invoice.