

Lunch Buffet Menus 2024

Fresh Salads

Pecan and Goat Cheese Salad

Local lettuce, crispy red onions, sun-dried cranberries, roasted pecans,
Crumbled goat cheese & Lemon-Tarragon 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
Honey Balsamic vinaigrette

Iceberg Wedge

Local Statesboro Blue Cheese, Applewood smoked bacon, scorched Grape tomatoes,
tabasco onions & Balsamic vinaigrette

Entrees

Pan Seared Chicken Marsala

Roasted Cremini Mushroom Sauce

Grilled Bourbon-Marinaded Chicken Breast

Bourbon & caramelized-pecan sauce

Marinated Grilled Chicken with Mediterranean Feta Hash

Heirloom cherry tomatoes, Feta Cheese, fresh oregano, roasted zucchini, roasted garlic,
lemon Zest and crushed red pepper

Pecan & Panko Crusted Chicken Breast

Dijon-chardonnay wine sauce

Stuffed Portobello Mushrooms (Vegetarian)

Grilled Portobello mushroom stuffed with sauté spinach, roasted walnuts, roasted peppers
and feta cheese with a Balsamic glaze

Black Bean, Roasted Poblano and Corn Cake (Vegetarian)

Panko coated and Oven Roasted, Roasted Red Pepper Coulis

Lemon Zest and Dill Baked Salmon

Sauteed leek, tomato and fennel relish with a lemon jus

Bourbon and Brown Sugar Cedar Plank Smoked Salmon

Lemon Jus

Pan-Seared Jumbo Shrimp

Roasted Sweet Potato, poblano pepper and Corn hash with a Garlic-Lime Jus

Grilled Herb & Cabernet marinaded Bistro Loin (Beef)

Blue Cheese Crumbles and Garlic Herb sauce

Grilled Sliced Sirloin Steak

Brandy and Pink Peppercorn sauce

Pan Seared Pork Scallopini

Roasted Asparagus and Cremini Mushroom sauce

If you see something on the Themed menus ask us*



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Side Dishes

Balsamic & Honey Glazed Brussel Sprouts
Oregano and Lemon Roasted Potatoes
Garlic Roasted Zucchini Spears
Roasted red pepper and red onion
Creamy Yukon Gold Mashed Potatoes
Big Green Egg Yogurt Crusted Cauliflower
Garlic and Thyme Roasted Cauliflower
Sweet Potatoes Wedges with Poblano Peppers, Corn and Roasted Red Onion
Green Beans Almondine with sauteed onions
Sweet Potato, Roasted Red Onion and Granny Smith Apple Hash
Quinoa Risotto
Mashed Sweet Potato with a sundried cranberry and banana Streusel
Lemon and Green Onion Brown Rice Pilaf
Steamed Cauliflower & Broccoli with Herb Butter
Roasted Green Beans with Red Onion and carrots
Cous Cous with Sauteed Leeks, Peas & Sauteed shiitake Mushrooms

Cornbread or House made Dinner Rolls

Classic Cornbread
House made Dinner Rolls
Whipped Butter

Desserts

Assorted Cookies

Cookies and Cream, Oatmeal Raisin, Double chocolate chip & Red Velvet

Individual NY Cheesecake of the Day

Individual Lemon-Raspberry Bundt Cakes

with white Chocolate Glaze and lemon whipped cream

Red velvet cupcakes with cream cheese icing

Banana Pudding Parfaits

Chocolate Brownie Parfaits

Banana Foster Turnovers with Fresh whipped cream and Caramel Swirl

Key Lime Cupcakes with Key lime Cream Cheese Icing

Triple Chocolate Brownies

Pricing – Please call us for Pricing – 678-336-9196

Based on a Minimum of 20 people

Prices do not include local sales tax or Delivery