



2024 HOLIDAY FAMILY MENU

Entire meal serves 4 to 6 people

Entire meal includes salad, entrée, your choice of 3 side dishes and rolls or corn bread.

Entrées

Herb & Butter Crusted Prime Rib Roast

\$275 for meal/\$210 à la carte

au jus and creamy horseradish sauce

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

Sliced Big Green Egg Smoked Bourbon and Maple Pork loin

\$155 for meal/\$90 à la carte

Bourbon-Maple Glaze

Big Green Egg Grilled Tenderloin

\$275 for meal/\$210 à la carte

Cabernet and roasted mushroom sauce or chimichurri sauce

Cranberry, Apple & Sourdough Bread Stuffed Chicken Breast Roulade

\$155 for meal/\$90 à la carte

Port wine sauce

Maine Lobster Penne Pasta and Cheese

\$240 for meal/\$175 à la carte

Creamy Asiago and white cheddar sauce

Entrée Add-ons

(Feeds 4-6 people)

Chicken Parmesan (Gluten-Free Available) - \$50

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

Eggplant Parmesan (Gluten-Free Available) (Vegetarian) - \$50

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

Cedar Plank Smoked Salmon (2 lbs.) - \$60

Brown Sugar and Bourbon Glazed

Smoked on the Big Green Egg

Pan Seared Chicken Scallopini Marsala - \$50

Cremini Mushroom and Marsala sauce



Salad (please choose 1)

Each additional salad - \$20 (serves 6-10 people)

Holiday Green Salad

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

Strawberry, Spinach & Arugula Salad

Roasted Pumpkin Seeds, Crumbled Goat Cheese,
Roasted Red onions, White Balsamic-Local Honey Vinaigrette

Mixed Green Salad

Mandarin oranges, walnuts, grape tomatoes & crumbled goat cheese,
Monday Night Blind Pirate vinaigrette

Caesar Salad

Shredded Parmesan Cheese, Focaccia Croutons, House Made Caesar Dressing

Cornbread Muffins or Dinner Rolls (6 pieces)

Hanukkah Special

Potato Latkes and House made Apple Sauce

\$22 per dozen

Side Dishes (please choose 3)

Each additional side - \$20 (serves 4-6 people)

Creamy Yukon Gold Double Mashed Potatoes

With sour cream, Colby Jack cheese and green onion

Big Green Egg Roasted Vegetables

Creamy Cheddar Macaroni and Cheese

Roasted Plum tomatoes, Red Onion and Fresh Mozzarella Bread Pudding

Fresh basil and Balsamic Glaze

Green Bean Almondine

julienne onion and roasted slivered almonds

Mardi Gras Fritters

Andouille sausage and sauteed shrimp stuffing fritters with a cornmeal coating

Roasted Sweet Potato, Granny Smith and Caramelized Pecan Hash

Roasted Butternut Squash & Brussel Sprouts

With a Balsamic Glaze

Steamed Cauliflower & Broccoli with Herb oil

Roasted Zucchini with Peppers, Red Onion and Cremini Mushrooms

Quinoa Risotto

Parmesan cheese, cremini mushrooms, zucchini & yellow squash



The Final Touch

House made Pies & Puddings

**Bourbon, Chocolate Chip & Pecan Pie, Apple Pie
or Chocolate Cream Pie**

Individual Chocolate Bread Pudding
with Bourbon sauce
\$25 each

Jumbo Chocolate and Peppermint Brownies
\$18 per half dozen
(Gluten-Free Available)

House made Cakes

**10" Eggnog Cheesecake with Graham cracker crust
10" Brownie Crusted Caramel Cheesecake**

The A&S Culinary Concepts Holiday Yule Log
Chocolate Cream and raspberry jam
9" Candy Cane Chocolate Bundt Cake
with Chocolate & Peppermint Icing
\$35 each

Jumbo Cookies

Ginger Snap, Cranberry & Orange Oatmeal,
Double Chocolate Chip or Snickerdoodle
\$18 per dozen
(Gluten-Free Available)

To place your order, email selections to orders@asculinaryconcepts.com.

Cut off time is Tuesday, December 17th.

* Orders placed in advance are greatly appreciated. *

Be sure to include your name, phone number, requested pickup time (please see FAQ sheet below) and email address for order confirmation.

Invoices will be sent morning of pickup, Monday, December 23rd



Holiday Family 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 and we will be happy to take your order over the phone. We will send you a confirmation via e-mail. **678-336-9196**
- **We ask that all orders be placed by Tuesday, December 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
 - **Tuesday, December 24th, between 12:00 and 4:00 p.m.**
 - **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 reheating 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 payment?

- Your final invoice will be sent out the evening of December 23rd

What is your cancellation policy?

- Any cancellations are subject to a 50% surcharge of the total invoice.