



## **2025 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 Smoked Bourbon and Maple Pork loin off our Primo Ceramic Grills**

**\$155 for meal/\$90 à la carte**

Bourbon-Maple Glaze

**Grilled Beef Tenderloin off our Primo Ceramic Grills**

**\$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 with Creamy Cheese Sauce**

**\$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 our Primo Ceramic Grills

**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)**

**Side Dishes (please choose 3)**

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

**Creamy Yukon Gold Double Mashed Potatoes**

With Butter, sour cream, Colby Jack cheese and green onion

**Primo Ceramic Roasted Vegetables**

**Creamy Cheddar Macaroni and Cheese**

**Roasted Plum tomatoes, Red Onion and Fresh Mozzarella Bread Pudding**

Fresh basil and Balsamic Glaze

**Creamy Yukon Gold Mashed Potatoes**

**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**

**Creamy Mashed Sweet Potato**

Cinnamon Streusel topping

**Orders Picked Up - Wednesday, December 24<sup>th</sup>  
Between 12:00 and 4:00 pm**



## **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](mailto:orders@asculinaryconcepts.com).

Cut off time is Thursday, December 18th.

\* 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, Tuesday, December 23<sup>rd</sup>

**Orders Picked Up - Wednesday, December 24<sup>th</sup>  
Between 12:00 and 4:00 pm**



## Holiday Family Menu FAQs

### How do I order my meal?

- Online: [orders@asculinaryconcepts.com](mailto: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 Thursday, December 18<sup>th</sup>.** 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, December 24<sup>th</sup>, 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 on December 23rd

### What is your cancellation policy?

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