A&S Culinary Concepts

9945 Jones Bridge Road
Suite 303
Johns Creek, GA 30022
678-336-9196
www.asculinaryconcepts.com

Thanksgiving Menu 2026

Turkey
22-24 pounds (Serves 12-15) - $180 each
16-18 pounds (Serves 8-12) - $150 each
Select either **Brined and Roasted** or **Smoked on our Primo Ceramic Grills**
**** Please allow 2 hours before serving for reheating/finishing time ****

Cedar Plank Smoked Canadian Salmon (2 lbs.)
Brown Sugar and Bourbon Glazed
Smoked on **our Primo Ceramic Grills**
(Serves 4-6) - *$75*

Sliced Boneless Ham
Honey Mustard Glaze
(Serves 4-6) - *$85*

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

House Smoked Pork loin with a Citrus-Pomegranate Glaze
Cabernet Brown sauce
(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, cinnamon, orange and lime
Corn Bread and Sour Dough Stuffing
celery and onions
Creamy 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
roasted walnut, Cinnamon & Panko Crust
Creamy White Cheddar & 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

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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)

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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 Thursday, November 19th.** 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 25th – 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 $75 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 24th**

What is your cancellation policy?

- All cancellations/changes by Wednesday, November 18th, for a 75% refund.
- Any cancellations after November 19th are subject to a 50% surcharge of the total invoice.