

Father's Day

"Let us Cook for You" Oven-Ready BRUNCH

Entire Meal for 4-6 people \$40

(includes fruit salad, your choice of an entrée, and breakfast potatoes)

A' la Carte entrees - \$24 for a pan (feeds 6) Prices do not include local sales tax.

YOUR CHOICE OF ONE ENTREE

Individual Egg Frittatas

bacon, caramelized onion and white cheddar cheese

Individual Maple & Vanilla French Toast Casseroles

with strawberry sauce and whipped cream

Individual Egg Frittatas

caramelized red onion, spinach and feta cheese

Individual Egg Frittatas

roasted vegetable egg white frittata with white cheddar cheese

YOUR MEAL INCLUDES

Country Style Breakfast Potatoes

oven fried with sautéed peppers and onions

and

Fresh Fruit Salad

seasonal fresh assorted fruit and berries

Give Dad the Full Treatment

Add an entrée and one side dish (from the Dinner Menu) to the Full Breakfast/Brunch for \$35

A' la Carte Items to Add to Your Brunch

Delicious Stuffed Breakfast Biscuits

choice of (includes 6 of a single flavor)
sausage, egg & cheese
green onion, egg & cheese
ham, egg and cheese

\$24 for 6 stuffed biscuits

Hash Brown Casserole

\$24 for 10x12" pan

House Made Buttermilk Biscuits

served with butter and jelly \$12 for 6 each

Fresh Fruit Salad

seasonal fresh assorted fruit and berries \$15 -32 oz bowl add honey yogurt sauce \$6 for 12 oz bowl add granola \$6 for 12 oz bowl

Grilled Chicken Apple Sausage

\$24 for 12 links

House Made Muffins

(includes 6 of a single flavor)

chocolate/chocolate chip raspberry/lime blueberry/lemon banana/chocolate chip

\$12 for 6

A&S Culinary Concepts · 9945 Jones Bridge Road · Johns Creek GA · 678.336.9196 · asculinaryconcepts.com



Father's Day

"Let us Cook for You" Oven-Ready DINNER

Entire Meal for 4-6 (Salad, dinner rolls, Entrée and your choice of 3 side dishes) \$75 Split Your Entrée and Give Mom Twice the Choice - \$10 additional

Each additional salad or side dish - \$12 for a pan (feeds 6)

Each additional entrée - \$32 for a pan (feeds 6)

Prices do not include local sales tax.

Start Dad off Right, You know what he likes!

Jumbo Shrimp Cocktail with house made cocktail sauce 18 shrimp per order, beautifully presented on a platter \$24 per platter

Antipasto Platter – Fresh Mozzarella & vine ripe tomatoes with fresh Basil,
Sliced prosciutto, genoa salami, capicola, provolone cheese,
assorted olives, peppers, marinated vegetables and sliced baguette and garlic croutons
\$25 per platter

SELECT ONE SALAD

Bibb and Romaine Salad

Sliced white radish, sliced cucumber and shaved carrot, with honey-lemon vinaigrette

Black Berry & Balsamic Salad

Mixed Green, caramelized pecans, goat cheese, lemon zest & Balsamic vinaigrette

Locally Grown Spinach Salad

Green apple, local bleu cheese, bacon, roasted red onion, served with a white balsamic vinaigrette

Caesar Salad

Shredded Parmesan cheese, focaccia croutons, house-made Caesar dressing

SELECT ONE ENTREE

Brie & Apple Stuffed Chicken Breast with Port wine sauce

Creamy Brie, Granny Smith Apple, Brioche bread stuffing

Pan Seared Chicken Marsala

roasted cremini mushroom sauce

Pan Seared Shrimp Cakes (6 per order)

Lemon – caper sauce

Lemon & Dill Wrapped Cedar Plank Smoked Salmon

Lemon Jus

Stuffed Portobello Mushrooms (Vegetarian)

Grilled Portobello mushroom stuffed with sautéed spinach, roasted walnuts, roasted peppers and feta cheese with a balsamic glaze

Grilled Herb & Cabernet Marinated New York Striploin

Bleu Cheese Crumbles and Garlic Herb Sauce

Grilled Sliced New York Striploin

Pink Peppercorn and Brandy Sauce

Southern Fried Pork Chop (Boneless)

Creamy Country Gravy



Father's Day

SELECT THREE SIDE DISHES

Yukon Gold Mashed Potatoes
Creamy Cheddar Macaroni and Cheese
Steamed Snap Peas & Baby Carrots with Melted Butter
Grilled Asparagus with Caramelized Onions
Garlic and Lemon Roasted Red Bliss Potato Wedges
Roasted Springtime Vegetables
Green Bean Almondine

Julienne onion and roasted slivered almonds

Quinoa Risotto

Parmesan cheese, shiitake mushrooms, yellow squash Roasted Broccoli, Cauliflower, and Red Onion Herb oil

How do you end the MOST important day of the year???

DESSERT

Father's Day Mélange Platter

Key Lime Bundt with Key lime cream Cheese icing, Chocolate Cake with Peanut Butter Icing,
Carrot Cake crusted Cheesecake, Chocolate Brownie,
Chocolate Cannoli and Chocolate Dipped Strawberries
\$22 for 6 pieces

Or

If He only likes one of the choices get 6 of them \$19 for 6 pieces of 1 type

To order, email selections to orders@asculinaryconcepts.com. Or call us at 678.336.9196. Include your name, phone number, requested pickup time between 2 and 5 pm, Saturday, June 19th and email address for order confirmation. We will send an order confirmation as soon as possible. Invoices will be sent morning of June 18th. Online pre-payment available or pay at pickup with cash or check.

* Please place your order ASAP. Orders MUST be in by 5PM Wednesday, June 16th *