



Holiday Menu

proof of the pudding

GAS  **SOUTH DISTRICT**



Staff-Passed Appetizers

• MINIMUM OF 50PC PER ITEM •

THAI BEEF MEATBALLS

cilantro, basil, garlic, thai chili sauce, 3.99 ^{GF}

BEEF WELLINGTON

sherry horseradish sauce, 4.99

CAB BEEF SLIDER

cheddar, dijonaise, 4.99

CHICKEN EMPANADAS

mango salsa, 3.99

SOUTHERN CHICKEN FRITTER

drunken honey mustard, bbq, 5.99

VEGETABLE SPRING ROLLS

spicy mustard, duck sauce, 3.99

BAKED BRIE

cherries, puff pastry, 6.99

VEGETABLE SAMOSA

coriander chutney, 4.99 ^V

VEGETABLE EMPANADAS

mango salsa, 3.99 ^V

CHIMICHURRI BEEF SKEWER

parsley, oregano, garlic, 3.99 ^{GF}

GREEK ROASTED LAMB LOLLIPOP

lemon, garlic, oregano, 6.99 ^{GF}

TOMATO BASIL SOUP SHOOTER

mini grilled cheese, 2.99 ^V

CRISPY CHICKEN LOLLIPOP

champagne mustard drizzle, 3.99

MINI CRAB CAKE

cajun aioli, 4.99

SMOKED DUCK MEATBALL

cherry coke glaze, 3.99 ^{GF}

QUESADILLA CONES

tinga chicken, cheddar cheese, salsa rojo, 3.99

GOAT CHEESE CROSTINI

spiked honey, pistachio dust, 3.99 ^V

CAPRESE SKEWER

fresh mozzarella, basil, heirloom tomato, 2.99 ^V ^{GF}

GRILLED BRUSCHETTA

salsa fresca, parmesan, 2.99 ^V

ANTIPASTO SKEWER

artichoke, mozzarella, genoa, roasted pepper, 3.99 ^V

BOURSIN STUFFED MUSHROOMS

fresh herbs, panko, 2.99

SPANAKOPITA

spinach + feta in phyllo dough, 3.99

^{GF} = gluten free ^V = vegan ^V = vegetarian



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Salads

• SELECT TWO •

WINTER KALE SALAD **GF**

dried currants, pumpkin seeds, crispy sweet potatoes, goat cheese, pickled red onions, raspberry vinaigrette

HOLIDAY CAESAR SALAD


romaine, parmesan snowflakes, tri-colored peppers, tuscan dressing

YULE TIME WEDGE **GF**

baby gem, oven dried tomatoes, applewood bacon, asher blue, sweetie drops, green goddess dressing

POMEGRANATE + GOLDEN BEET SALAD **GF**

arugula, pine nuts, honey lime vinaigrette

GF = gluten free V = vegan  = vegetarian

Splurge Salads

+3.00 PER GUEST

CRANBERRY + APPLE SALAD GF

quinoa, kale, cabernet pickled red onions, pecans, feta, dijon vinaigrette

MANDARIN ORANGE + FENNEL SALAD GF

arugula, frisée, pistachios, dried cherries, charred onions, shaved pecorino

WINTER PANZANELLA SALAD

maple roasted acorn + delicata squash, dinosaur kale, grilled focaccia, cigelene, hazelnut brittle, hot honey vinaigrette





Vegetables

• SELECT ONE •

ROASTED WINTER VEGETABLES **V** **GF**

maple, confit garlic

HOLIDAY GREEN BEAN BAKE 

cremini mushrooms, water chestnuts, frazzled onions,
pecans, parmesan cream

BACON+CHIVE SPAGHETTI SQUASH FRITTERS


pepitas, maple syrup, crème fraiche


RAINBOW CARROTS 

herb and honey glaze

BALSAMIC ROASTED BRUSSELS SPROUTS  **GF**

feta, cranberries, candied pecans

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Sides

• SELECT ONE •

CITRUS ROASTED RAINBOW FINGERLINGS

rosemary salt

MISO SWEET POTATO MASH

maple, brown butter

POTATO GRATIN

gruyere, parmesan, fontina,
herb breadcrumbs

FRENCH ONION

MASHED POTATOES (GF)

caramelized onions, brown butter, herbs

WILD RICE PILAF **V** (GF)

apricots, pomegranate, pecans





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Entrées

BEEF BOURGUIGNON Ⓜ

wild mushrooms, carrots, pearl onions,
fresh herbs, pinot noir demi

BALSAMIC ROASTED CHICKEN Ⓜ

pickled red onions, cranberry jus

GLAZED HOLIDAY HAM Ⓜ

drunken mustard, roasted pineapple,
brown sugar

CRISPY TURKEY TENDERLOIN Ⓜ

holiday gravy

BUTTERNUT SQUASH

LASAGNA 🌿

herbed ricotta, mozzarella, amaretti
crumble

PISTACHIO CRUSTED SALMON

fresh herbed panko, pomegranate,
citrus cream



From the Carving Table

CARVING FEE 200.00 EA

BUTTERMILK FRIED TURKEY BREAST

smoked paprika aioli

CITRUS-BRINED TURKEY BREAST (GF)

sage gravy

WILD MUSHROOM STUFFED TENDERLOIN (GF)


additional 8.00 per guest -- market herbs, cherry cream

OAK FIRED BRISKET (GF)

bourbon mustard glaze

CHIMICHURRI CATALINA STEAK (GF)

roasted pepper relish

(GF) = gluten free **V** = vegan  = vegetarian

GF = gluten free V = vegan leaf = vegetarian

Holiday Desserts

• SELECT TWO •

PUMPKIN

CHEESECAKE leaf

maple bourbon glaze

CRANBERRY BREAD

PUDDING leaf

whiskey caramel sauce

ASSORTED TRUFFLES leaf GF

tiramisu, eggnog, coconut

CINNAMON ORANGE

CRÈME BRULÉE leaf GF

turbinado sugar

MINI MERRY PIES leaf

blueberry, cherry, pecan

ASSORTED HOLIDAY

TARTS leaf

caramel, chocolate, market fruit





Nitty Gritty

ONE ENTREE

42.99 per guest

ONE ENTRÉE + ONE CARVED ITEM

46.99 per guest

TWO ENTRÉES + ONE CARVED ITEM

55.99 per guest

service includes iced tea, ice water, fresh baked bread + butter
complimentary in-house holiday décor included on the buffets
a 25% production charge + 6% sales tax are added to food + beverage pricing

Beverages

GOURMET COFFEE BAR

FRESH BREWED COFFEE (DECAF AVAILABLE)
SPECIALTY HOT TEAS
FRENCH VANILLA, HAZELNUT + REGULAR CREAM
FLAVORED COFFEE SYRUPS
CHOCOLATE SHAVINGS
WHIPPED CREAM
CINNAMON AND NUTMEG
PEPPERMINT BARK

9.99 per guest

SIGNATURE
HOLIDAY
COCKTAILS
14.00+

BAR SERVICE

CONSUMPTION | CASH BAR
PREMIUM BRAND COCKTAILS 12.00 | 13.00
IMPORTED+CRAFT BEER 9.00 | 10.00
DOMESTIC BEER 8.00 | 9.00
PREMIUM WINE BY THE GLASS 10.00 | 11.00
COKE, DIET COKE, COKE ZERO+SPRITE 4.00
DASANI WATER 4.00

250.00 Bartender fee based on 1 bartender for every 100 guests, up to 4 hours of service. Additional 35.00 per bartender for each additional hour.

