

proof of the pudding

GAS  **SOUTH**
DISTRICT

Holiday Menu



Salads

SELECT TWO

ARCADIAN HARVEST SALAD

Sun Dried Cherries, Goat Cheese Crumbles, Diced Apples, Red Onion and Choice of 2 Dressings

CLASSIC CAESAR SALAD

Fresh Parmesan, Herb Croutons and Caesar Dressing

CHOPPED BLT

Iceberg, Bacon Bits, Diced Tomatoes and Buttermilk Ranch

ORZO PASTA SALAD

Orzo Pasta, Heirloom Tomatoes, Cucumbers and Citrus Vinaigrette



Bistro Salads

ADDITIONAL 2.00 PER GUEST

HARVEST HAVEN

Green Leaf Carrot, Tomatoes, Beets, Turnips Radish with Citrus Slices, Sunflower Seeds, Chevre Cheese, Golden Raisins and Dijon Vinaigrette

ROASTED BEET AND PEAR SALAD

Chopped Walnuts, Crumbled Feta and Balsamic Drizzle

GRILLED PEACH SALAD

Baby Greens, Pesto Mint and Olive Oil Drizzle



Vegetables

SELECT ONE

ROASTED WINTER VEGETABLES

Honey Balsamic

SAUTEED GREEN BEANS

Red Pepper Strips

SQUASH CASSEROLE

Sour Cream, Herb Breadcrumbs

BABY CARROTS

Honey Glazed

BROCCOLI AND CAULIFLOWER

Au Gratin

Sides

SELECT ONE

ROASTED RED POTATOES

Rosemary and Garlic

CINNAMON SWEET POTATO MASH

Bruleed Marshmallow Toppers

WINTER POTATO CASSEROLE

Layers of Ricotta Cheese,
Breadcrumb Topping

BUTTERMILK MASHED POTATOES

Brown Gravy

WILD RICE PILAF

Walnuts, Sun-Dried Cranberries





Entrées

HOLIDAY HERB ROASTED CHICKEN

Apple Cider Glaze

FRESH CHICKEN PICCATA

Lemon Herb Sauce

SMOKED CHICKEN BREAST

Drunken Mustard Sauce and Heirloom Tomato Corn Relish

BAKED BUTTERNUT SQUASH RAVIOLI

Cranberry Sage Cream

SESAME HONEY GLAZED SALMON

Grilled Lemon



From the Carver

CARVING FEE: 150.00 EACH

CAJUN FRIED TURKEY BREAST

Red Pepper Aioli

ROASTED TURKEY BREAST

Sage Dressing

MARINATED AND GRILLED FLANK STEAK

Truffled Jus

ROASTED TOP ROUND OF BEEF

Bourbon Bordelaise

ALLEGRO MARINATED LOIN OF PORK

Spicy Citrus Glaze

SLOW ROASTED PRIME RIB AU JUS

Horseradish Cream *Additional 6.00 per guests*

Holiday Desserts

SELECT TWO

MINIATURE CHEESECAKES

Assorted Bites

RED VELVET CAKE

Cream Cheese Icing

GEORGIA PECAN PIE SHOTS

Cinnamon Whipped Cream

PROOF'S SIGNATURE DESSERT BARS

Chocolate Pecan Brownies, White Chocolate
Blondies & Lemon Squares

HOLIDAY POSH PUDDINGS

Grand Marnier, Chocolate-Kahlua and Pumpkin

FLOURLESS CHOCOLATE CAKE MARTINI

Crème Anglaise





Buffet Pricing

One Entrée *33.00 per guest*

One Entrée and One Carved Item *38.00 per guest*

Two Entrées and One Carved Item *44.00 per guest*

Iced Tea, Ice Water, Fresh Brewed Coffee, Artisan Breads and Butter are included with your menu.

Complimentary In-House Holiday Décor included on the buffets.

A 25% production charge and 6% sales tax is added to all food & beverage pricing