

proof of the pudding

GAS SOUTH
DISTRICT

PLATED LUNCH





HOT LUNCH ENTREES

Please choose from the following items.

All entrees are served with choice of salad, Chef's choice of seasonal Farm-to-Plate vegetable, warm bakery rolls and butter, choice of dessert, iced tea and ice water.

MISO BRUSHED SALMON

Searched Scottish Salmon, brushed with Soy Gingered Miso, Asian Rice Pilaf, Pickled Ginger Sautéed Bok Choy. **38.99/person**

CABERNET BRAISED SHORT RIBS

Roasted CAB Short Ribs, Caramelized Vidalia Onion Mashed Potatoes, Charred Broccolini Cabernet Demi Glace.

44.99/person

APPLE CIDER CHICKEN

Free Range Airline Chicken Breast, Citrus Peppered Fingerling Potatoes, Roasted Baby Rainbow Carrots, Honey Thyme Pan Jus. **31.99/person**

CAPRESE CHICKEN

Free Range Airline Chicken Breast with Fresh Mozzarella, Basil-Fire Roasted Tomatoes, Roasted Garlic Parmesan Pasta, Zucchini Sauté. **31.99/person**

LOW COUNTRY SHRIMP & GRITS

Gulf Shrimp, Andouille Sausage, Sweet Pepper & Onion Hash over Sea Island Stone Ground Grits, Corn Sauté. **39.99/person**

POST OAK SMOKED BRISKET

Slow Smoked CAB Brisket, Yukon Mashed Potatoes, Warm Broccoli Slaw, Red River BBQs Jus. **41.99/person**

DRUNKEN MUSTARD PORK CHOP

Drunken Honey Mustard Glazed Boneless Chop, Herb Roasted Bliss Potatoes, Chefs Seasonal Vegetable Sauté. **29.99/person**

proof of the pudding

**GAS SOUTH
DISTRICT**

25% service charge and 6% sales tax not included in pricing.



LUNCH SALADS

Choice of 2 Dressings: Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Buttermilk Ranch, Raspberry Vinaigrette, Tuscan Caesar, Poppy Seed or Blue Cheese.

INCLUDED

HOUSE SALAD

Artisan Mixed Greens with Cucumber, Shredded Cabbage, Vine-Ripe Grape Tomatoes, Carrots, Sundried Cranberries and Goat Cheese Crumbles

CLASSIC CAESAR SALAD

Traditional Chopped Romaine Lettuce, Shredded Parmesan Cheese and Herb Croutons

UPGRADES

2.99/Person

POP POWER KALE

Kale and Fresh Vegetables blended with Fresh Berries, Sundried Cranberries, Toasted Sunflower Seeds

FALL HARVEST SALAD

Roasted Butternut Squash, Toasted Pecan, Tuscan Kale, Crisp Bacon Lardons, and Sun-Dried Cranberries

SHAVED BRUSSELS SPROUTS SALAD

Cider Macerated Dried Cherries, Crumbled Feta, Roasted Almonds, Halloumi Croutons

BRUSHED GOAT CHEESE SALAD

Fresh Market Greens, Local Beet Infused Goat Cheese, Seasonal Berries, Baby Heirloom Tomato, Candied Pecan, Herb Crostini

proof of the pudding

GAS SOUTH DISTRICT

25% service charge and 6% sales tax not included in pricing.



PLATED DESSERTS

Please choose from the following items.
We can customize desserts to fit your theme upon request.

ROASTED PEACH CHEESECAKE

Madagascar Vanilla Cheesecake, Roasted Georgia Peaches, Buttery Graham Cracker Crust, Whipped Cream

BRULÉ LEMON POUND CAKE

Whipped Cream and Berry Compote

ESPRESSO CHOCOLATE MOUSSE CAKE

With Fresh Berries and Meringue

BOURBON BREAD PUDDING

Brioche Bread, Crème Anglaise, Burnt Bourbon Caramel

proof of the pudding

**GAS SOUTH
DISTRICT**

25% service charge and 6% sales tax not included in pricing.