



Your Breakfast Catering Menu



Please take the time to familiarize yourself with our policies.

Proof of the Pudding has the exclusive catering contract with the Gwinnett Center and sole distribution rights of food and beverage within the facility and grounds.

MENUS

Menu selection and other details pertinent to your function should be submitted to the catering department at least one month prior to the function date. The Catering Sales Manager handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Because every event varies in purpose, detail and budget, we are happy to offer custom menu planning to meet your particular needs or theme.

GUARANTEES

A guaranteed number of attendees are required three (3) business days, before the date and time of the function (a business day is defined as Monday-Friday.) If the final guarantee is not received as stated, Proof of the Pudding reserves the right to charge for the number of persons specified on the contract. The guarantee is not subject to reduction after the guarantee deadline. We will over set by 5% or up to 50 people for your event. Actual over set number to be determined based on guarantee and discussion with Catering Sales Manager.

PRICING

Prices quoted do not include 20% Service Charge or 6% Sales Tax unless otherwise noted. Due to market fluctuations, prices are subject to change up to 60 days before the Event at which time confirmed prices may be quoted. The following prices are effective as of May 1, 2011.

LABOR CHARGES

Additional servers may be requested over and above our normal staffing minimum for your event. The charge is 25.00 per hour, per server, with a four-hour minimum. Charges for specialized services such as carvers, chefs, bartenders and cashiers are noted on the menus.

CONTRACTS & DEPOSITS

An initial non-refundable deposit in the amount noted on the addendum is due with a signed copy of the contract. When contracts are issued within 14 days of the event, we require 100% prepayment and execution of the contract. The signed contract, stated terms, addendums and specific banquet event orders constitute the entire agreement between the client and Proof of the Pudding.

BANQUET EVENT ORDER & PAYMENT

A signed copy of the banquet event order (BEO) outlining catering and event function requests must be returned to Proof of the Pudding 14 days before the event, along with your full payment. Your final guarantee is due three (3) business days before your function. Accepted methods of payments are cash, certified check, credit card and company check.

CANCELLATION

Cancellation of contracted services must be made in writing. If cancellation occurs after the contract is signed, all advance and all amounts paid as partial payment by Lessee are non-refundable. If the event is cancelled less than two weeks to 72 hours prior to the event, a fee of 50% of the total estimated services will be charged. Any event cancelled less than 72 hours prior to the event will incur 100% of the estimated charges.

If an event is cancelled with the mutual consent of Proof of the Pudding and client due to inclement weather or other mitigating circumstances, only the actual expenses of food and labor incurred by Proof of the Pudding during preparation will be charged.

HOLIDAY BUSINESS

Due to the demand of catering service during the holiday season, our deposit and contract policy is modified for this special time of the year. The Catering Sales Manager will discuss contract and deposit policies for the holiday season with you.

FOOD LIABILITY

Proof of the Pudding is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off premises after it has been prepared and served. However, as a participant with the Atlanta Community Food Bank, excess prepared food (not served) is donated to Atlanta's Table under regulated conditions and distributed to agencies feeding the needy.

BEVERAGE SERVICE

We offer a complete selection of beverages to complement your function. Please note that the State Liquor Control Board regulates alcoholic beverages and service. Proof of the Pudding, as licensee, is responsible for the administration of the regulations.

- No alcoholic beverages may be brought onto the premises from outside sources.
- We reserve the right to refuse alcoholic service to intoxicated or underage persons.
- No alcoholic beverages can be removed from the premises



continental breakfast

QUICK BITES

A Selection of Proof's Fresh Baked Breakfast Bakeries: Danish Pastries, Fruit & Chocolate Filled Croissants, Bear Claws, Muffins and Assorted Bagels served with Whipped Butter, Flavored Cream Cheeses and Assorted Jams

Orange and Cranberry Juice

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

12.95 per person

FAST, EASY, FRESH

Individual Cold Cereal with 2% Milk or Whole Milk (Skim Milk upon Request)

Selection of Individual Fruit Yogurts

Hot Oatmeal

Seasonal Fresh Fruit

Assorted Granola Bars

Muffins and Breakfast Bakeries

Orange and Cranberry Juice

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

14.95 per person

DELUXE CONTINENTAL

Chicken or Sausage Biscuits *

Ham & Cheese Croissant *

Egg & Cheese Croissant *

Selection of Individual Fruit Yogurts

Assorted Bagels served with Whipped Butter, Flavored Cream Cheeses and Assorted Jams

Orange and Cranberry Juice

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

16.95 per person *Choice of (2)

Continental Breakfast is based on one-hour service and may be replenished at the a la carte prices.





breakfast entrées

VEGETABLE FRITTATA

Oven Baked Style Omelet with Assorted Roasted Vegetables topped with Shredded Cheese. Served with Home Fries

19.95 per person

GOOD MORNING GWINNETT

Scrambled Eggs, choice of Sausage Links, Applewood Smoked Bacon, Turkey Bacon or Turkey Sausage and Herb Roasted Potatoes or Buttery Grits 16.95 per person

BELGIAN BREAKFAST

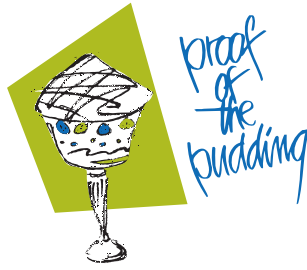
Belgian Style Waffle accompanied with Warm Maple Syrup, Butter and Fruit Compote. Served with Scrambled Eggs, choice of Sausage Links, Applewood Smoked Bacon, Turkey Bacon or Turkey Sausage 18.95 per person

STEAK AND EGGS

Grilled Steak and a Poached Egg with Hollandaise Sauce Served with Roasted Potatoes 23.95 per person

Fresh Orange Juice, Assorted Breakfast Bakeries, Butter and Assorted Jams, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas





breakfast chef counter selections

BREAKFAST CHEF COUNTER

Fresh Seasonal Sliced Fruit

Scrambled Eggs and Biscuits with Country Style Gravy

Choice of (2) Sausage Links, Turkey Bacon, Applewood Smoked Bacon or Turkey Sausage

Choice of (1) Buttery Grits or Home Fried Potatoes

Breakfast Bakeries to Include Danish Pastries, Muffins, Fruit & Chocolate Filled Croissants, Bear Claws, and Muffins

Orange and Cranberry Juice

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

17.95 per person

chef counter selections with chef attendant

OMELETS & EGGS

Omelets or Eggs (To Order)

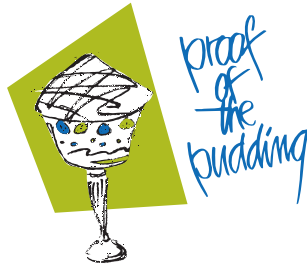
Assorted Garnishes: Bacon, Mushrooms, Green Peppers, Onions, Tomatoes, Monterey Jack and Cheddar Cheeses 5.95 per person

CARVING

Your Choice of (1) Roasted Turkey Breast, Glazed Honey Ham or Roasted Top Round of Beef (Minimum 30 ppl)

Assorted Rolls & Condiments 5.95 per person





a la carte selections

All Additional Chef Counter Selections with Chef Attendants add a Culinary Fee of 100.00 per station

BEVERAGES

- Coffee, Decaffeinated Coffee or Specialty Teas 36.95 per gallon
- Orange, Apple, Cranberry or Grapefruit Juice 28.95 per gallon
- Individual Assorted Juice Bottles 3.95 per bottle
- Signature Punch or Lemonade 28.95 per gallon
- Sweet Iced Tea or Unsweetened Iced Tea 32.95 per gallon
- Soft Drinks 2.75 per can
- Bottled Water 2.75 per bottle
- Individual Whole Milk, Skim or 2% Milk 2.95 per bottle
- Hot Chocolate or Apple Cider (packets) 36.95 per gallon

BREAKFAST ITEMS (Per Person)

- Assorted Breakfast Bakeries 2.95
- Muffins, Danish Pastries, Bear Claws, Fruit & Chocolate 3.25
- Filled Croissants or Bagels with Flavored Cream Cheese 3.25
- Ham and Cheese on a Flaky Croissant 3.75
- Ham, Egg and Cheese on a Flaky Croissant 3.95
- Chicken Biscuits 3.75
- Sausage Biscuits 3.75
- Ham Biscuits 3.75

- Individual Cereals with Milk; Whole, Skim or 2% 3.00
- Individual Fruit Yogurts 3.00

SNACKS (per person)

- Assorted Fresh Baked Cookies 2.50
- Assorted Gourmet Brownies 2.50
- Assorted Tea Cookies 2.75
- Warm Soft Pretzels with Mustard 2.75
- Sliced Seasonal Fruit and Berries 3.75
- Whole Fresh Fruit 1.75
- Assorted Granola Bars 2.25
- Tortilla Chips and Salsa 2.75
- Individual Snack Bags: Potato Chips, Corn Chips, Pretzels, Popcorn 2.25

JUST SNACKS (per person)

- Mixed Nuts, Chex Mix, Pretzels and Chips 5.95
- Mixed Nuts 3.00
- Assorted Ice Cream Treats 3.95
- Assorted Miniature Candy Bars 2.95

