



Your Dinner  
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



## *dinner entrées*

### **DAY BOAT FLOUNDER**

Searched Flounder Fillets, Infused Jasmine Rice, Brown Butter, Capers and Toasted Almonds Subject to market availability

### **BONE-IN RIB CHOP OF PORK**

Marinated Grilled 12 oz Chop with Creamy Smoked Cheddar Grits, Prosciutto Apple Chutney 37.95 per person

### **STEAK DIANE**

Beef Tenderloin Medallions with Mushrooms Brandy and Shallots, Duchess Potatoes 41.95 per person

### **TURBINADO BACON CRUSTED FILET**

Grilled Beef Tenderloin Crusted with Sugared Bacon and Bourbon Demi Served with Pan Roasted Potatoes 41.95 per person

### **PAN SMOKED APRICOT ANCHO CHICKEN**

Free Range Chicken Breast Pan Smoked with Apricot Ancho Barbeque Glaze and Saffron Rice 27.95 per person

### **BRAISED BEEF SHORT RIBS**

Slow-Cooked Ribs in a Braised Burgundy Sauce, Garlic Mashed Yukon Gold Potatoes and Root Vegetables 37.95 per person

### **CHICKEN CHASSEUR**

Free Range Chicken Prepared "Hunter Style" Simmered with Mushrooms, Shallots, Tomato and White Wine Chicken Broth with Mashed Yukon Gold Potatoes 27.95 per person

### **SOUTHERN ROASTED CHICKEN**

Thyme Roasted Chicken Breast with Peach and Vidalia Onion Salsa Accompanied by Mashed Maple Infused Sweet Potatoes 27.95 per person

### **RAINBOW TROUT MEDITERRANEAN**

Searched trout with Fennel Artichoke Cous Cous and Truffle Tomato Broth 28.95 per person

All entrées served with Choice of Salad, Chef's Choice of Seasonal Farm to Plate Vegetables, Rolls with Butter, Choice of Dessert, Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas





## *dinner salads* (choose one as an accompaniment to dinner entrée)

Included:

### **GWINNETT SALAD**

Mesclun Mix with Curly Cucumber, Shredded Cabbage, Vine Ripe Red & Yellow Tomatoes and Curly Carrots, Candied Walnuts and Goat Cheese Crumbles

### **CLASSIC CAESAR SALAD**

Traditional Chopped Romaine Lettuce, Shredded Parmesan Cheese and Herb Croutons

### **UPGRADES:**

#### **STEAKHOUSE ICEBERG WEDGE**

Baby Iceberg Cup Filled with Chopped Applewood Bacon, Diced Vine Ripe Tomatoes and Bleu Cheese Crumbles 2.00 per person

#### **GREEK SALAD**

Romaine, Cucumbers, Tomatoes, Onions, Feta Cheese, Kalamata Olives, Pepperoncini and Fresh Oregano 2.00 per person

### **SEASONAL FRUIT & BERRY SALAD**

Artesian Lettuce Mix with Strawberries and Mandarin Oranges, Garnished with Feta Cheese 2.00 per person

### **PEAR SALAD**

Sliced Grilled Pears, Gorgonzola Cheese and Walnuts Resting on a Bed of Mixed Lettuce 3.00 per person

### **ASIAN SALAD**

Mixed Field Greens, Julienne of Carrots, Radish, Scallions, Tofu, Mandarin Orange Segments and Fried Asian Noodles  
3.50 per person

### **CHOICE OF DRESSING (2)**

Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Caesar, Ginger Sesame, or Bleu Cheese





## *desserts* (choose one as an accompaniment to dinner entrée)

Included:

### **NY STYLE CHEESECAKE**

With Fresh Berry Garnish

### **BROWNIE BOTTOM BOURBON PIE**

### **LEMON CHIFFON MOUSSE**

### **SOUR CREAM POUND CAKE**

With Fresh Berry Compote

Upgrades (2.00 per person):

### **PECAN TURTLE CHEESECAKE**

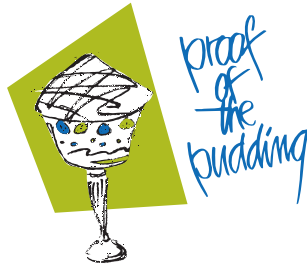
### **ULTIMATE CHOCOLATE CAKE**

### **SEASONAL BERRY OR FRUIT TART**

### **RED VELVET CHEESECAKE**

We can customize desserts to fit your theme on request.





## *dinner chef counter*

### **SOUTHERN FAVORITES**

BBQ Pulled Chicken or Braised Pork Shoulder with Buns  
Southern Fried Chicken or Country Fried Steak with Peppered Gravy  
Blackened or Fried Catfish over Onion Straws  
Creamy Cole Slaw  
Cheddar Smashed Potatoes or Macaroni & Cheese  
Collard Greens or Green Beans  
Cornbread and Biscuits served with Butter and Clover Honey  
Lemon Pound Cake  
Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
31.95 per person

### **THE ALL AMERICAN**

Grilled Hamburgers and Jumbo Beef Hot Dogs  
Grilled Chicken Breast or BBQ Rib Tips and Bakery Fresh Buns  
Lettuce, Tomatoes, Sliced Cheese, Diced Onions, Relish, Butter Chip Pickles, Mustard, Ketchup and Mayonnaise  
Creamy Cole Slaw, Garden Pasta Salad and Potato Salad  
Buttery Corn  
Baked Beans with Bacon and Onions or Macaroni & Cheese  
Seasonal Hot Fruit Cobbler  
Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
29.95 per person





## *dinner chef counter* Continued

### **THE EXECUTIVE**

Mixed Field Greens with choice of Dressing, Pasta Primavera

Seared Atlantic Salmon

Marinated Grilled Flank Steak with Truffled Jus

Herb Roasted Chicken Breast

Sharp Cheddar and Chives Mashed Potatoes

Basil Rissoto

Roasted Vegetable Medley with Garlic and Rosemary

Garlic Spiked Spinach with Orange Butter Sauce

Assorted Rolls & Butter

Assorted Cakes & Pies

Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

35.95 per person

Add Seasonal Fresh Fruit Salad to any of the above Chef Counters for an additional 2.95 per person

Chef Counters are for a Minimum of 50 persons and may be served for less than the Minimum for an Additional Charge of 2.95 per person

### **ITALIAN FEAST**

Traditional Caesar Salad with Caesar Dressing

Classic Meat Lasagna or Vegetarian Lasagna

Chicken Parmesan or Chicken Piccata with a Lemon Caper Sauce

Steamed Mussels in a Spicy Marinara Sauce

Penne Pasta with Classic Alfredo Sauce or Cheese Ravioli with Fresh Herbs and Extra Virgin Olive Oil

Lemon-scented Medley of Vegetables

Garlic Bread

Tiramisu or Assorted Italian Cakes and Pies

Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

34.95 per person





## *dinner chef counter* Continued

### **SOUTH OF THE BORDER**

Make your own Fajitas: Thinly Sliced Peppered Beef and Marinated Sliced Chicken. Served with Warm Flour and Corn Tortillas

Fish Tacos: Marinated and Grilled Tilapia with all the Condiments  
Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapeños, Guacamole, Sour Cream

Monterey Jack Cheese, Black Olives and Salsa

Tri-Colored Tortilla Chips with Chili con Queso

Refried Beans with Cheddar Cheese

Spanish-Style Rice

Black Bean and Corn Salad

Sopaipilla and Flan

Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

33.95 per person

Add Seasonal Fresh Fruit Salad to any of the above Chef Counters for an additional 2.95 per person

Chef Counters are for a Minimum of 50 persons and may be served for less than the Minimum for an Additional Charge of 2.95 per person

### **FAR EAST EXPLORATION**

General Tsao's Chicken: Lightly Fried Chicken with Snow Peas, Red Chilis and Sweet and Spicy Sauce

Beef and Broccoli

Hong Kong Style Sea Bass Over Gingered Bok Choy

Honey Glazed Pork Ribs

Vegetable Fried Rice

Vegetable Stir-Fry

Tempura Fried Bananas with Cinnamon Sugar

Fortune Cookies

Chinese Green Tea or Iced Tea

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
38.95 per person





## *dinner chef counter* Continued

### **THE HEALTHY ALTERNATIVE**

Mixed Green Salad

Choice of (2) Low Fat Dressings

Artichoke and Three Bean Salad

Whole Wheat Pasta Salad

Marinated and Grilled Citrus Zest Chicken

Seven Spice Seared Salmon

Georgia Sweet Poached Shrimp (cold or warm)

Brown Rice Pilaf

Roasted Herb Potato

Steamed Vegetable Medley

Warm Sauteed Peaches with Brown Sugar served with Whipped Cream and Tea Cookies

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

28.95 per person

Add Seasonal Fresh Fruit Salad to any of the above Chef Counters for an additional 2.95 per person.

Chef Counters are for a Minimum of 50 persons and may be served for less than the Minimum for an Additional Charge of 2.95 per person

