



proof of the pudding

— Est. 1979 —



Gwinnett Center
CATERING MENUS

TREND STATIONS
LUNCH



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 is 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 January 1, 2014.

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 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.



SOUTHERN FAVORITES

BBQ PULLED CHICKEN OR BRAISED PORK SHOULDER WITH BUNS

SOUTHERN FRIED CHICKEN 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**

29.95 per person

THE ALL AMERICAN

**CHOICE OF (2): GRILLED HAMBURGERS, JUMBO BEEF HOT DOGS OR
GRILLED CHICKEN BREAST AND BAKERY FRESH BUNS**

**LETTUCE, TOMATOES, SLICED CHEESE, DICED ONIONS, RELISH,
BUTTER CHIP PICKLES, MUSTARD, KETCHUP AND MAYONNAISE**

CREAMY COLE SLAW 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**

28.95 per person

Trend Stations are for a Minimum of 30 Persons and may be served for
less than the minimum for an additional charge of 2.95 per person.



THE EXECUTIVE

MIXED FIELD GREENS WITH CHOICE OF DRESSING

MARINATED PASTA PRIMAVERA

MARINATED GRILLED FLANK STEAK WITH TRUFFLED JUS

HERB ROASTED CHICKEN BREAST

SHARP CHEDDAR AND CHIVES MASHED POTATOES

SHITAKE RISOTTO

ROASTED VEGETABLE MEDLEY WITH GARLIC AND ROSEMARY

ASSORTED ROLLS & BUTTER

ASSORTED CAKES & PIES

ICED TEA, FRESH BREWED COFFEE, DECAFFEINATED COFFEE
AND SPECIALTY TEAS

33.95 per person

ITALIAN FEAST

TRADITIONAL CAESAR SALAD WITH CLASSIC CAESAR DRESSING

CLASSIC MEAT LASAGNA OR VEGETARIAN LASAGNA

CHICKEN PARMESAN OR CHICKEN PICCATA WITH A LEMON CAPER 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 CANNOLLI AND BISCOTTI

ICED TEA, FRESH BREWED COFFEE, DECAFFEINATED COFFEE
AND SPECIALTY TEAS

30.95 per person

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SOUTH OF THE BORDER

**MAKE YOUR OWN FAJITAS: THINLY SLICED PEPPERED BEEF AND MARINATED
SLICED CHICKEN SERVED WITH WARM FLOUR AND CORN TORTILLAS
SHREDDED LETTUCE, CILANTRO, DICED TOMATOES, JALAPENOS, GUACAMOLE,
SOUR CREAM, CHEDDAR CHEESE
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
TRES LECHES CAKE
ICED TEA, FRESH BREWED COFFEE, DECAFFEINATED COFFEE
AND SPECIALTY TEAS**

29.95 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
HONEY GLAZED PORK RIBS
VEGETABLE FRIED RICE
VEGETABLE STIR-FRY
FORTUNE COOKIES
CHINESE GREEN TEA OR ICED TEA
FRESH BREWED COFFEE, DECAFFEINATED COFFEE
AND SPECIALTY TEAS**

28.95 per person

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DELI CHEF TABLE

ROAST BEEF, SMOKED TURKEY BREAST, VIRGINIA STYLE HAM, TUNA SALAD

OR CHICKEN SALAD

SLICED ASSORTED CHEESES, LETTUCE, PICKLE SPEARS, TOMATOES,

ARTISAN SANDWICH ROLLS AND SLICED BREADS

DIJON MUSTARD AND MAYONNAISE

POTATO SALAD, GARDEN PASTA SALAD AND SOUTHERN STYLE COLE SLAW

ASSORTED DESSERT BARS, COOKIES AND BROWNIES

ICED TEA, FRESH BREWED COFFEE, DECAFFEINATED COFFEE

AND SPECIALTY TEAS

23.95 per person

POTATO, SOUP & SALAD BAR

CHEF'S SOUP OF THE DAY

**MIXED FIELD GREENS WITH ASSORTED TOPPINGS: BROCCOLI FLORETS,
CHERRY TOMATOES, CARROT STICKS, CELERY STICKS, SLICED CUCUMBERS,
MUSHROOMS, CHOPPED EGG, CROUTONS AND GRILLED CHICKEN**

ASSORTED DRESSINGS

ASSORTED ROLLS WITH BUTTER

**BAKED POTATOES WITH BUTTER, SOUR CREAM, CHEDDAR CHEESE,
BACON BITS AND SCALLIONS**

ASSORTED CAKES AND PIES

**ICED TEA, FRESH BREWED COFFEE, DECAFFEINATED COFFEE
AND SPECIALTY TEAS**

27.95 per person

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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

BROWN RICE PILAF

STEAMED VEGETABLE MEDLEY

**WARM SAUTEED PEACHES WITH BROWN SUGAR SERVED
WITH WHIPPED CREAM AND TEA COOKIES**

**ICED TEA, FRESH BREWED COFFEE, DECAFFEINATED COFFEE
AND SPECIALTY TEAS**

27.95 per person

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