Proof of the Pudding has been Atlanta’s largest award-winning caterer for more than 36 years.

We dish out ‘innovative culinary creations’ that are locally sourced from our purveyors to ensure the freshest, seasonally inspired ingredients.

We do our best to create the vision of our clients through careful planning and collaboration.

Our passionate team creates customized, creative menus for you and your guests to make your event more than memorable!
WHITE HOUSE DINNER MENUS
INCLUDES CARTER FAMILY FAVORITES
AND STATE DINNER MENUS

DINNER MENU ONE

SALAD
Carter Center Beet Salad
Pickled Beets, Goat Cheese Candied Pecans on Fresh Arugula
Cranberry Vinaigrette

ENTRÉE
Pan Seared Red Snapper
Maux Choux with Chicken Sausage
Hush Puppies

DESSERT
Rosalynn Carter Strawberry Caker
Grand Mariner + Fresh Strawberries
Whipped Cream

49.00 PER GUEST
Plus Service Charge + Sales Tax
Pricing Based on 50 or more guests

DINNER MENU TWO

SALAD
Southern Salad
Fresh Artisan Lettuces, Sweet Grass Creamy Asher Bleu Cheese
Candied Pecans, Vidalia Onion Straws, Fig Vinaigrette

ENTRÉE
Apricot BBQ Chicken Breast
Chopped Apricots, Stone Ground Gouda Grits
Market Vegetables

DESSERT
Seasonal Fruit Cobbler
Georgia Peach or North Georgia Apple
Crumb Nut Topping
Vanilla Bean Ice Cream

44.00 PER GUEST
Plus Service Charge + Sales Tax
Pricing Based on 50 or more guests
WHITE HOUSE DINNER MENUS
INCLUDES CARTER FAMILY FAVORITES
AND STATE DINNER MENUS

DINNER MENU THREE

SALAD
The Wedge Salad
Baby Bibb Lettuce, Applewood Smoked Bacon
Bleu Cheese Crumbles, Diced Tomato, White Balsamic

ENTRÉE
Herb Rubbed Beef Tenderloin
Red Wine Demi, Dauphin Potatoes
Haricot Verts OR Fresh Asparagus

DESSERT
Georgia Pecan Pie
Whipped Cream

59.00 PER GUEST
Plus Service Charge + Sales Tax
Pricing Based on 50 or more guests

DINNER MENU FOUR

SALAD
Sweet Gem Lettuce + Kale Salad
Fresh Berries, Parmesan Crisp, Fig Vinaigrette

ENTRÉE
Stuffed Chicken Breast
Artichoke, Lemons, Georgia Goat Cheese, White Wine Buerre Blanc,
Saffron Jasmine Rice Cake, Market Fresh Vegetables

DESSERT
Rosalynn Carter Strawberry Cake
Grand Mariner + Fresh Strawberries
Whipped Cream

58.00 PER GUEST
Plus Service Charge + Sales Tax
Pricing Based on 50 or more guests
THE CARTER CENTER BEVERAGE BAR

MENU AND PRICING
There are three (3) Beverage and Bar Service Plans To Choose from.

Hosted by the Hour / Consumption by the Drink / Cash Bar

WE CAN CREATE A BAR PACKAGE FOR YOU EVENT.
Each Bar package includes: Coca-Cola, Coke Zero, Diet Coke, Sprite, Dasani Water Tonic Water, Club Soda, Orange, Grapefruit, Cranberry Juice, All-purpose glasses, wine glasses, beverage napkins, ice, lemons, limes.

PRICES DO NOT INCLUDE:
Bartender fee based on one for every 100 guests for 200.00 per bartender. Barbacks are included in the bartender fee based on one per two bars. Please add a 23% Service Charge, 8% Sales Tax and a 3% Liquor Tax to prices.

HOUSE BAR – HOSTED BY THE HOUR
Premium Liquor
House Red + White Wine
Craft, Domestic + Imported Beer
Sparkling Water
Assorted Juice
Assorted Soda
2 Hours = 26.00 PER GUEST
3 Hours = 28.00 PER GUEST
4 Hours = 30.00 PER GUEST
Each additional hour is 4.00 per guest

SUPER PREMIUM BAR – HOSTED BY THE HOUR
Super Premium Liquor
Upgraded Red + White Wine
Craft, Domestic + Imported Beer
Sparkling Water
Assorted Juice
Assorted Soda
2 Hours = 28.00 PER GUEST
3 Hours = 30.00 PER GUEST
4 Hours = 32.00 PER GUEST
Each additional hour is 4.00 per guest
HOUSE BAR – HOSTED BY THE HOUR
CARTER CENTER HOUSE BEER + WINE BAR
House Red + White Wine
Craft, Domestic + Imported Beer
Sparkling Water
Assorted Juice
Assorted Soda

2 Hours = 23.00 PER GUEST
3 Hours = 25.00 PER GUEST
4 Hours = 28.00 PER GUEST
Each additional hour is 4.00 per guest

PREMIUM BEER + WINE BAR
Upgraded Red + White Wine
Craft, Domestic + Imported Beer
Sparkling Water
Assorted Juice
Assorted Soda

PRICED BASED ON BEER + WINE SELECTIONS

CONSUMPTION BAR - HOSTED BY THE DRINK
Premium Drink - 10.00 each
House Wine - 9.00 each
Ca’Donini Pinot Grigio
Ca’Donini Chardonnay
Ca’Donini Cabernet Sauvignon
Ca’Donini Pinot Noir
Premium Wine Selection - 12.00 each
Weinkeller Erbach, German Riesling
Skyfall Vineyard, Washington Pinot Gris
Mud House Haymaker, Marlborough NZ Sauvignon Blanc
Kunde Family Estate, Sonoma County Chardonnay
Windy Bay, Oregon Pinot Noir
Kunde Family Estate, Sonoma County Cabernet Sauvignon
Force of Nature, Paso Robles CA Red Blend
Additional Upgraded Wines Available Upon Request
Imported + Craft Beer - 8.00 each
Harpoon Brewery, UFO White
Birra Moretti, Lager
Brooklyn Brewery, Brown Ale
Weihenstephan Original
Local Wild Heaven, White Blackbird
Domestic Beer - 7.00 each
Sparkling Water - 6.00 each
Assorted Juice - 5.00 each
Assorted Soda - 4.00 each

CASH BAR
Premium Liquor - 12.00 each
House Wine Selection - 10.00 each
Premium Wine Selection - 12.00 each
Imported + Craft Beer - 9.00 each
Domestic Beer - 8.00 each
Sparkling Water - 7.00 each
Assorted Juice - 6.00 each
Assorted Sodas - 5.00 each

ALCOHOLIC BEVERAGE POLICY
The sale and service of all alcoholic beverages is regulated by the State of Georgia Liquor Commission
Proof of the Pudding is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought onto or taken out of the Carter Presidential Center for any functions by our clients.
Proof of the Pudding has the exclusive beverage contract with the Carter Presidential Center and sole distribution rights of beverages within the facility and grounds. Alcoholic beverage packages must be accompanied with food.
**THE NITTY GRITTY**

Pricing for all dinner menu selections is based on a 3-4 hour party for 100 or more guests. All dinner menus include artisan bread + butter and dinner beverages of water, ice tea + coffee. 8% Georgia sales tax is added to all pricing.

**EVENT STAFFING**

Event manager, service team, on site culinary team, production support team
For parties of 100 or more guests, please add 23% Service Charge
For parties of 50-99 guests please add 25% Service Charge
For parties of 50 or less please add 6.00 per person and 25% Service Charge

**SERVICE WARE**

Proof’s China, flatware, glassware, cocktail+ linen napkins, votive candles on each table.
*included in 23% Production Charge

**TABLEWARE**

The Carter Center requires guest table linens to the floor and floral centerpieces.
Standard Table Linens in Various Colors 28.00 per table linen, plus service charge and sales tax
Stand Guest Tobie Centerpiece 60.00 per centerpiece, plus service charge and sales tax

**ADDITIONAL DÉCOR UPGRADES AVAILABLE**

Special Silk Guest Table Linens - 30.00 per linen, plus service charge and sales tax
Other Specialty Linen Selections - pricing based on linen selection
Special Guest Table Chairs - Black Chavari Chairs 10.00 each, plus service charge and sales tax Gold, Silver, Mahagony Chavair Chairs 16.00 each, plus service charge and sales tax
Other Specialty Chair Selections - pricing based on chair selection
Upgraded Presidential Style Chinaware, Glassware + Flatware - 20.00 per place setting, plus service charge and sales tax
Specialty Floral Design Available upon request

**BAR + EVENT STAFFING**

Bartender fee is based on one for every 100 guests for 200.00 per bartender.
Barbacks are included in the bartender fee based on one per two bars.
For parties of 100 or more guests, please add 23% Service Charge
For parties of 30-99 guests please add 25% Service Charge

**BAR SERVICE WARE**

Proof’s all purpose glasses, wine glasses, beverage napkins, ice, lemons + limes, décor, cocktail napkins.
*included in 23% Production Charge

**ADDITIONAL BAR UPGRADES AVAILABLE**

Wooden Bars
Antique Bar Carts

Ask your sales rep for more details