



proof of the pudding

— Est. 1979 —

Gwinnett Center
CATERING MENUS

BREAKFAST

proof of the pudding

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.



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**

14.95 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**

15.95 per person

DELUXE CONTINENTAL

CHOICE OF (2):

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

18.95 per person

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BREAKFAST BUFFET SELECTIONS

BREAKFAST BUFFET

FRESH SEASONAL DICED FRUIT

FARM FRESH SCRAMBLED EGGS, BISCUITS AND COUNTRY-STYLE GRAVY

CHOICE OF (2): SAUSAGE PATTY, CHICKEN SAUSAGE LINKS OR
PECAN-SMOKED BACON

CHOICE OF (1): BUTTERY, STONE-GROUND GRITS, SWEET POTATO
HASH BROWNS OR HOME FRIES

DANISH PASTRIES, CROISSANTS AND MUFFINS

23.95 per person

BRUNCH BUFFET

CHOICE OF (1): LIGHTLY SCRAMBLED EGGS, BELL PEPPERS, ONIONS AND
VINE-RIPE TOMATOES; EGG FRITTATA WITH ROASTED VEGETABLES AND SPINACH

CHOICE OF (2): BUTTERY GRITS, SWEET POTATO HASH BROWNS, BISCUITS
AND COUNTRY-STYLE GRAVY, ROASTED SPICY YUKON GOLD POTATOES,
MACARONI & CHEESE, ROASTED RED POTATOES WITH ROSEMARY AND GARLIC

CHOICE OF (2): PECAN-SMOKED BACON, SMOKED CHICKEN LINKS OR SAUSAGE PATTY

CHOICE OF (1): LEMON-THYME ROASTED CHICKEN, FRIED CHICKEN,
HERB-CRUSTED STRIP LOIN WITH HORSE RADISH CREAM OR SESAME PORK LOIN

CHOICE OF (2): MEDITERRANEAN VEGETABLE MEDLEY,
SAUTÉED SOUTHERN-STYLE COLLARD GREENS, ORANGE-INFUSED CARROTS,
SAUTÉED SEASONAL VEGETABLES WITH OREGANO AND OLIVE OIL

DANISH PASTRIES, CROISSANTS AND MUFFINS

CHEF'S SELECTION OF DESSERTS

29.95 per person

All breakfast buffets are served with orange and cranberry juice,
freshly brewed coffee, decaffeinated coffee and specialty teas.

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BREAKFAST BUFFET SELECTIONS

TRUE COMFORT FOOD

CRANBERRY ORANGE FRENCH TOAST OR BELGIAN WAFFLES

ASSORTED TOPPINGS: WARM MAPLE SYRUP, WHIPPED BUTTER, FRESH BERRIES, WHIPPED CREAM, TOASTED PECANS, POWDERED SUGAR AND CINNAMON

PECAN-SMOKED BACON AND SAUSAGE PATTIES

HERB-ROASTED POTATOES

FARM FRESH SCRAMBLED EGGS

19.95 per person

GEORGIA BREAKFAST BUFFET

FRESH CUT FRUIT WITH HONEY-LIME YOGURT

ASSORTED MUFFINS: BERRY BLAST, GEORGIA PEACH SOUR CREAM AND CARROT BRAN

OATMEAL BAR: STEEL-CUT OATMEAL WITH FRESH BERRIES, HOUSE-MADE GRANOLA, BROWN SUGAR, LOCAL HONEY AND TOASTED MIXED NUTS

EGG WHITE FRITTATA WITH ROASTED VEGETABLES AND SPINACH

SMOKED CHICKEN SAUSAGE WITH GEORGIA GOUDA FRITTATA

SCRAMBLED EGGS AND CHEESE CROISSANT

PECAN-SMOKED BACON AND CHEESE CROISSANT

19.95 per person

All breakfast buffets are served with orange and cranberry juice, freshly brewed coffee, decaffeinated coffee and specialty teas.

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ADDITIONAL BUFFET SELECTIONS WITH CHEF ATTENDANT

EGGS & OMELETS

OMELETS OR EGGS (TO ORDER)

ASSORTED GARNISHES: BACON, MUSHROOMS,
GREEN PEPPERS, ONIONS, VINE-RIPE TOMATOES,
MONTEREY JACK AND CHEDDAR CHEESES

6.95 per person

Please add a Culinary Fee of 100.00 per station

OATMEAL BAR

**STEEL-CUT OATMEAL WITH FRESH BERRIES,
HOUSE-MADE GRANOLA, BROWN SUGAR,
LOCAL HONEY AND TOASTED MIXED NUTS**

6.95 per person

Please add a Culinary Fee of 100.00 per station

Stations only available as an addition to a Breakfast or Brunch Buffet