



Infinite Energy
FORUM

THE FORUM

at

INFINITE ENERGY CENTER

2013

proof of the pudding

CATERING MENUS

PLATED DINNER



Please take the time to familiarize yourself with our policies.

Proof of the Pudding has the exclusive catering contract with the Infinite Energy 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% Production Fee or 6% Sales Tax unless otherwise noted. Production Fee includes Buffet Tables with Linens and Festive Buffet Decor, Buffet Serving Vessels, Platters and Utensils, China, Flatware, Glassware, Labor for Service, Prepping and Cooking Food in the Kitchen, Transportation, Votive Candles for all Guest Tables. 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, 2016.

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.

proof of the pudding

DINNER ENTRÉES

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 29.95 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

BLUE CHEESE-CRUSTED BEEF TENDERLOIN

With Truffled Mashed Potatoes and a Port Demi-Glace 36.95 per person

PAN-SEARED RED SNAPPER

With Mediterranean Couscous with Olive Tapenade 36.95 per person

SESAME SEARED ATLANTIC SALMON

Black and White Sesame Seed Seared Atlantic Salmon,
Wasabi Soy, Black Udon Noodles 35.95 per person

CHICKEN BREAST PROSCIUTTO

Chicken Breast topped with thin sliced Prosciutto, Herb Angel Hair Pasta,
Fresh Mozzarella Cheese with Roasted Red Pepper Coulis 31.95 per person

ROSEMARY BALSAMIC GLAZED CHICKEN

Roasted Chicken Breast with Rosemary Balsamic Marinade served
with Mediterranean Mashed Potatoes 29.95 per person

MOJO CHICKEN

Seasoned Chicken Breast with Red Beans and Rice 29.95 per person

CHICKEN SALTIMBOCCO

Sautéed Chicken Breast, Prosciutto, Fresh Sage, Potato Gnocchi,
Pesto Zucchini, Artichokes 29.95 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

proof of the pudding

DINNER SALADS

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 2.00 per person

ASIAN SALAD

Mixed Field Greens, Julienne of Carrots, Radish, Scallions, Tofu, Mandarin Orange Segments and Fried Asian Noodles 2.00 per person

CHOICE OF DRESSING (2)

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

proof of the pudding

DESSERTS

INCLUDED

NEW YORK STYLE CHEESECAKE

with Fresh Berry Garnish

BROWNIE BOTTOM BOURBON PECAN PIE

LEMON CHIFFON MOUSSE

SOUR CREAM POUND CAKE

With Fresh Berry Compote

UPGRADES

Add 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.