



**Infinite Energy**  
FORUM

**THE FORUM**

at

**INFINITE ENERGY CENTER**

2013

*proof of the pudding*

**CATERING MENUS**

**RECEPTIONS**



**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.

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## RECEPTION SELECTIONS

### SEAFOOD

Minimum of 50

#### CRAB RANGOON POT STICKERS

2.95 per piece

#### COCONUT FRIED SHRIMP WITH KOREAN SPICY PINEAPPLE DIPPING SAUCE

3.75 per piece

#### BACON WRAPPED SCALLOPS

3.25 per piece

#### MINIATURE MARYLAND LUMP CRAB CAKES WITH SPICY CAJUN REMOULADE SAUCE

2.95 per piece

#### GINGER SEARED SCALLOPS WITH THAI SLAW

3.50 per piece

### PASTA & VEGETARIAN

Minimum of 50

#### FRIED CHEESE RAVIOLI WITH MARINARA SAUCE

1.85 per piece

#### ORIENTAL VEGETABLE SPRING ROLLS WITH SWEET AND SOUR SAUCE

1.85 per piece

#### SPINACH AND ARTICHOKE DIP WITH SALSA, TORTILLA CHIPS AND PITA POINTS

3.95 per person

#### SPANIKOPITA

Spinach and Feta Cheese in Phyllo Triangles

2.25 per piece

#### MINIATURE VEGETABLE QUESADILLA

2.25 per piece

#### BRIE WITH ALMOND AND PEAR PHYLLO CRISPS

2.75 per piece

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## RECEPTION SELECTIONS

### HOT HORS D'OEUVRE SELECTIONS

Minimum of 50

#### BEEF

##### THAI SPICED MEATBALLS

2.25 per piece

##### MINIATURE BEEF WELLINGTONS

3.95 per piece

##### MINIATURE ANGUS BEEF SLIDERS

2.95 per piece

##### JAVA BBQ BEEF SKEWERS

3.95 per piece

#### CHICKEN

##### 2 WAY CHICKEN WINGS, SMOKY BBQ AND TANGY TERIYAKI

2.95 per piece

##### CHICKEN SATAY WITH A BASIL AND PEANUT THAI SAUCE

2.95 per piece

##### SOUTHERN STYLE CHICKEN STRIPS SERVED WITH CLOVER-HONEY MUSTARD SAUCE AND SPICY BBQ SAUCE

2.95 per piece

##### SANTA FE SMOKED CHICKEN QUESADILLAS

2.95 per piece

#### LAMB & PORK

##### NEW ZEALAND LAMB "LOLLIPOPS" WITH A SESAME ORIENTAL CITRUS GLAZE

6.95 per piece

##### ROASTED SLICED PORK ON A PRETZEL ROLL

2.95 per piece

##### PULLED PORK SLIDERS WITH PEACH BBQ

2.95 per piece

##### SOUTHERN STYLE SPICY SAUSAGE DIP WITH CRISPY TORTILLA CHIPS

3.95 per person

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## RECEPTION SELECTIONS

### CHILLED HORS D'OEUVRE SELECTIONS

Minimum of 50

**DOMESTIC AND IMPORTED CHEESE BOARD WITH GOURMET CRACKERS,  
GARNISHED WITH FRESH FRUIT & BERRIES**

5.95 per person

**SLICED SEASONAL FRUIT AND BERRIES**

3.95 per person

**FRESH GARDEN VEGETABLE CRUDITÉS WITH CHOICE OF BLEU CHEESE  
OR BUTTERMILK RANCH SAUCE**

3.95 per person

**ANTIPASTO DISPLAY WITH CURED ITALIAN MEATS, IMPORTED CHEESES,  
GRILLED & PICKLED VEGETABLES AND ASSORTED ITALIAN BREADS**

4.95 per person

**JUMBO SHRIMP WITH COCKTAIL SAUCE**

3.95 per piece

**SOUR CREAM, GUACAMOLE, QUESO AND SALSA WITH TORTILLA CHIPS**

3.95 per person

**COCONUT SHRIMP MARTINI**

with Coconut Shrimp and Black Bean and Corn Salsa

6.95 per piece

**HUMMUS WITH PITA POINTS**

3.95 per person

**ROASTED TOMATO BRUSCHETTA**

3.95 per person



## RECEPTION SELECTIONS

### CHEF ATTENDED STATIONS

Minimum of 50

### PASTA, PASTA, PASTA

#### CHOICE OF (2) PASTAS: CHEESE RAVIOLI, PENNE, FARFALLE, FETTUCCINI, TRI-COLORED CHEESE TORTELLINI

Choice of (2) Sauces: Bolognese, Alfredo, Clam Sauce,  
Marinara, Pesto or Garlic & Oil

Accompanied with Freshly Grated Parmigiano Reggiano Cheeses,  
Crusty Italian Breads, Fresh Garlic, Scallions, Crushed Red Peppers,  
Olive Oil and Garlic Bread Sticks

7.95 per person

**Add:**

Grilled Chicken 2.95 per person

Gulf Shrimp 3.95 per person

Italian Mini Meatballs 2.95 per person

Please add a Culinary Fee of 100.00 per Pasta Station

### ORIENTAL STIR-FRY

#### JULIENNE OF ORIENTAL STYLE VEGETABLES WITH GARLIC, FRESH GINGER AND SCALLIONS, STEAMED JASMINE OR FRIED RICE

7.95 per person

**Add:**

Grilled Chicken 2.95 per person

Beef 3.95 per person

Gulf Shrimp 3.95 per person

Scallops 4.95 per person

Please add a Culinary Fee of 100.00 per Stir-Fry Station

### MEDITERRANEAN BAR

#### SLICED BAGUETTE BREADS, ASSORTED ITALIAN CRACKER BREADS, CRISSINI, FOCACCIA, BRUSCHETTA, IMPORTED OLIVE TAPENADE, BABAGHANOUSH, HUMMUS, PESTO AND WILD MUSHROOM SPREAD

10.95 per person

Stations Only available as an addition to a Dinner or Reception Menu

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## RECEPTION SELECTIONS

### CHEF ATTENDED STATIONS (cont.)

#### FAJITA BAR

**THINLY SLICED GRILLED BEEF AND CHICKEN BREAST, WARM FLOUR TORTILLAS, SHREDDED LETTUCE, CILANTRO, DICED TOMATOES, JALAPEÑO PEPPERS, GUACAMOLE, SALSA, SOUR CREAM, CHEDDAR CHEESE, DICED BLACK OLIVES AND TORTILLA CHIPS**

10.95 per person

Add Queso for an additional 2.95 per person

Please add a Culinary Fee of 100.00 per Fajita Station

#### MAKE YOUR OWN SMASHED POTATO

**YUKON GOLD WHIPPED MASHED POTATOES, BACON BITS, SOUR CREAM, CHEDDAR CHEESE, SCALLIONS, STEAMED BROCCOLI FLORETS AND WHIPPED BUTTER SERVED IN A POTATO SKIN**

10.95 per person

**SWEET POTATOES WITH CANDIED WALNUTS AND BROWN SUGAR**

Additional 3.95 per person

**TATER TOTS WITH KETCHUP, MUSTARD, CHILE CON CARNE & SPICY CHEESE SAUCE**

Additional 5.95 per person

Please add a Culinary Fee of 100.00 per Potato Station

#### TACO BAR

**TACO BAR SEASONED GROUND BEEF, MARINATED SLICED CHICKEN, SHREDDED LETTUCE, CHEDDAR CHEESE, DICED TOMATOES, SOUR CREAM, GUACAMOLE, SALSA, TORTILLA CHIPS AND TACO SHELLS WITH SPANISH RICE AND REFRIED BEANS**

10.95 per person

Add Queso for an additional 2.95 per person

Please add a Culinary Fee of 100.00 per Taco Station

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## RECEPTION SELECTIONS

### CARVING STATIONS

#### MARINATED TENDERLOIN OF BEEF WITH TRUFFLED DEMI-GLACE

295.00 Serves 30

#### GLAZED CLOVER HONEY HAM WITH TROPICAL FRUIT CHUTNEY

250.00 Serves 60

#### ROAST TURKEY BREAST WITH CRANBERRY FRUIT RELISH

200.00 Serves 40

#### PORK TENDERLOIN WITH A GEORGIA PEACH RUB

200.00 Serves 40

#### TOP ROUND OF BEEF WITH AU JUS AND HORSERADISH CREAM

325.00 Serves 85

#### HOUSE SMOKED PORK WITH REGIONAL BBQ SAUCE

425.00 Serves 100

All Carving Stations are served with Demi Rolls, Sweet Potato Biscuits and Appropriate Condiments

### SWEET OR SAVORY CREPE STATION

#### CREPES WITH CHOICE OF SWEET OR SAVORY FILLINGS

7.95 per person

##### Sweet

Cream Cheese Spread, Fruit Compote, Chocolate Sauce, Peanut Butter, Brown Sugar, Cinnamon, Nutmeg, Bananas, Berries, Whipped Cream and Warm Maple Syrup

##### Savory

Mushrooms, Spinach, Tomatoes, Artichokes, Bechamel Cheese Sauce

Please add a Culinary Fee of 100.00 per Station

Stations Only available as an addition to a Dinner or Reception Menu



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## RECEPTION SELECTIONS

### SWEET SELECTIONS

Minimum of 50

**CHOCOLATE FONDUE WITH STRAWBERRIES, POUND CAKE BITES, MARSHMALLOWS,  
BROWNIE SQUARES, CREAM PUFFS AND RICE CRISPY TREATS**

5.70 per person

**CHOCOLATE COVERED STRAWBERRIES**

3.45 per piece

**ASSORTED RICH CHOCOLATE TRUFFLES**

3.45 per person

**MINIATURE ASSORTED CHEESECAKES**

4.70 per person

**FRESH FRUIT TARTS**

3.70 per piece

**ASSORTED PETIT FOURS AND FINGER DESSERTS**

4.70 per person

### MINIATURE DESSERT PARFAITS

**ASSORTED: RASPBERRY WHITE CHOCOLATE, RASPBERRY LEMON,  
CHOCOLATE MOUSSE AND CARAMEL**

4.90 each/2 per person

### MINIATURE CUPCAKES

**CHOCOLATE, CARROT, CHOCOLATE PEANUT BUTTER, COCONUT AND RED VELVET**

4.70 per person/2 per person

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## RECEPTION SELECTIONS

### GOURMET FLAVORED COFFEE BAR

FRESH BREWED COFFEE, DECAFFEINATED COFFEE, HOT CHOCOLATE  
AND SPECIALTY TEAS

FRENCH VANILLA, HAZELNUT AND REGULAR CREAM

FLAVORED COFFEE SYRUPS

CHOCOLATE SHAVINGS

WHIPPED CREAM

CINNAMON AND NUTMEG

8.95 per person

Upgrade your coffee bar to include various liquors.