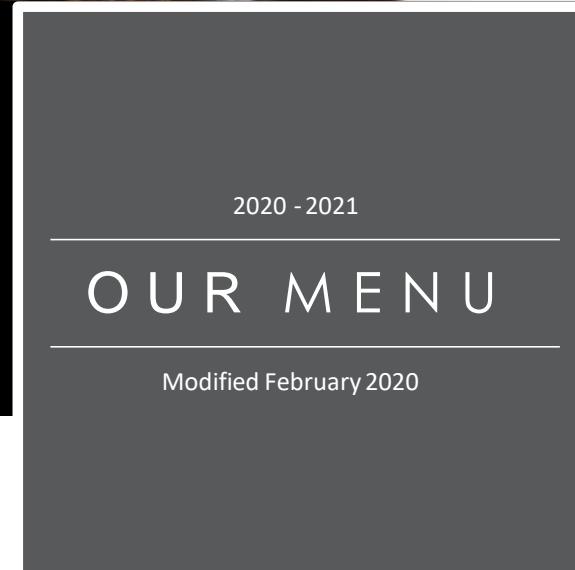




proof of the pudding



MICHELIN
RACEWAY
Road Atlanta

BREAKFAST 2

BREAK 5

LUNCH 8

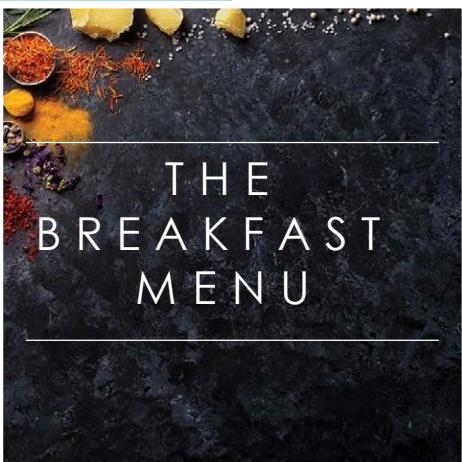
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THE
BREAKFAST
MENU



Grab & Go Breakfast Packages

Add seasonal fruit to any Grab & Go package for an additional 4.50 per person.

Bakery Bites 20.70 PER PERSON

Freshly Baked Danish Pastries, Croissants, Muffins & Bagels | whipped butter, cream cheese

Fast & Fresh 23.30 PER PERSON

Assorted Yogurts | greek, fruit, vanilla

Assorted Seasonal Whole Fruits

Assorted Granola Bars, Muffins & Pastries | whipped butter

Deluxe Continental 28.50 PER PERSON

Sausage, Cage-Free Egg & Cheese Biscuit

Cage-Free Egg & Cheese Croissant

Assorted Yogurts | greek, fruit, vanilla

Breakfast Breads & Pastries | whipped butter

POP Breakfast 36.25 PER PERSON

Georgia Gouda Frittata

Cage-Free Egg & Cheese Croissant

Pecan-Smoked Bacon & Cheese Croissant

Oatmeal Bar | steel-cut oatmeal with fresh berries, POP house-made granola, brown sugar, local honey, toasted mixed nuts

Grilled Tofu with Roasted Vegetables

Smoked Chicken Sausage

Assorted Muffins | double chocolate, banana nut, carrot bran, georgia peach & cream, whipped butter

Breakfast Entrées

All entrées are served with a choice of one meat (chicken sausage or pecan-smoked bacon) and served with assorted breakfast breads and whipped butter.

POP Frittata 24.60 PER PERSON

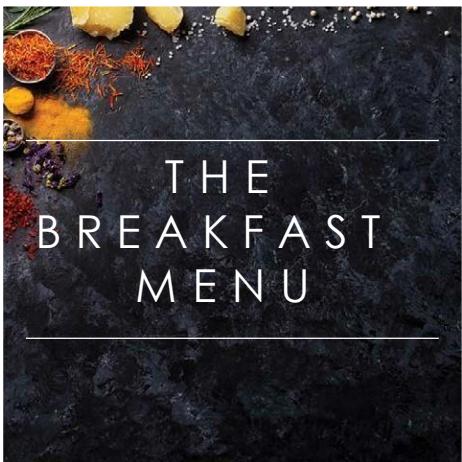
Oven Baked Cage-Free Eggs | grilled local vegetables, gouda cheese

New Potatoes | sweet peppers, onions

Southern Favorites 25.90 PER PERSON

Cage-Free, Fluffy Scrambled Eggs

Herb Roasted Yukon Gold Potatoes



Breakfast Buffet Selections

Breakfast on the Track 34.95 PER PERSON

Cage-Free, Fluffy Scrambled Eggs
Biscuits & Country-Style Gravy
Loganville Grits with Cheddar Cheese
Chicken Sausage
Pecan-Smoked Bacon

Accompaniments | *fresh seasonal fruit, crispy home fries, danish pastries, croissants, muffins, whipped butter*

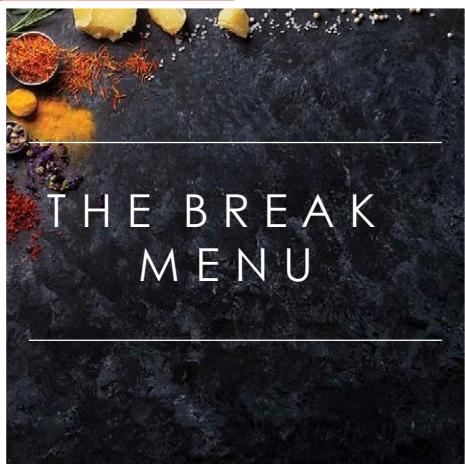
True Comfort Food 36.25 PER PERSON

Cage-Free, Fluffy Scrambled Eggs
Cranberry-Orange French Toast
Assorted Toppings | *warm maple syrup, whipped butter, fresh berries, whipped cream, powdered sugar*
Pecan-Smoked Bacon
Chicken Sausage
Herb-Roasted Potatoes

All breakfast buffets are served with orange juice, freshly brewed regular coffee, decaffeinated coffee and hot specialty teas. All buffets are prepared for a minimum of 50 people. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



THE BREAK
MENU



Break Packages

Donut & Coffee Shop 18.10 PER PERSON

Assorted Doughnut Dollies Donuts | coffee ice cream

Assorted Toppings | rainbow sprinkles, chocolate sprinkles, warm vanilla bean sauce, warm chocolate ganache, warm sea-salt caramel

Cookies & Milk 12.95 PER PERSON

Assorted Cookies | chocolate chip, snickerdoodle, white chocolate macadamia nut, peanut butter

Assorted Milk | whole, chocolate, strawberry

Quench your Thirst 15.55 PER PERSON

Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Specialty Teas

Assorted Coca-Cola Drinks | coca-cola classic, coke zero, diet coke, sprite, dasani water

Juice & Smoothie Break 19.40 PER PERSON

Cold Pressed Tropical Fruit Juice & Dasani Water

Assorted Smoothies | green, berry, nutella-banana

The Sugar Fix 19.40 PER PERSON

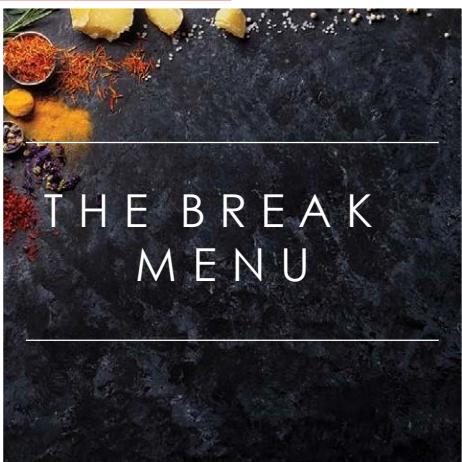
Assorted Cookies, Brownies & Mini Candies

Assorted Coca-Cola Drinks | coca-cola classic, coke zero, diet coke, sprite, dasani water

The All-American 22.00 PER PERSON

Roasted Peanuts, Popcorn, Potato Chips, Cracker Jacks & Assorted Freshly Baked Cookies

Assorted Coca-Cola Drinks | coca-cola classic, coke zero, diet coke, sprite, dasani water



ÁLaCarte Selections

Beverages

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Specialty Teas	71.20 PER GALLON
Orange or Cranberry Juice	38.85 PER GALLON
Infused Water peach-pineapple, strawberry-basil-watermelon, lemon-cucumber	58.25 PER GALLON
Individual Juice Bottles	.50 PER BOTTLE
Hot Chocolate, Apple Cider	38.85 PER GALLON
POP Signature Punch, Lemonade	38.85 PER GALLON
Freshly Brewed Iced Tea	45.30 PER GALLON
Milk whole, 2%, skim, soy	11.65 PER QUART
Assorted Coca-Cola Drinks coca-cola classic, coke zero, diet coke, sprite	.50 PER CAN
Bottled Dasani Water	.520 PER BOTTLE
Vitaminwater	.650 PER BOTTLE
Powerade	.650 PER BOTTLE
Red Bull	.775 PER CAN

Breakfast Items

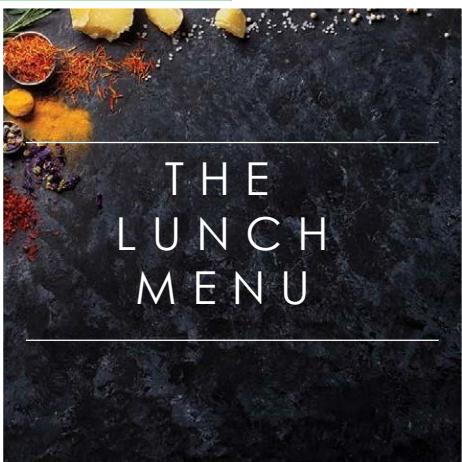
Assorted Muffins, Danish Pastries, Croissants or Bagels cream cheese, whipped butter	46.60 PER DOZEN
Assorted Granola Bars	38.85 PER DOZEN
Chicken Biscuits	51.80 PER DOZEN
Sausage Biscuits	.49.20 PER DOZEN
Cage-Free Egg & Cheese Biscuits	.46.60 PER DOZEN
Sausage, Cage-Free Egg & Cheese Biscuits	.51.80 PER DOZEN
Ham & Cheese Croissants	.51.80 PER DOZEN
Ham, Cage-Free Egg & Cheese Croissants	.54.40 PER DOZEN
Individual Greek Yogurts greek, vanilla, fruit	.54.40 PER DOZEN

Snacks

Assorted Freshly Baked Cookies	46.60 PER DOZEN
Assorted Gourmet Brownies	46.60 PER DOZEN
MRRA Signature Dessert Bars blueberry-buttermilk, chocolate-pecan, caramel-banana	49.20 PER DOZEN
Seasonal Fruit & Berries	.5.85 PER DOZEN
Local, Seasonal Whole Fresh Fruits	.31.10 PER DOZEN
Assorted Cliff Bars & Kind Bars	.44.00 PER DOZEN
Individual Snack Bags potato chips, corn chips, popcorn, trail mix, peanuts	.36.25 PER DOZEN
Full-Size Candy Bars	.46.60 PER DOZEN



THE
LUNCH
MENU



Plated Lunch Entrées

Served with Chef's selection of seasonal vegetables, and your choice of salad and dessert.

Braised Beef Short Ribs 50.50 PER PERSON

Whipped Potatoes | red wine reduction

Seared Scottish Salmon 44.00 PER PERSON

Mushroom Farrotto | smoked tomato sauce

Grilled Grouper 41.45 PER PERSON

Heirloom Potato Coins | lemon butter sauce

Lemon Garlic Chicken Breast 38.85 PER PERSON

Carolina Gold Rice | red pepper jus

Smoked Chicken Breast 37.55 PER PERSON

Whipped Sweet Potatoes | mustard jus

Lunch Salads

Please choose one to complete your hot lunch entrée menu.

POP Salad

Farm-to-Table Artisan Lettuce, Radish Cucumbers, Crunchy Cabbage, Vine-Ripe Tomato Wedges, Shredded Carrots | pickled peach vinaigrette & avocado-ranch dressing

Wedge Salad

Crispy Iceberg Lettuce Wedge, Pecan-Smoked Bacon Bits, Crumbled Bleu Cheese, Vine-Ripe Tomatoes | creamy bleu cheese dressing

Strawberry & Feta Salad

Arugula, Frisee, Strawberry, Local Feta, Balsamic Red Onion, Candied Pecans | honey-dijon vinaigrette

Chopped Crispy Caesar Salad

Chopped Crisp Romaine Lettuce, Vine-Ripe Grape Tomatoes, Thinly Shaved Parmesan Cheese, House-Made Herbed Croutons | roasted garlic caesar dressing

Desserts

Please choose one to complete your lunch entrée menu.

Peach Cheesecake

Raspberry & Caramel Sauces

Lemon Mascarpone Cake

Fresh Berries | vanilla bean cream, raspberry sauce

Kahlua Chocolate Mousse

Godiva Chocolate, Kahlúa Chocolate Bottom, Fresh Berries, Chocolate Deco Stick | martini glass

Gourmet Turtle Cheese Cake

Candied Pecans | caramel & chocolate sauces

Key Lime Pie

Tangy Key Lime Pie, Chocolate Shavings | whipped cream



Lunch Buffets

Farmhouse 46.60 PER PERSON

POP Salad | farm-to-table artisan lettuce, radish cucumbers, crunchy cabbage, vine-ripe tomato wedges, shredded carrots, pickled peach vinaigrette & avocado-ranch dressing

Grilled Flank Steak | red wine reduction

Herb Roasted Chicken Breast | garlic sauce

Sharp Cheddar & Chive Mashed Potatoes

Farm-to-Table Roasted Vegetables

MRRA Signature Dessert Bars | blueberry-buttermilk, chocolate-pecan, caramel-banana

Southern Favorites 41.45 PER PERSON

Southern Fried, Locally Raised, Chicken

Pulled Barbeque Pork | fresh buns

Georgia Farm Fresh Coleslaw

Buttermilk Mashed Potatoes

Four Cheese Mac N' Cheese

Jalapeno Cornbread | whipped butter

Biscuits | whipped butter

Georgia Peach Cobbler & Mini Pecan Pies

South of the Boarder 41.45 PER PERSON

Make-Your-Own Fajitas | marinated chicken breast, skirt steak, soft flour tortillas

Assorted Toppings | shredded lettuce, pico de gallo, jalapeños, guacamole, sour cream, shredded cheddar cheese, salsa

Chili Con Queso | tortilla chips

Refried Bean | cheddar cheese

Spanish-Style Rice

Margarita Mousse & Cinnamon Flan

Deli Buffet 38.85 PER PERSON

POP Salad | farm-to-table artisan lettuce, radish cucumbers, crunchy cabbage, vine-ripe tomato wedges, shredded carrots, pickled peach vinaigrette & avocado-ranch dressing

Chef's Soup of the Day

Artisan Sandwich Rolls & Sliced Breads

Assorted Meats | roasted beef, smoked turkey breast, virginia-style ham

Choice of Chicken Salad or Tuna Salad

Assorted Toppings | assorted sliced cheeses, lettuce, house-made pickles, vine-ripe tomatoes, dijon mustard, mayonnaise

Southern-Style Potato Salad

Freshly Baked Cookies & Brownies

All lunch buffets are served with iced tea and water, freshly brewed regular coffee, decaffeinated coffee, and hot specialty teas. All menus are prepared for a minimum of 50 people. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



Build your own Lunch Buffet

Please choose two salads, two or three entrées, two sides, and two desserts to build your own lunch buffet.

Choice of Two Entrées 49.20 PER PERSON

Choice of Three Entrées 59.55 PER PERSON

Salads

Grilled Vegetable Pasta Salad

Georgia Petite Greens Salad | black-eyed peas, roasted corn, tomatoes, pecans, barbecue dressing

POP Salad | farm-to-table artisan lettuce, radish cucumbers, crunchy cabbage, vine-ripe tomato wedges, shredded carrots, pickled peach vinaigrette & avocado-ranch dressing

Southern Potato Salad

Caesar Salad | chopped romaine, parmesan cheese, grape tomatoes, caesar dressing

Harvest Salad | soy beans, bulgur wheat, kale, pecans, pickled green tomatoes, parsley-lemon vinaigrette

Haricots Verts Salad | grape tomatoes, toasted pecans, honey mustard dressing

Wild Rice Salad | dried cranberries, pecans, fresh herbs, citrus vinaigrette

Entrées

Mustard Roasted Salmon | tomato-basil sauce

Herb Seared Chicken Breast | honey-thyme sauce

Flat Iron Steak | red wine reduction

Seared Cobia | lemon cream

Roasted Pork Loin | peach mostarda, pan jus

Stuffed Squash | grilled vegetables, wild rice

Sides

Oven-Roasted Potatoes

Smashed Potatoes

Corn & Soybean Succotash

Mashed Sweet Potatoes

Carolina Gold Rice

Southern Green Beans

Collard Greens

Asparagus

Baby Carrots

Desserts

Chocolate Brownies

Flourless Chocolate Cake

Peach Cobbler

Lemon Squares

Chocolate Pecan Bars

Buttermilk-Blueberry Bars

Caramel Banana Bars

Mini Pecan Pies

All lunch buffets are served with freshly baked rolls and butter, iced tea and water, freshly brewed regular coffee, decaffeinated coffee, and hot specialty teas. All menus are prepared for a minimum of 50 people. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



Boxed Lunch Selections

Cobb Salad \$29.80 PER PERSON

Spring Mix Lettuce, Grilled Chicken, Roasted Corn, Black Olives, Cucumbers, Chick Peas, Cheddar Cheese, Diced Tomatoes | avocado-ranch dressing

POP Chef Salad 28.50 PER PERSON

Farm-to-Table Spring Mix, Cucumbers, Crunchy Cabbage, Vine-Ripe Tomato Wedges, Shredded Carrots | pickled peach vinaigrette, avocado-ranch dressing

Slow Roasted Beef 28.50 PER PERSON

Medium Rare Roast Beef, Pickled Red Onions, Gorgonzola Cheese | horseradish sauce, tomato-onion focaccia

Virginia Ham 28.50 PER PERSON

Sliced Virginia Ham, Swiss Cheese, Sliced Local Vine-Ripe Tomatoes, Lettuce | marble-rye bread

Smoked Turkey Breast 28.50 PER PERSON

Sliced Turkey Breast, Havarti Cheese, Organic Mixed Greens | tarragon-mayo, wheat ciabatta

Vegetarian Wrap 28.50 PER PERSON

Grilled Portobello Mushrooms, Eggplant, Squash, Roasted Red Peppers | fresh herb spread, cool cucumber wrap

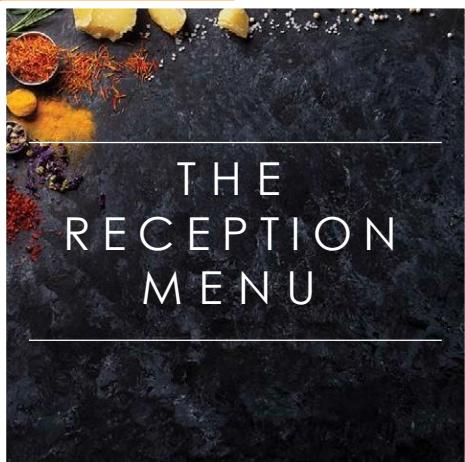
Turkey Wrap 28.50 PER PERSON

Sliced Turkey Breast, Cheddar Cheese, Vine-Ripe Tomatoes, Lettuce | sun-dried tomato spread, tomato-basil wrap

All boxed lunch selections are served with your choice of pasta salad, orzo salad, fruit salad or chips, and include a cookie, soft drink or bottled water. Boxed lunch selections are limited to a maximum of four selections, including side options. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



THE
RECEPTION
MENU



THE RECEPTION MENU

Hors d'Oeuvre Selections

Seafood

Smoked Gouda Grits Martini georgia coast white shrimp	6.50 PER PIECE
Classic Shrimp Cocktail vodka cocktail sauce	6.50 PER PIECE
Mini Fripp Island Crab Cakes corn remoulade	6.50 PER PIECE
Tuna Poke Taco avocado, nori, caramelized pineapple	7.75 PER PIECE
Shrimp Tempura spicy scallion soy sauce	6.50 PER PIECE
Lobster Roll tarragon-lemon aioli, micro salad	10.35 PER PIECE

Beef

Argentinian Beef Skewer chimichurri sauce	5.85 PER PIECE
Tangy Bloody Mary Meatballs alabama white barbecue sauce	5.85 PER PIECE
Southern Slider house sauce, bread & butter pickle, pimento cheese	5.20 PER PIECE
Mini Short Rib Taco pico de gallo, avocado crema	5.85 PER PIECE

Lamb

New Zealand Lamb Lollipops rosemary reduction	6.50 PER PIECE
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Pork

Steamed Pork Buns pork belly, quick pickle, siracha aioli	5.85 PER PIECE
Smoked Pork Sliders creole mustard barbecue, bread & butter pickles	5.85 PER PIECE

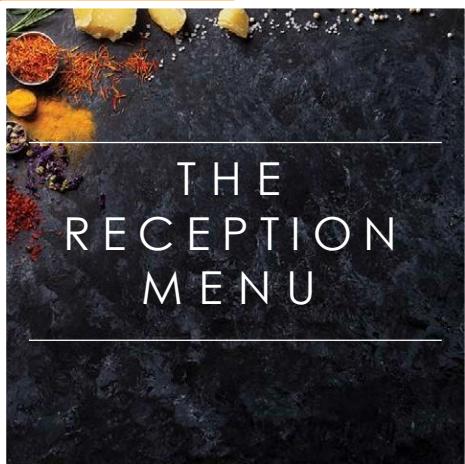
Poultry

Coconut Chicken red pepper jam	5.85 PER PIECE
Lemon Pepper Chicken Wings ranch & bleu cheese dressing	5.85 PER PIECE
Chili-Lime Chicken Skewer cumin-spiced sour cream	5.85 PER PIECE
Chicken Satay thai peanut sauce	5.85 PER PIECE
Crispy Chicken Lollipops pecan mustard drizzle	5.85 PER PIECE

Vegetable

Parmesan Stuffed Peppadew	5.20 PER PIECE
Caprese Skewers fresh mozzarella, vine-ripe grape tomato, basil leaf, pesto oil drizzle	5.20 PER PIECE
Vegetarian Spring Rolls sweet chili dipping sauce	5.20 PER PIECE

All hors d'oeuvre selections are prepared for a minimum of 50 people. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



Reception Displays

Local & Imported Cheeses	12.95 PER PERSON
Artisan Selection of Sweet Grass Dairy & Farmstead Cheese <i>local honeycomb, fig jam, flatbreads</i>	
Antipasto	15.54 PER PERSON
Cured Italian Meats, Imported Cheeses, Grilled & Pickled Vegetables <i>freshly baked italian breads, bread sticks</i>	
Seasonal Fruit	11.65 PER PERSON
Local Fruits <i>honey-yogurt dipping sauce</i>	

Fresh Garden Vegetable Crudités	10.35 PER PERSON
Avocado-Ranch Dressing	
Tortilla Chips & Dip	10.35 PER PERSON
Tortilla Chips <i>salsa, queso, guacamole, sour cream</i>	
Grilled Market & Baby Vegetables	11.65 PER PERSON
Hawaiian Sea-Salt <i>balsamic glaze</i>	

Chef Tables

Carving Stations (all carving stations come with assorted demi rolls)

Marinated Tenderloin of Beef <i>truffle demi-glace, horseradish zing</i>	453.15 (SERVES 30)
House-Smoked Beef Brisket <i>southern-style barbecue sauce</i>	388.40 (SERVES 30)
Coca-Cola Glazed Ham <i>selection of chef's gourmet mustards</i>	388.40 (SERVES 60)
Roasted Turkey Breast <i>cranberry-orange sauce</i>	388.40 (SERVES 40)
Pepper Crusted Beef Strip Loin <i>mushroom ragout</i>	453.15 (SERVES 35)

Fish TacoCart 12.95 PER PERSON

Cornmeal-Crusted Tilapia
Assorted Toppings <i>dill tartar sauce, kale & cabbage slaw, pico de gallo, soft flour tortillas</i>

Smoked Suckling Pig (slow roasted for eight hours and carved to order) 1,158.75 (SERVES 75)

Hoppin' John Salad

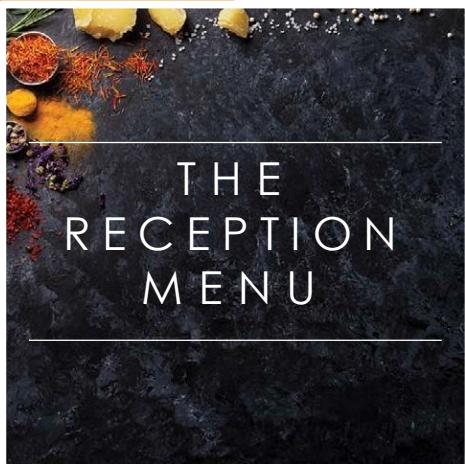
Assorted Barbeque Sauces | *texas red, georgia peach mustard, alabama white*

Assorted Hot Sauces

Potato Rolls

House-Made Bread & Butter Pickles

All chef tables are prepared for a minimum of 50 people and require a Chef attendant. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



THE RECEPTION MENU

Sweet Selections

Posh Shooters 5.20 PER PIECE
White Chocolate-Raspberry, Kahlúa, Key Lime Pie

Baby Cakes 5.20 PER PIECE
Red Velvet, Caramel Sea-Salt, Chocolate Pistachio

Southern Cobblers 5.20 PER PIECE
Wild Berry, Apple, Peach

Petite Martinis 5.20 PER PIECE
Banana Pudding, Pecan Pie, Strawberry Shortcake

Coffee Bar 12.95 PER PERSON
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Chocolate, Hot Specialty Teas | *assorted flavored coffee syrups, chocolate shavings, whipped cream*

Please ask your catering sales manager for details about upgrading your coffee bar to include various flavors.

À la Carte Beverages

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Chocolate, Hot Specialty Teas 71.20 PER GALLON

Freshly Brewed Iced Tea 45.30 PER GALLON

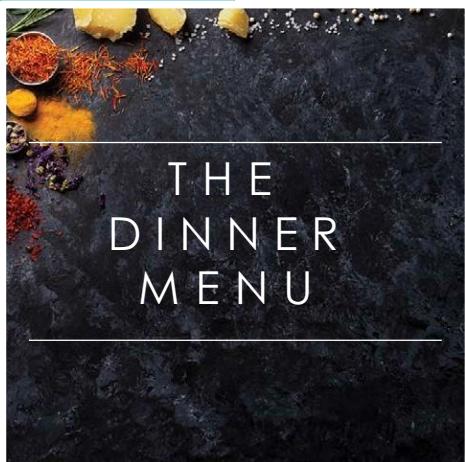
Assorted Coca-Cola Drinks | *coca-cola classic, coke zero, diet coke, sprite, dasani water* 5.20 PER CAN/BOTTLE

Mint Julep Tea 58.25 PER GALLON

Georgia Peach Tea 49.20 PER GALLON

Infused Water | *peach-pineapple, strawberry-basil-watermelon, lemon-cucumber* 58.25 PER GALLON





Dinner Entrées

Served with Chef's choice of seasonal vegetables and your choice of salad and dessert.

Cabernet Braised Beef Short Rib 63.45 PER PERSON

Smashed Yukon Gold Potatoes | horseradish
demi, pickled mustard seeds

Grilled Beef Tenderloin 69.90 PER PERSON

Dauphinois Potatoes | red wine demi glaze

Lemon-Herb Crusted Cobia 60.85 PER PERSON

Butternut Squash Puree, Heirloom Potato Coins | nola
bbq

Barbeque Rubbed Flat Iron Steak 63.45 PER PERSON

White Cheddar Grits, Pickled Corn
& Green Onion Relish | red eye gravy

Mustard Roasted Scottish Salmon 60.85 PER PERSON

Fingerling Potatoes | tomato-basil coulis

Sorghum Glazed Springer Mountain Chicken 51.80 PER PERSON

Carolina Gold Rice, Peach Mostarda | sorghum glaze,
pan jus

Smoked Chicken Breast 50.50 PER PERSON

Sweet Potato Puree, Corn Succotash | harissa jus

Dual Entrées

Served with Chef's choice of seasonal vegetables and your choice of salad and dessert.

Braised Beef Short Ribs

& Mustard Crusted Salmon 77.70 PER PERSON

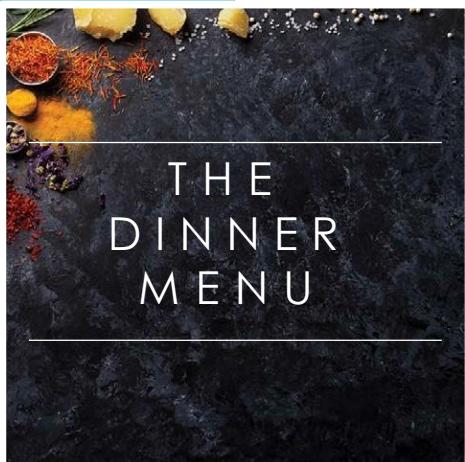
Grilled Scallion Mashed Potatoes | horseradish demi

Grilled, Locally Raised, Chicken Breast

& Blackened Salmon 69.90 PER PERSON

Roasted Garlic Polenta | tarragon cream, creole mustard sauce

All dinner entrées are served with freshly baked rolls and butter, iced tea and water, freshly brewed regular coffee, decaffeinated coffee and hot specialty teas. All dinner entrées are prepared for a minimum of 50 people. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



Dinner Salads

Please choose one to complete your dinner entrée menu.

POP Salad

Farm-to-Table Artisan Lettuce, Radish Cucumbers, Crunchy Cabbage, Vine-Ripe Tomato Wedges, Shredded Carrots | pickled peach vinaigrette & avocado-ranch dressing

Strawberry & Feta Salad

Arugula, Frisee, Strawberry, Local Feta, Balsamic Red Onion, Candied Pecans | honey-dijon vinaigrette

Spinach, Frisee & Watercress Salad

Pistachios, Red Grapes, Shaved Fennel, Watermelon Radish, Parmesan Crisp | herb vinaigrette

Chopped Crispy Caesar Salad

Chopped Crisp Romaine Lettuce, Vine-Ripe Grape Tomatoes, Thinly Shaved Parmesan Cheese, House-Made Herbed Croutons | roasted garlic caesar dressing

Heirloom Tomato Salad

Frisee, Watercress, Arugula, Feta | smoked corn vinaigrette

Rustic Grilled Peach Salad

Artisan Lettuce, Grilled Peach, Shaved Prosciutto, Fresh Mozzarella | POP signature citrus vinaigrette

Desserts

Please choose one to complete your dinner entrée menu.

Peach Cheesecake

Raspberry & Caramel Sauces

Gourmet Turtle Cheese Cake

Candies Pecans | caramel & chocolate sauces

Dark Chocolate Mousse

Fresh Berries | raspberry sauce

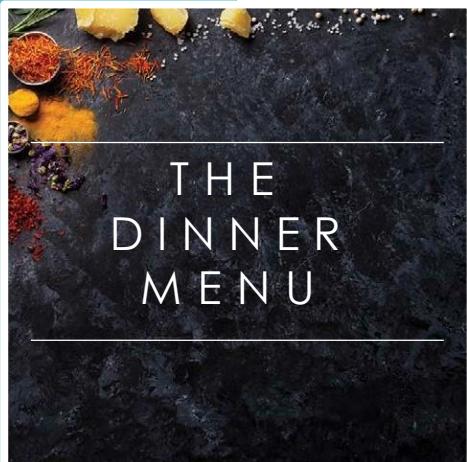
White Chocolate Panna Cotta

Vanilla Bean Poundcake, Butterscotch Popcorn | caramel

Wild Berry Panna Cotta

Chocolate Crumble | hazelnut wafer

All dinner entrées are served with freshly baked rolls and butter, iced tea and water, freshly brewed regular coffee, decaffeinated coffee and hot specialty teas. All dinner entrées are prepared for a minimum of 50 people. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



Dinner Buffets

The Executive 59.55 PER PERSON

Market Fresh Salad | mixed field greens, farm-to-table vegetables, avocado-ranch dressing

Grilled Flank Steak | *truffle au jus*

Herb Roasted Chicken Breast | garlic sauce

Seared Atlantic Salmon | stone-ground mustard sauce

Sharp Cheddar & Chive Mashed Potatoes

Farm-to-Table Roasted Vegetables

Chef's Favorite Assortment of Mini Desserts

Southern Hospitality 54.40 PER PERSON

POP Salad | farm-to-table artisan lettuce, radish cucumbers, crunchy cabbage, vine-ripe tomato wedges, shredded carrots, pickled peach vinaigrette & avocado-ranch dressing

Harvest Salad | soy beans, bulgur wheat, kale, pecans, pickled green tomatoes, parsley-lemon vinaigrette

Southern Fried, Locally Raised, Chicken

Smoked Country Style Ribs | creole mustard barbecue sauce

Georgia Kale & Cabbage Slaw

Buttermilk Mashed Potatoes

Southern Style Green Beans

Jalapeño Cornbread & Biscuits

Georgia Peach Cobbler & Blueberry-Buttermilk Bars

Oak & Hickory 62.15 PER PERSON

Georgia Petite Greens Salad | black-eyed peas, roasted corn, tomatoes, pecans, barbecue dressing

Grilled Corn Panzanella

Southern Potato Salad

From the Smoker | house-smoked beef brisket, beer can chicken, hot smoked cedar plank salmon

Assorted Barbeque Sauces | texas red, georgia peach-mustard, alabama white

Smoked Gouda

Mac n' Cheese

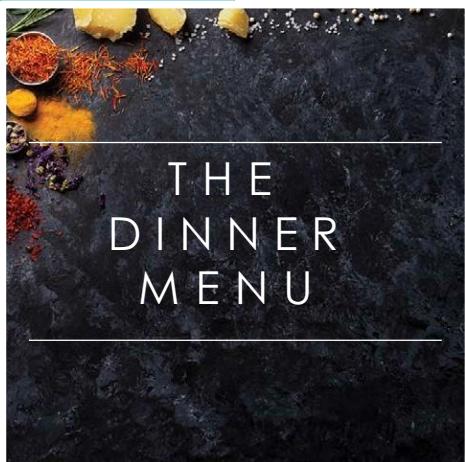
Sour Cream Smashed Potatoes

Smoked Chicken Leg Collards

Jalapeño Cornbread & Honey Butter

Blackberry Buckle, Pecan Tarts & S'mores Brownies

All dinner buffets are served with freshly baked rolls and butter, iced tea and water, freshly brewed regular coffee, decaffeinated coffee and hot specialty teas. All dinner entrées are prepared for a minimum of 50 people. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



THE DINNER MENU

Dinner Buffets (continued...)

Little Italy 59.40 PER PERSON

Hearts of Romaine Salad | *chopped radicchio, baby spinach, red onions, parmesan cheese & red wine vinaigrette*
Caprese Salad

Balsamic Marinated Flank Steak | *grilled onions*

Chicken Picatta | *capers, lemon*

Grilled Grouper | *spinach, garlic cream*

Spinach & Tomato Pasta | *orecchiette, blistered grape tomatoes, asparagus, spinach, parmesan cream*

Chef's Seasonal Vegetables

Garlic Rolls & Bread Sticks

Tiramisu & Berry Panna Cotta

South of the Boarder 57.00 PER PERSON

Black Bean Caesar Salad | *chipotle caesar dressing & crispy tortilla strips*

Tomato Avocado Salad | *jalapeño-lime vinaigrette*

Sweet Potato Enchiladas | *corn & queso fresco*

Chicken Fajitas | *bell peppers & onions*

Steak Fajitas | *bell peppers & onions*

Flour Tortillas & Corn Tortilla Chips | *guacamole, shredded cheddar, queso fresco, salsa verde, salsa roja, jalapeños, sour cream*

Cilantro Rice

Corn on the Cob | *cotija cheese & paprika*

Tres Leches Cake | *strawberries*

Churros | *chocolate sauce*

North Georgia Harvest 57.00 PER PERSON

Hoppin' John Rice Salad | *grilled asparagus & feta*

Spinach Salad | *apricots, pecans, bacon, goat cheese & sweet onion vinaigrette*

Brussel Sprout & Kale Slaw

Pan-Seared Chicken Breast | *apple cider sauce*

Georgia Trout | *sweet corn, apple cider sauce*

Coffee Spiced Beef Tenderloin | *coca-cola barbecue, smoked onions, mushrooms*

Warm Yukon Gold Potato Salad

Roasted Corn Succotash

Smashed Sweet Potatoes

Gala Apple-Almond Coffee Crumb Cake

Chocolate Pecan Bars

Spiked Bread Pudding | *bourbon-caramel sauce*

All dinner buffets are served with freshly baked rolls and butter, iced tea and water, freshly brewed regular coffee, decaffeinated coffee and hot specialty teas. All dinner entrées are prepared for a minimum of 50 people. Pricing is based on the estimated per person cost including the 21% production and the 7% sales tax. Pricing does not include staffing.



OUR
POLICIES
& STAFFING

THE NITTY GRITTY PRICING FOR ALL MENU SELECTIONS IS BASED ON A THREE-FOUR HOUR PARTY FOR A MINIMUM OF 50 GUESTS.



EVENT STAFFING

Event Manager.....	200.00 each
Operations Manager	170.00 each
Event Servers	170.00 each
Event Chef	220.00 each
Event Culinary Staff	200.00 each
Event Steward/Utility	170.00 each
Chef Attendant	210.00 each
Venue Manager	220.00 each

700.00 staffing minimum for parties of 50 or less

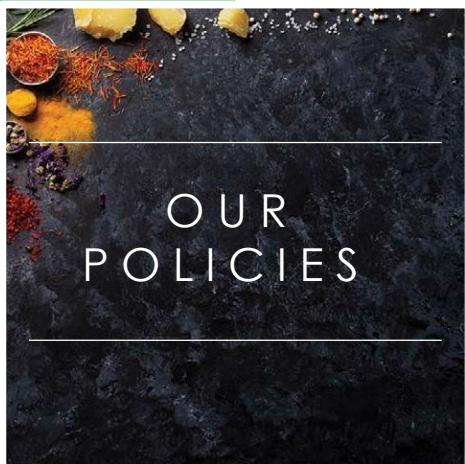
SERVICEWARE*

serving pieces, serving utensils, china, flatware, napkins, votive candles, buffet tables & table drapes, if needed.

*Included in 21% Production Charge

ADDITIONAL DÉCOR UPGRADES AVAILABLE

Wooden Bars Specialty Tables Antique Bar Carts Lounge Furniture Floral Design And MORE!
Ask your sales rep for a copy of our Adorn Decor catalog



OUR POLICIES

Proof of the Pudding is serious about creating a genuine and memorable culinary experience for everyone we serve. We use the freshest ingredients, sourced whenever possible from local farmers and prepared with the highest attention to detail. This means our clients can expect an extraordinary meal with every event at the Michelin Raceway Road Atlanta (MRRA).

Please Review Our Policies

Proof of the Pudding has the exclusive catering contract with the MRRA and sole distribution rights of food and non-alcoholic 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. Your 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 are required (5) 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 30 people for your event. Actual over set number to be determined based on guarantee and discussion with your Catering Sales Manager.

Pricing

Prices quoted includes the estimated price per person inclusive of the 21% production charge and 7% Sales Tax. 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 February 1, 2020.

Labor Charges

All menus are prepared to serve a minimum of 50 guests, unless the minimum is stated on the menu. For groups 10 to 49 guests, there is an additional charge of \$700.00. Additional servers may be requested over and above our normal staffing minimum for your event. The charge is \$35.00 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 And Deposits

The signed contract, stated terms, addendums and specific banquet event orders constitute the entire agreement between the client and Proof of the Pudding.

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 canceled 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 canceled less than 72 hours prior to the event will incur 100% of the estimated charges. If an event is canceled 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.

Food Liability

Proof of the Pudding is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off premise 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.

Food Allergies

Proof of the Pudding's kitchen is not an allergy free environment. Our kitchen and facility do use wheat, eggs, soybean, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal food service operations may involve shared cooking and preparation areas, including common fryer oil, grills, stoves, ovens and counters. The possibility exists for the food items to come in contact with other food products. While we will always strive to accommodate all of our clients' dietary needs, due to these facts above we are unable to guarantee that any menu items can be completely free of all allergens.