



PLATED LUNCH



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 Buford Community 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 22% 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.

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COLD LUNCH ENTRÉES

TRIO SALAD

TUNA, CHICKEN AND PASTA SALAD SERVED ON A BED OF MIXED GREENS

21.95 per person

COMBINATION LUNCH

CHOOSE 2: CHEF'S CHOICE OF SEASONAL SOUP, SALAD, OR CHICKEN CLUB SANDWICH WITH SLICED CHICKEN BREAST, BACON, LETTUCE, TOMATO AND SWISS CHEESE ON TOASTED ARTISAN BREAD

21.95 per person

SANTA FE TURKEY WRAP

SLICED TURKEY BREAST, MESQUITE AÏOLI, MONTEREY JACK CHEESE, SLICED VINE RIPE TOMATOES AND LETTUCE WRAPPED IN A TOMATO BASIL TORTILLA, SERVED WITH BLACK BEAN AND CORN SALSA

20.95 per person

THAI PESTO SALMON

CHILLED FRESH SALMON FILLET, MESCLUN SALAD MIX, MINT CARROT JULIENNE AND THAI BASIL PESTO

22.95 per person

CAESAR SALAD

KNIFE AND FORK WEDGE OF ROMAINE WITH CRISPY PARMESAN TUILES, SERVED WITH GRILLED ITALIAN BREAD AND TRADITIONAL CAESAR DRESSING

15.95 per person

ADD: SHRIMP SKEWER OR ATLANTIC SALMON 6.00 per person · CHICKEN 4.00 per person

MEDITERRANEAN ROAST CHICKEN PASTA

HERB ROASTED CHICKEN BREAST, PENNE, ARTICHOKE HEARTS, KALAMATA OLIVES, SUNDRIED TOMATO, FETA CRUMBLES AND OREGANO VINAIGRETTE WITH ROSEMARY CROUTONS

20.95 per person

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HOT LUNCH ENTRÉES

MESQUITE SEARED SALMON

FRESH SALMON SEARED WITH MESQUITE AND A SPICY CITRUS
TEQUILA GLAZE, THREE PEPPER RICE PILAF 28.95 per person

BRAISED BEEF SHORT RIBS

SLOW-COOKED RIBS IN A BRAISED BURGUNDY SAUCE, GARLIC MASHED
POTATOES AND ROOT VEGETABLES 32.95 per person

CHICKEN CHASSEUR

FREE RANGE CHICKEN PREPARED 'HUNTER STYLE' SIMMERED WITH
MUSHROOMS, SHALLOTS, TOMATO AND WHITE WINE CHICKEN BROTH
WITH MASHED YUKON GOLD POTATOES 26.95 per person

GRILLED PORK LOIN FILETS

PORK CUTLETS WITH ROASTED TOMATO AND OREGANO SALSA WITH CREAMY
MASCARPONE POLENTA, GARNISHED WITH GRILLED SHOEPEG CORN 24.95 per person

PAN SMOKED APRICOT ANCHO CHICKEN

FREE RANGE CHICKEN BREAST PAN SMOKED WITH APRICOT BARBEQUE
GLAZE AND SAFFRON RICE 26.95 per person

ITALIAN CHICKEN

SEARED BONELESS BREAST WITH CREAMY PARMESAN SAUCE AND FOREST MUSHROOM
RAGOUT ON ORECCHIETTE PASTA WITH ROASTED TOMATOES 25.95 per person

OPEN-FACED GROUPE SANDWICH

ON GRILLED GARLIC BAGUETTE WITH JALAPENO TARTAR SAUCE,
SWEET POTATO STRAWS 27.95 per person

BLUE CHEESE-CRUSTED BEEF TENDERLOIN

WITH TRUFFLED MASHED POTATOES AND A PORT DEMI-GLACE 32.95 per person

FRIED CHICKEN

SOUTHERN-STYLE FRIED CHICKEN BREAST, BLACK PEPPER GRAVY,
BUTTERMILK MASHED POTATOES, GREEN BEANS 26.95 per person



LUNCH SALADS

Choose one as an accompaniment to a Lunch Entrée.

INCLUDED

BUFORD 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

ARCADIAN 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

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DESSERTS

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.



BOXED LUNCHES

COBB SALAD

ICEBERG LETTUCE, RED CABBAGE, TURKEY, BLEU CHEESE, BACON, EGGS
AND TOMATO. SERVED WITH RANCH DRESSING 18.95 per person

SLOW-ROASTED BEEF

ROAST BEEF COOKED TO A PERFECT MEDIUM RARE, PILED HIGH ON CIABATTA
BREAD WITH SHAVED RED ONIONS, SLICED ROASTED RED AND YELLOW PEPPERS,
GORGONZOLA CHEESE AND HORSERADISH SAUCE 18.95 per person

VIRGINIA HAM

SLICED VIRGINIA HAM WITH SWISS CHEESE, SLICED YELLOW TOMATOES
AND LETTUCE ON MARBLE-RYE SWIRL BREAD 18.95 per person

ALBACORE TUNA SALAD/ROASTED CHICKEN SALAD

CHOOSE ONE FROM ABOVE AND IT WILL BE SERVED ON A POTATO ROLL
WITH VINE-RIPE TOMATOES AND LETTUCE 18.95 per person

PASTRAMI

SLICED PASTRAMI WITH SWISS CHEESE ON A PRETZEL ROLL
WITH LETTUCE AND TOMATO 18.95 per person

SMOKED TURKEY BREAST

SLICED TURKEY BREAST WITH HAVARTI CHEESE, SLICED VINE RIPE TOMATOES
AND LETTUCE ON TOMATO AND ONION FOCACCIA 17.95 per person

VEGETARIAN WRAP

GRILLED PORTABELLA MUSHROOMS, EGGPLANT, SQUASH, ZUCCHINI AND ROASTED
RED PEPPERS WRAPPED IN A SPINACH TORTILLA WITH BALSAMIC DRIZZLE 16.95 per person

GRILLED CHICKEN CAESAR SALAD WRAP

CAESAR SALAD WITH GRILLED CHICKEN STRIPS, PARMESAN CHEESE AND
TOMATOES WRAPPED IN A SUNDRIED TOMATO TORTILLA 18.95 per person

CUBANO

THINLY-SLICED CHICKEN BREAST, RED ONIONS, SLICED JALAPEÑOS, QUESO BLANCO,
VINE-RIPE TOMATOES AND LETTUCE WITH A SHERRY VINEGAR MUSTARD SAUCE
ON A CUBAN STYLE ROLL 18.95 per person

All boxed lunches include a chef's select
salad, cookie or brownie, potato chips and iced tea.