



BEVERAGES



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

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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

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BANQUET EVENT ORDER & PAYMENT

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CANCELLATION

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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

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FOOD LIABILITY

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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.

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BEVERAGE SERVICE PACKAGES

PROOF OF THE PUDDING IS PLEASED TO OFFER
YOU A CHOICE OF FULL SERVICE BAR PLANS.

THE FOLLOWING SERVICE OPTIONS ENABLE YOU TO SELECT
THE PLAN THAT BEST SUITS YOUR EVENT AND BUDGET.

THERE ARE TWO BEVERAGE SERVICE PLANS FROM WHICH TO CHOOSE:

HOSTED BY THE HOUR

WE OFFER TWO HOSTED BY THE HOUR PACKAGES THAT
ARE BASED ON THE NUMBER OF GUESTS IN ATTENDANCE.
A MINIMUM OF TWO HOURS IS REQUIRED FOR THIS PLAN.

CONSUMPTION BAR

CASH/CONSUMPTION BAR PACKAGES ARE BASED ON ACTUAL DRINKS SERVED.

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HOSTED BY THE HOUR

PREMIUM BAR

- Two hours 22.00 per person
- Three hours 28.00 per person
- Four hours 34.00 per person
- Each additional hour is 6.00 per person

PREMIUM BRANDS

- Ketel One Vodka
- Woodford Reserve
- Crown Royal Blended
- Bombay Sapphire Gin
- Johnnie Walker Black
- Jose Cuervo Tequila
- Bacardi Light Silver Rum
- Bacardi Oakheart Spiced Rum

BEER - Choose five brands from our Beer list below

PREMIUM WINE - Choose any four wines from the Premium and Proof Wine Lists.

- Mark West, Pinot Noir, CA
- R Collection, Cabernet Sauvignon, CA
- Candoni, Pinot Grigio, Italy
- Sonoma Curer, Chardonnay, CA
- Chateau Ste. Michelle, Riesling, WA
- Chateau Ste. Michelle, Sauvignon Blanc, WA
- Santa Julia Vineyards, Malbec, Argentina

PROOF BAR

- Two hours 20.00 per person
- Three hours 24.00 per person
- Four hours 28.00 per person
- Each additional hour is 4.00 per person

PROOF BRANDS

- Finlandia Vodka
- El Jimador Tequila
- Canadian Club Blended
- Bombay Dry Gin
- Dewars Scotch
- Ron Castillo Rum
- Jack Daniels Tennessee Whiskey

BEER - Choose four brands from our Beer list below

PROOF WINE - Choose any three wines from the list below.

- Backstory, Chardonnay, CA
- Concannon, Pinot Noir, CA
- Canyon Oaks, Cabernet, CA
- Sutter Home, White Zinfandel, CA

BEERS

DOMESTIC

- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- Yuengling Lager

CRAFT

- Terrapin IPA
- Sweetwater 420
- Blue Moon

IMPORT

- Dos Equis
- Peroni
- Red Stripe

GLUTEN-FREE

- Fox Barrel Pacific Pear Cider

EACH BAR PACKAGE ALSO FEATURES:

- 12oz aluminum cans of Coca-Cola®, Coke® Zero, Diet Coke®, Sprite
- 12oz Dasani® Water

Prices do not include: Bartender fee based on one for every 100 guests for 150.00

• Barbacks are included in the bartender fees based on one per two bars • 22% service charge • 6% sales tax • 3% liquor tax

proof of the pudding

HOSTED BY THE HOUR

PREMIUM BAR

- Two hours 18.00 per person
- Three hours 22.00 per person
- Four hours 26.00 per person
- Each additional hour is 4.00 per person

BEER - Choose five brands from our Beer list below

PREMIUM WINE - Choose any four wines from the Premium and Proof Wine Lists.

- Mark West, Pinot Noir, CA
- R Collection, Cabernet Sauvignon, CA
- Candoni, Pinot Grigio, Italy
- Sonoma Curer, Chardonnay, CA
- Chateau Ste. Michelle, Riesling, WA
- Chateau Ste. Michelle, Sauvignon Blanc, WA
- Santa Julia Vineyards, Malbec, Argentina

PROOF BAR

- Two hours 20.00 per person
- Three hours 24.00 per person
- Four hours 28.00 per person
- Each additional hour is 4.00 per person

BEER - Choose four brands from our Beer list below

PROOF WINE - Choose any three wines from the list below.

- Backstory, Chardonnay, CA
- Concannon, Pinot Noir, CA
- Canyon Oaks, Cabernet, CA
- Sutter Home, White Zinfandel, CA

BEERS

DOMESTIC

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- Coors Light
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- Michelob Ultra
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- Dos Equis
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- Fox Barrel
Pacific Pear
Cider

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- 12oz aluminum cans of Coca-Cola®, Coke® Zero, Diet Coke®, Sprite
- 12oz Dasani® Water

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CASH/CONSUMPTION BAR

Premium Proof Brands - Included Brands listed below

Proof Brands - Included Brands listed below

Cash/Hosted

- Specialty Cocktail 9.75/9.00
- Premium Proof Cocktail 8.75/7.50
- Proof Cocktail 7.75/6.50
- Premium Wine 7.75/7.00
- House Wine 6.75/6.00

Premium Brands

- Ketel One Vodka
- Woodford Reserve
- Crown Royal Blended
- Bombay Sapphire Gin

Proof Brands

- Finlandia Vodka
- El Jimador Tequila
- Canadian Club Blended
- Bombay Dry Gin

Premium Wine

- Mark West, Pinot Noir, CA
- R Collection, Cabernet Sauvignon, CA
- Candoni, Pinot Grigio, Italy
- Sonoma Curer, Chardonnay, CA

Proof Wine

- Coastal Vines, Pinot Grigio, CA
- Sycamore Lane, Chardonnay, CA

Beer - Choose three brands from our Beers listed below

Wine - Choose two from the Proof Wines listed below

Cash/Hosted

- Import/Gluten-Free Beer 6.75/6.00
- Domestic/Craft Beer 5.75/5.00
- 12oz cans of Coca-Cola®, Coke® Zero, Diet Coke®, Sprite® 2.95/2.75
- 12oz Dasani® Water 3.00/2.75

- Johnnie Walker Black
- Jose Cuervo Tequila
- Bacardi Light Silver Rum
- Bacardi Oakheart Spiced Rum

- Dewars Scotch
- Ron Castillo Rum
- Jack Daniels Tennessee Whiskey

- Chateau Ste. Michelle, Riesling, WA
- Chateau Ste. Michelle, Sauvignon Blanc, WA
- Santa Julia Vineyards, Malbec, Argentina

- Concannon, Pinot Noir, CA
- Canyon Oaks, Cabernet, CA

BEERS

DOMESTIC

- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- Yuengling Lager

CRAFT

- Terrapin IPA
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IMPORT

- Dos Equis
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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

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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

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

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 2.95 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.)

Minimum of 50

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 Fajita Station

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

proof of the pudding

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

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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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A LA CARTE SELECTIONS

BEVERAGES

COFFEE, DECAFFEINATED COFFEE OR SPECIALTY TEAS 39.95 per gallon
ORANGE, APPLE, CRANBERRY OR GRAPEFRUIT JUICE 29.95 per gallon
INDIVIDUAL ASSORTED JUICE BOTTLES 3.95 per bottle
SIGNATURE PUNCH OR LEMONADE 29.95 per gallon
SWEET ICED TEA OR UNSWEETENED ICED TEA 32.95 per gallon
SOFT DRINKS 2.95 per can
BOTTLED WATER 2.95 per bottle
INDIVIDUAL WHOLE MILK, SKIM OR 2% MILK 2.95 per bottle

BREAKFAST ITEMS (BY THE DOZEN)

ASSORTED BREAKFAST BAKERIES 31.95
MUFFINS, DANISH PASTRIES, BEAR CLAWS, FRUIT & CHOCOLATE 31.95
FILLED CROISSANTS OR BAGELS WITH FLAVORED CREAM CHEESE 35.95
HAM AND CHEESE ON A FLAKY CROISSANT 35.95
HAM, EGG AND CHEESE ON A FLAKY CROISSANT 35.95
BISCUITS: CHICKEN 33.95 · SAUSAGE 33.95 · HAM 33.95
INDIVIDUAL CEREALS WITH MILK: WHOLE, SKIM OR 2% 3.95 per serving
INDIVIDUAL FRUIT YOGURTS 3.95 per serving

SNACKS (BY THE DOZEN)

ASSORTED FRESH BAKED COOKIES 29.95
ASSORTED GOURMET BROWNIES 29.95
ASSORTED TEA COOKIES 29.95
WARM SOFT PRETZELS WITH MUSTARD 29.95
INDIVIDUAL SNACK BAGS: POTATO CHIPS, CORN CHIPS, PRETZELS, POPCORN 25.95

SNACKS (PER PERSON)

SLICED SEASONAL FRUIT AND BERRIES 3.95
WHOLE FRESH FRUIT 1.75
ASSORTED GRANOLA BARS 2.25
TORTILLA CHIPS AND SALSA 2.75
MIXED NUTS, CHEX MIX, PRETZELS AND CHIPS 5.95
MIXED NUTS 3.00
ASSORTED ICE CREAM TREATS 3.95
ASSORTED MINIATURE CANDY BARS 2.95

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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.



TREND STATIONS

✂

DINNER

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BEVERAGE SERVICE

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proof of the pudding

BCC'S BUILD YOUR OWN BUFFET

SALADS

Select One

CLASSIC CAESAR, Homemade Croutons

SPINACH SALAD, STRAWBERRIES, Slivered Almonds, Balsamic Vinaigrette

GREEK SALAD, Tomatoes, Cucumbers, Black Olives, Feta, Lemon Oregano Vinaigrette

ARCADIAN HARVEST, Toasted Pecans, Sundried Cranberries, Goat Cheese, Raspberry Vinaigrette

PROTEINS

Select Two

CHICKEN PICCATA

CHICKEN MARSALA

CHICKEN PARMESAN

JERK CHICKEN, Tropical Fruit Salsa

CILANTRO LIME MARINATED CHICKEN

HERB ROASTED CHICKEN, Lemon Cream Sauce

SLICED FLANK STEAK, Java BBQ Glaze

BEEF BRISKET, Red Wine Demi-Glaze

SOUTHERN FRIED CHICKEN

HOME-STYLE MEATLOAF

SLICED SKIRT STEAK, Chimichurri Sauce

LEMON CAPER SALMON

SESAME HONEY SALMON

BLACKENED TILAPIA, Lemon Cream

SHRIMP AND LOGANVILLE GOUDA GRITS

POTATOES, RICE, PASTA

Select One

OVEN ROASTED RED POTATOES

LEMON OREGANO POTATOES

proof of the pudding

BCC'S BUILD YOUR OWN BUFFET (cont.)

CHEDDAR SMASHED POTATOES
GARLIC ROASTED MASHED POTATOES
CUMIN ROASTED SWEET POTATOES
THREE PEPPER RICE PILAF
MACARONI AND CHEESE

PENNE PASTA with Oven-Roasted Tomatoes and Pesto Cream

VEGETABLES

Select Two

STEAMED BUTTER CARROTS
ZUCCHINI AND SQUASH MEDLEY
COUNTRY STYLE GREEN BEANS
GREEN BEANS ALMONDINE
BROCCOLI AND CAULIFLOWER SAUTEE
CARAMELIZED COLLARD GREENS
ROASTED ROOT VEGETABLES
CARAMELIZED CAULIFLOWER, Sweet Paprika
BROCCOLI WITH LEMON BUTTER

DESSERTS

Select Two

FRUIT SALAD, Honey Orange Yogurt Dip
PROOF'S DESSERT BARS, Lemon Squares, Brownies, Apple-Crumb, Coconut Chocolate Chip
PEACH OR BERRY COBBLER, Streusel Topping
STRAWBERRY SHORTCAKE PARFAITS
BANANA PUDDING SHOTS
HOMEMADE COOKIES AND BROWNIES
BABY CAKES, Red Velvet, Chocolate, Carrot
POSH SHOOTERS, Tiramisu, Chocolate and White Chocolate Raspberry
BCC'S INCLUDES ASSORTED ROLLS, SWEET CREAM BUTTER, ICED TEA AND ICED WATER

26.95 per person

BCC's Build your own Buffett is for a Minimum of 30 Persons and may be served for
Less than the minimum for an additional charge of 2.95 per person

proof of the pudding

SOUTHERN FAVORITES

BBQ PULLED CHICKEN OR BRAISED PORK SHOULDER WITH BUNS
SOUTHERN FRIED CHICKEN OR COUNTRY FRIED STEAK WITH PEPPERED GRAVY
BLACKENED OR FRIED CATFISH OVER ONION STRAWS
CREAMY COLE SLAW
CHEDDAR SMASHED POTATOES OR MACARONI & CHEESE
COLLARD GREENS OR GREEN BEANS
CORNBREAD AND BISCUITS SERVED WITH BUTTER AND CLOVER HONEY
LEMON POUND CAKE
ICED TEA, FRESH BREWED COFFEE,
DECAFFEINATED COFFEE AND SPECIALTY TEAS

34.95 per person

THE ALL AMERICAN

GRILLED HAMBURGERS AND JUMBO BEEF HOT DOGS
GRILLED CHICKEN BREAST OR BBQ RIB TIPS AND BAKERY FRESH BUNS
LETTUCE, TOMATOES, SLICED CHEESE, DICED ONIONS, RELISH, BUTTER
CHIP PICKLES, MUSTARD, KETCHUP AND MAYONNAISE
CREAMY COLE SLAW, GARDEN PASTA SALAD AND POTATO SALAD
BUTTERY CORN
BAKED BEANS WITH BACON AND ONIONS OR MACARONI & CHEESE
SEASONAL HOT FRUIT COBBLER
ICED TEA, FRESH BREWED COFFEE,
DECAFFEINATED COFFEE AND SPECIALTY TEAS

32.95 per person

Trend Stations are for a Minimum of 30 Persons and may be served for less than the minimum for an additional charge of 2.95 per person.

proof of the pudding

SOUTH OF THE BORDER

MAKE YOUR OWN FAJITAS: THINLY SLICED PEPPERED BEEF AND MARINATED SLICED CHICKEN. SERVED WITH WARM FLOUR AND CORN TORTILLAS

FISH TACOS: MARINATED AND GRILLED TILAPIA WITH ALL THE CONDIMENTS SHREDDED LETTUCE, CILANTRO, DICED TOMATOES, JALAPEÑOS, GUACAMOLE, SOUR CREAM

MONTEREY JACK CHEESE, BLACK OLIVES AND SALSA

TRI-COLORED TORTILLA CHIPS WITH CHILI CON QUESO

REFRIED BEANS WITH CHEDDAR CHEESE

SPANISH-STYLE RICE

BLACK BEAN AND CORN SALAD

SOPAPILLA AND FLAN

ICED TEA, FRESH BREWED COFFEE, DECAFFEINATED COFFEE AND SPECIALTY TEAS

36.95 per person

FAR EAST EXPLORATION

GENERAL TSAO'S CHICKEN: LIGHTLY FRIED CHICKEN WITH SNOW PEAS, RED CHILIS AND SWEET AND SPICY SAUCE

BEEF AND BROCCOLI

HONG KONG STYLE SEA BASS OVER GINGERED BOK CHOY

HONEY-GLAZED PORK RIBS

VEGETABLE FRIED RICE

VEGETABLE STIR-FRY

TEMPURA FRIED BANANAS WITH CINNAMON SUGAR

FORTUNE COOKIES

CHINESE GREEN TEA OR ICED TEA

FRESH BREWED COFFEE, DECAFFEINATED COFFEE AND SPECIALTY TEAS

39.95 per person

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proof of the pudding

THE EXECUTIVE

MIXED FIELD GREENS WITH CHOICE OF DRESSING, PASTA PRIMAVERA

SEARED ATLANTIC SALMON

MARINATED GRILLED FLANK STEAK WITH TRUFFLED JUS

HERB ROASTED CHICKEN BREAST

SHARP CHEDDAR AND CHIVES MASHED POTATOES

BASIL RISSOTO

ROASTED VEGETABLE MEDLEY WITH GARLIC AND ROSEMARY

GARLIC SPIKED SPINACH WITH ORANGE BUTTER SAUCE

ASSORTED ROLLS & BUTTER

ASSORTED CAKES & PIES

ICED TEA, FRESH BREWED COFFEE,
DECAFFEINATED COFFEE AND SPECIALTY TEAS

39.95 per person

ITALIAN FEAST

TRADITIONAL CAESAR SALAD WITH CAESAR DRESSING

CLASSIC MEAT LASAGNA OR VEGETARIAN LASAGNA

CHICKEN PARMESAN OR CHICKEN PICCATA WITH A LEMON CAPER SAUCE

STEAMED MUSSELS IN A SPICY MARINARA SAUCE

PENNE PASTA WITH CLASSIC ALFREDO SAUCE OR CHEESE RAVIOLI
WITH FRESH HERBS AND EXTRA VIRGIN OLIVE OIL

LEMON-SCENTED MEDLEY OF VEGETABLES

GARLIC BREAD

TIRAMISU OR ASSORTED ITALIAN CAKES AND PIES

ICED TEA, FRESH BREWED COFFEE,
DECAFFEINATED COFFEE AND SPECIALTY TEAS

36.95 per person

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proof of the pudding

HEALTHY ALTERNATIVE

MIXED GREEN SALAD
CHOICE OF 2 LOW FAT DRESSINGS
ARTICHOKE AND THREE BEAN SALAD
WHOLE WHEAT PASTA SALAD
MARINATED AND GRILLED CITRUS ZEST CHICKEN
SEVEN SPICE SEARED SALMON
GEORGIA SWEET POACHED SHRIMP (COLD OR WARM)
BROWN RICE PILAF
ROASTED HERB POTATOES
STEAMED VEGETABLE MEDLEY
WARM SAUTEED PEACHES WITH BROWN SUGAR SERVED
WITH WHIPPED CREAM AND TEA COOKIES
FRESH BREWED COFFEE,
DECAFFEINATED COFFEE AND SPECIALTY TEAS
37.95 per person

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PLATED DINNER



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.

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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

proof of the pudding

DINNER SALADS

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

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

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.