



RECEPTIONS



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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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



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,
FETTUCCHINI, 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



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

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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



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.