



TREND STATIONS
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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.

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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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



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
CAMELIZED COLLARD GREENS
ROASTED ROOT VEGETABLES
CAMELIZED 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

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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.

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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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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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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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