

proof of the pudding

GAS SOUTH
DISTRICT



RECIPES FOR SUITE SUCCESS

Suites Menu

MEET PROOF

A Recipe for Success

For over 40 years, Proof of the Pudding has been catering the Southeast with our Innovative Culinary Creations, and we are extremely proud to partner with Gas South District! We have put together a wonderful variety of menu items for your culinary and beverage planning for the season. We believe that you'll find everything you need in this menu catalog for a great year of fun-filled events. We always like to come up with a little something special for you to try, so when inspiration strikes us, or we find a new item just too good to pass up, we will let you know. Keep your eyes open for our special promotions and new menu items.

The following Suite Services Directory contains ordering information, menu selections and helpful guidelines for our services offered. We ask that you and your guests familiarize yourselves with the information in this directory.

Proof of the Pudding is proud to partner with these fine, locally-sourced suppliers of meats, produce, and dairy.



If you have any questions, please
contact your Suite Services
Representative at 770.813.7652.



THE VIP

106.99 per person. Package must be ordered for a minimum of 6 guests. Prices are inclusive of tax and fees.

POP SALAD

Crisp Market Greens / Heirloom Baby Tomatoes / English Cucumber / Feta Cheese / House Made Herb / Buttermilk Ranch Balsamic Vinaigrette

ROASTED SHRIMP COCKTAIL

Old Bay Roasted Shrimp / Spicy Remoulade & Vodka Cocktail Sauce / Fresh Cut Lemon

THE MEAT & CHEESE BOARD

Peppered Salami / Prosciutto / Capicola / Smoked Cheddar Tripple Cream Brie / Manchego / Drunken Mustard / Honeycomb Marcona Almonds / Grapes / Berries / Lavash Flatbread / Mini Naan

GRILLED NEW YORK STRIP

Red Wine Demi

TRUFFLE ROASTED FINGERLING POTATOES

CHARRED BROCCOLINI

HOUSE-FRIED KETTLE CHIPS

Served with Charred Onion Dip

CHOCOLATE DIPPED COOKIES

 Gluten Free.

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SOUTHERN SAMPLER

102.99 per person. Package must be ordered for a minimum of 6 guests.
Prices are inclusive of tax and fees.

BLT SALAD

Pop Greens / Hickory Bacon Bits / Sun Dried Cranberries / Heirloom Tomato / Minced Red Onion
Smoked Cheddar / House Made Herb Buttermilk Ranch

WICKED PIMENTO CHEESE DIP

Vegetable Crudité / Lavash Flatbread

DYO PULLED PORK SLIDERS

Homemade Pickles / Crispy Onions / Carolina Gold BBQ
Martins Potato Roll

HICKORY PIT FIRED CHICKEN

Slow Roasted & Basted / Georgia Red Q Sauce

THREE CHEESE MAC

PROOF'S SIGNATURE SNACK MIX

GAS SOUTH POPCORN BASKET

SOUTHERN PEACH COBBLER SHOOTERS

 Gluten Free.



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PREMIUM SELECTIONS

102.99 per person. Package must be ordered for a minimum of 6 guests.
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KALE SALAD

Sundried Cherries / Feta Cheese / Sliced Almonds
Honey Cider Vinaigrette

SPINACH & ARTICHOKE DIP

Artisan Crackers / Lavash Flatbread

TEXAS TRI TIP

Garlic & Herb Rubbed / Horseradish Sauce
Martin's Potato Rolls

CARAMELIZED VIDALIA ONION MASHED POTATOES

BALSAMIC ROASTED BRUSSELS SPROUTS

Sun Dried Cranberries / Feta

ASSORTED BINDI DESSERT CUPS

 Gluten Free.



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ULTIMATE TAILGATE

99.99 per person. Package must be ordered for a minimum of 6 guests.
Prices are inclusive of tax and fees.

GREEK SALAD

Crisp Lettuce / Shaved Red Onion / Cucumber / Feta / Pepperoncini
Feta Vinaigrette

SOUTHERN SAUSAGE DIP

House Fried Tortilla Chips

BRAT BAR

Sauteed Onion & Peppers / House Pickles / Shredded Cheddar
Drunken Mustard / Stadium Sauce

BURNT ENDS BRISKET

Chopped / Red River Sauce / Diced Onions / Martins Potato Rolls

SOUTHERN POTATO SALAD

SEASONAL FRUIT PLATTER

BROWNIES & BLONDIES PLATTER

GAS SOUTH POPCORN BASKET

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FIESTA PACKAGE

79.99 per person. Package must be ordered for a minimum of 6 guests. Prices are inclusive of tax and fees.

STREET CORN SALAD

Cotija / Scallions / Sweet Peppers / Chili Lime Crema

POBLANO QUESO

House Fried Tortilla Chips

CHICKEN FLAUTAS

Chipotle Cream

DYO TACO BAR

Tinga Chicken / Barbacoa Beef / Pico De Gallo / Shredded Cheddar / Jalapeno / Sour Cream

CHOCOLATE DIPPED COOKIES

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LITE BITES

Each order serves up to 6 guests.

BEER BATTERED PUB PICKLES

Fried Dill Pickle Spears / Chipotle Ranch Aioli

49.99

WICKED HAM & CHEESE BISCUITS

49.99

BUFFALO CAULIFLOWER BITES

Battered Cauliflower Florets / Buffalo Sauce
Blue Cheese Dip

55.99

TOASTED CHEESE RAVIOLI

Lightly Breaded Cheese Filled Pasta
Spicy Warm Marinara

49.99

MINI CAPRESE SANDWICH

Fresh Mozzarella / Basil / Heirloom Tomato
Balsamic / Pesto / Ciabatta Bread

49.99

THAI SPICED MEATBALLS

Cilantro / Mint / Basil / Glazed
Sweet Thai Chili Sauce

51.99

VEGETABLE SPRING ROLLS

Thai Sweet Chili Dip

63.99

NEW ORLEANS BBQ SHRIMP

Herb Butter / Grilled Baguette

72.99

JALAPENO STUFFED POTATO SKINS

Bacon / Cheddar / Cream Cheese / Jalapeno
Green Onion

55.99



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PREMIUM ADD-ONS

Each order serves up to 6 guests.

Cold Platters

CLASSIC SHRIMP COCKTAIL*

Chilled Tiger Shrimp / Fresh Lemons / Tangy Cocktail Sauce / Citrus Sriracha Aioli

101.99 

SEASONAL FRUIT PLATTER

Fresh Fruit / Berries / Orange Blossom Honey - Infused Greek Yogurt

69.99 

THE MEAT & CHEESE BOARD

Peppered Salami / Prosciutto / Capicola
Smoked Cheddar / Tripple Cream Brie
Manchego / Drunken Mustard / Honeycomb
Marcona Almonds / Grapes / Berries / Lavash
Flatbread / Mini Naan

96.99

MEZZE PLATTER

Roasted Garlic Hummus / Tzatziki Sauce
Sliced Cucumber / Celery / Baby Carrots
Mixed Olives / Grilled Naan

86.99

CRANBERRY PECAN TORTE

Local Goat Cheese / Sundried Cranberries
Toasted Pecans / Lavash Flatbread

64.99

CHILLED TENDERLOIN PLATTER

Grilled Beef Tenderloin / Heirloom Tomatoes
Baby Greens / Horseradish Cream Sauce
Fresh Potato Rolls

65.99

Hot Appetizers

SOUTHERN STYLE SAUSAGE DIP

Spicy Salsa / Cream Cheese / House Crafted
Tortilla Chips

77.99

HOMESTYLE SOUTHERN CHICKEN TENDERS*

Homestyle Chicken Tenders / Honey Mustard
Canno Ball BBQ Sauce / French Fries

99.99

WING BAR*

Crispy Jumbo Wings / Hot Lemon Yaki
Carolina Gold Sauce / Ranch / Celery / Ranch

96.99

FRESH BAKED PRETZEL BITES*

Tangy Beer Cheese Dip

50.99

PHILLY QUESO DIP

Shaved Sirloin / Spicy Queso / Scallions
Toast Points / House Crafted Tortilla Chips

79.99

Hot Entrees

APPLEWOOD SMOKED PORK SHOULDER

Smoked Pulled Pork / Applewood Bacon
BBQ Sauce / Fresh Buns / Pickle Chips
Zesty Kale Power Slaw

106.99

NACHO BAR^

Pork Carnitas / Achiote Chicken / Warm
Queso Dip / Shredded Lettuce / Crumbled
Cotijo / Pico De Gallo / Guacamole / Sour
Cream / House Crafted Tortilla Chips

113.99

THE ULTIMATE PIZZA PIE*

Baked To Order

Choice of Cheese / Pepperoni / Sausage
Vegetable/ Supreme

45.99

CAULIFLOWER CRUST PIZZA PIES

Baked to Order

Cheese / Beyond Sausage / Vegetable
Supreme

67.99

LASAGNA ROLLS

Herb Ricotta / Mozzarella / Italian Beef
Pomodoro Sauce

81.99



PREMIUM ADD-ONS

Each order serves up to 6 guests.

Scrumptious Sandwiches

HOT CUBAN TORTA

Mojo Pork / Ham / Swiss Cheese / Dill Pickles / Fresh Cuban Style Pandame Bun / Spicy Mustard

99.99

MUFFALETTA SANDWICH BOARD

Capicola / Ham / Provolone / Swiss Cheese Olive Relish / Fresh Baked Sesame Round

110.99

THE BLT

Thick Hickory Bacon / Crisp Lettuce Heirloom Tomato / Bacon Mayonnaise Soft Baguette

99.99

PORTOBELLO CAPRESE

Balsamic Roasted Portobello Fresh Mozzarella / Basil / Heirloom Tomato Ciabatta

89.99

STEAKHOUSE SANDWICH

Shaved Sirloin / Caramelized Onion / Blue Cheese / Horseradish Sauce / Soft Baguette

99.99

The Grill Station

GEORGIA BURGER BAR*

Custom Blended Beef Burger / Crispy Pecan Wood Bacon Strips / Wicked Pimento Cheese Spread / Sauteed Onions / Lettuce / Tomato Sliced Cheese / Mustard / Ketchup / Fresh Buns

99.99

THE BEYOND BURGER AND BRAT BAR

Plant Based Burger / Plant Based Brat Smoked Wisconsin Cheddar Cheese Spread Sauteed Onions / Lettuce / Tomato / Sliced Cheese / Mustard / Ketchup / Fresh Buns

125.99

THE ULTIMATE HOT DOG BAR

Beef Hot Dogs / Chopped Onions / Shredded Cheese / Slaw / Mustard / Ketchup / Relish Fresh Buns

86.99

BUFFALO CHICKEN SANDWICH BAR

Buttermilk Fried Chicken Breasts / Spicy Buffalo Sauce / Sweet Hawaiian Buns / Sliced Havarti Cheese / Blue Cheese / Celery Slaw

99.99

Savory Salads

Add grilled shrimp or grilled chicken breast to any salad for 18.99 per order.

CLASSIC CAESAR

Crisp Romaine / Shaved Parmesan / Herb Croutons / Tuscan Ceasar Dressing

81.99

CHOPPED ICEBERG BLT

Fresh Artisan Iceberg Lettuce / Diced Tomato Crispy Smoked Bacon / Blue Cheese Crumbles Buttermilk Ranch Dressing

81.99

THE ARENA HOUSE

Seasonal Greens / Shredded Carrots Red Cabbage / Cucumber / Grape Tomatoes Buttermilk Ranch / Tangy Raspberry Vinaigrette

69.99

ARCADIAN HARVEST

Leaf Lettuce / Fresh Berries / Crumbled Goat Cheese / Grape Tomatoes / Toasted Pecans Raspberry Vinaigrette

81.99

GREEK PASTA

Cavatappi Pasta / Grape Tomatoes Pepperoncini / Kalamata Olives Feta Cheese / Citrus Oregano Vinaigrette

81.99



PREMIUM ADD-ONS

Each order serves up to 6 guests.

Sides

CITRUS PEPPERED FINGERLING POTATOES

Pan Roasted / Evoo / Citrus Pepper
71.99

THREE CHEESE MAC

71.99

MOCK MAC

Hominy / Creamy Cheese Sauce / Gluten Free
Panko Crumbs
71.99

BURNT ENDS CHILI MAC

Burnt End Brisket Chili / Smoked Cheddar
Scallions / Toasted Panko
81.99

GERMAN POTATO SALAD

Roasted Red Potatoes / Drunken Mustard
Bacon / Parsley / Sweet Vinaigrette
59.99

CRISPY POTATO WEDGES

Chipotle Ranch Dressing
59.99

Sweets For The Suite

COOKIE PLATTER

Chocolate Chip Dipped in Dark
Chocolate / White Macadamia Nut Dipped
in White Chocolate
61.99

SUGARLOAF SUNDAE BAR

Vanilla Bean Ice Cream / Assorted Syrups
Assorted Toppings
71.99

SOUTHERN ROASTED PEACH CHEESECAKE

Madagascar Vanilla Cheesecake / Roasted
Georgia Peaches / Buttery Graham Cracker
Crust / Whipped Cream
71.99

PROOF'S SIGNATURE BROWNIES

61.99

BURNT CARMEL BOURBON BREAD PUDDING

Brioche Bread / Burnt Caramel
Creme Anglaise

SPECIAL OCCASION CAKE

Please speak directly with your Suite Services
Representative to order.

Suite & Salty Snacks

KETTLE CHIPS AND DIP

House Fried Kettle Chips /
Creamy French Onion Dip
49.99

ROASTED MIXED NUTS

45.99

THE GAS SOUTH POPCORN BASKET

39.99

CHIPS AND SALSA

House Fried Tortilla Chips / Guacamole
Salsa Roja / Salsa Verde **49.99**
(Add Hot Queso for 16.99)

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BEVERAGES

Spirits

Each 750 ml serves approx. 20 drinks

VODKA

Ketel One	100.99
Grey Goose	101.99
Titos	105.99
Lit Vodka	64.99

SCOTCH

Chivas Regal	130.99
Glenlivet	150.99

WHISKEY

Bulleit Bourbon	100.99
Jim Beam	62.99
Crown Royal	94.99
Jack Daniels	77.99

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Bombay Sapphire	81.99
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RUM

Barcardi Light	45.99
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TEQUILA

Patron Silver	142.99
El Jimador	83.99

MARGARITA

Skinny Girl	52.99
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Beer

DOMESTIC

12oz, 6 pack

Michelob Ultra	38.99
Miller Lite	38.99

IMPORTED

12oz, 6 pack

Modelo	46.99
Corona	46.99
Corona Premier	46.99

CRAFT

12oz, 6 pack

Slow Pour Brewing Company	46.99
Nostalgia	
Slow Pour Brewing Company	46.99
Southernality IPA	
Slow Pour Brewing Company	46.99
Cotillion Blonde	
Creature Comforts Tropicalia IPA	46.99
Creature Comforts Classic City	46.99

SELTZER

12oz, 6 pack

White Claw Hard Seltzer	38.99
Black Cherry Spiked Sparkling Water	

White Claw Hard Seltzer	38.99
Natural Lime Spiked Sparkling Water	

Wine

SPARKLING & WHITES

750ml

La Marco Prosecco	67.99
Villa Pozzi Moscato	47.99
Candoni Pinot Grigio	70.99
Kim Crawford Sauvignon Blanc	47.99
Chateau St. Michelle Riesling	57.99

BLUSHES & REDS

750ml

Robert Mondavi Private Selection Malbec	42.99
Kim Crawford Pinot Noir	47.49
Apothic Red Blend	56.99
Louis Martini Cabernet Sauvignon	71.99

Non Alcoholic

6 PACKS

Dasani Water	24.99
Coke	24.99
Diet Coke	24.99
Coke Zero	24.99
Sprite	24.99
Barq's Rootbeer	24.99
Pibb Xtra	24.99
Seagram's Ginger Ale	24.99
Seagram's Tonic Water	24.99
Seagram's Club Soda	24.99
Juice Boxes	24.99

MIXERS & GARNISHES

Orange Juice	20.99
Cranberry Juice	20.99
Pineapple Juice	20.99
Margarita Mix	20.99
Sour Mix	20.99
Lemon Garnish	12.99
Lime Garnish	12.99

Policies

ORDERING BY PHONE

Speak directly to our Suite Services Representatives at 770.813.7652. They are ready to assist you in coordinating every aspect of your suite catering needs. The suite hot line is available for advance ordering Monday-Friday 9:00 a.m. - 5:00 p.m. For your convenience, voicemail is available on the suite hot line after hours. We will retrieve messages after 10:00 a.m. the next business day.

BY EMAIL

All orders should be e-mailed directly to:
suitelife@gassouthdistrict.com

All food and beverage orders must be received no later than four (4) business days prior to the event. This lead-time is essential in the planning, purchasing and preparation process necessary to ensure the highest food quality possible. Any orders received past this deadline will be restricted to a limited menu selection and will be subject to an additional event day service charge. Major modifications to an order after the deadline will also be subject to this service charge.

Please contact your Suite Captain to place your food and beverage order during an event. As a reminder, our food is limited to event day selections during an event

SPECIALTY ORDERING OF FOOD AND BEVERAGE ITEMS

You may have the occasional dietary request or just a need for special food items we do not routinely offer. Just call your Suite Services Representative to discuss your details.

ORDER CONFIRMATION

We will process and confirm all orders as we receive them. Your confirmation will be sent to you within 24 hours of receiving your order. This will include a copy of your advance order as processed. If we have not received an order from you by the three-day deadline, we will call you to inquire if your suite will be used for the upcoming event. If you do not receive confirmation, your order has not been received or processed. Please call us immediately and we will do our best to fill your order.

CANCELLATIONS

If you need to cancel a suite food or beverage order, please con-tact your Suite Services Representative in our catering office at least three (3) business days prior to the event. Charges will not be incurred if you follow this procedure.

PAYMENT METHODS

We want to ensure you that your event billings are always accurate and complete. Upon entering your suite, your Suite Captain will verify with you the receipt of your food and beverage order and that it is to your satisfaction. At the end of the event, you will be presented with a guest check which includes all pre-orders and event day orders through halftime. Guests who are not authorized to charge for food and beverage on the Suite holder's credit card may pay with Visa, MasterCard, Discover Card or American Express.

The charges reflected on the event billing will be automatically charged to your credit card on file for your suite. All event billings will include a 25% production fee, 6% Georgia State Tax and a 3% Georgia State Alcohol Tax. Proof of the Pudding reserves the right to withhold services at future events if the above outlined procedures are not met.

We have found that most Suite holders prefer taking an inventory at the conclusion of each event, or have their private suite attendant take a closing inventory. This is most helpful in determining what you may want to order for the next event.

Suite holders and their suite administrators should maintain a good working knowledge of the beverage inventory in your suite.

Beverage service is provided from a built-in bar and refrigerator, which can be fully stocked with your choice of products. A full range of beverages are listed for you in the beverage selection menu. It is recommended that Suite holders establish a desired level of liquor, beer, wine, and soft drinks for your suite. You can make arrangements for your beverage service by consulting with the Suite Service Representative or by referring to the recommended bar inventory.

Once you have established what beverages you would like to have in your suite and the inventory amounts, our staff will stock your bar before each event. After each event, our staff will replenish your beverage inventory back to the original amount.

As part of your replenishment, our Suite Service Representative will verify the reorder with you and then the bill will be charged to your suite credit card. Keep in mind, if you have any changes to the beverage inventory, our Service Representative must be contacted at 770.813.7652 prior to the event.

We welcome your special requests for beverage items not found on our menu. We ask that you please provide us with a minimum five (5) days advance notice so that we can be sure to have your favorite selections stocked at the appropriate temperature for service on event day.

RECOMMENDED MINIMUM BAR INVENTORY

- 1 bottle each vodka, rum, gin, bourbon, scotch and blended whiskey (750 ml)
- 4 bottles of wine (750 ml)
- 6 six packs assorted beer
- 3 bottles of mixers of your choice
- 2 six packs each of Coca-Cola®, Diet Coke®, Sprite®, club soda, tonic water, ginger ale, spring water
- and sparkling water
- 2 bottles each of orange, grapefruit and cranberry juices

We recommend that you use the above amounts as a guide for planning your suite bar. Our Suite Service Representative will be happy to answer your questions and guide you through the planning of your beverage service. If you do not wish to stock a par bar, all beverage items ordered will be billed per event.

ALCOHOL POLICES

Proof of the Pudding and Gas South District are dedicated to providing quality events that promote enjoyment and safety for everyone. Georgia law requires that all consumers of alcoholic beverages must be twenty one years of age or older. It is the Suite holder's responsibility to monitor alcohol consumption within your suite. It is recommended that you designate a specific individual to monitor consumption in your suite when minors are present.

Proof of the Pudding must adhere to stringent alcoholic beverage guidelines that include:

- Minors (under the age of 21) are not permitted to consume alcoholic beverages.
- Alcoholic beverages cannot be brought into or taken from the Arena.
- It is against the law to serve alcohol to a person who is intoxicated.
- Suite attendees are not permitted to take bottles or cans outside of the designated suite area.

SPECIAL SERVICES

The suite levels are staffed with Suite Supervisors and Suite Captains. They are responsible for stocking your suite with the food and beverage items you have ordered and will also ensure that you receive your re-orders in a timely manner. For more personal attention, a suite attendant may be added to your suite at a cost of 125.00 per event to aid in greeting guests, bartending and overseeing your food and beverage service.

FOOD AND BEVERAGE EXCLUSIVITY

All food and beverage menu items are prepared and presented by the Proof of the Pudding culinary and service professionals. Outside food and beverage may not be brought into your suite. No food and beverage may leave the venue.

OTHER INFORMATION

Please remember that you, the Suite holder, are ultimately responsible for all charges made to the suite. Charges incurred by your guests, if authorized, may be charged to your suite credit card on file, cash or their personal major credit card. However, if any of your guests should default on their bill, the Suite holder's credit card on file will be charged.

MENU ADVISORY

Proof of the Pudding's kitchens are not allergy-free environments. Our kitchens and facilities 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.

IMPORTANT CONTACTS

Jasmine Killebrew
Premium Operations
Manager
Proof of the Pudding
[Email Jasmine](#)

Suite Services Department
Proof of the Pudding
Office 770.813.7652
[Email Suite Services](#)

