

THE 2026 HOLIDAY MENU

merry



proof of the pudding

GAS  **SOUTH**
DISTRICT

hors d'oeuvres

Available as stationed or passed.*
Minimum quantity of **fifty (50)** per selection.

BEEF & LAMB

Swedish Meatballs **4.99**

Savory Gravy / Lingonberry Jam

Beef Tenderloin Crostini **5.99**

Horseradish Cream / Crispy Shallots / Chives

Mini Beef Wellington **5.99**

Puff Pastry / Truffle Demi

Chimichurri Lamb Lollipop **GF 6.99**

Mint Apricot Dipping Sauce

POULTRY

Chicken Empanadas **4.99**

Creamy Salsa Verde

Smoked Turkey Slider **4.99**

Cranberry Glaze

Duck Spring Roll **GF 4.99**

Black Cherry Hoisin Sauce

PORK

Pigs in a Blanket **4.99**

Horseradish Mustard Sauce

Billionaire Bacon **GF 4.99**

Cayenne / Brown Sugar

Southern Sausage Dip **GF 5.99^**

Roasted Tomatoes / Tortilla Chips

25% service charge and 6% sales tax not included in pricing. A \$1,500 food and beverage minimum required before production and tax. Orders below the minimum are subject to a \$2.99 per-person surcharge and \$250 staffing fee.

*If passed, an additional 250.00 per server applies. See your Sales Rep for more details.

^Only available as a stationary appetizer.

Available as stationed or passed.
Minimum quantity of **fifty (50)** per selection.*

SEAFOOD

Jumbo Lump Crab Cake 4.99

Lemon Chive Aioli

Lobster Roll Crostini 5.99

Mini Brioche Toast

Smoked Salmon Blini 4.99

Crème Fraîche / Dill

Tuna Tostada 5.99

Yuzu Ponzu / Chipotle Crema / Avocado Purée

VEGGIE

Whipped Feta Cup V 3.99

Caramelized Grapes

Caprese Skewer V, GF 3.99

Basil Pesto / Balsamic Glaze

Vegetable Samosa V 4.99

Mint Yogurt Sauce

Goat Cheese & Fig Crostini V 3.99

Toasted Pistachio Dust

Vegetable Empanada V 4.99

Mango Salsa

Spanakopita V 4.99

Green Goddess Dressing / Harissa Honey Yogurt

Truffle Arancini V 4.99

Porcini Cream Sauce

4-Cheese Arancini V 4.99

Tomato Jam

Grilled Bruschetta V 4.99

Balsamic Glaze

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hard d'oeuvres

seasonal salads

Select **two (2)** salads below to accompany your meal.

SELECT TWO

Apple Cheddar Walnut Salad V, GF

Mixed Greens / Envy Apples / Celery / Red Onion / Dried Cranberries /
Candied Walnuts / White Cheddar / Honey Apple Vinaigrette

Butternut Squash Salad V, GF

Mixed Greens / Radicchio / Butternut Squash / Feta /
Pomegranate / Pumpkin Seeds / Orange Sesame Dressing

Wedge Salad GF

Baby Gem Lettuce / Cherry Tomatoes / Applewood Smoked Bacon /
Blue Cheese Crumbles / Candied Garlic / Buttermilk Ranch

Dijon Brussels Sprouts Salad V, GF

Shaved Brussels / Dried Cranberries / Candied Pecans /
Shaved Parmesan / Honey Dijon Dressing

Citrus Salad V, GF

Mixed Greens / Frisée / Oranges / Fennel / Shaved Parmesan /
Champagne Vinaigrette

Spinach & Pear Salad V, GF

Spinach / Arugula / Shaved Pears / Blue Cheese Crumbles /
Candied Pecans / Citrus Vinaigrette

Kale Pepita Salad VG, GF

Kale / Dried Cranberries / Almond Slivers / Candied Ginger /
Pepitas / Orange Vinaigrette

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Select **one (1)** vegetable and **one (1)** side as accompaniments.

VEGETABLES

Herb Roasted Delicata Squash V

Panko / Herbs / Garlic

Roasted Winter Root Vegetables VG, GF

Sweet Potato / Carrots / Parsnip / Turnip

Holiday Green Bean Casserole V

Cremini Mushroom / Onion / Garlic / Parmesan Cream

Honey Glazed Carrots V, GF

Herb & Honey Glaze

Green Bean Amandine VG, GF

Garlic / Slivered & Toasted Almonds

SIDES

3 Cheese Mac & Cheese V

Cavatappi / Gouda / White Cheddar / Parmesan

Garlic Yukon Mashed Potatoes V, GF

Confit Garlic / Cream / Butter

Sweet Potato Casserole V, GF

Brown Sugar / Pecans

Citrus Roasted Fingerling Potatoes VG,GF

Herb Oil

Traditional Sage & Herb Stuffing V

Caramelized Onions / Thyme

Jalapeño Cornbread Dressing V

Roasted Jalapeno

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main course

Select up to **two (2)** entrées^ and **one (1)** optional carved item*.

ENTRÉES

Beef Bourguignon

Mushrooms / Carrots / Onions / Fresh Herbs / Red Wine

Bourbon Maple Glazed Chicken GF

Mushrooms / Carrots / Onions / Fresh Herbs / Red Wine

Glazed Ham GF

Apricot Ginger Glaze

Smoked Cajun Turkey

Cajun Pan Gravy / Pickled Pepper Relish

Butternut Squash Lasagna Rolls V

Herbed Ricotta / Mozzarella / Butternut Squash

Herb Crusted Salmon

Dill / Parsley / Lemon Zest / Garlic / Panko / Citrus Beurre Blanc

CARVING

Citrus-Brined Turkey Breast GF

Herb-Crusted Beef Tenderloin GF

Apricot Ginger Glazed Ham GF

Herb-Marinated Prime Rib GF

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^ Additional cost applies for more than one selection of entree.

*Chef Attendant Fee not included – +\$250.00 each.

Select **two (2)** desserts to close your meal.

DESSERTS

Gingerbread Cheesecake V

Biscoff Crust / Caramel Drizzle

White Chocolate Raspberry Cheesecake V

Raspberry Crackle / White Chocolate Shavings

Bourbon Caramel Bread Pudding V

Eggnog Crème Anglaise

Chocolate Yule Log V

Chocolate Sponge Cake / Buttercream / Dark Cherries

Old Fashioned Crème Brûlée V

Orange / Bourbon / Cherry

Assorted Holiday Mini Pies V

Pecan Pie / Pumpkin / S'mores

Apple Cobbler V

Bourbon Caramel Drizzle

DETAILS

One Entrée Selection

45.99 Per Guest

One Entrée & One Carved Protein

49.99 Per Guest

Two Entrée Selections

48.99 Per Guest

Two Entrées & One Carved Protein

58.99 Per Guest

Chef-Attendant Fee

250.00 Each – required for Carved Proteins

Servers

250.00 Each – required for Passed Appetizers

See your Sales Representative for more details.

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bar & beverages

Please select between a consumption-based hosted bar or a cash bar for your event.
Bartenders are available at 300.00 each for four hours of service.*

HOSTED BAR

Based on consumption.

Signature Holiday Cocktails | 14.99

Premium Brand Cocktails | 12.99

Premium Wine | 10.99

Imported & Craft Beer | 9.99

Domestic Beer | 8.99

Sodas & Waters | 3.99

CASH BAR

Individual purchase.

Signature Holiday Cocktails | 15.99

Premium Brand Cocktails | 13.99

Premium Wine | 11.99

Imported & Craft Beer | 10.99

Domestic Beer | 9.99

Sodas & Waters | 3.99

GOURMET COFFEE BAR | 14.99/PERSON

Gourmet Coffee Bar based on a 2 hour service period.

Hot Beverage Assortment

Freshly Brewed Coffee (Regular & Decaf) / Hot Water & Specialty Teas / House Hot Chocolate

Dairy Selection

Half & Half / Non-Dairy Milk Alternative(s) - Almond or Oat upon request

Add-Ins

Assortment of Gourmet Flavored Syrups / Chocolate Shavings / Whipped Cream / Cinnamon / Nutmeg



ESPRESSO MACHINE UPGRADE +300.00

Add a self-service Breville espresso machine for parties of less than 50 guests. Service time of two hours. Staffed service is available for an additional labor fee. *Based on availability.*
See your Sales Representative for more information.

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*Each additional hour of service incurs +\$50 per hour, per bartender.

policies

Proof of the Pudding creates memorable culinary experiences using the freshest locally sourced ingredients and exceptional attention to detail—delivering an outstanding dining experience at **Gas South Convention Center**.

PLEASE REVIEW OUR POLICIES

Proof of the Pudding holds the exclusive catering contract with **Gas South District** and sole distribution rights for all food and beverage services.

MENUS

Menu selections and event details must be submitted at least **four (4) weeks prior** to your event. Your Sales Representative will help tailor our menu offerings to fit your event needs and support a successful experience.

GUARANTEES

A final guest count is required **seven (7) business days prior** to your event and may not be reduced after this deadline. Increases may be accommodated up to **three (3) business days prior**, up to 5% of the final guarantee, pending kitchen approval and subject to additional charges at Proof of the Pudding's discretion. If a final count is not received, Proof of the Pudding reserves the right to charge for the number of guests listed on the contract.

PRICING

All prices exclude a 25% production charge and 6% sales tax. Due to market fluctuations, pricing is subject to change up to 60 days prior to the event, after which confirmed pricing will apply. Pricing effective as of July 9th, 2026.

CONTRACTS & DEPOSITS

The signed contract, terms, addendums, and banquet event orders constitute the full agreement between the client and Proof of the Pudding. **Proof of the Pudding is not obligated to provide catering services without a fully executed contract.**

Full payment is due prior to the event date. Proof of the Pudding reserves the right to deny service without a signed contract and completed payment.

CANCELLATION

All cancellations must be submitted in writing.

- After contract signing: all deposits and payments are non-refundable
- Less than two (2) weeks to 72 hours prior: 50% of estimated charges apply
- Less than 72 hours prior: 100% of estimated charges apply

If cancellation occurs due to **mutual agreement** or **unforeseen circumstances**, only actual food and labor costs incurred will be charged.

FOOD LIABILITY

Proof of the Pudding guarantees the quality and freshness of food served for up to **four (4) hours from the start of service**. Food held beyond this timeframe may be subject to reduced quality and increased food safety risk. Per health regulations, food may not be removed from the premises after service. As a participant in the Atlanta Community Food Bank, excess unserved food may be donated under regulated conditions.

FOOD ALLERGENS

Our kitchen is not an allergen-free environment. We handle common allergens including wheat, eggs, soy, dairy, peanuts, tree nuts, fish, sesame, and shellfish.

Shared equipment and preparation areas may result in cross-contact. While we strive to accommodate dietary needs, we cannot guarantee any item is completely allergen-free.

BEVERAGE SERVICE

We offer a full selection of beverages to complement your event. Proof of the Pudding is the licensed provider and enforces all applicable alcohol service regulations.

- Georgia law requires all consumers of alcoholic beverages to be 21 years of age or older.
- Valid identification is required for all guests, every time.
- Outside alcohol is not permitted.
- Service may be refused to intoxicated or underage individuals.
- Alcohol may not be removed from the premises.