

proof of the pudding

GAS



SOUTH
DISTRICT

à la carte

RECEPTION

HORS D'OEUVRES

Minimum quantity of 50 per selection. See your Sales Representative for passed or stationed options. May incur additional staffing fees.



BEEF

Beef Tenderloin Crostini 5.99

Horseradish Cream / Crispy Shallots

Angus Beef Slider 4.99

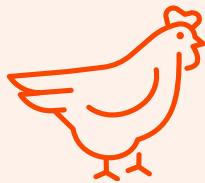
Cheddar Cheese / GSD Sauce

Mini Beef Wellington 5.99

Puff Pastry / Horseradish Cream

Sliced Brisket Slider 5.99

Coca Cola BBQ / House Pickle / Slider Bun



CHICKEN

Chicken Empanadas 4.99

Creamy Salsa Verde

Nashville Chicken Slider 4.99

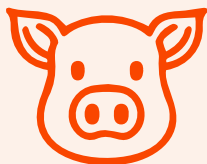
Martin's Slider / Bread and Butter Pickles

Chicken Satay 4.99

Thai Peanut Sauce / Pickled Cucumber

Buffalo Chicken Meatballs 4.99

Buttermilk Ranch / Blue Cheese / Scallions



PORK

Pigs in a Blanket 4.99

Horseradish Mustard Sauce

Southern Sausage Dip GF 5.99

Roasted Tomatoes / Tortilla Chips

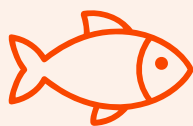
Billionaire Bacon 4.99

Brown Sugar / Cayenne

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.

HORS D'OEUVRES

Minimum quantity of 50 per selection. See your Sales Representative for passed or stationed options. May incur additional staffing fees.



SEAFOOD

Jumbo Lump Crab Cake 4.99

Remoulade

Lobster Roll Crostini 5.99

Brioche Toast / Chives

Jumbo Shrimp Cocktail GF 5.99

Spicy Cocktail Sauce / Lemon

Tuna Tostada 5.99

Yuzu Ponzu / Chipotle Crema / Avocado Purée



VEGGIE

Whipped Feta Cups V 3.99

Caramelized Grapes

Caprese Skewer V 3.99

Basil Pesto / Balsamic Glaze

Vegetable Spring Rolls V 3.99

Sweet Chili 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

Spinach & Artichoke Dip V, GF 4.99

Tortilla Chips

Mushroom & Truffle Arancini V 4.99

Porcini Cream Sauce

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.





GATHER & GRAZE

Reception displays require a minimum of 50 guests – a **\$2.99** per person surcharge applies for parties fewer than 50 guests.

RECEPTION DISPLAYS

Cheese Board V, GF 15.99

Chef's Selection / Honeycomb / Dried Fruits / Nuts / Lavash / Crackers / Preserves

Seasonal Fruit & Berry Platter VG, GF 9.99

Seasonal Vegetable Platter VG, GF 7.99

Raw & Grilled Vegetables / Balsamic Glaze

Antipasto Display GF 15.99

Cured Meats / Pickled Vegetables / Whole Grain Mustard / Crackers / Chef's Selection of Breads

The Big Charcuterie GF 19.99

Combination of Antipasto Display & Cheese Board

Buffalo Chicken Kettle Chips 9.99

Chicken Tenders / Buffalo Sauce / Blue Cheese / Buttermilk Ranch / Scallions / Pickled Red Onion

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.

See your Sales Representative for more information.



SWEET ENDINGS

3.99 each. Minimum order of two (2) dozen per dessert type and flavor.



MINI CHEESECAKES

New York Style **V**
Turtle **V**
Strawberry **V**
Cookies & Cream **V**
Peach **V**



MINI PUDDING SHOTS

Banana Pudding **V**
Strawberry Shortcake **V**
Pecan Pie **V**
Chocolate Mousse **V**
Key Lime Pie **V**



GOURMET DESSERT BARS

Brownies, *no nuts* **V**
Blondies **V**
Lemon Bars **V**



FRESH BAKED COOKIES

Chocolate Chip **V**
White Macadamia Nut **V**
Red Velvet **V**
Oatmeal Raisin **V**
Sugar **V**

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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.