

boxed

LUNCHES



proof of the pudding

GAS



**SOUTH
DISTRICT**



BOXED LUNCHES

Please choose up to 4 of the following items.

Boxed lunches sold at **24.99 per guest**. Includes kettle-style chips, a fresh-baked cookie or brownie, and soda or bottled water.



GF OPTIONS
AVAILABLE



VEGAN OPTIONS
AVAILABLE

Shaved Roast Beef Sandwich

Rare Roast Beef / Tillamook Cheddar / Horseradish Cream / Arugula / Caramelized Onions / Brioche Bun

Italian Grinder

Sliced Ham / Salami / Provolone / Shaved Red Onion / Lettuce / Tomato / Pepperoncini / Spicy Brown Mustard / Hoagie Roll

Chimichurri Chicken Sandwich

Herb-Marinated Grilled Chicken Breast / Chimichurri Mayo / Roasted Red Peppers / Frisée / Demi Baguette

Turkey Havarti

Sliced Turkey / Havarti / Dijonnaise / Crisp Lettuce / Ripe Tomato / 9-Grain Wheat Bread

Southern Club

Sliced Turkey / Hickory Smoked Bacon / Swiss / Crisp Lettuce / Ripe Tomato / Doux South Pickles / Deli-Style Sourdough

Chicken Salad Croissant

Roasted Chicken / Celery / Red Onion / Sweet Relish / Dijon / Mayo / Butter Croissant



BOXED LUNCH UPGRADES +1.99

Substitute chips with penne mozzarella salad, kale quinoa tabbouleh, or potato salad. **One substitution permitted per order.** Additional sides may be added for +\$1.99/guest.

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.



BOXED LUNCHES

Please choose up to 4 of the following items.

Boxed lunches sold at **24.99 per guest**. Includes kettle-style chips, a fresh-baked cookie or brownie, and soda or bottled water.



GF OPTIONS
AVAILABLE



VEGAN OPTIONS
AVAILABLE

Caprese Sandwich **V**

Sliced Mozzarella / Ripe Tomato / Basil Pesto / Arugula / Ciabatta

Loaded Greek Salad **V, GF**

Romaine Hearts / Persian Cucumber / Cherry Tomato / Red Onion / Kalamata Olive / Feta / Dolmas / Lemon Oregano Mint Vinaigrette

Kale Caesar Salad

Romaine / Kale / Shaved Parmesan / Cherry Tomato / Herbed Croutons / Creamy Caesar Dressing

Vegetarian Wrap **VG**

Seasoned Julienne Vegetables / Arcadian Lettuce Mix / Chopped Tomato / Roasted Red Pepper Hummus / Spinach Tortilla

Chef's Salad **GF**

Spring Mix / Turkey / Hard Boiled Egg / Shredded Monterrey Jack / Cucumber / Cherry Tomato / Red Onion / Buttermilk Ranch Dressing



BOXED LUNCH UPGRADES +1.99

Substitute chips with penne mozzarella salad, kale quinoa tabbouleh, or potato salad. **One substitution permitted per order.** Additional sides may be added for +\$1.99/guest.

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.

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.