

proof of the pudding



**SOUTH
DISTRICT**



time for

BREAKFAST

BREAKFAST SPREADS

All packages come with Iced Water and Fresh Brewed Coffee (Decaf Available). Specialty Hot Tea and Juices available a la carte. Based on a 2 hour service time. Packages are priced per person – a **\$2.99** per person surcharge applies for parties fewer than 30 guests.

QUICK BITES | 22.99

Fresh Seasonal Fruit VG, GF

Breakfast Pastries V

Danish / Mini Croissants / Muffins

Whipped Honey Butter & Assorted Preserves V, GF

FAST, EASY, FRESH | 25.99

Greek Yogurt Parfait Bar V, GF

Fresh Berries / Granola / Honey

Choice of (2):

- Fried Chicken Biscuit
- Sausage Biscuit
- Hickory Smoked Bacon, Egg & Cheese Croissant
- Egg & Cheese Croissant V

Breakfast Pastries V

Danish / Mini Croissants / Muffins / Whipped Honey Butter / Assorted Preserves

DELUXE CONTINENTAL | 27.99

Fresh Seasonal Fruit VG, GF

Fresh Baked Buttermilk Biscuits V

Assorted Preserves

Hickory Smoked Bacon GF

Chicken Sausage Patties GF

Market Fresh Scrambled Eggs V, GF

Cheddar Cheese / Chives

Farmhouse Skillet Potatoes V, GF

Peppers / Onions / Scallions

Bakery Fresh Mini Muffins V

HEALTHY START | 30.99

Fresh Seasonal Fruit VG, GF

Greek Yogurt Parfait Bar V, GF

Fresh Berries / Granola / Honey

Egg White Frittata V, GF

Spinach / Roasted Tomato / Mozzarella / Basil

Farmhouse Skillet Potatoes V, GF

Peppers / Onions / Scallions

DECADENT BUFFET | 34.99

Fresh Seasonal Fruit VG, GF

Hickory Smoked Bacon GF

Sea Island Stone Ground Grits V, GF

Smoked Gouda

Market Fresh Scrambled Eggs V, GF

Cheddar / Chives

Southern Fried Chicken & Waffles

Homestyle Chicken Tenders / Mini Waffles / Hot Honey / Maple Syrup / Whipped Butter / Fresh Berries

Breakfast Pastries V

Danish / Mini Croissants / Muffins / Assorted Preserves

PLATED BREAKFAST | 35.99

Table Mini Muffins V

Individual Yogurt Parfaits V, GF

Cheddar and Chive Scrambled Eggs V, GF

Bistro Steak GF

Hollandaise

Farmhouse Skillet Potatoes V, GF

Peppers / Onions / Scallions

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.

BREAKFAST ADDITIONS

The following options can be added to any of the selections listed on previous page.

A LA CARTE SELECTIONS

Fresh Seasonal Fruit VG, GF	9.99/person
Chicken Sausage, Egg, & Cheese Croissant	53.99/dozen
Fried Chicken Biscuits Honeycup Mustard	52.99/dozen
Hickory Smoked Bacon, Egg, & Cheese Croissant	53.99/dozen
BYO Greek Yogurt Parfait Bar Fresh Berries / Granola / Honey	6.99/person
Greek Yogurt Parfaits V, GF Fresh Berries / Granola / Honey	54.99/dozen
Individual Yogurts V, GF Vanilla / Fruit	49.99/dozen
Breakfast Pastries V Danish / Muffins / Mini Croissants / Assorted Preserves	42.99/dozen
Natalie's Assorted Fresh Juices VG, GF	6.99/each

ADDITIONAL BREAKFAST STATIONS

Stations only available with selection of a breakfast menu and have a 30-person minimum order. A surcharge of **+\$2.99** will incur for parties less than 30 guests.

The Crack & Whisk Omelet Station **GF**

Farm Fresh Eggs / Hickory Smoked Bacon / Chicken Sausage / Black Forest Ham / Cheddar Cheese / Feta / Roasted Tomatoes / Sweet Peppers / Onions / Mushrooms / Spinach / Jalapenos

22.99/person + 250.00 Chef Attendant fee

Shrimp & Grit Bar **GF**

Sea Island Stone Ground Grits / Gulf Shrimp / Andouille Sausage / Hickory Smoked Bacon / Cheddar Cheese / Sweet Peppers / Onions / Scallions

20.99/person

Lox Bagel Bar

Assorted Fresh Baked Bagels / Whipped Cream Cheese / Smoked Salmon / Capers / Shaved Red Onion / Dill / Cucumber

19.99/person

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.