

signature **SPREADS**



proof of the pudding

GAS  **SOUTH**
DISTRICT

SIGNATURE SPREADS

Please choose from the following items.

Minimum 30 guests. Includes iced tea and water. Priced per person for up to two hours of service; groups under 30 are subject to a **\$2.99** per-person surcharge.



BYO Salad Bar – 37.99

Seasonal Greens Selection **VG, GF**

Mixed Greens / Romaine / Spinach

Protein Selection

Grilled Chicken Breast / Grilled Steak / Tofu

Cold Salad Toppings **V**

Tomato / Cucumber / Shredded Carrot /
Monterrey Jack Cheese / Blue Cheese
Crumbles / Hard Boiled Egg / Croutons /
Sunflower Seeds

Dressings

Buttermilk Ranch / Green Goddess / Caesar /
Balsamic Vinaigrette / Oil & Vinegar

Kale & Quinoa Tabbouleh **VG, GF**

Kale / White Quinoa / Shaved Almonds / Dried
Cranberries / Preserved Lemon Vinaigrette

House Baked Rolls **V**

House Whipped Butter



GSD Deli – 39.99*

Market Fresh Salad **V, GF**

POP Greens / Cucumber / Sweet Peppers /
Ripe Tomato / Carrots / Buttermilk Ranch /
Balsamic Vinaigrette

Soup of the Day **V, GF** | Pick One

Tomato Basil / Chicken Noodle / Baked Potato

Assorted Deli Meats

Smoked Turkey / Maple Glazed Ham / Roast Beef

Fresh Vegetables **VG, GF**

Crisp Greens / Tomatoes / Red Onion /
Doux South Pickles

Assorted Cheeses **V, GF**

Cheddar / Swiss / Provolone / Pepper Jack

House Sauces **V**

Chimichurri / Lemon Aioli / Horseradish Cream /
Mustard / Mayo

Assorted Fresh Breads **V**

Ciabatta / Sourdough / Whole Wheat

Fresh Baked Cookies & Brownies **V**



Mediterranean Spread – 45.99

Athenian Salad **GF**

Romaine / Cucumber / Cherry Tomato /
Red Onion / Kalamata Olive / Feta Cheese /
Lemon Oregano Mint Vinaigrette

Cucumber Salad **VG, GF**

Cucumber / Tomato / Red Onion / Parsley /
Lemon / Extra Virgin Olive Oil

Lemon Oregano Roasted Chicken Thighs **GF**

Kefta Meatballs **VG, GF**

Beef / Allspice / Coriander

Greek Style Lemon Potatoes **VG, GF**

Fingerling Potatoes / Garlic / Oregano / Lemon Zest

Mediterranean Medley **VG, GF**

Squash / Zucchini / Artichoke Hearts / Red Onion /
Bell Peppers / Cherry Tomato

Grilled Pita **V**

Mini Orange Blossom Cheesecakes **V**

Candied Orange / Orange Blossom Honey /
Whipped Cream / Mint

Baklava Bites **V**

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.
*Package available for parties under 200.



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Southwest Cantina – 45.99

Tex-Mex Salad **V, GF**

Romaine / Roasted Corn / Pico de Gallo / Pumpkin Seeds / Cotija / Avocado Ranch

Esquites **V, GF**

Roasted Corn / Mayo / Valentina / Lime Juice / Cilantro / Cotija

Chicken Tinga **GF**

Flour Tortillas **V**

Chile Lime Carne Asada **GF**

Charred Scallions

Extras **V**

Jalapeños / Sour Cream / Cotija

Cilantro Lime Rice **VG, GF**

Borracho Beans **VG, GF**

House Fried Corn Chips **V, GF**

Green Chile Queso / Salsa Verde / Salsa Roja

Dulce de Leche Mousse Shooters **V**

Margarita Mousse Shooters **V**



Asian Street Market – 45.99

Zingy Green Salad **VG, GF**

Shaved Brussels Sprouts / Kale / Purple Cabbage / Golden Raisins / Cilantro / Peanuts / Smoked Chili Mint Vinaigrette

Sesame Noodle Salad **VG, GF**

Sweet Peppers / Sesame Soy Sauce / Sesame Seeds

Honey-Soy Glazed Chicken Thighs **GF**

Mongolian Beef **GF**

Fried Rice **V, GF**

Peas / Carrot / Onion / Egg / Cilantro

Stir Fry Vegetables **V, GF**

Mini Corn / Carrot / Mushroom / Snow Peas / Onion / Zucchini / Cabbage

Mini Yuzu Cheesecakes **V, GF**

Mango Mousse Shooters **V**

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Southern – 44.99

Strawberry & Spinach Salad **VG, GF**

Spinach / Goat Cheese / Strawberries /
Balsamic Onions / Citrus Vinaigrette

Blackened Chicken **GF**

Upgrade to Southern Fried Chicken +\$2/guest

Homestyle Meatloaf

Beef / Pork / Ricotta / Parmesan

Peas & Carrots **V, GF**

Pearl Onions

Garlic & Chive Mashed Potatoes **V, GF**

Fresh Baked Dinner Rolls **VG, GF**

House Whipped Butter

Peach Cobbler **V**

Strawberry Shortcake Shooters **V**



Italian – 45.99

Caesar Salad

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

Caprese Salad **V, GF**

Ripe Tomato / Sliced Mozzarella / Basil /
Balsamic Glaze

Lasagna Rolls

Marinara / Ricotta / Parmesan / Ground Beef

Chicken Picatta **GF**

Chicken Breast / Capers / Lemon

Roasted Rosemary Potatoes **V, GF**

Sauteed Broccoli **V, GF**

Cherry Tomato / Grated Parmesan

Fresh Baked Focaccia **V**

Mini Cannoli **V**

Mini Biscoff Cheesecake **V**



Backyard BBQ – 46.99

Farro & Grilled Peach Salad **V**

Farro / Arugula / Pecans / Goat Cheese /
Honey Balsamic Vinaigrette

Broccoli Slaw **VG, GF**

Broccoli / Purple Cabbage / Carrot / Scallion /
Cranberry / Parsley / Citrus Vinaigrette

Pulled Pork **GF**

Upgrade to Chopped Brisket +\$2/guest

Grilled BBQ Chicken Thighs **GF**

Coca Cola BBQ / Alabama White / Spicy BBQ

Macaroni & Cheese **V**

Cheddar / Gouda

Southern Style Green Beans **VG, GF**

Onions / Garlic / Black Pepper / Vinegar

Martin's Slider Rolls **V**

Mini Pecan Pie Tarts **V**

Banana Pudding Shooters **V**



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Middle Eastern – 45.99

Green Goddess Salad **VG, GF**

Baby Gem / Pickled Red Onion / Cherry Tomato / Crispy Chickpeas / Blue Cheese / Green Goddess

Shirazi Salad **VG, GF**

Cucumber / Tomato / Red Onion / Parsley / Lemon / Olive Oil

Chicken Barg **GF**

Greek Yogurt / Saffron / Onion

Beef Shawarma **GF**

Pickled Red Onions / Tzatziki / Romaine

Ginger Garlic Rice **V, GF**

Herb Roasted Cauliflower & Carrots **V, GF**

Fresh Pita & Sauces **V**

Garlic Toun / Chimmichurri / Tzatziki

Mini Pistachio Cupcakes **V**

Rosewater & Cardamom Shooters **V**



Steakhouse – 51.99

Wedge Salad

Iceberg / Cherry Tomato / Blue Cheese / Bacon / Crispy Onion / Buttermilk Ranch

Herb Roasted Striploin au Poivre **GF**

Black Pepper / Cognac / Cream

Steakhouse Grilled Chicken **GF**

Grilled Lemons / Herb Compound Butter

Pan Seared Salmon **GF**

Citrus Beurre Blanc

Garlic & Chive Mashed Potatoes **V, GF**

Asparagus with Lemon **V, GF**

Fresh Baked Dinner Rolls **V**

House Whipped Butter

Mini NY Style Cheesecake **V**

Whipped Cream / Berries

Mini Carrot Cake Cupcakes **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.