

proof of the pudding

GAS  **SOUTH**
DISTRICT

trend stations

RECEPTION

TREND STATIONS

Priced per person. Select a **minimum of three stations**, or add individual stations to any Reception or Buffet menu. Minimum of 30 guests. A surcharge of **+\$2.99** will incur for parties less than 30 guests.

STREET TACO BAR – 16.99

Protein Selections

Pork Carnitas / Suadero Brisket / Tinga Chicken

Accompaniments **V**

Pico de Gallo / Queso Fresco / Diced Onions / Cilantro / Fresh Lime / Flour Tortillas

House Fried Corn Chips **V**

Salsa Roja / Salsa Verde

POP WING BAR – 16.99

Wing Selections

BBQ / Lemon Pepper / Old School Buffalo / Garlic Parmesan

Dips **V**

Ranch / Blue Cheese

Carrots & Celery **VG, GF**

SLIDER BAR – 16.99

Wicked Burger

Pimento Cheese / Bacon Jam / Brioche Bun

Southern Chicken

Signature Sauce / Doux South Pickles / Potato Bun

House Ranch Chips & Pickles **V**

B.Y.O. HOT DOG BAR – 16.99

Southern Comfort Dog

Beef Chili / Shaved Cheddar / Diced Onion

The Perimeter Dog

Lemon Pepper Aioli / Bacon Jam / Sport Peppers

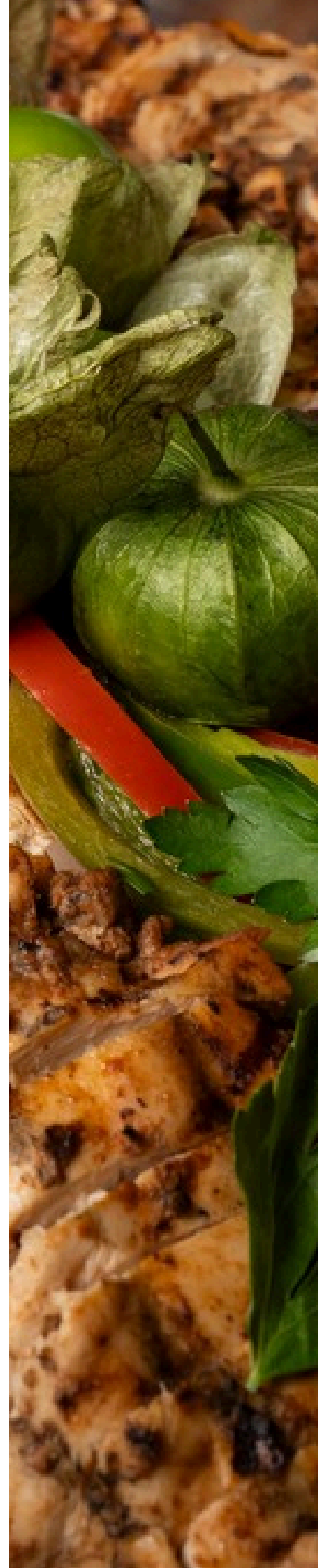
Sauces **V**

Ketchup / Mustard / Relish

Accompaniments

House Ranch Chips / Southern Slaw / Doux South Pickles

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.





TREND STATIONS

Prices are per person. Trend Stations may be purchased individually with a minimum of **three stations selected** or may be an addition to your Reception or Buffet menu. Trend Stations are for a minimum of 30 people.

BAO TAQUERIA – 12.99

Pork Katsu

Fried Bao Bun / Ginger Slaw / Katsu Sauce

Vietnamese Chicken

Fried Bao Bun / Vietnamese Slaw

Bulgogi Tri-Tip

Radish / Quick Pickle / Korean BBQ Sauce

Wakame Salad

Wonton Chips

GOURMET MAC & CHEESE – 12.99

Three Cheese Mac & Cheese V

Accompaniments

Bacon / Cheddar / Blue Cheese / Tomato /
Crispy Onions / Green Onions / Jalapeños /



MAC & CHEESE UPGRADE +MP

Upgrade your Gourmet Mac & Cheese
with Fresh Atlantic Lobster at market price

RAVIOLI BAR – 16.99

Broccoli & Sausage Ravioli

Roasted Garlic Cream / Diced Tomato

Butternut Squash Ravioli V

Sage Cream Sauce

Lobster Ravioli

Lemon Butter Cream Sauce

Grilled Bruschetta V

Lemon Butter Cream Sauce



RAVIOLI BAR UPGRADE

Upgrade your Ravioli bar with Grilled Chicken
+2.99/guest or Grilled Shrimp +3.99/guest

LOW COUNTRY GRIT BAR – 16.99

Protein Selections

Andouille Sausage / Roasted Shrimp /
Blackened Chicken

Accompaniments

Tomato / Bacon / Cheddar / Sautéed Peppers /
Sautéed Onions / Jalapeños / POP Hot Sauce

Sea Island Stone Ground Grits V

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.