

proof of the pudding

GAS



SOUTH
DISTRICT

elevated &
PLATED



PLATED ENTRÉES

Please choose from the following items.

All entrées are served with your choice of salad, warm bakery rolls with house whipped butter, your choice of dessert, iced tea and iced water. Priced per person.

FROM THE RANCH

Filet au Poivre 66.99

5oz. Filet Mignon / Yukon Gold Mashed Potatoes / Green Beans / Peppercorn Cream

Red Wine Braised Short Ribs 67.99

Yukon Gold Mashed Potatoes / Honey Glazed Carrots / Red Wine Demi-Glace

FROM THE ROOST

Herb-Grilled Chicken Breast 52.99

Carrot-Ginger Purée / Charred Citrus Roasted Fingerling / Broccolini / Zhoug Sauce

Honey Thyme Chicken 52.99

Grilled Chicken Breast / Citrus Roasted Fingerling / Asparagus / Honey Thyme Jus

Chicken Fricassee 53.99

Seared Chicken Breast / Truffle & Chive Mashed Potatoes / Peas / Carrots / Pearl Onion / White Wine Cream Sauce



VEGETARIAN ENTRÉES

Vegetarian entrées are available upon request. Please contact your Sales Representative for help.

FROM THE SEA

Coriander-Dusted Sea Bass 60.99

Truffle & Chive Mashed Potatoes / Sautéed Spinach & Mushrooms / Citrus Beurre Blanc

Harissa Roasted Salmon 55.99

Harissa Paste / Lemon Herb Pearl Cous Cous / Broccolini / Heirloom Carrot / Pickled Red Onion / Herb Oil

Seared Honey Dill Salmon 55.99

Seasonal Succotash / Citrus Beurre Blanc

DUAL-ENTRÉES

Ranch & Sea Duo 69.99

Peppercorn-Crusted Filet Mignon / Jumbo Lump Crab Cake / Yukon Gold Purée / Roasted Broccolini / Cognac Cream



CUSTOMIZATION AVAILABLE!

Our chefs can create a custom duo entrée plate for your event. Ask your Sales Representative for details.



PLATED SALADS

Please select one salad below.

POP Greens Salad

Mixed Greens / Feta / Green Apple / Sweet Peppers / Cucumber / Apple Vinaigrette

Green Goddess Salad

Baby Gem Lettuce / Pickled Red Onion / Cherry Tomatoes / Crispy Chickpeas / Blue Cheese Crumble / Green Goddess Dressing

Caesar Salad

Romaine Hearts / Shaved Parmesan / Cherry Tomato / Herb Croutons / Caesar Dressing

Wedge Salad

Romaine Hearts / Red Onion / Cherry Tomato / Blue Cheese Crumble / Crispy Onion / Candied Garlic / Buttermilk Ranch Dressing

Greek Salad

Romaine Hearts / Red Onion / Cherry Tomato / Cucumber / Kalamata Olives / Feta / Lemon-Oregano Mint Vinaigrette



QUESTIONS ABOUT DIETARY RESTRICTIONS?

We're happy to accommodate dietary requests whenever possible.*
Please contact your Sales Representative for details.

**Our kitchen is not an allergen-free environment, and we cannot guarantee any item is completely allergen-free.*

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.

PLATED DESSERTS

Please choose from the following items.



CUSTOMIZATION AVAILABLE!

Custom desserts are available to complement your event theme. Ask your Sales Representative for details.

Triple Chocolate Tart **V**

Chocolate Tart Shell / White Chocolate Mousse / Milk Chocolate Ganache / Dark Chocolate Ganache

Carrot Cake **V**

Cream Cheese Frosting / Pecan Praline

Raspberry Symphony **V**

Almond Cake / Raspberry / Diplomat Cream

Fraisier Cake **V**

Strawberry / Vanilla Cake / White Chocolate Mousse

Honey Lavender Cheesecake **V**

Blueberry Compote / Lavender Whipped Cream / Honey Tuile

Saint Honoré **V**

Puff Pastry / Vanilla Pastry Cream / Caramel Glazed Choux

Chocolate Opera Cake **V**

Chocolate Joconde Sponge / Coffee Syrup / Buttercream



ADD COFFEE SERVICE +3.99

Add coffee for +3.99/guest to any plated meal service. See your Sales Representative for more information.

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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.