



2025-2026

OUR MENU

Modified August 2025





THE
BREAKFAST
MENU

THE BREAKFAST MENU

BREAKFAST BUFFET SELECTIONS

The Classics\$33 per person

Sliced Seasonal Fruit Tray

Scrambled Eggs

Applewood Smoked Bacon

Southland's Chicken Sausage

Roasted Breakfast Potatoes | *Bell Peppers & Red Onions*

Anson Mills Grits | *Grits | Butter | Cream*

Assorted Danish Pastries

The Healthy Start\$30 per person

Greek Yogurt Parfait Bar | *Fresh Berries, Granola, Honey, Chia Seeds, Candied Pecans, Tart Cherries*

Sliced Seasonal Fruit Tray

Egg White & Mushroom Frittata Bites | *Wilted Baby Kale, White Cheddar*

Yukon Gold and Root Vegetable Hash | *Sweet Potato, Onion, Golden Beets, Poblano Pepper, Scallions*

Infused Water | *Pineapple & Parsley, Watermelon & Lemon, Citrus Cucumber Water*

The Southerner\$38 per person

Hand Breaded Fried Chicken Breast | *Cayenne Honey Drizzle | Assorted Hot Sauces*

Belgian Waffles | *Powdered Sugar | Fresh Berries | Whipped Butter | Maple Syrup*

Applewood Smoked Bacon

Local Ground Grits | *Cheddar Cheese*

Fingerling Potato Hash | *Red Onions | Charred Bell Peppers*

Cage-Free, Fluffy Scrambled Eggs

Sliced Seasonal Fruit Tray

Breakfast Bread Basket | *House Cheddar Chive Biscuits | Mini Muffins | Whipped Honey Butter*

*All breakfast entrees are served with orange juice, cranberry juice, freshly brewed regular coffee, decaffeinated coffee, and hot specialty teas.
All buffets are prepared for a minimum of 30 people. Please add an additional 25% production charge and a 9% sales tax to all prices above.*

THE BREAKFAST MENU



Grab-N-Go Breakfast\$34 per person

Brioche French Bites | *Vanilla Custard, Cream Cheese Glaze, Salted Caramel*

California Breakfast Burrito | *Potato, Bell Pepper, Vidalia Onion, Egg, Cheddar, Hot Sauce*

Applewood Smoked Bacon and Cheddar Biscuit

Season Fruit Cup | *Diced Melons, Fresh Berries*

Good Morning Oatmeal Bar | *Steel-Cut Oatmeal, Granola, Brown Sugar, Almonds, Fresh Berries*

Assorted Muffins | *Whipped Butter*

The Morning Nosh\$30 per person

Sliced Seasonal Fruit Tray

Freshly Baked Pastry Basket | *Fruit Pastries, Mini Muffins, Mini Croissants, Whipped Honey Butter*

Charcuterie & Local Cheese | *Drunken Mustard, Seeded Flatbread, Garlic Crostini, Savannah Bee Honey*

Citrus Smoked Salmon Board | *Shaved Red Onion, Capers, Marinated Roasted Tomatoes, Cucumbers,
Hard Boiled Egg, Brunt Citrus*

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THE BREAKFAST MENU

À LA CARTE SELECTIONS

Morning Mix-N-Match

Flying Biscuit Chicken Sausage, Egg & Cheese Biscuits	\$50 per dozen
Pickle Brined Crispy Chicken Biscuits.....	\$52 per dozen
Applewood Smoked Bacon, Egg & Cheese Bagel	\$50 per dozen
Individual Greek Yogurts <i>Vanilla, Fruit</i>	\$4 each
Fresh Baked Breakfast Breads <i>Fruit Pastries Mini Muffins Mini Croissants Whipped Honey Butter</i>	\$39 per dozen
Assorted House Bagels <i>Whipped Butter, Cream Cheese</i>	\$42 per dozen
Macerated Berry Parfaits <i>Greek Yogurt Granola</i>	50 per dozen
Banana Nutella Smoothies <i>Chocolate Protein Powder Almond Milk</i>	\$45 per dozen

BUFFET COMPLIMENTS – ACTION STATIONS

Over The Top Omelet Station – Build your own or choose from our specials! (\$20 per person)

California Dreamin’ | *Egg Whites | Spinach | Avocado | Maitake Mushrooms | Jack Cheese | Avocado Salsa Verde*

Southern Proper | *Maple Glazed Country Ham | Pimento Cheese | Green Onions*

Bacon Mushroom | *Applewood Smoked Bacon | Maitake Mushrooms | Onions | Cheddar*

Luxury Waffle Station – Feel free to mix and match! (\$20 per person)

Classic Belgium | *Crispy Chicken Fritters | Maple Cayenne Glaze | House Fresno Hot Sauce*

Blueberry Crusted | *Peanut Butter Caramel | Macerated Blueberries | Whipped Cream*

Cinna-Bombed | *Cream Cheese Ganache | Cinnamon Sugar Glaze | Cinnamon Sugar Chocolate Clusters*

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There is a \$200 station attendant fee per station.*



THE BREAK MENU

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SIGNATURE SNACK PACKAGES

Two Bite Cupcakes \$18 per person

S'mores | *Rich Chocolate Cake, Torched Meringue*

Butterfinger | *Rich Chocolate Cake, Peanut Butter Frosting, Butterfinger Crumble*

Red Velvet | *Red Velvet Cake, Cream Cheese Frosting*

Bourbon Caramel | *Vanilla Cake, Bourbon Vanilla Frosting, Salted Caramel Drizzle*

Southern Tart Tasting \$16 per person

Banana Pudding Tart | *Vanilla Custard, Cookie Crumble*

Pecan Crisp | *Bourbon Caramel, Almond Crumble*

Chocolate Ganache | *Peanut Butter Whip*

Meyer Lemon Tart | *Macerated Blueberries*

Donut & Coffee Shop \$16 per person

Assorted Atlanta Based Doughnut

Specialty Coffee Brew | **Cold Brew Coffee** |
Hot Chocolate | **Milk** | **Assorted Toppings** | *Whipped Cream, Assorted Flavored Syrups, Warm Chocolate Ganache, Caramel, Chocolate Shavings, Marshmallows*

Healthy Alternative \$15 per person

Assorted Local Seasonal Whole Fruit

Individual Bags of Trail Mix & Assorted Granola Bars

Assorted Yogurts | *Greek, Fruit, Vanilla*

Southwestern Chips & Dips \$12 per person

Fresh Fried Corn Tortilla Chips, Soft Flour Tortillas

Salsa Roja, Salsa Verde, Roasted Corn & Black Bean Pico, Jalapeños, Charred Poblano Queso

GICC Signature Artisan Pretzels \$15 per person

The Classic | *Boiled* | *Baked* | *Salted to Perfection*

The Southern Spin | *Bring the Heat* | *Cheddar Cheese* | *Jalapeños*

The Sweet Tooth | *Cinnamon Sugar Dust* | *Cream Cheese Glaze*

Assorted Dips | *Spicy Mustard, Caramel Cream Cheese, Peaches & Cream*

Add-On Hot Dips \$2 per person

Beer Cheese

Marinara

*Please add an additional 25% production charge and a 9% sales tax to all prices above. Each Snack Package is set for 1 hour.
Beverages are not included.*

THE BREAK MENU

ALL DAY BREAK PACKAGE

All Day Packages \$60 per person

Breakfast On Arrival

Sliced Seasonal Fruit Tray

Greek Yogurt Parfaits | *Mixed Berry, Almond Crunch, Granola*

Smoked Gouda & Bacon Flatbread | *Bacon, Scrambled Eggs, Smoked Gouda*

Grilled Maitake Mushroom Flatbread Sandwich | *Scrambled Egg Whites, Gruyere, Baby Kale*

Served with Coffee, Decaf Coffee and Assorted Teas

AM Break

Overnight Oats | *Strawberry Chia, Cocoa Nib & Espresso, Blueberry Vanilla Almond Crunch*

Beef Brisket Burnt End Sliders | *Heirloom Tomato, Alabama White BBQ, Brioche*

Southern Sham Biscuit Bites | *Red Pepper Jelly, Smoked Gouda, and Charred Jalapeno Pimento*

Build Your Own Bruschetta Bar | *Flatbread, Crostini, Classic Tomato Bruschetta, Olive Taperade, Zucchini Bruschetta*

Assorted Whole Fruits

Served with Lemonade or Tea

PM Break

Croque Monsieur Bites | *Tomato Sofrito, Smoked Ham, Gouda*

Warm Nutella Stuffed Cookies | *Fleur de Sel*

Apple Pie Tarts | *Sorghum Drizzle, Vanilla Whipped Cream*

Lemon Honey Panna Cotta | *Macerated Blackberries*

Served with Lemonade or Tea

All Day Break Package includes: Breakfast On Arrival service duration of 60 minutes, AM Break service duration of 30 minutes, PM Break service duration of 30 minutes. If additional items are requested between break services, the cost will be based on consumption. Please add an additional 25% production charge and a 9% sales tax to all prices above.

THE BREAK MENU

Á LA CARTE SELECTIONS

Beverages

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Specialty Teas.....	\$60 per gallon
Orange or Cranberry Juice.....	\$30 per gallon
Infused Water <i>Pineapple-Orange, Strawberry-Mint, Cucumber-Lime</i>	\$50 per gallon
Individual Juice Bottles	\$4 per bottle
Hot Chocolate, Apple Cider	\$40 per gallon
Signature Punch, Lemonade.....	\$50 per gallon
Freshly Brewed Iced Tea	\$50 per gallon
Georgia Peach Tea	\$55 per gallon
The Arnold Palmer – Lemonade & Sweet Tea.....	\$50 per gallon
Milk <i>Whole, 2%, Skim, Soy</i>	\$9 per quart
Assorted Coca-Cola Drinks <i>Coca-Cola Classic, Coke Zero, Diet Coke, Sprite</i>	\$4 per can
Bottled Dasani Water.....	\$4 per bottle
Vitamin Water	\$5 per bottle
Powerade	\$6 per bottle
Red Bull	\$6 per can

Morning Mix-N-Match

Grilled Chicken Sausage, Egg & Cheese Biscuits	\$52 per dozen
Crispy Chicken Biscuits	\$54 per dozen
Smoked Bacon, Egg & Cheese Flatbread.....	\$52 per dozen
Scrambled Egg White, Spinach, & Roasted Tomato Flatbread.....	\$52 per dozen
Individual Greek Yogurts <i>Assorted Flavors</i>	\$4 each
Fresh Breakfast Pastries <i>Fruit Pastries, Mini Muffins, Mini Croissants, Whipped Honey Butter</i>	\$42 per dozen
Wild Berry Parfaits <i>Greek Yogurt Granola</i>	\$52 per dozen
Seasonal Fruit & Berries Cups.....	\$5 per person

Afternoon Mix-N-Match

Freshly Baked Cookies	\$42 per dozen
Gourmet Brownies.....	\$42 per dozen
Assorted CLIF & KIND Bars	\$4 each
Individual Snack Bags <i>Potato Chips, White Cheddar Popcorn, Trail Mix, Peanuts</i>	\$4 each
Full Sized Candy Bars	\$4 each

Please add an additional 25% production charge and a 9% sales tax to all prices above.



THE
LUNCH
MENU

THE LUNCH MENU

PLATED HOT LUNCH ENTREES

Served with Chef's selection of seasonal vegetables, and your choice of salad and dessert.

Honey Thyme Grilled Chicken Breast

.....\$44 per person

*Skillet Sweet Potatoes | Brown Butter Haricot Verts
Radish | Golden Thyme Glaze*

Merlot Braised Beef Short Ribs\$46 per person

*Roasted Garlic Whipped Potatoes | Sweet Glazed
Carnival Carrots | Rosemary Peppercorn Demi-
Glaze*

Blackened Wild-Caught Salmon

.....\$46 per person

*Rice Pilaf | Lemon Scented Asparagus |
Oven Roasted Cherry Tomatoes | Tarragon Butter Cream*

Sweet Soy Glazed Grilled Flat Iron Steak

.....\$48 per person

*Roasted Garlic Parmesan Risotto | Butter Braised Baby
Bok Choy | Charred Sweet Peppers | Honey Garlic
Reduction*

LUNCH SALADS

Please choose one to complete your hot lunch entrée menu.

Seasonal Berry Salad

*Artisan & Arugula Lettuce Mix | Fresh Berries |
Shaved Carrots | Watermelon Radish | Lemon Honey
Vinaigrette*

Classic Caesar

*Crisp Romaine | Garlic Butter Croutons | Shaved
Parmesan | Heirloom Tomatoes | Caesar Dressing*

Wild Baby Kale & Parsley Salad

*Hydro Cucumbers | Cherry Tomatoes | Radish |
Balsamic Dressing*

Butter Lettuce Salad

*Feta | Cucumber | Grape Tomatoes | Micro Herbs |
Shredded Carrots | Green Goddess Dressing*

DESSERTS

Strawberry Cheesecake

Raspberry Sauce | Whipped Vanilla Cream

Opera Cake

Strawberry Coulis | Chocolate Ganache

Key Lime Tart

Coconut Mousse | Graham Crumb | Mango Gel

UNKNOWN

Subheader

*All lunch entrees are served with iced tea and water, freshly brewed regular coffee, decaffeinated coffee, and hot specialty teas.
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THE LUNCH MENU

BUFFET LUNCH

The College Park Deli \$42 per person

Seasonal Greens Salad | *Balsamic Vinaigrette, Avocado Ranch, Lemon Honey Vinaigrette*

Smoked Bacon Fingerling Potato Salad | *Honey Dijon Vinaigrette, Scallion, Bacon, Hard Boiled Eggs*

Chef's Soup of the Day

Assorted Boar's Head Meats | *Chipotle Chicken, London Broil, Roast Turkey, Maple Glazed Ham*

Fresh Vegetables | *Grilled Veggies, Crisp Greens, Tomatoes, Shaved Red Onion, House Pickles*

Boar's Head Cheeses | *Pepper Jack, Cheddar, Swiss, Provolone*

House Sauces | *Chimichurri, Avocado Lime Aioli, Spicy Mustard, Mayo*

Assorted Fresh Baked Breads | *Ciabatta, Cracked Wheat Bread, Sourdough Boule*

Freshly Baked Cookies

Local Georgia \$46 per person

Charred Corn Salad | *Toasted Farro, Pickled Red Onions, Fresh Herbs, Sweet Basil Vinaigrette*

Seasonal Berry Salad | *Feta, Artisan Greens, Candied Pecans, Lemon Vinaigrette, Herb Buttermilk Dressing*

Choose 2 | *Additional mains will be \$8 per person*

Honey Glazed Grilled Chicken | *Sweet Soy Glaze, Charred Onions, Sweet Herbs*

Grass Fed Angus Beef Grilled Flank Steak | *Roasted Tomatoes & Sweet Peppers Salad*

Charred Atlantic Salmon Filets | *Smoke Pepper Butter, Broiled Citrus*

Country Fried Bone-in Chicken | *House Hot Sauce, Homemade Pickles*

Brown Sugar And Bourbon Glazed Pork Tenderloin | *Seared Tenderloin Filets | Crispy Shallots*

Upgrade | +\$12

Herb Crushed Lamb Lollipops | *Micro Mint, Apple Butter Dem, Brown Butter & Leak Poached Halibut, Blister Tomato Salad, Lemon Burre Blanc*

Sides

Whipped Mashed Potatoes | *Roasted Garlic, Chopped Fresh Herbs*

Roasted Carnival Carrots

Steamed Vegetable Medley

Grilled Asparagus

Seasonal Mini Desserts

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THE LUNCH MENU

South of the Border \$44 per person

Southwestern Tex-Mex Salad | *Crisp Romaine, Black Beans, Sweet Corn, Cotija Cheese, Cilantro, Cherry Tomato, Roasted Red Peppers, Cilantro Lime Vinaigrette, Avocado Ranch*

Make-Your-Own Fajitas | *Chili Lime Roasted Chicken Breast, Guajillo Grilled Flank Steak | Charred Peppers & Onions*

Soft Flour Tortillas | *Fresh Corn Tortilla Chips*

Assorted Toppings | *Pico de Gallo, Jalapeños, Guacamole, Sour Cream, Shredded Cheddar Cheese, Salsa Roja*

Assorted Sides | *Charred Poblano Queso, Sofrito Braised Black Beans, Spanish-style Rice*

Margarita Mousse & Cinnamon Flan

Southern Salad Bar \$42 per person

Local Greens Selection | *Artisan Blend, Chopped Romaine, Baby Iceberg Wedge*

Lean Proteins | *Cilantro Lime Grilled Chicken Breast, Dijon Marinade de Grilled Flat Iron Steak, Blackened Grilled Tofu*

Salad Bar Cold Toppings | *Sunflower Seeds, Candied Pecans, Edamame, Pickled Red Onions, Tomatoes, Cucumbers, Roasted Garlic Croutons, Hard Boiled Eggs, Shredded Cheddar Cheese, Crumbled Feta, Grated Parmesan, Crumbled Blue Cheese*

Salad Dressings | *Avocado Ranch, Balsamic Vinaigrette, Lemon Honey Citronette, Blue Cheese, Caesar, Red Wine Vinegar, Georgia Olive Oil*

Composed Salads | *Greek Tomato & Marinated Cucumber | Sweet Corn, Farro & Charred Pepper*

Fresh Baked Bread | *Cheddar Chive Biscuit, House Yeast Rolls*

Sweet Treats | *Lemon Blueberry Buttermilk Bars, Red Velvet Shooters with Vanilla Bean Mousse*

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THE LUNCH MENU

Boxed Lunches \$30 per person

All boxed lunches and salads are served with a bag of chips, a Coca-Cola beverage and a freshly baked cookie.

**Substitute or add whole fruit for an additional charge.*

SALADS

Chipotle Chicken Chopped Salad

Smoked Chicken, Hard Boiled Eggs, Grape Tomatoes, Local Greens, Pickled Red Onions, Sunflower Seeds, Roasted Corn, Honey Mustard Dressing

Greek Garden Salad

Baby Kale, English Cucumber, Grape Tomatoes, Kalamata Olives, Shaved Red Onion, Feta, Parsley, Golden Italian Dressing

Classic Chicken Caesar Salad

Crisp Romaine, Shaved Parmesan, Boar's Head Chicken Breast, Heirloom Grape Tomatoes, Garlic Croutons, Caesar Dressing

Seasonal Berry Salad

Shaved Radish, Seasonal Berries, Shaved Carrots, Hydro Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette Dressing

SANDWICHES

Herb & Garlic Studded Roast Beef

Roast Beef, Provolone Cheese, Roasted Sweet Peppers, Pickled Red Onions, Spicy Mustard Aioli, Ciabatta

Chipotle Chicken Flatbread

Boar's Head Chipotle Chicken, Tomato, Baby Kale, Red Onion, Whipped Avocado, Alabama White, Toasted Flatbread

Roast Tukey Club

Boar's Head EverRoast Turkey, Applewood Smoked Bacon, Bibb Lettuce, Tomato, Lemon Herb Aioli, Baguette

Italian Deli

Soppressata, Prosciutto, Capicola, Romaine, Vine Ripe Tomato, Basil Pesto, Red Wine Vinaigrette, Italian Hoagie

The Unlimited

Roast Beef, Virginia Ham, EverRoast Turkey, Bibb Lettuce, Tomato, House Pickles, Red Onion, Peppercorn Mayo, Sourdough Pullman

Grilled Garden Wrap

Roasted Red Pepper Hummus, Frisee & Arugula Mix, Grilled Squash, Tomato, Spinach Wrap

Please add an additional 25% production charge and a 9% sales tax to all prices above.



THE RECEPTION MENU

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RECEPTIONS

PASSED HORS D'OEUVRES – Priced Per Piece

VEGETABLE

Roasted Root Vegetable KABOB (v) Aged Balsamic Reduction	\$5 per
Anti Pasto Skewer (v) Tomato Olive Mozzarella Cheese Artichoke Hearts Raspberry Glaze	\$5 per
Spanakopita (v) 	\$4 per
Grilled Mytaki Mushroom Bao Bun (v) Sweet Chili Reduction Pickled Green Onion	\$5 per
Warm Pretzel Knot (v) Mild Cheddar Sauce Fleur de Sel	\$5 per
Mediterranean Tart (v) Red Pepper Couli Micro Herbs	\$5 per

POULTRY

Nashville Hot Chicken & Waffle Skewer Hot Honey Glaze Micro Celery	\$6 per
Mini Chicken Wellington Basil Aioli, Micro Parsley	\$6 per
Chicken Cordon Bleu Puff	\$6 per
Peking Duck Spring Roll Ginger Hoisin Dipping Sauce	\$6 per

BEEF

12-hour Smoked Brisket Sliders Brioche, House Pickles, Texas BBQ Sauce	\$5 per
Southwest Beef Empanadas Chipotle Crema	\$5 per

PORK

Pork Potstickers Sweet Soy	\$5 per
BBQ Pulled Pork Bao Buns Pickled Cabbage	\$5 per

LAMB

Lamb Merguez Meatball Cucumber Raita Pickled Red Onion	\$5 per
Herb Crushed Lamb Lollipop Chimichurri	\$7 per

SEAFOOD

Maryland Lump Crab Cake Lemon Aioli Herbs	\$7 per
Atlantic Crab Rangoon Sweet & Sour Sauce	\$5 per

Minimum of 25 pieces per selection. Please add an additional 25% production charge and a 9% sales tax to all prices above.

THE RECEPTION MENU

SMALL PLATE RECEPTION

A Taste of Mexico City \$32 per person

Braised In A Skillet | *Pollo en Mole Poblano, Barbaloa de Res, Hongos al Ajillo*

Fresh Toppings | *Pico de Gallo, Queso Fresco, Pickled Red Onions, Diced Onions, Cilantro, Fresh Lime*

House Corn Tortilla Chips | *Salsa Roja, Salsa Verde, Guacamole*

Soft Flour Tortillas

Oriental Express Station (BYO Bao Bun)..... \$32 per person

The Meats | *Smoked Korean BBQ Pork Belly, Bulgogi Flat Iron Steak, Kalbi Chicken, Ginger Grilled Tofu*

Assorted Toppings | *Korean Quick Pickles, Marinated Bean Sprouts, Shaved Radish, Scallion Curls, XO Sauce, Spicy Sambal, Korean BBQ Sauce*

New Orleans Boat Stop \$33 per person

Chicken & Andouille Gumbo | *Scallions | Roux*

Shrimp & Crawfish in Creole Tomato Cream | *Scallions | Roux*

Braised Okra & White Bean Gumbo | *Trinity*

Steamed White Rice | *Assorted Hot Sauces | Fresh Herbs*

Slider Nation | *Served with House Fried Pub Chips* \$28 per person

Buttermilk Crispy Chicken | *Closed on Sunday Hot Sauce, House Pickles, Brioche*

Applewood Bacon Jam Burger | *Smoked Gouda Pimento Cheese*

Aged Cheddar Impossible Slider | *Caramelized Sweet Peppers, Chipotle Crema*

House Smoked Brisket | *House BBQ Sauce & Pickles, Brioche*

Small plate receptions are served as a buffet. We can add a station attendant to serve your guests for an additional \$200 for every 100 guests. A minimum of 50 people is required. Please add an additional 25% production charge and a 9% sales tax to all prices above.

THE RECEPTION MENU

RECEPTION DISPLAYS

Local & Imported Cheeses \$18 per person
Artisan Selection of Sweet Grass Dairy & Farmstead Cheese | Local Honeycomb, Fig Jam, Flatbreads

Antipasto \$16 per person
Cured Italian Meats, Imported Cheeses, Grilled & Pickled Vegetables | Freshly Baked Artisan Breads, Bread Sticks

Grilled Market & Baby Vegetables \$12 per person
Hawaiian Sea-Salt | Balsamic Glaze

Peach State Wings \$26 per person

Assorted Dips | *Ranch, Blue Cheese, Avocado Ranch, Chipotle Lime Aioli, Gochujang Garlic Aioli*

Camp Creek Specials | *Sweet Chili Glaze*

Brown Sugar Applewood Smoked Wings | *House BBQ Sauce*

Main Street Double Breaded Wings

Five Points Lemon Pepper Wings | *Lemon Pepper Sauce*

Heirloom Carrots and Celery

Southwestern Chips & Dips \$14 per person

House Fried Corn Tortilla Chips

Salsa Roja, Salsa Verde, Roasted Corn & Black Bean Pico, Jalapeños, Charred Poblano Queso

SWEET SELECTIONS

Southern Tart Tasting \$18 per person

Banana Pudding Tart | *Vanilla Custard, Cookie Crumble*

Pecan Crisp | *Bourbon Caramel | Almond Crumble*

Chocolate Ganache | *Peanut Butter Whip*

Meyer Lemon Tart | *Macerated Blueberries*

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THE DINNER MENU

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DINNER ENTREES

Served with your choice of salad and dessert.

Pan Seared Halibut Filet..... \$57 per person
*Lemon Dill Beurre Blanc | Butternut Squash Risotto |
Charr Grilled Asparagus*

Coq Au Vin Braised Airline \$52 per person
*Baby Gold Potatoes | Crispy Shallots | Brown Butter
Radish | Haricot Verts*

Red-Wine Braised Beef Short Rib \$58 per person
*Creamy Polenta | Roasted Root Vegetables Red
Wine Reduction*

Spiced Grilled Flat Iron Steak \$56 per person
*Whipped Yukon Golds | Smoked Heirloom Carrots |
Classic Demi- Glaze*

Sizzling Garlic Poached Salmon \$56 per person
*Mashed Sweet Potato | Braised Broccoli |
White Wine Butter Sauce*

DUAL ENTREES

Served with Chef's choice of seasonal vegetables and your choice of salad and dessert.

**Smoked Beef Short Rib
& Citrus Grilled Airline Breast** \$62 per person
*Potato Medley Hash | Grilled Broccolini |
Red Wine Jus Basil Cream*

**Blackened Salmon
& Honey Thyme Glazed Chicken Breast**..... \$60 per person
*Steamed Jasmine Rice | Lemon Scented Asparagus |
Tarragon Cream | Honey Glaze*

DINNER SALADS

Please choose one to complete your dinner entrée menu.

Tomato & Cucumber Panzanella
*Crispy Romaine & Baby Kale Mix | Shaved Red Onion |
Hydro Cucumber | Cherry Tomato | Herb Butter
Crouton | Lemon Basil Vinaigrette*

Southern Peach Salad
*Baby Greens | Grilled Peaches | Charred Baby Corn |
Radish | Candied Pecans | Honey Dijon Vinaigrette*

Georgian Caesar Salad
*Romaine | Baby Cucumbers | Ninja Radish | Shaved
Parmesan Cheese | Corn Bread Croutons | Chipotle Caesar
Dressing*

All dinner entrees are served with freshly baked rolls and butter, iced tea and water, freshly brewed regular coffee, decaffeinated coffee, and hot specialty teas. Please add an additional 25% production charge and a 9% sales tax to all prices above.

THE DINNER MENU



DESSERTS

Please choose one to complete your dinner entrée menu.

Strawberry Dream Cheesecake

Strawberry Glaze | Sweet Sorghum Whipped Cream

Flourless Torte Chocolate Cake

Fresh Berry Coulis | Sea Salt Caramel Drizzle

Lemon Curd Tart with Meringue

Blueberry Compote | Micro Mint

Croquembouche

Milk Chocolate Sauce | Edible Flowers

Deluxe Coffee Bar \$12 per person

Freshly Brewed Regular Coffee | Decaffeinated Coffee | Hot Specialty Teas

Assorted Flavored Syrups, Chocolate Shavings, Whipped Cream

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THE DINNER MENU

DINNER BUFFETS

South Atlanta Smokehouse \$55 per person

Grilled Peach & Pecan Mixed Greens | *Fresh Georgia Peaches* | *Candied Pecans* | *Mixed Greens* | *Pickled Red Onions* | *Feta Cheese* | *Honey Balsamic Vinaigrette*

Southern Tomato & Cucumber Salad | *Baby Cucumber* | *Heirloom Tomato* | *Crispy Kale* | *Sweet Vidalia Onions* | *Basil* | *Rustic Apple Vinegar Glaze*

From the Smoker | *Hickory Grilled Salmon Filets* | *Coffee Rubbed Smoked Brisket* | *Sweetwater 420 Brined Chicken Breast* | *Maple-Herb Smoked Maitake Mushroom*

Assorted Barbeque Sauces | *House BBQ* | *Sweet & Spicy Mustard* | *White BBQ*

Assorted Sides | *Smoked Cheddar Mac N' Cheese* | *Roasted Garlic Collard Greens* | *Brown Sugar Baked Beans*

Honey Glazed Cornbread Muffins | *Honey Whipped Butter*

Southern Tarts | *Blackberry Buckle* | *Pecan Tarts* | *Sweet Potato*

Southern Steakhouse \$60 per person

Blue Cheese & Bacon Wedge Display | *Applewood Smoked Bacon* | *Baby Iceberg* | *Blue Cheese* | *Grape Tomatoes* | *Fresh Herbs*

Roasted Sweet Potato Salad | *Arugula* | *Pickled Granny Smith Apples* | *Crispy Shallots* | *Honey Dijon Vinaigrette*

Grilled Steelhead Trout | *Lemon Butter Caper Sauce*

Herb Crusted Grilled Beef Tenderloin | *Rosemary Jus*

Hand Breaded Crispy Chicken | *Cayenne Honey*, *House Pickles*

Potato Au Gratin | *Truffle Cream*

Lemon Garlic Grilled Asparagus

Maple Glazed Smoked Heirloom Carrots | *Pepita Agrodolce*

Assorted Miniature Cheesecakes | *Oreo*, *Strawberry*, *Bourbon Caramel*

Dark Chocolate Opera Cakes | *Ganache*, *Whipped Cream*, *Macerated Berries*

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THE DINNER MENU

Little Italy \$56 per person

Baby Romaine | *Shaved Grana* | *Grape Tomatoes* | *Garlic Crumble* | *Creamy Caesar Dressing*

Mini Caprese Salad | *Cherry Tomatoes* | *Mini Mozzarella* | *Basil Vinaigrette* | *Maldon Salt*

Red Wine Braised Short Ribs | *Confit Tomatoes and Garlic*

Garlic Grilled Chicken Breast | *Garlic Cream* | *Hearts of Palm Salad*

Brown Butter Seared Grouper | *Capers* | *Lemon Oil* | *Herbs*

Cheese Tortellini Pasta | *Pesto Cream* | *Roasted Tomato Salad*

Garlic Grilled Chicken Breast | *Roasted Tomato Basil Sauce* | *Sweet Pepper Salad*

Roasted Asparagus | *Lemon Zest*

Garlic Rolls and Focaccia

Berry Panna Cotta

Assorted Cannoli's

Desert Nights \$56 per person

Citrus Pickled Jicama Salad | *Artisan Lettuce* | *Radish* | *Baby English Cucumber* | *Cilantro Lime Ranch*

Chili-Lime Quinoa Salad | *Arugula* | *Toasted Quinoa* | *Blackened Corn* | *Black Beans* | *Sweet Peppers* | *Scallions*
| *Jalapeño Ranch*

Flame Broiled Cilantro Shrimp | *Grape Tomato* | *Pico de Gallo*

Brisket en Salsa Roja | *Pickled Jalapeño Salad*

Chipotle Grilled Chicken Breast | *Bell Peppers & Cilantro*

Roasted Poblano Queso

Fresh Fried Corn Tortilla Chips | *Guacamole, Queso Fresco, Salsa Verde, Salsa Roja*

Tomato and Guajillo Rice

Black Beans Sofrito

Strawberry Tres Leches

Mexican Wedding Cookies | *Dulce de Leche*

*All dinner buffets are served with freshly baked rolls and butter, iced tea and water, freshly brewed regular coffee, decaffeinated coffee, and hot specialty teas.
All dinner buffets are prepared for a minimum of 30 people. Please add an additional 25% production charge and a 9% sales tax to all prices above.*



THE BEVERAGE MENU

THE BEVERAGE MENU

BEVERAGE PACKAGES

Proof of the Pudding is pleased to offer you a choice of full-service bar packages with professional staff. The following service options enable you to select the package that best suits your event and budget. There are three beverage packages to choose from: Hosted by the Hour, Hosted by the Drink and Cash Bar.

The Premium and Super Premium package includes spirits, imported and domestic beer, wine, soft drinks, juices, bottled water, mixers, garnishes and beverage napkins. Specialty drinks, champagne and super premium wines are available upon request. The beer and wine package includes domestic and imported beer, wine, soft drinks and bottled water.

Hosted by the Hour

This package is based on the number of guests in attendance and on the number of hours the bars are open. A minimum of two hours is required for this package. This package includes the bartender at no additional charge.

Beer and Wine Bar	Mixology Bar	Premium Mixology Bar
First Hour.....\$16 per person	First Hour.....\$20 per person	First Hour..... \$25 per person
Second Hour.....\$8 per person	Second Hour.....\$12 per person	Second Hour.....\$15 per person
Additional Hour.....\$6 per person	Additional Hour.....\$10 per person	Additional Hour.....\$10 per person

Hosted by the Drink

Bar consumption minimum guarantees apply. For each bar you request for your event, we require a minimum of \$750.00 in sales revenue, for up to two hours of service. For each additional hour, over two hours, there is an additional \$325.00 in sales revenue, per hour/bar required.

Cash Bar

A bartender is required for this package at an additional charge. Interested in purchasing drink tickets for your attendees to use, along with the cash bar? Please ask your Catering Sales Manager for details.

Bartenders

One bartender is required for every 75-100 people, for a minimum of four hours, at \$200.00 per bartender. For each additional hour, over four hours, there is an additional \$35.00 per hour/bartender.

Proof of the Pudding is dedicated to providing quality events that promote enjoyment and safety for everyone. That is best achieved when moderation is practiced. Please drink responsibly. Please add an additional 25% production charge and a 9% sales tax to all prices above.

THE BEVERAGE MENU

DRINK PRICES

Wine

Tier 1 Wines | *Cabernet, Merlot, Chardonnay, Meritage, Zinfandel, Sauvignon Blanc*

Hosted..... \$10 per person Cash.....\$12 per person Bottle.....\$40 per person

Tier 2 Wines | *Merlot, Chardonnay, Pinot Noir*

Hosted.....\$13 per person Cash.....\$15 per person Bottle.....\$52 per person

Beverages

Super Premium Brands | *Bacardi Spiced Rum, Bombay Sapphire, Bulleit Bourbon, Crown Royal, Grey Goose, Johnny Walker Black, Jose Cuervo*

Hosted \$12 per person Cash..... \$14 per person

Premium Brands | *Canadian Club, Dewars' White Label, El Jimador, Pinnacle Gin, Pinnacle Flavored Vodka, Jack Daniels, Bacardi Silver*

Hosted..... \$10 per person Cash..... \$12 per person

Imported Beer | *Corona, Heineken*

Hosted..... \$7 per person Cash..... \$8 per person

Domestic Beer | *Bud Light, Sweetwater 420, Yuengling*

Hosted \$6 per person Cash..... \$7 per person

Soft Drinks, Fruit Juices, Bottled Water

Hosted..... \$4 per person Cash..... \$4 per person

Alcoholic Beverage Policy

The sale and service of all alcoholic beverages is regulated by the State of Liquor Commission. *Proof of the Pudding* is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought into or taken out of the Georgia International Convention Center for any function by any parties.

Beverage Service

Please note that the State of Liquor Control Board regulates alcoholic beverages and service. *Proof of the Pudding*, as licensee, is responsible for the administration of the following regulations:

- No alcoholic beverages may be brought onto the premises from outside, or unauthorized, sources.
- We reserve the right to refuse alcoholic beverage service to intoxicated or underage persons.
- No alcoholic beverages can be removed from the premises by any parties.
- Minors (under the age of 21) are not permitted to consume alcoholic beverages.

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That is best achieved when moderation is practiced. Please drink responsibly.*



OUR
POLICIES

OUR POLICIES

Proof of the Pudding is serious about creating a genuine and memorable culinary experience for everyone we serve. We use the freshest ingredients, sourced whenever possible from local farmers, and prepared with the highest attention to detail. This means our clients can expect an extraordinary meal with every event at the Georgia International Convention Center.

Please Review Our Policies

Proof of the Pudding has the exclusive catering contract with the Georgia International Convention Center and sole distribution rights of food and beverage within the facility and grounds.

Menus

Menu selection and other details pertinent to your function should be submitted to the catering department at least one month prior to the function date. Your Catering Sales Manager handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Because every event varies in purpose, detail, and budget, we are happy to offer custom menu planning to meet your particular needs or theme.

Guarantees

A final guaranteed number of attendees are required (5) business days, before the date and time of the function (a business day is defined as Monday-Friday.) If the final guarantee is not received as stated, *Proof of the Pudding* reserves the right to charge for the number of persons specified on the contract. The guarantee is not subject to reduction after the guaranteed deadline. We will over set by 5% or up to 30 people for your event. Actual overset number to be determined based on guarantee and discussion with your Catering Sales Manager. Guarantees received 48 hours or less noticed with an increase over 5% of last given guarantee will incur a \$5.00 per meal surcharge.

Pricing

Prices quoted do not include 25% production charge or 9% tax unless otherwise noted. Due to market fluctuations, prices are subject to change up to 60 days before the event at which time confirmed prices may be quoted.

Holiday Business

Due to the demand for catering service during the holiday season, our deposit and contract policy is modified for this special time of the year. Your Catering Sales Manager will discuss contract and deposit policies for the holiday season with you.

Labor Charges

All buffets are prepared to serve a minimum of 30 guests unless the minimum is stated on the menu. For groups 10-29 guests, there is an additional charge of \$200.00. Additional servers may be requested over and above our normal staffing minimum for your event. The charge is \$50.00 per hour, per server, with a four-hour minimum. Charges for specialized services are noted on the menus.

Contracts And Deposits

An initial non-refundable deposit in the amount noted on the addendum is due, with a signed copy of the contract. When contracts are issued within 14 days of the event, we require 100% prepayment and execution of the contract. The signed contract, stated terms, addendums and specific banquet event orders constitute the entire agreement between the client and *Proof of the Pudding*.

Cancellation

Cancellation of contracted services must be made in writing. If cancellation occurs after the contract is signed, all advance and all amounts paid as partial payment by Lessee are non-refundable.

If the event is cancelled less than two weeks to 72 hours prior to the event, a fee of 50% of the total estimated services will be charged. Any event cancelled less than 72 hours prior to the event will incur 100% of the estimated charges. If an event is cancelled with the mutual consent of *Proof of the Pudding* and client due to inclement weather or other mitigating circumstances, only the actual expenses of food and labor incurred by *Proof of the Pudding* during preparation will be charged.

Food Liability

Proof of the Pudding is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off premises after it has been prepared and served. However, as a participant with the Atlanta Community Food Bank, excess prepared food (not served) is donated to the Atlanta's Table under regulated conditions and distributed to agencies feeding the needy.

Food Allergies

Proof of the Pudding's kitchen is not an allergy free environment. Our kitchen and facility do use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish, and shellfish. Please be aware that normal food service operations may involve shared cooking and preparation areas, including common fryer oil, grills, stoves, ovens, and counters. The possibility exists for the food items to come in contact with other food products. While we will always strive to accommodate all our clients' dietary needs, due to these facts above we are unable to guarantee that any menu items can be completely free of all allergens.

Beverage Service

We offer a complete selection of beverages to complement your function. Please note that the State Liquor Control Board regulates alcoholic beverages and service. *Proof of the Pudding*, as licensee, is responsible for the administration of these regulations.

- No alcoholic beverages may be brought onto the premises from outside sources.
- We reserve the right to refuse alcoholic service to intoxicated or underage persons.
- No alcoholic beverages may be removed from the premises.