



2023-2024

OUR MENU

Modified June 2023

break @ **GICC**
A division of *break the budding*

 **GEORGIA
INTERNATIONAL
CONVENTION
CENTER**



THE
BREAKFAST
MENU

THE BREAKFAST MENU

BREAKFAST BUFFET SELECTIONS

The Classics\$31 per person

Fresh Seasonal Fruit Tray | *Local Yogurt & Honey*

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 | *Whipped Butter, Seasonal Jams*

The Healthy Start\$28 per person

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

Sliced Seasonal Melons & Fruit

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

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

House Agua Frescas | *Pineapple & Parsley, Watermelon & Lemon, Citrus Cucumber Water*

The Southerner\$37 per person

Southern Fried Chicken | *Cayenne Honey Drizzle | Assorted Hot Sauces*

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

Applewood Smoked Bacon

White Cheddar Stone Ground Grits

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

Cage-Free, Fluffy Scrambled Eggs

Fresh Seasonal Fruit | *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\$32 per person

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

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

Applewood Smoked Bacon and Cheddar Biscuit

Season Fruit Cup | *Diced Melons, Fresh Berries, Grapes*

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

Assorted Muffins | *Whipped Butter*

The Morning Nosh\$27 per person

Seasonal Fruit Display | *Local Yogurt | Honey*

Breakfast Breads | *Fruit Pastries, Mini Muffins, Mini Croissants, Whipped Honey Butter*

Breakfast Charcuterie & Local Cheese | *Drunken Mustard, Crisp Baguettes, Seeded Flatbread, Savannah Bee Honey*

Cold Smoked & Cured Salmon Lox | *Shaved Red Onion, Capers, Marinated Roasted Tomatoes*

Assorted Local Bagels | *Seasonal Whipped Cream Cheese Blends*

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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*

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



THE BREAK
MENU

THE BREAK MENU

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

Sweet Pumpkin Pie | *Torched Marshmallows*

Apple Crisp | *Bourbon Caramel, Almond Crumble*

Chocolate Ganache | *Peanut Butter Whip*

Lemon Tart | *Macerated Blueberries*

Donut & Coffee Shop..... \$16 per person

Assorted Doughnut Dollies

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

GICC Signature Artisan Pretzels \$15 per person

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

The Southern Spin | *Honey Glazed Country Ham* | *Pimento Cheese*

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

Assorted Dips | *Doux South Drunken Mustard, Smokey Pimento Cheese, Peaches & Cream*

Add-On Hot Dips \$2 per person

Caramelized Onion and Feta Dip

Creamy Bacon and Roasted Tomato Dip

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

Seasonal Fruit Tray | *Whipped Greek Yogurt & Honey*

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

Smoked Gouda Flatbread Sandwich | *Bacon, Scrambled Eggs*

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

Served with Coffee, Decaf Coffee and Assorted Teas

AM Break

Griddle Crostini | *Mission Fig & Agrodolce, Marinated Tomato & Burrata, Mozzarella Corn & Speck*

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

Pork Belly Burnt End Sliders | *Heirloom Tomato, Alabama White BBQ, Brioche*

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

Assorted Whole Fruits

Served with Lemonade or Tea

PM Break

Croque Monsieur Bites | *Smoked Tomato Sofrito, Broccoli Rabe, Manchego*

Warm Nutella Stuffed Cookies | *Fleur de Sel*

Sugar Pumpkin 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

À 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

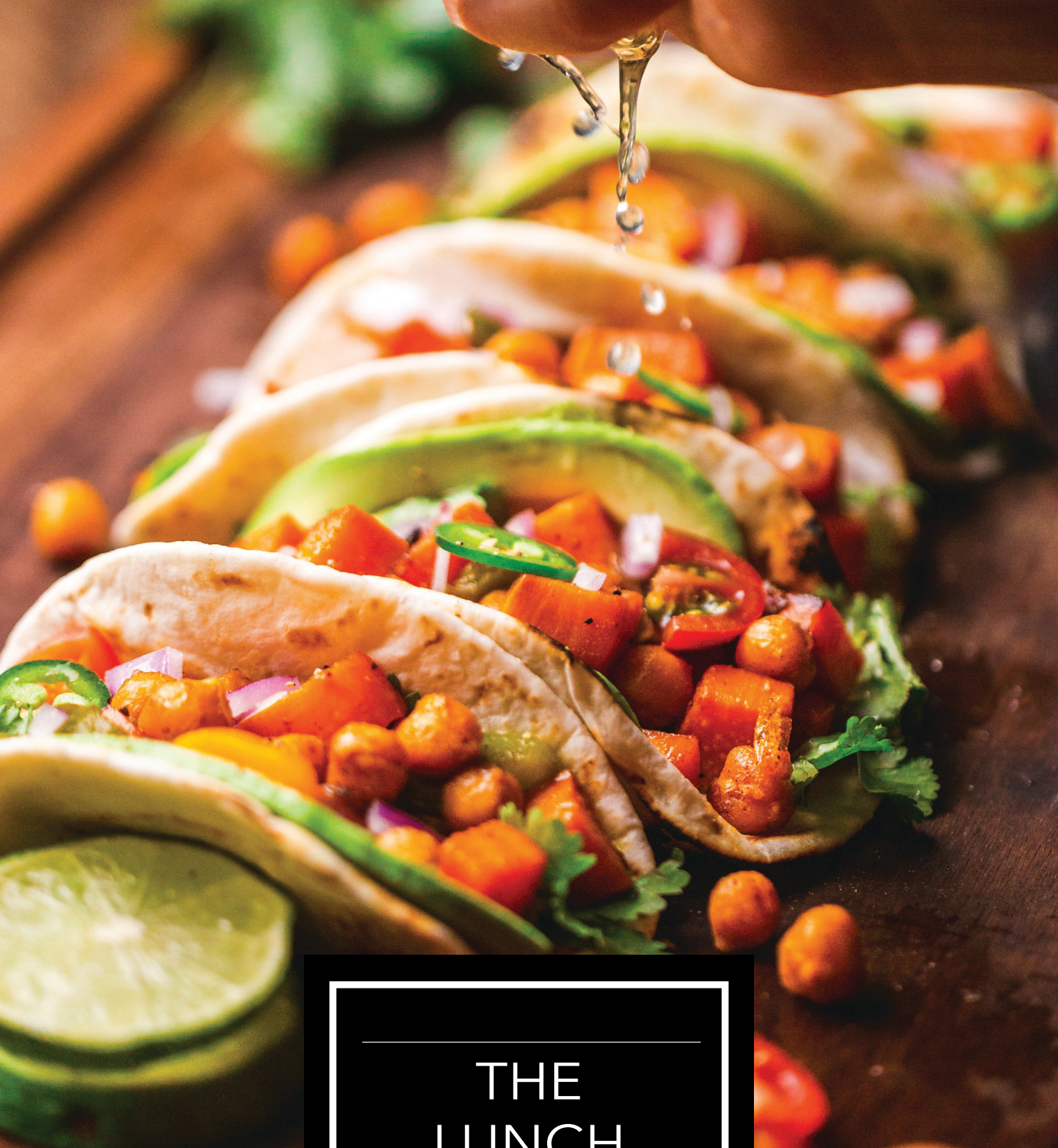
Morning Mix-N-Match

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 Vanilla, Fruit	\$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
Seasonal Fruit & Berries	\$5 per person

Afternoon Mix-N-Match

Assorted Freshly Baked Cookies.....	\$40 per dozen
Assorted Gourmet Brownies	\$40 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.

Bourbon Tamari Glazed Chicken Breast

..... \$42 per person
Kalbi Sweet Potatoes | Bourbon Tamari Soy Jus | Hakurei Turnips

Cabernet Braised Beef Short Ribs \$44 per person

Whipped Potatoes | Charred Carrots | Cabernet Reduction

Garlic and Soy Glazed Atlantic Salmon

..... \$44 per person
Toasted Farro Stir-Fry | Wok Seared Leeks and Shiitakes | Sesame Seed and Scallion Gremolata

Sweet Tea Brined Smoked Pork Chops

..... \$40 per person
Twice Roasted Fingerlings & Shallots | Drunken Mustard Glaze | Creamy Sweet Corn & Sage

LUNCH SALADS

Please choose one to complete your hot lunch entrée menu.

Baby Gem Lettuce Salad

Feta, Shaved Baby Cucumber | Heirloom Grape Tomatoes | Micro Herbs | Radish | Lemon Honey Vinaigrette

Classic Caesar

Crisp Romaine | Garlic Butter Croutons | Parmesan | Grape Tomatoes | Roasted Garlic Caesar Dressing

Baby Kale Pomegranate Salad

Candied Pecans | Goat Cheese | Pomegranate Vinaigrette

Baby Spinach Salad

Crisped Parmesan | Tart Cherries | Toasted Pine Nuts | Watermelon | Radish | Honey & White Balsamic Vinaigrette

DESSERTS

Peach Cheesecake

Raspberry & Caramel Sauces

House Key Lime Pie

Coconut Mousse | Graham Crumb | Mango Gel

Grapefruit Curd Tart

Whipped Vanilla Cream | Macerated Blueberries | Bruleed Segments

Chocolate Ganache Bar

Peanut Butter Mousse | Strawberry Coulis | Graham Crust

All lunch entrees are served with 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 LUNCH MENU

BUFFET LUNCH

The Atlanta Deli\$40 per person

Seasonal Greens Salad | *Balsamic Vinaigrette, Avocado Ranch, Blue Cheese Dressing*

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

Chef's Soup of the Day

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

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

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

House Sauces | *Chimichurri, Caramelized Onion Aioli, Red Pepper Hummus, Mustard, Mayo*

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

Freshly Baked Cookies

Local Georgia\$44 per person

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

Spring Blueberry Salad | *Feta, Artisan Greens, Candied Pecans, Golden Raisin Vinaigrette, Buttermilk Dressing*

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

Prestige Farms Honey Glazed Grilled Chicken | *Honey Soy Glaze, Broiled Sweet Onions*

Buckhead Beef Grilled Flank Steak | *Marinated Grape Tomatoes & Sweet Peppers, Coriander & Garlic Vin*

Oak Smoked Atlantic Salmon Filets | *De Arbol Butter, Broiled Lemon*

Crispy Country Fried Prestige Farms Chicken | *House Sauce, Homemade Pickles*

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

Sides

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

Grilled Asparagus

Seasonal Mini Desserts

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THE LUNCH MENU

South of the Border\$42 per person

Spiced Artisan Greens Salad | *Chili Lime Roasted Sweet Potato, Roaster Pepitas, Cilantro | Black Beans | Grape Tomatoes, Cilantro Lime Vinaigrette, Chipotle Ranch*

Make-Your-Own Fajitas | *Chili Lime Grilled Chicken Breast, Guajillo Grilled Flank Steak*

Soft Flour Tortillas | *Grilled Peppers & Onions | Fresh Fried 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

Seasonal Greens Selection | *Baby Mixed Greens, Crisp Romaine, Iceberg Wedge*

Lean Proteins | *Rosemary & Garlic Grilled Chicken Breast, Red Wine Grilled Flat Iron Steak, Sesame & Soy 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, Smoked Tomato Vinaigrette

English Cucumber Greek Salad

Baby Kale, English Cucumber, Grape Tomatoes, Kalamata Olives, Shaved Red Onion, Feta, Parsley, Red Wine Vinaigrette

Classic Chicken Caesar Salad

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

Artisan Mixed Greens

Shaved Radish, Roasted Red Beets, Spiced Pepitas, Sunflower Seeds, Toasted Farro, Shaved Carrots, Balsamic Vinaigrette

SANDWICHES

Boar's Head London Broil

Roast Beef, Provolone Cheese, Roasted Sweet Peppers, Pickled Red Onions, Doux South Mustard Aioli, Rosemary Focaccia

Chipotle Chicken Flatbread Sandwich

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, Wheat Pullman

Seasonal Grilled Veggie Wrap

Pepita Agrodolce, Roasted Red Pepper Hummus, Frisee, Tomato, Whole Wheat Wrap

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



THE
RECEPTION
MENU



THE RECEPTION MENU

RECEPTIONS

PASSED HORS D'OEUVRES – Priced Per Piece

VEGETABLE

Broccoli Rabe & Gruyere Grilled Cheese (v) Butter Seared Sourdough Smoked Tomato Emulsion	\$4 per
Honey Grilled Fig Crostini (v) Whipped Chevre Savannah Bee Honey Basil Vinaigrette	\$4 per
Samosa Crisp (v) Herbed Yogurt Spiced Chickpeas & Gold Potatoes Baby Dill Feta Wonton	\$5 per
Warm Soft Pretzel Knot (v) Pilsner Cheddar Fondue Fleur de Sel	\$5 per
Black Garlic Melting Fingerling (v) Chive Crema Crisped Capers Micro Dill	\$5 per
Grilled Oyster Mushroom Tacos (v) Chipotle Lime Aioli Jalapeno Picked Carrots Micro Cilantro	\$4 per

POULTRY

Chicken Yakitori Charred Scallion, Sriracha Mayo, Sesame Soy Glaze	\$5 per
Chicken Bacon Pesto Stromboli House Yeast Dough, Pomodoro Sauce, Mozzarella	\$5 per
Nashville Hot Chicken Skewer Cornichon Aioli Micro Celery	\$5 per
Duck Confit Bao XO Sauce Shaved Cabbage Cilantro	\$6 per

BEEF

12-hour Smoked Brisket Sliders Brioche, House Pickles, Texas BBQ Sauce	\$5 per
Navajo Fry Bread House Smoked Brisket Salsa Verde Cilantro	\$5 per

PORK

Heirloom Tomato Panzanella Spoon Balsamic Smoked Pork Belly Crouton Basil	\$5 per
Smoked Pork & Kimchi Bun Crispy Bao Brown Sugar Pork Belly English Cucumber & Napa Kimchi	\$5 per

LAMB

Lamb Merguez Meatball Cucumber Raita Pickled Red Onion	\$5 per
Harissa Smoked Lamb Lollipop Red Wine Fig Reduction Mint Chimichurri	\$6 per

SEAFOOD

Georgia Blue Crab Arancini Cajun Cream Scallion Curls	\$5 per
Mini Oyster Po'Boy Pistolet Roll Cornmeal Dredged Gulf Oyster Cajun Remoulade	\$6 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

Tacos of Mexico\$30 per person

Braised In A Skillet | *Smoked Pork Carnitas, Chili Lime Braised Chicken Tinga, Braised Lamb Barbacoa*

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

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

Steamed Bao Bun & Bibb Lettuce Bar.....\$27 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 Gumbo Bar\$31 per person

Chicken & Andouille Gumbo | *Scallions | Roux*

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

Braised Okra & White Bean Gumbo | *Trinity*

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

Petite Patty Party | *Served with Buffalo Spiced Pub Chips*\$26 per person

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

Balsamic Bacon Jam Burger | *Smoked Gouda Pimento Cheese*

Crispy Falafel Slider | *Fresh Herbs, Pickled Onion Relish, Seared Naan*

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 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\$12 per person
Artisan Selection of Sweet Grass Dairy & Farmstead Cheese | Local Honeycomb, Fig Jam, Flatbreads

Antipasto\$14 per person
Cured Italian Meats, Imported Cheeses, Grilled & Pickled Vegetables | Freshly Baked Artisan Breads, Bread Sticks

Grilled Market & Baby Vegetables\$9 per person
Hawaiian Sea-Salt | Balsamic Glaze

Georgia's Best Chicken Wings\$26 per person

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

Crispy Buford Highway Wings | *Spicy Korean Chili Honey Glaze*

Brown Sugar Smoked Wings | *House Texas BBQ Sauce*

Double Breaded Athen's Inspired Wings | *Masala Spiced Buffalo Sauce*

The Atlanta Classic Lemon Pepper Wings

Fresh Heirloom Carrots and Celery

Southwestern Chips & Dips\$12 per person

Fresh Fried Corn Tortilla Chips, Soft Flour Tortillas

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

SWEET SELECTIONS

Southern Tart Tasting.....\$16 per person

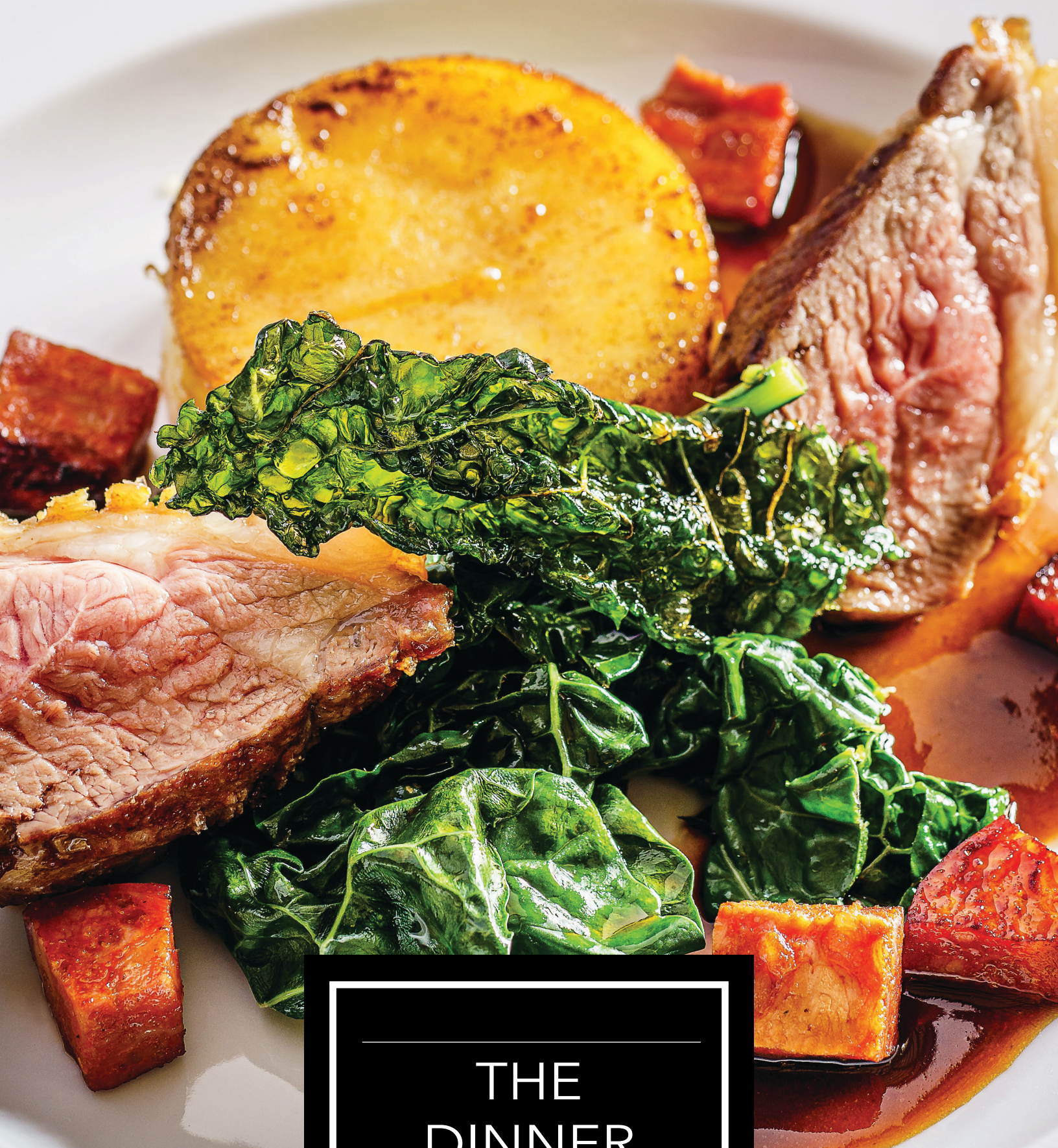
Sweet Pumpkin Pie | *Torched Marshmallow*

Apple Crisp | *Bourbon Caramel | Almond Crumble*

Chocolate Ganache | *Peanut Butter Whip*

Lemon Tart | *Macerated Blueberries*

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



THE
DINNER
MENU

THE DINNER MENU

DINNER ENTREES

Served with your choice of salad and dessert.

Pinot Grigio & Lemon Seared

Halibut \$55 per person
Butter Braised Fennel | Smoked Heirloom Carrots

Spiced Grilled Airline \$50 per person
Baby Gold Potatoes | Broccoli Rabe | Marsala Tomato Reduction | Chickpea and Garlic Chili Crunch

Smoked Beef Short Rib..... \$55 per person
*Burnt Shallot Jus | Celeriac Velouté
Braised Kale | Crispy Leeks*

Bone-In Smoked Pork Chop..... \$52 per person
Sweet Corn Maque Choux, Grilled Broccolini | Andouille Tomato Demi

Lemon Basil Glazed Salmon..... \$53 per person
Whipped Yukon Golds | Cherry Tomato Tapenade

DUAL ENTREES

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

Smoked Airline Breast & Red Wine Braised Short Rib \$62 per person
Carolina Gold Rice | Poblano Puree | Grilled Carrots

Grilled Locally Raised, Chicken Breast & Blackened Salmon..... \$60 per person
Anson Mills Grits | Tarragon Cream, Creole Mustard Sauce

DINNER SALADS

Please choose one to complete your dinner entrée menu.

Jaemor Farms Peach Salad

Mixed Baby Greens | Grilled Peaches | Roasted Sweet Corn | Chevre | Sugared Pecans | Honey Dijon Vinaigrette

Watermelon Salad

Charred Sweet Corn | Micro Cilantro | Celery | Cilantro Lime Vinaigrette

Summer Cucumber Salad

Honey Herb Citronette | Cipollini Onions | Baby Dill | Heirloom Grape Tomatoes | Red Sorrel

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.

Southern Cheesecake

Bourbon Braised Peaches | Sweet Sorghum Whipped Cream

Banana Mousse

*Vanilla Bean Glaze, Banana Poundcake, Brandied Cherries
Whipped Chocolate Peanut Crisps*

Dark Chocolate Tart

Ganache | Candied Hazelnuts | Espresso Mousse | Orange

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

Georgia Petite Greens Salad | *Black-Eyed Peas, Pickled Red Onions, Tomatoes, Pine Nuts, Smoked Tomato Dressing*

Grilled Peach & Sweet Corn Salad | *Sourdough Croutons, Baby Arugula, Honey Citronette*

From the Smoker | *Hickory Grilled Salmon Sides, Coffee Rubbed Smoked Brisket, Sweetwater 420 Basted Chicken, Oak Smoked Maitake Mushrooms*

Assorted Barbeque Sauces | *House BBQ, Sweet Peach Mustard, White BBQ*

Assorted Sides | *Smoked Gouda Mac N' Cheese, Smoked Chicken Leg Collards, Brown Sugar Smoked Beans*

Jalapeño Cornbread | *Honey Butter*

Southern Tarts | *Blackberry Buckle, Pecan Tarts, S'mores Brownies*

Southern Steakhouse\$56 per person

Wedge Display | *Benton's Bacon, Baby Iceberg, Blue Cheese, Grape Tomatoes, Fresh Herbs*

Broiled Sweet Potato Salad | *Arugula, Masala Spiced Chickpeas, Crispy Shallots, Honey Dijon Vinaigrette*

Grilled Steelhead Sides | *Red Pepper Shallot Agrodolce*

Worcestershire Grilled Beef Tenderloin | *Rosemary Jus*

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

Lyonnais Potatoes | *Butter Braised Leeks, Truffle Cream*

Lemon Garlic Grilled Asparagus

Smoked Heirloom Carrots | *Pepita Agrodolce*

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

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

*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 DINNER MENU

Little Italy \$54 per person

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

Caprese Salad | *EVOO, Balsamic Reduction, 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*

Cremini Mushroom Ravioli | *Shallots, Mushroom Cream, Blistered Cherry Tomatoes*

Roasted Asparagus | *Lemon Zest*

Garlic Rolls and Focaccia

Berry Panna Cotta

Assorted Glazed Bamboloni

El Paso Summer Nights \$53 per person

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

Heirloom Tomato & Fresh Avocado Salad | *Jalapeño-Lime Vinaigrette, Arugula, Cilantro*

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

Smoked Sangria Braised Brisket | *Sweet Potato Sofrito*

Chipotle Grilled Chicken Breast | *Bell Peppers & Cilantro*

Roasted Poblano Queso

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

Roasted Tomato and Guajillo Rice

Chipotle Braised Black Beans

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

First Hour\$16 per person
Second Hour\$8 per person
Additional Hour\$6 per person

Mixology Bar

First Hour\$20 per person
Second Hour\$12 per person
Additional Hour\$10 per person

Premium Mixology Bar

First Hour\$25 per person
Second Hour\$15 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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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.