

~ Let's Take a Break ~

To Begin...

A Selection of Two Juices; Orange, Apple, Cranberry and Grapefruit

Sliced Seasonal Fruit and Melons

A Selection of Proof's Fresh Baked Breakfast Breads... Danish, Pastries, Fruit and Chocolate Filled Croissants, Bear Claws, Muffins and Bagels, Butter, Flavored Cream Cheeses and Assorted Jams

Assorted Granola Bars

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Assorted Soft Drinks and Bottled Water

Mid Morning...

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Assorted Soft Drinks and Bottled Water

Mid Afternoon...

Select One of the Following...

The All American

Roasted Peanuts

Popcorn

Individual Bags of Chips

Cracker Jacks

Chocolate Chip Cookies

Assorted Soft Drinks

Bottled Water

The Sugar Fix

Homemade Proof

Assorted Cookies

ℰ Brownies

Assorted Candy Jars:

M&M's, Jellybeans,

Gummy Bears, etc

Assorted Soft Drinks

Bottled Water

Healthy Alternative

Individual Assorted

Yogurts

Fresh Fruits and Berries

Assorted Granola Bars

Fruit Juices

Assorted Soft Drinks

Bottled Water

19 per Guest, Each Break Service for 30 Minutes,

23 per Guest, All Day Break

*Add Fresh Brewed Coffee, Decaffeinated Coffee
and Specialty Teas to a Mid Afternoon for 1 per Guest*

Mid Afternoon Breaks for 10 per Guest a la carte

Please Apply All Applicable Tax and Service Charges

~ Continental Breakfast Selections ~

Quick Bites...

*A Selection of Proof's
Fresh Baked Breakfast
Breads including: Muffins,
Croissants, Danish, Bagels
with Sweet Butter, Jam
and Flavored Cream Cheeses
Assorted Juice
Fresh Brewed Coffee,
Decaffeinated Coffee
And Specialty Teas*
12 per Guest

Southern Start...

*Fresh Baked Breakfast
Breads, Fruit Muffins,
Homemade Biscuits with
Choice of (2) of the
following: Ham, Bacon,
Sausage Patty or Cheese
Biscuits, Assorted Whole
Fruits, Orange and
Assorted Juice
Fresh Brewed Coffee,
Decaffeinated Coffee
And Specialty Teas*
14 per Guest

Fast Easy Fresh...

*Choice of Hot Oatmeal or
Cream of Rice or Cream of
Wheat with Seasonal Fruit
Compote and Garnishes
Fresh Granola, A Selection
of Yogurts, Homemade
Muffins and Breakfast
Breads, Assorted Juice
Fresh Brewed Coffee,
Decaffeinated Coffee
And Specialty Teas*
13 per Guest

*Add Sliced Seasonal Fruit and Melons for **2 per Guest** for Continental Breakfast*

**Continental breakfast is based on one-hour service and may be replenished at the a la carte prices.*

~ Breakfast Entrees ~

Steak & Eggs

24

Roasted New York Strip Loin with One-Eyed Susan, Potato Cake with Vidalia Onions, Cherry Tomato and Mint Salad, and Sauce Béarnaise

Classic Eggs Benedict

19

English Muffin Topped with Poached Eggs, Canadian Bacon and Hollandaise Sauce, and Roasted Rosemary Potatoes with Grilled Roma Tomato

"Eggs in a Basket"

17

Lightly Scrambled Eggs in "Puff Pastry Baskets" with a choice of Applewood Smoked Bacon or Sausage Links, Hash Brown Potatoes and Macerated Strawberries

Twice Baked Brioche

18

Rich Brioche Bread Soaked with Grand Marnier Infused Crème Royale and Topped with Almond Cream, Slivered Almonds and Maple Butter Seasonal Fruit Compote with Choice of Brown Sugar Baked Applewood Smoked Bacon or Maple Sausage Links

Pancakes

14

Fluffy Pancakes with Warm Maple and Fruit Syrup's, Whipped Cream and Choice of Sausage Links or Applewood Smoked Bacon

Fruit Martini

14

Seasonal Fresh Fruit "Carpaccio" with Assorted Garnishes and an Organic Yogurt Martini

*All entrees are served with Fresh Orange Juice, Assorted Breakfast Breads, Butter and Preserves,
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

~ A la Carte Selections ~

<i>Coffee, Decaffeinated Coffee or Specialty Teas</i>	<i>32 per Gallon</i>
<i>Coffee, Decaffeinated Coffee and Specialty Teas</i>	<i>3 per Guest per Break</i>
<i>Coffee, Decaffeinated Coffee, Tea, Soft Drinks and Bottled Water</i>	<i>7 per Guest per Break</i>
<i>Orange, Grapefruit, Apple or Cranberry Juice</i>	<i>15 per Carafe</i>
<i>Individual Juice Bottles</i>	<i>30 per Dozen</i>
<i>Tropical Fruit Punch or Lemonade</i>	<i>28 per Gallon</i>
<i>Sweet Iced Tea or Unsweetened Iced Tea</i>	<i>28 per Gallon</i>
<i>Soft Drinks</i>	<i>24 per Dozen</i>
<i>Bottled Water</i>	<i>24 per Dozen</i>
<i>Whole Milk, Skim or 2% Milk</i>	<i>27 per Dozen</i>
<i>Fresh from the Bakery...</i>	<i>32 per Dozen</i>
<i>Muffins, Danish, Pastries, Bear Claws, Chocolate Croissants, Breakfast Breads or Bagels with Flavored Cream Cheese</i>	
<i>Sausage Biscuits</i>	<i>32 per Dozen</i>
<i>Ham Biscuits</i>	<i>32 per Dozen</i>
<i>Ham and Cheese on a Flaky Croissant</i>	<i>34 per Dozen</i>
<i>Ham, Egg and Cheese on a Flaky Croissant</i>	<i>38 per Dozen</i>
<i>Individual Cereals with Milk; Whole, Skim or 2%</i>	<i>36 per Dozen</i>
<i>Individual Yogurts</i>	<i>24 per Dozen</i>
<i>Fresh Baked Cookies</i>	<i>24 per Dozen</i>
<i>Assorted Brownies</i>	<i>24 per Dozen</i>
<i>Assorted Tea Cookies</i>	<i>30 per Dozen</i>
<i>Warm Soft Pretzels with Mustard</i>	<i>30 per Dozen</i>
<i>Sliced Seasonal Fruit and Berries</i>	<i>4 per Guest</i>
<i>Whole Fresh Fruit</i>	<i>18 per Dozen</i>
<i>Assorted Mints and Hard Candies</i>	<i>10 per Pound</i>
<i>Granola Bars</i>	<i>22 per Dozen</i>
<i>Tortilla Chips and Salsa</i>	<i>4 per Guest</i>
<i>Individual Snack Bags... Potato Chips, Corn Chips, Pretzels</i>	<i>18 per Dozen</i>
<i>Just Snacks ... Mixed Nuts, Chex Mix, Pretzels and Chips</i>	<i>5 per Guest</i>

**Per Guest Breaks are for 30-Minute Service and may be Replenished at the a la carte Prices*

Please Apply All Applicable Tax and Service Charges

~ Breakfast Buffet ~

Fresh Seasonal Sliced Fruit and Yogurt

Fresh Scrambled Eggs, Biscuits with Country Style Gravy

Choice of (2) Sausage Links, Country Ham, Applewood Smoked Bacon or Turkey Sausage

Choice of (1) Cheese Grits or Home Fried Potatoes, Breakfast Bakeries to include Danish, Pastries, Muffins, Bagels, Croissants, Bear Claws and Breakfast Breads with Butter and Preserves

Orange and Grapefruit Juice, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

17 per Guest

~ Brunch Buffet ~

Choice of (2) Juices Orange, Grapefruit, Apple, Tomato or Cranberry

Choice of (1) Dawn Breaker Eggs with Cream Cheese, Ham and Scallions Folded into Lightly Scrambled Eggs, Seasonal Vegetable Frittata

Choice of (1) Cheese Blintzes with Strawberry or Blueberry Sauce, French Toast with Seasonal Fruit Compote, Biscuits & Country Gravy, Twice Baked Brioche

Choice of (2) Buttered or Cheese Grits, Hash Browns, Roasted Spicy Yukon Potatoes, Macaroni & Cheese, Roasted Red Potatoes with Rosemary and Garlic

Choice of (2) Applewood Smoked Bacon, Sausage Links, Sausage Patties, Turkey Sausage

Choice of (1) Thyme Roasted Chicken, Curry Scented Roast Pork Loin, Fried Chicken, Roasted Strip Loin with Horseradish Cream

Choice of (2) Tarragon infused Vegetable Medley, Steamed Haricot Vert with Brown Butter and Almonds, Bourbon Spiked Carrots, Sautéed Squash & Zucchini with Oregano and Olive Oil

Breakfast Bakeries to include Bagels, Danish, Pastries, Muffins, Filled Croissants and Bear Claws Finger Desserts, Petite Fours, Fruit Cobbler

Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

28 per Guest

Additional Buffet Selections with Chef Attendant

Omelets & Eggs...

Omelets or Eggs (To Order) with "Too Many" Assorted Garnishes, Bacon, Mushrooms, Green Peppers, Onions, Tomatoes, Monterey Jack and Cheddar Cheeses

5 per Guest

Carving...

Your Choice of (1) Roasted Turkey, Honey Glazed Ham, Roasted Steamship Round of Beef (Minimum 150pp) Assorted Rolls and Condiments

5 per Guest

Belgian Waffles...

Complimented by Assorted Toppings... Whipped Cream, Fresh Berry Compotes, Chocolate Shavings, Pecans, Walnuts, Butter and Syrup

5 per Guest

~ Lunch Entrees ~

<i>Ahi Tuna Salad</i>	26
<i>Seared Sushi Grade Ahi Tuna Loin with Black and White Sesame Seeds, over a Soba Noodle Salad with Mixed Greens, Wasabi Vinaigrette and Crispy Wontons</i>	
<i>Insalata Antipasto</i>	19
<i>Selection of Cured Italian Meats, Balsamic Grilled Vegetables, Italian Artisan Cheeses and Grilled Ciabatta Bread with Appropriate Condiments</i>	
<i>Fajita Salad</i>	19
<i>Jumbo Tortilla Shell filled with Strips of Chicken or Beef, Shredded Lettuce, Tomatoes, Black Olives, Cheddar Cheese, Sour Cream, Guacamole, Salsa and Corn Relish</i>	
<i>“Caesar’s Salad”</i>	18
<i>Knife and Fork Wedge of Romaine with Crispy Parmesan Tuiles, Grilled Italian Bread and Traditional Caesar Dressing</i>	
<u><i>(Add Grilled Shrimp Skewer, Atlantic Salmon or Chicken Breast to “Caesar’s” for 7 per Guest)</i></u>	
<i>Beef Tenderloin Napoleon</i>	27
<i>Layers of Sliced Beef Tenderloin and Roasted Portabella Mushrooms with Port Infused Mashed Potatoes, Haricot Vert, Fried Leeks and a Port Demi-glace</i>	
<i>Caribbean Style Jerk Chicken</i>	25
<i>Jerk Seasoned Chicken Breast with Black Bean and Corn Cake, Coconut Scented Jasmine Rice and Madurous of Fried Plantains and Mango and Cilantro Salsa</i>	
<i>Italian Chicken</i>	23
<i>Seared Chicken Breast Cutlets with Foraged Mushroom Ragout, Orecchiette Pasta in a Parmesan Cream Sauce, 24 Hour Tomatoes and Roasted Shallots</i>	
<i>Roulade of Chicken Breast</i>	24
<i>Chicken Breast Filled with Ricotta Cheese, Sweet Italian Sausage, Basil and Sundried Tomato, Served with Roasted Garlic Scented Mashed Potatoes, Grilled Zucchini and Squash and Topped with Roasted Red Pepper Coulis</i>	
<i>Braised Beef Short Ribs</i>	25
<i>Slow-Cooked Ribs with Goat Cheese Crushed Potatoes, Haricot Vert, Baby Carrots Cherry Tomato and Roasted Red Onion</i>	
<i>Ginger Scented Salmon</i>	26
<i>Spicy Wasabi Mashed Potatoes, Stir-fry of Julienne Vegetables and Basmati Rice Cakes Topped with Korean Sweet Chili Sauce</i>	
<i>Grilled Pork Loin Filets</i>	24
<i>Candied Yams, Braised Collard Greens, Fire-Roasted Corn Fritter with Spicy Barbecue Sauce</i>	
<i>Steamed Alaskan Halibut</i>	28
<i>Fingerling “Potato Salad”, Sautéed Bitter Greens and a Pommery Mustard Beurre Blanc</i>	

*Please Select a Salad and a Dessert for your Entrée. *All entrees served with Rolls, Butter,
Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Please Apply All Applicable Tax and Service Charges

~ Lunch Salads ~

Gwinnett Center Salad

*Mixed Field Greens, Red and Yellow Tomatoes, Carrot, and Cucumbers
with Herb Crusted Goat Cheese and Candied Walnuts*

Steakhouse Salad

*Wedge of Iceberg Lettuce, Chopped Tomatoes, Maytag Blue Cheese
(with or without Crisp Bacon Bites)*

Caesar's Salad

*Knife and Fork of Romaine Lettuce Filets with Crispy Parmesan Tuile,
Herb Croutons and Classic Caesar Dressing * Addition of White Anchovies
(Add 1 per Guest)*

**Signature Caesar – Choose (1) Jumbo Lump Crabmeat, Grilled Prawn
and Lobster Chunks (Add 4 per Guest)*

Asian Salad

*Mixed Field Greens, Julienne of Carrot, Radish and Scallion, Cubed,
Firm Tofu, Mandarin Orange Segments and Fried Asian Noodles
in a Ginger Sesame Vinaigrette*

Choice of 2 Dressings

*Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Ranch,
Raspberry Vinaigrette, Caesar, French or Blue Cheese*

~ Lunch Desserts ~

Crème Caramel with Mixed Berry Compote

Chocolate Mousse topped with Fresh Raspberries and Raspberry Coulis

White Chocolate Mousse topped with Seasonal Berries

Panna Cotta with Seasonal Berries or Tropical Fruit

Key Lime Tartlets with Whipped Cream and Strawberry Sauce

Mixed Berry Tartlets with Crème Anglaise

The Following Desserts are available for an (Additional 3 per Guest)

Vanilla Crème Brulee Cheesecake with Strawberry Sauce

Raspberry Brulee Cheesecake with Raspberry Coulis

Gourmet Turtle Cheesecake with Caramel Sauce

Vanilla Cheesecake with Whipped Cream and Blueberry Coulis

Individual Molten Chocolate Cake with Raspberry Coulis

~ Lunch Buffets ~

Deli Display -

Deli Buffet featuring:

Choose (3):

Roasted Beef, Smoked Turkey Breast, Virginia Style Ham, Tuna Salad, Chicken Salad, Sliced Assorted Cheeses, Green

*Leaf Lettuce, Pickle Spears, Tomatoes, Fresh Artisan Sandwich Rolls and Sliced Breads, Dijon Mustard and Mayonnaise
Red Bliss Potato Salad, Garden Pasta Salad,*

*Southern Style Cole Slaw
Assorted Dessert Bars, cookies and brownies
Iced Tea, Fresh Brewed Regular and Decaffeinated Coffee, and Specialty Teas*

19 per Guest

Southern Favorites

BBQ Braised Pork Shoulder with Steamed Buns

Southern Fried Chicken or Country Fried Steak with Peppered Gravy

Creamy Cole Slaw

Melted Collard Greens

Bourbon Glazed Carrots or Baked Beans with Bacon and Onions

Cornbread and Fresh Biscuits served with Butter and Clover Honey

*Shortcake Station:
Sweet Shortcakes with Seasonal Fruit Offerings, and Whipped Cream*

*Iced Tea
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

25 per Guest

The All American

Grilled Hamburgers & Jumbo Hot Dogs Bakery Fresh Buns

Lettuce, Tomatoes, Sliced Cheese, Diced Onions, Relish, Mustard, Ketchup and Mayonnaise

Creamy Cole Slaw

Buttered Corn on the Cob

Baked Beans with Bacon and Onions

Southern Style Red Potato Salad with Relish and Olives

*Hot Fruit Cobblers (add Ice Cream for 3 per Guest)
Iced Tea*

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

22 per Guest

The Executive

Fresh Spring Mixed Greens Salad with choice of Dressing, Marinated Pasta Primavera, and Fresh Fruit Salad

Marinated Grilled Flank Steak over Sweet Potatoes Anna with Truffled Jus

Thyme Roasted Airline Chicken Breast over Shiitake Mushroom Polenta with Sauce Fine Herbs

Blue Cheese or Horseradish or Sharp Cheddar and Chive Mashed Potatoes

Roasted Vegetable Medley with Garlic and Rosemary

Assorted Rolls & Butter

*Assorted Cakes & Pies
Iced Tea*

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

29 per Guest

Buffets are for a Minimum of 30 Guests, Buffets may be served for less than the Minimum for an Additional Charge of 2 per Guest. To Preserve Quality and Freshness of your Food, Prices are based on a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges

~ Lunch Buffets ~

Italian Feast

*Traditional Caesar Salad,
Classic Meat Lasagna
with a Blend of Cheeses or
Rigatoni with a Bolognese
Sauce*

*Chicken Marsala with
Portabella and Crimini
Mushrooms or Chicken
Piccata with a
Lemon Caper Sauce*

*Antipasto made with
Marinated Italian
Vegetables
(Add Cured Italian Meats
and Artisan Cheeses for
Additional **2 per Guest**)*

*Lemon Scented Seasonal
Vegetable Medley with
Mint and Basil*

*Garlic Bread or Grilled
Ciabatta and Focaccia*

*Choice of Cannoli,
Tiramisu, Rice Pudding or
Panna Cotta*

*Iced Tea
Fresh Brewed Coffee,
Decaffeinated Coffee and
Specialty Teas*

27 per Guest

South of the Border

*Make your own Fajitas...
Thinly Sliced Peppered Beef
and Marinated Sliced Chicken
Served with Warm Flour
and Corn Tortillas*

*Shredded Lettuce, Cilantro,
Diced Tomatoes, Jalapenos,
Guacamole, Sour Cream,
Cheddar Cheese, Monterey
Jack Cheese and Black Olives*

*Tortilla Chips with
Chili con Queso*

*Refried Beans with Cheddar
Cheese, Spanish-Style Rice,
Black Bean and Corn Salad
And Sliced Fresh Fruit*

Caramel Flan or Sopapillas

*Iced Tea
Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas*

26 per Guest

Far East Exploration

*General Tsao's Pork
(Lightly Fried Pork with
Broccoli, Red Chiles,
Peanuts and Sweet
and Sour Sauce)*

*Mu Shu Chicken Served
with Asian Wraps and
Plum Sauce*

Honey Glazed Pork Ribs

Vegetable Fried Rice

*Hot and Sour Chinese
Cabbage or Vegetable
Stir-Fry*

*Orange Slices, Fortune
Cookies, Chopstix*

*Chinese Green Tea
or Iced Tea*

*Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas*

26 per Guest

*Buffets are for a Minimum of 30 Guests Buffets may be Served for Less than the Minimum for an Additional Charge of **2 per Guest**. To Preserve Quality and Freshness of your Food, Prices are based on a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges*

~ Boxed Lunches ~

Slow Roasted Beef 16

Roast Beef Cooked to a Perfect Medium Rare, Piled High on Ciabatta Bread with Shaved Red Onion, Sliced Roasted Red and Yellow Peppers, Gorgonzola Cheese and Pesto Mayonnaise*

**Contains Pine Nuts*

Black Forest Baked Ham 16

Sliced Black Forest Ham with Swiss Cheese, Sliced Yellow Tomato. Green Leaf Lettuce, Clover Honey and Pommery Mustard Sauce on Pumpernickel-Rye Swirl Bread

Albacore Tuna Salad / Roast Chicken Salad / Southern Egg Salad 16

Choose one from above and it will be served on a Brioche Roll with Vine Ripe Tomato and Green Leaf Lettuce

Roast Turkey Breast 16

Sliced Turkey Breast with Havarti Cheese, Sliced Vine Ripe Tomato, and Green Leaf Lettuce on Tomato and Onion Focaccia

Vegetarian Wrap 16

Grilled Portabella Mushroom, Eggplant, Squash, Zucchini and Roasted Red Pepper Wrapped in the Chef's Choice of either a Spinach or Sundried Tomato Tortilla

"Reuben" 16

A Cold Version of the Original... Thin Sliced Corned Beef with Swiss Cheese, Sauerkraut and 1000 Island Sauce Served on Rye Bread

Cubano 16

Shaved Roasted Pork Loin, Red Onion, Sliced Pickles, Queso Blanco, Vine Ripe Tomato and Green Leaf Lettuce with a Sherry Vinegar Mustard Sauce on a Cuban style Roll

All of the Above Box Lunch Selections come with Chef's Selection of Cold Composed Salad, Cookie or Brownie, Potato Chips and Soft Drink or Bottled Water

Please Apply All Applicable Tax and Service Charges

~ Reception Menus ~

Hot Hors D'oeuvre Selections...

(Priced per 100 Pieces)

<i>Spinach and Feta Cheese in Phyllo Triangles</i>	<i>175</i>
<i>Petite Beef Wellington with Fresh Herb Crust</i>	<i>275</i>
<i>Cajun Chicken Fingers with Remoulade Dipping Sauce</i>	<i>175</i>
<i>Southern Style Chicken Strips Served with Clover-Honey Mustard Sauce and Spicy BBQ Sauce</i>	<i>185</i>
<i>Chicken Satay with a Basil and Peanut Thai Sauce</i>	<i>185</i>
<i>Coconut Fried Shrimp with Korean Spicy Pineapple Dipping Sauce</i>	<i>350</i>
<i>New Zealand Lamb "Lollipops" with a Mint Béarnaise Sauce</i>	<i>425</i>
<i>Vegetarian Egg Rolls with Asian Hot Mustard Sauce</i>	<i>165</i>
<i>Assorted Petite Quiche</i>	<i>165</i>
<i>Mushroom Caps Stuffed with Crab Meat</i>	<i>250</i>
<i>Maryland Lump Crab Cakes with Remoulade Sauce</i>	<i>325</i>

Chilled Hors D'oeuvre Selections...

(Priced per 100 Servings/Pieces)

<i>Domestic and Imported Cheeses with Fresh Fruit Garnish and Gourmet Crackers</i>	<i>375</i>
<i>Sliced Fresh Fruit and Berries with Grand Marnier Infused Chantilly Crème</i>	<i>350</i>
<i>Fresh Garden Vegetable Crudités with Choice of Blue Cheese or Ranch Sauce</i>	<i>275</i>
<i>Antipasto Display with Cured Italian Meats, Imported Cheeses, Grilled & Pickled Vegetables, Assorted Italian Breads</i>	<i>450</i>
<i>Assorted Inspired Canapés (Chef's Selection of Seasonally Inspired Canapés)</i>	<i>275</i>
<i>Spinach and Artichoke Dip (Hot and Cold versions available) with Salsa, Sour Cream and Tortilla Chips</i>	<i>195</i>
<i>Jumbo Shrimp with Cocktail and Pink Brandy Sauce</i>	<i>325</i>
<i>Smoked Salmon "Tar-Tare" in Crispy Belgian Endive with Crème Fraiche and Chervil</i>	<i>300</i>
<i>Curried Chicken in Phyllo Cups with Sliced Red Grapes</i>	<i>220</i>

*To Preserve Quality and Freshness of your Food, Prices are based on a Two Hour Buffet Presentation.
Please Apply All Applicable Tax and Service Charges*

~ Reception Menus ~

Chef Attended Stations...

Pasta, Pasta, Pasta...

9

Choice of (2) Pastas

Cheese Ravioli, Penne, Farfalle, Fettuccini, Tri-Colored Cheese Tortellini

Choice of (3) Sauces

Bolognese, Alfredo, Clam Sauce, Marinara, Puttanesca, or Pesto Sundried Tomatoes, Fresh Garlic, Scallions, Crushed Red Peppers, Pine Nuts, Olive Oil, Served with Freshly Grated Parmigiano Reggiano Cheeses and Crusty Italian Breads

Add: Grilled Chicken

2

Gulf Shrimp

3

Lobster Pieces

4

Oriental Stir-Fry...

6

Julienne of Oriental Style Vegetables with Garlic, Fresh ginger, and Scallion Steamed or Fried Rice

Add: Chicken

2

Beef or Gulf Shrimp

3

Scallops

4

Taco Bar...

8

Seasoned Ground Beef, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Sour Cream, Guacamole, Salsa, Tortilla Chips and Taco Shells with Choice of Spanish Rice or Refried Beans

Fajita Bar...

10

Thinly Sliced Grilled Beef Flank Steak and Chicken Breasts, Warm Flour Tortillas, Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapeno Peppers, Guacamole, Salsa, Sour Cream, Cheddar Cheese, Diced Black Olives and Tortilla Chips

Smashed Potatoes Martinis...

10

Fresh Whipped Mashed Potatoes, Bacon Bits, Sour Cream, Southern Style Gravy, Cheddar Cheese, Scallions, Steamed Broccoli Florets and Whipped Butter Served in a Jumbo Martini Glass

Bruschetta Bar...

9

Grilled Baguette Breads, Italian Cracker Breads and Grissini

Choice of (3) Toppings

Roma Tomatoes with Cold Pressed Olive Oil, Basil and Slivered Garlic, Imported Olive Tapenade, Roasted Sweet Garlic and Feta Spread, Rosemary Infused Ricotta, Diced Vine Ripe Tomatoes and Bocconcini (Baby Mozzarella)

*To Preserve Quality and Freshness of your Food, Prices are based on a Two Hour Reception Presentation.
Please Apply All Applicable Tax and Service Charges*

~ Reception Menus ~

Carving Stations...

<i>Marinated Tenderloin of Beef with Truffled Demi-Glace</i>	250
<i>Serves 30 Guests</i>	
<i>Roasted Steamship Round of Beef with Au Jus & Horseradish Cream</i>	575
<i>Serves 200 Guests</i>	
<i>Roasted Prime Rib of Beef with Au Jus & Horseradish Cream</i>	275
<i>Serves 45 Guests</i>	
<i>Roasted Top Round of Beef with Au Jus & Horseradish Cream</i>	300
<i>Serves 80 Guests</i>	
<i>Glazed Ham with Clover Honey and Pommery Mustard Sauce</i>	250
<i>Serves 60 Guests</i>	
<i>Roast Turkey Breast with Cinnamon scented Seasonal Fruit Chutney</i>	200
<i>Serves 40 Guests</i>	

*All Carving Station are Served with Demi Rolls and Appropriate Condiments
Please add a Culinary Fee of 125 per Carving Station*

Seafood Stations...

Shucked Oysters on the Half Shell

*Served with Spicy Tomato Fondue
and Horseradish (Oysters will be chosen
according to availability and seasonality)
Market Price Per Dozen*

Sherry Steamed Middleneck Clams

*Steamed in Sherry Wine, Garlic Shavings,
Rosemary and Butter Served in its own Broth
with Artisan Breads Market Price Per Dozen*

Hand Rolled Sushi

Market Price per Roll

House Cured Gravlax of Salmon

*Served on Cedar Planks
Served with Red onion Remoulade
and Toasted Brioche (30 Servings)
Market Price*

Caviar Service

*Choice of Caviar Grade Served with Potato
Blinis and Traditional Garnishes
Market Price*

Lobster, Lobster, Lobster

*Grilled, Steamed and Fried Lobster
Served with sauces of Orange Thyme Butter,
Pink Brandy Sauce and Spicy Asian Aioli
Market Price per Pound*

Whole Poached Salmon with European

*Cucumber "Scales" and Traditional Garnishes
of: Shallot, Capers, Crème Fraiche, Egg Yolk,
Egg White and Red onion Remoulade
(50 servings) Market Price*

Louisiana Crawfish Boil

*Seasonal Item (Summer/Early Fall)
Boiled with Red Potatoes, Corn on the Cob
Wheels, Bay Leaf, and Louisiana Spices
Market Price*

Plateau Royale

*Raw, Steamed, and Smoked Assortment of
Shellfish, Crustaceans and Fish with
Garnishes and Condiments
Market Price*

~ Reception Menus ~

Sweet Selections...

(Priced per 100 Servings)

<i>Chocolate Fondue with Seasonal Berries, Cheesecake Squares, Pound cake, Marshmallows, Brownie Squares, Pretzel Rods, and Biscotti with Whipped Cream</i>	<i>475</i>
<i>Chocolate Covered Long-Stemmed Strawberries</i>	<i>250</i>
<i>Assorted Rich Chocolate Truffles (2pc./pp)</i>	<i>250</i>
<i>Fresh Fruit Tarts</i>	<i>275</i>
<i>Assorted Petit Fours and Finger Desserts (2pc./pp)</i>	<i>375</i>

Chocolate Fountains...

<i>Chocolate Fountain (Small Groups of 35 Guests)</i>	<i>420</i>
<i>Chocolate Fountain (Medium Groups of 100 Guests)</i>	<i>560</i>
<i>Chocolate Fountain (Large Groups of 150 Guests)</i>	<i>695</i>

Chocolate Fountains are served with Seasonal Fruits & Berries, Marshmallows, Brownie Squares, Rice Crispy Treats & Pretzel Rods for 3 per Guest



*To Preserve Quality and Freshness of your Food, Prices are based on a Two Hour Buffet Presentation.
Please apply All Applicable Tax and Service Charges*

~ Dinner Entrees ~

<i>Milano Chicken Breast</i>	29
<i>Chicken Breast Topped with Sliced Marinated Portobello Mushrooms and Mozzarella Cheese with Roma Tomato and Basil Risotto, Balsamic Glace and Basil Oil</i>	
<i>Chicken Roulade</i>	27
<i>Chicken Breast Stuffed with Spinach, Goat Cheese, Roasted Red and Yellow Peppers and Toasted Pine Nuts with Olive Oil Crushed Red Potatoes and Sweet Balsamic</i>	
<i>"A Southern Chicken"</i>	28
<i>Thyme roasted Airline Chicken Breast with Peach and Vidalia Onion Salsa, Mashed Purple Peruvian Potato with Chives and Fire Roasted corn</i>	
<i>Caribbean Jerk Chicken</i>	28
<i>Jerked Airline Chicken Breast, with Black Beans, Tomato Rice and Smashed Yams, with Papaya and Mango Salsa</i>	
<i>Korean Sweet Soy Glazed Atlantic Salmon</i>	34
<i>With Stir-fried Baby Bok Choy, Fried Jasmine Rice Cakes, Tempura Fried Scallions and Sweet Chili Sauce</i>	
<i>Herb & Panko Crusted Red Grouper</i>	35
<i>Japanese Bread Crumb and Herb Crusted Gulf Red Grouper with Parsley Infused Yukon Gold Mashed Potatoes, Marinated and Grilled Asparagus, and Port Butter Sauce</i>	
<i>Ginger Scented Steamed Sea Bass</i>	42
<i>Japanese Emperors Rice, Hot and Sour Cabbage and Sesame Oil Vinaigrette</i>	
<i>Roast Pork Loin "Filet"</i>	33
<i>Center Cut Pork Filet over Bourbon Scented Sweet Potato, Melted Bitter Greens, Grilled Red Onion and Homemade Barbecue Sauce</i>	
<i>Bone-in Veal Chop</i>	42
<i>Marinated Grilled Provini Veal Chop with Gorgonzola Infused Polenta Cake, Cherry Tomato "Salad" and Sweet Onion, Olive-and Caper Relish</i>	
<i>Beef Tenderloin Napoleon</i>	40
<i>Tournedos of Beef Tenderloin Layered with 12 Hour Portabella Mushrooms, Port Infused Mashed Potatoes, Haricot Vert, Baby Carrot, Fried Leeks and a Port Demi-glace</i>	
<i>Steak & Potatoes</i>	40
<i>Grilled Beef Tenderloin or Ribeye over Ethereal Idaho Potato Puree with Burgundy Veal Glace and Roasted Red Onion Confetti</i>	
<i>Beef Tenderloin</i>	42
<i>Tenderloin of Beef with Maytag Blue Cheese, Apple and Bacon Crust Served with Merlot Glaze and Mashed Peruvian Potatoes with Horseradish</i>	

Combination Entrees & Personalized Chef's Menu upon Request

*Please Select a Salad and Dessert with your Entrée. *All entrees served with Rolls, Butter, Iced Tea,
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas.
Please apply All Applicable Tax and Service Charges

~ Dinner Salads ~

Gwinnett Center Salad

*Mixed Field Greens, Red and Yellow Tomatoes, Carrots, and Cucumbers
with Herb Crusted Goat Cheese and Candied Walnuts*

Steakhouse Salad

*Wedge of Iceberg Lettuce, Chopped Tomatoes, Maytag Bleu Cheese
(with or without Crisp Bacon Bites)*

Caesar's Salad

*Knife and Fork of Romaine Lettuce Filets with Crispy Parmesan Tuile, Herb
Croutons and Classic Caesar Dressing * Addition of White Anchovies - 1 per Guest*

** Signature Caesar – Choose (1) Jumbo Lump Crabmeat, Grilled Prawn
and Lobster Chunks (additional 4 per Guest)*

Chopped Caesar

*Traditional Chopped Romaine Lettuce, Shredded Parmesan
and Herbed Croutons*

Asian Salad

*Mixed Field Greens, Julienne of Carrot, Radish and Scallion, Cubed, Firm Tofu,
Mandarin Orange Segments and Fried Asian Noodles in a
Ginger Sesame Vinaigrette*

Choice of 2 Dressings

*Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Ranch, Raspberry Vinaigrette
Caesar, French or Blue Cheese*

~ Dinner Desserts ~

Classic Apple Pie

Mountains of Crisp Organic Apples with Crunchy Granola Crumb Topping and Caramel Sauce

Raspberry White Chocolate Cheese Cake Brulee

*Silky Smooth Light White Chocolate Cheesecake with Vibrant Red Raspberry Swirl and
Raspberry Coulis*

Lemon Chiffon Mousse

Light and Luscious Lemon Mousse with Yellow Sponge Cake and Strawberry Sauce

Turtle Cheesecake

Turtle Cheesecake with Caramel Fudge Chocolate and Pecans

Tiramisu Torte

An Italian Classic - Layers of Chocolate Mousse, Espresso Coffee and Sponge Cake

~ Dinner Buffets ~

South Style

*BBQ Braised Pork
Shoulder with Steamed
Buns*

*Southern Fried Chicken or
Country Fried Steak with
Peppered Gravy*

*Blackened or
Fried Catfish
Over Onion Straws with
Tarter Sauce*

Creamy Cole Slaw

Melted Collard Greens

*Bourbon Glazed Carrots
or Baked Beans with
Bacon and Onions*

*Cornbread and Fresh
Biscuits served with
Butter and Clover Honey*

Shortcake Station

Iced Tea

*Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas*

26 per Guest

The All American

*Jumbo Hot Dogs
Grilled Hamburgers
Steamed Buns*

*Lettuce, Tomatoes,
Sliced Cheese,
Diced Onions, Relish,
Mustard, Ketchup
and Mayonnaise*

*Creamy Cole Slaw
Buttered Corn on the Cob
Baked Beans with
Bacon and Onions*

*Southern Style Red Potato
Salad with Relish and
Olives*

*Hot Fruit Cobblers
with Ice Cream for an
(Additional 3 per Guest)*

Iced Tea

*Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas*

25 per Guest

The Executive

*Fresh Spring Mixed
Greens Salad with
Garnishes and
Choice of (2) Dressings*

*Orecchiette Pasta with
Seasonal Vegetables*

Fresh Fruit Salad

*Iron Seared Atlantic
Salmon over Garlic Spiked
Spinach with Béarnaise*

*Marinated Grilled Flank
Steak over Sweet Potatoes
Anna with Truffled Jus*

*Thyme Roasted Airline
Chicken Breast over
Shiitake Mushroom
Risotto with Sauce Fine
Herbs*

*Blue Cheese, Horseradish
or Sharp Cheddar and
Chive Mashed Potatoes*

*Roasted Vegetable Medley
with Garlic and Rosemary*

Assorted Rolls & Butter

Assorted Cakes & Pies

Iced Tea

*Fresh Brewed Coffee,
Decaffeinated Coffee
and Specialty Teas*

32 per Guest

Buffets are for a Minimum of 30 Guests, Buffets may be Served for Less than the Minimum for an Additional Charge of 2 per Guest. To Preserve Quality and Freshness of your Food, Prices are based on a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges

~ Dinner Buffets ~

Italian Feast...

Traditional Caesar Salad

*Classic Meat Lasagna with a Blend of Cheeses
or Rigatoni with a Bolognese Sauce*

*Chicken Marsala with Portabella and Crimini Mushrooms
or Chicken Piccata with a Lemon Caper Sauce*

"Cioppino" Tuscan Style Fish Stew with Braised Tomato and Garlic Aioli

*Antipasto made with Marinated Italian Vegetables
(Add Cured Italian Meats and Artisan Cheeses for Additional 3 per Guest)*

Lemon Scented Seasonal Vegetable Medley with Mint and Basil

Garlic Bread or Grilled Ciabatta and Focaccia

Choice of Cannoli, Tiramisu, Rice Pudding or Panna Cotta

*Iced Tea, Fresh Brewed Coffee, Decaffeinated
Coffee and Specialty Teas*

31 per Guest

South of the Border...

Make your own Fajitas...

*Thinly Sliced Peppered Beef and Marinated Sliced Chicken
Served with Warm Flour and Corn Tortillas*

*"Fish Tacos" Marinated and Grilled Tilapia with all the Condiments,
Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapenos, Guacamole, Sour Cream, Cheddar
Cheese, Monterey Jack Cheese and Black Olives*

*Tortilla Chips with Chili con Queso, Refried Beans with Cheddar Cheese, Spanish-Style
Rice, Black Bean and Corn Salad, Sliced Fresh Fruit*

Caramel Flan or Sopaipillas

*Iced Tea, Fresh Brewed Coffee, Decaffeinated
Coffee and Specialty Teas*

30 per Guest

*Buffets are for a Minimum of 30 Guests Buffets may be served for less than the Minimum
for an Additional Charge of 2 per Guest. To Preserve Quality and Freshness of your Food, Prices are based on
a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charges*

~ Dinner Buffets ~

Far East Exploration...

*General Tsao's Pork
Lightly Fried Pork with Broccoli, Red Chilies,
Peanuts and Sweet and Sour Sauce*

*Mu Shu Chicken served with Asian Wraps
and Plum Sauce*

*Hong Kong Style Sea Bass
Over Gingered Bok Choy*

Honey Glazed Pork Ribs

Vegetable Fried Rice

Hot and Sour Chinese Cabbage or Vegetable Stir-fry

Orange Slices/Fortune Cookies/Chopstix

*Chinese Green Tea or Iced Tea
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

38 per Guest



*Buffets are for a Minimum of 30 Guests, Buffets may be served for less than the Minimum for an Additional Charge of **2 per Guest**. To Preserve Quality and Freshness of your Food, Prices are based on a One Hour and Thirty Minute Buffet Presentation. Please Apply All Applicable Tax and Service Charge*

~ Beverage Service ~

Proof of the Pudding is pleased to offer you a choice of full service bar plans with well-trained, professional staff. The following service options enable you to select the Plan that best suits your event and budget.

There are three beverage service plans to choose from: Hosted by the Drink, Hosted by the Hour, and Cash Bar. All plans include Liquor, Imported and Domestic Beer, House Wine, Soft Drinks, Juices, Bottled Water, Mixers, Garnishes, Beverage Napkins, and Glassware. Specialty Drinks, Super Premium Labels, and Super Premium Wines are available upon request.

Hosted By the Drink...

This plan is based on Actual Consumption or Purchase Individual Drink Tickets for 6 per Ticket

Hosted By the Hour...

This plan 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 plan.

<i>1st Hour</i>	<i>12 per Guest</i>
<i>Each Additional Hour</i>	<i>8 per Guest</i>

Cash Bar...

The quoted prices below include a 6% Georgia Sales Tax and a 3% Liquor Tax.

Beverage Pricing...

	<u><i>Hosted</i></u>	<u><i>Cash</i></u>
<i>Cordials Brands</i>	<i>6.50</i>	<i>7.50</i>
<i>Specialty Cocktails</i>	<i>6.50</i>	<i>7.00</i>
<i>Premium Brands</i>	<i>5.50</i>	<i>6.50</i>
<i>House Wine</i>	<i>5.00</i>	<i>6.00</i>
<i>Imported Beer</i>	<i>4.50</i>	<i>5.00</i>
<i>Domestic Beer</i>	<i>4.00</i>	<i>4.50</i>
<i>Soft Drinks & Bottled Water</i>	<i>2.00</i>	<i>2.25</i>
<i>Fruit Juices</i>	<i>2.50</i>	<i>3.00</i>

Bartenders 125 each, We suggest 1 Bartender per 100 Guests for a 4 Hour Maximum

Please apply All Applicable Tax and Service Charge

On the Bar...

*Proof's Specialty Nuts... Sea Salt and Thyme-Seasoned Almonds,
Spiced Pecans, Honey Roasted Peanuts, 1 per Guest*

*Proof's Mediterranean Cocktail Mix... A Colorful Blend of Green, Pink and
Black Olives From Spain and Morocco, 2 per Guest*

Alcoholic Beverage Policy...

The sale and service of all alcoholic beverages is regulated by the State Liquor Commission. Proof of the Pudding by MGR, Inc. 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 Gwinnett Center for any functions by our clients.



Pricing Service Charge & Taxes...

Please apply a 6% Georgia State Sales Tax & a 3% Liquor Tax and a 20% Service Charge

~ General Information ~

Please Take Your Time and Familiarize Yourself with Our Policies

Proof of the Pudding by MGR, Inc. has the exclusive catering contract with the Gwinnett 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. The 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 guaranteed number of attendances is required (3) 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 guarantee deadline.

Pricing

Prices quoted do not include 20% Service Charge or 6% Sales 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. The following prices are effective as of July 1, 2005.

Labor Charges

Additional servers may be requested over and above our normal staffing minimum for your event. The charge is \$25.00 per hour, per server, with a four-hour minimum. Charges for specialized services such as carvers, chefs, and bartenders are noted on the menus.

There will be an additional \$75.00 service charge on all events involving food service with a guarantee of less than thirty people.

Any unusual service requirements, such as late night and holiday events, will incur additional labor charges of 12%. These will be discussed with you when your function is being planned.

Contracts & Deposits

An initial non-refundable deposit in the amount noted on the catering letter of agreement 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 function sheets constitute the entire agreement between the client and Proof of the Pudding.

Banquet Event Order & Payment

A signed copy of the banquet event order (BEO) outlining catering and event functions requests must be returned to Proof of the Pudding 14 days before the event, along with your full payment. Your final guarantee is due (3) business days before your function. Any variation from your original charges will be due 14 days before the event with your final guarantee. Accepted methods of payments are cash, certified check, credit card and company check.

Cancellation

Cancellation of contracted services must be made in writing a minimum of four weeks prior to the scheduled function. If the event is canceled less than four weeks to 72 hours prior to the event, a fee of 50% of the total estimated services will be charged. Any event canceled less than 72 hours prior to the event will incur 100% of the estimated charges.

If an event is canceled 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 during preparation will be charged.

Holiday Business

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

Property Damage

Proof 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 Atlanta's Table under regulated conditions and distributed to agencies feeding the needy.

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 the 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 can be removed from the premises*