



Food & Beverage by Proof of the Pudding

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proof of the pudding

FOOD AND BEVERAGE SERVICE INCLUDES

One Fresh Floral Centerpiece for the Inside Guest Tables and Buffet Table

High Quality Disposable Plastic Plates, Flatware, Drinkware, and Napkins

China Service, Stainless Flatware, Glassware and Linen Napkins are available at an Additional Charge of \$15.00/guest per meal

Bamboo Plates and/or Logoed Plates and Cups Available for an Additional Charge

SERVICE TIMES

Tailgate At The Turn / Verandas / Hillside Suites

Bottled Water Available	10:00am
Luncheon Buffet	11:30am – 2:30pm
Snacks/Hors d'oeuvres	3:00pm – 6:30pm
Beverage Service	11:00am – ½ hr after last Putt

All Other Locations

Bottled Water Available	10:00am
Luncheon Buffet	12:00pm – 3:00pm
Snacks/Hors d'oeuvres	3:30pm – 6:30pm
Beverage Service	11:00am – ½ hr after last Putt

MINIMUM GUEST COUNTS

Minimum Food and Beverage guest count is 30 guests

Enhancements are due no later than **July 7th, 2022**. No decreases to the guaranteed guest counts will be accepted after this date.

PRODUCTION FEE

Please note that all food and beverage items are subject to a 21% production fee & the standard sales tax. This production fee is not a tip or gratuity and is not distributed to service employees - Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion

PAYMENT PROCEDURES

Full payment is required before food and beverage can be served during the Event

Full Advance Payment – **Due upon receiving invoice**

Check, Wire or Credit Card will be accepted for Payment

There is a 3% fee when using credit card

THURSDAY

BEVERAGES

BOTTLED WATER

LUNCH

SEARED ROSEMARY PORK LOIN

Tomato-Sofrito Gravy / Olive Relish / Farro / Grilled Summer Squash

LEMON-OREGANO CHICKEN BREAST (GF)

Green Beans / Fennel / Lemon / Chicken Juice / Cherry Peppers

SOUTHERN CAESAR SALAD

Heirloom Cherry Tomatoes / Romaine / Frisee / Cornbread Croutons / Fried Okra / Spiced Caesar Dressing / Parmesan

CHARRED BROCCOLINI AND CAULILINI SALAD (V/GF)

Broccolini / Caulilini / Lemon Vinaigrette / Capers / Pickled Red Onions / Parmesan / Roasted Garlic

TIRAMISU SHOOTERS (V)

AFTERNOON SNACKS

MEATBALL SLIDERS

Milled Tomato Sauce / Garlic-Whipped Feta / Charred Onions / Cherry Peppers / Potato Slider Rolls

SPINACH AND ARTICHOKE DIP (V/GF)

Pita Chips / Seasonal Vegetables

GOAT CHEESE-SCALLION DIP (V/GF)

Sweet Potato Tortilla Chips

GARLIC-PARMESAN DIP (V/GF)

Kettle Chips

MACARONS (V)

BEVERAGE SERVICE

FULL BAR

FRIDAY

BEVERAGES

BOTTLED WATER

LUNCH

RED CHILE CHICKENT TACOS (GF)

Pickled Red Onions / Queso Fresco / Salsa Roja

BRAISED ANGUS BEEF BARBACOA TACOS (GF)

Salsa Verde / Onions / Cilantro

FLOUR TORTILLAS (Corn Tortillas Available Upon Request)

ELOTE SLAD (V/GF)

Grilled Corn / Chipotle Aioli / Aleppo Pepper / Cotija / Lime

CHOPPED SALAD (V/GF)

Beets / Candied Pecans / Queso Fresco / Pickled Red Onions / Greens / Radishes / Orange-Honey Vinaigrette

TRES LECHES SHOOTERS (V)

AFTERNOON SNACKS

GREEN CHILE QUESO (V/GF)

Oaxaca Cheese / Roasted Green Chilies / Pico de Gallo / Tortilla Chips

SMOKED CHICKEN LEGS (GF)

Rojas Con Crema / Grilled Onions

WATERMELON AND PINEAPPLE (V/GF)

Lime / Dried Chiles / Serrano / Cilantro

BLACK BEAN DIP (V/GF)

Jalapeno Kettle Chips

CHOCOLATE CHUNK BLONDIES (V)

BEVERAGE SERVICE

FULL BAR

SATURDAY

BEVERAGES

BOTTLED WATER

LUNCH

COCA COLA BRAISED BONELESS BEEF SHORT RIBS
*Ramen Noodles / Snap Peas / Mushrooms / Cabbage /
Spicy Ginger-Scallion-Soy*
MISO-COCONUT CHICKEN (GF)
Bok Choy / Sweet Potato Curry

CHOPPED CABBAGE SALAD (V)
*Snap Peas / Mushrooms / Scallions / Peanuts / Carrots /
Cucumbers / Orange-Ginger Vinaigrette*
SPICY WATERMELON SALAD (V)
*Heirloom Tomatoes / Red Onions / Herbs / Nuoc Cham
/ Sesame Seeds / Radishes*

PETITE KEY LIME PIES (V)

AFTERNOON SNACKS

THAI FRIED CHICKEN WINGS
Thai Sauce / Herbs / Red Onions / Quick Pickles
VEGETABLE EGGROLLS (V)
Sweet Chile Sauce / Green Onions / Sesame Seeds

KIMCHI DIP (V/GF)
Tortilla Chips

MARKET FRUIT PLATTER (V/GF)
WHITE CHOCOLATE MACADAMIA NUT COOKIES (V)

BEVERAGE SERVICE

FULL BAR

SUNDAY

BEVERAGES

BOTTLED WATER

LUNCH

SMOKED PORK SHOULDER (GF)
Pickles / Vinegar BBQ Sauce / Martin's Potato Rolls
SMOKED SALMON (GF)
Mustard / Tomato-Okra Salad

ACHIOTE ROAST CARROT SALAD (V/GF)
*Grapefruit Vinaigrette / Arugula / Seeds /
Radishes / Candied Pecans*

COLESLAW (V/GF)
*Cabbage / Carrots / Green Peppers / Sweet
Vinegar Dressing*

DOUBLE CHOCOLATE BROWNIES (V)

AFTERNOON SNACKS

SMOKED JALAPENO AND CHEDDAR SAUSAGE
*Frippers Sausage / Rajas / Onions / Mustards / Potato
Rolls*
BUFFALO CAULIFLOWER (V)
Alabama White BBQ Sauce / Shishitos

VEGETABLE CRUDITES (V/GF)
Green Goddess

TRAIL MIX (V/GF)
TOUR CHAMPIONSHIP COOKIES (V)

BEVERAGE SERVICE

FULL BAR

ENHANCEMENTS

BREAKFAST

BELGIAN WAFFLES (V) - \$14/Guest
Fresh Fruit / Vanilla Bean Whipped Cream / Maple Syrup / Chocolate Chips / Pecans

GRIT STATION - \$22/Guest
Bacon Burnt Ends / Ham / Cheddar / Parmesan / Tomato / Corn / Scallions

SMOOTHIES - \$14/Guest
Berries / Honey / Almond Milk / Bananas / Chocolate / Almond Milk / Melons / Kiwi / Basil

BREAKFAST SANDWICH - \$9/Guest
Ham / Pimento Cheese / English Muffin

BREAKFAST BURRITO - \$9/Guest
Eggs / Potatoes / Refried Beans / Bacon / Pico de Gallo

GREEK YOGURT - \$7/Guest

REGULAR COFFEE / DECAF COFFEE / HOT TEA / HOT CHOCOLATE - \$35/Gallon

LUNCH/LIGHT SNACKS

MARKET FRESH FRUIT PLATTER (VEGAN) - \$15/Guest

GUACAMOLE AND QUESO STATION (V/GF) - \$14/Guest
Guacamole / Salsa Rojo / Queso / Tortilla Chips

LEMON PEPPER WINGS - \$14/Guest
Ranch / Blue Cheese / Celery

JUMBO SHRIMP SHOOTERS (GF) - \$14/Guest
Spicy Cocktail Sauce

HUSHPUPIES - \$10/Guest
Honey Butter

POPCORN TRIO (V) - \$10/Guest
Caramel / Cheddar / Kettle

SAMMICHES

BLT SANDWICH - \$10/Guest
Toasted Artisan Bread / Heirloom Tomato / Thick Cut Neuske's Bacon / Herb Aioli / Frisee / Guacamole / Sprouts

HOUSE SMOKED TURKEY - \$10/Guest
Turkey / Cherry Bomb Aioli / Arugula / Red Onion / Heirloom Tomatoes

GRILLED TENDERLOIN - \$14/Guest
Scallion Spread / Tenderloin / Arugula

LOBSTER ROLL - \$20/Guest
Tarragon Aioli / Pickled Peppers / Toasted New England Style Roll

TREND STATIONS

SPOTTED TROTTER CHARCUTERIE AND GEORGIA CHEESES - \$18/Guest
Black Pepper Sorghum / Calabrian W/ Capers / Nduja / Asher Blue / Tomme / Green Hill / Flatbreads / Pecans / Dried Fruits

GOURMET MAC + CHEESE BAR - \$15/Guest
Lobster Mac / Bacon Burnt Ends Mac / Oven-Roasted Tomatoes / Blue Cheese / Pepper and Onions / Toasted Breadcrumbs / Charred Vegetables

SMOKED FAJITA BAR - \$17/Guest
*-Smoked Chicken / Smoked Carnitas / Smoked Brisket
-Guacamole / Pico de Gallo / Salsa Verde
-Flour Tortillas
-Hot Sauce Bar*

ENHANCEMENTS

ENTREES

SEARED PORK STEAKS (GF) - \$16/Guest
Brussel Sprouts / Apples / Bacon / Pickled Red Onions / Pork Jus

BRAISED BEEF SHORT RIBS (GF) - \$18/Guest
Black Garlic Demi / Celery Root Puree / Asparagus

NASHVILLE HOT FRIED LOBSTER TAILS - \$22/Guest
Charred Okra / Scallions / Nashville Hot

HOUSE SMOKED SALMON - \$18/Guest
Charred Brussels / Gremolata / Lemon Butter

GRILLED BEEF TENDERLOIN - \$21/Guest
Jalapeno-Bacon Creamed Corn

CARVING BAR – CHEF ATTENDED

SMOKED TURKEY BREAST (GF) - \$15/Guest
Molasses BBQ Sauce / Pickled Vegetable Salad

OAK AND HICKORY SMOKED PRIME RIB (GF) - \$20/Guest
Creole Mustard Sauce / Charred Onions

DESSERTS

ASSORTED ICE CREAM BARS (V/GF) - \$7.50/Bar

COOKIES (V) - \$15/Guest
Chocolate Chunk / Peanut Butter / Snickerdoodle / TOUR Cookies

GLUTEN-FREE BROWNIES (GF) - \$6/Guest

ASSORTED CHEESECAKE BITES (V) - \$8/Guest

BEVERAGES

BLOODY MARY BAR - \$18/Guest
Vodka / Beer / Pickled Green Tomatoes / Spicy Dill Pickles / Artisan Salami / Pepperoni / Beef Stick Straws / Fresh Mozzarella / Celery / Olives / Pickled Cherry Tomatoes / Horseradish / Pickled Okra / Pickled Jalapenos

MIMOSA AND SHANDY BAR - \$18/Guest
Sparkling / Beer / Orange Juice / Pomegranate Juice / Lemonade / Ginger Syrup / Prickly Pear Puree / Raspberry Puree / White Peach Puree / Mint / Fresh Fruit / Berries

EXECUTIVE COFFEE STATION - \$17/Guest
Regular Coffee / Kahlua / Baileys / Chocolate Syrup / Caramel Syrup / Whipped Cream / Chocolate Shavings

EXTENDED BAR SERVICE - \$10/Per Hour/Per Guest