



2024

SKYSUITE MENU

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HERE'S PROOF

WE ARE PASSIONATE ABOUT USING LOCAL INGREDIENTS AND CULINARY TRENDS AND APPLYING THEM TO OUR CRAFT. OUR GOAL IS TO ALWAYS EXCEED GUEST EXPECTATIONS AND TO ENHANCE THE PREMIUM GUESTS' FOOD SERVICE EXPERIENCE HERE AT SANFORD STADIUM.

WE'VE ALWAYS BEEN GREEN

We are committed to environmental and social responsibility. It's our pleasure to create events in ways that conserve natural resources and protect our environment. You can have exceptional, ecologically responsible events without sacrificing style.

WE'RE ALWAYS GIVING BACK

We have graciously provided support for many local communities and extend in-kind donations. We are the founding board members of many charitable organizations and several of our catering operations are operated by non-profit organizations where the donations go straight into the community. Whenever possible, leftover foods are donated to Campus Kitchen Food Bank.

WE'VE ALWAYS BEEN ABOUT THE FOOD

We focus on fresh, local farm-to-plate fruits and vegetables, sustainable seafood and natural and organic meats. It's what makes our Culinary Team cook! Proof of the Pudding supports our local community through our non-profit partners as well as food donations to campus kitchens.

A LETTER FROM YOUR GM

♥♥ *Thank you for your continued support and trust in Proof of the Pudding at UGA! Our team is dedicated to creating exceptional game-day experiences in your suite. With thoughtfully curated menus, impeccable service, and attention to detail, we aim to exceed your expectations. We value your feedback and look forward to another memorable season together! It is an honor to serve you and...GO DAWGS! ♥♥*



TRENISE GUERRERO

General Manager

SEPTEMBER 7



VS. TN TECH

Choose from one of our chef-crafted packages below OR build your own using our design-your-own & add-on selections ([page 11](#)).

UGA'S Q' PACKAGE

Sliced Brisket **GF**

Pickles / Onions / Jalapeños / Cider Molasses BBQ Sauce

Smoked Chicken **GF**

Pickled Red Onions / Martin's Potato Sliders

Three Cheese Mac And Cheese **V**

Shells / Alfredo/ White Cheddar / Cheddar / Herbed Breadcrumbs

Cole Slaw **V GF**

Cabbage / Carrots / Green Peppers / Sweet Dressing

Roasted Corn Salad **V GF**

Roasted Corn / Roasted Peppers / Tomatoes / Green Onions / Cabbage / BBQ Vinaigrette / Cotija

THE DAWG HOUSE PACKAGE

Crispy Chicken Tenders

Honey Mustard / Molasses BBQ Sauce

Grilled Hamburgers

Cheddar / Swiss / Lettuce / Tomato / Red Onions / Pickles / Ketchup / Mustard / Mayonnaise / Martin's Potato Rolls

Brown Sugar Baked Beans

Tri-Color Bell Peppers

Loaded Mac Salad

Elbow Mac / Bacon / Cheddar / Peas / Celery / Deli Dressing

Farmers' Market Salad **V GF**

Tomatoes / Cucumbers / Radish / Carrots / Greens / Ranch Dressing

NATIONAL CHAMPIONS PACKAGE

Hunter's Chicken **GF**

Foraged Wild Mushrooms / Tomato Ragù

Dr. Pepper Short Ribs **GF**

Caramelized Shallot Demi / Charred Green Onions

Citrus Peppered Fingerlings **VB GF**

Grilled Lemon

Cannellini Bean Salad **VB GF**

Cucumber / Sweet Peppers / Heirloom Tomato / Red Wine Vinaigrette

Honeycup Mustard Shredded

Brussels Sprouts **GF**

Red Peppers / Red Onion / Applewood Bacon / Candy Pecan

VB VEGETARIAN

GF GLUTEN-FREE

V VEGAN

IN-SUITE & LOBBIES

UGA-TOPIA

SUITE LOBBY AREAS

Fresh Popped Popcorn **VB GF**

Go Dawgs Bar **GF**

All-Beef Hot Dogs / Martin's Potato Rolls / Ketchup / Mustard / Diced Onion / Chili / Shredded Cheddar

Assorted Game Day Treats **VB**

Cookies / Brownies / Cakes / Pies / Assorted Candy

WELCOME TO THE DAWGHOUSE

IN-SUITE APP FROM GATES TO 2ND QUARTER

Peach Bruschetta **V**

Peaches / Heirloom Tomatoes / Diced Red Onion / Garlic/Basil / Parsley / Grilled Bread

IN-SUITE DESSERT 3RD QUARTER TO END OF GAME

Apple Crumble Shooters **V**

Mercer Orchard Granny Smith Apples / Cinnamon Sugar / Nanas Crumble

OCTOBER 5



VS. AUBURN

Choose from one of our chef-crafted packages below OR build your own using our design-your-own & add-on selections ([page 11](#)).

UGA'S Q' PACKAGE

Sliced Brisket ^{GF}

Pickles / Onions / Jalapeños / Cider Molasses BBQ Sauce

Smoked Chicken ^{GF}

Pickled Red Onions / Martin's Potato Sliders

Three Cheese Mac And Cheese ^V

Shells / Alfredo/ White Cheddar / Cheddar / Herbed Breadcrumbs

Cole Slaw ^{V GF}

Cabbage / Carrots / Green Peppers / Sweet Dressing

Roasted Corn Salad ^{V GF}

Roasted Corn / Roasted Peppers / Tomatoes / Green Onions / Cabbage / BBQ Vinaigrette / Cotija

THE DAWG HOUSE PACKAGE

Crispy Chicken Tenders

Honey Mustard / Molasses BBQ Sauce

Grilled Hamburgers

Cheddar / Swiss / Lettuce / Tomato / Red Onions / Pickles / Ketchup / Mustard / Mayonnaise / Martin's Potato Rolls

Brown Sugar Baked Beans

Tri-Color Bell Peppers

Loaded Mac Salad

Elbow Mac / Bacon / Cheddar / Peas / Celery / Deli Dressing

Farmers' Market Salad ^{V GF}

Tomatoes / Cucumbers / Radish / Carrots / Greens / Ranch Dressing

NATIONAL CHAMPIONS PACKAGE

Honey Garlic Herb Chicken ^{GF}

Cucumber-Red Onion-Tomato Relish

Grilled Pork Tenderloin ^{GF}

Maple Dijon Cream

Buttermilk Mashed Potatoes ^{GF}

Chives

Sorghum Roasted Carrots ^{VG GF}

Roasted Blackberry Glaze

Balsamic Roasted Broccoli Salad

Pimiento Peppers / Balsamic Glaze / Roasted Carrots / Walnuts / Cranberry Vinaigrette

Kale Caesar ^{V GF}

Heirloom tomatoes / Shaved Parmesan / Halloumi Croutons / Tuscan Caesar Dressing

^{VG} VEGETARIAN

^{GF} GLUTEN-FREE

^V VEGAN

IN-SUITE & LOBBIES

UGA-TOPIA

SUITE LOBBY AREAS

Fresh Popped Popcorn ^{VG GF}

Go Dawgs Bar ^{GF}

All-Beef Hot Dogs / Martin's Potato Rolls / Ketchup / Mustard / Diced Onion / Chili / Shredded Cheddar

Assorted Game Day Treats ^{VG}

Cookies / Brownies / Cakes / Pies / Assorted Candy

WELCOME TO THE DAWGHOUSE

IN-SUITE APP FROM GATES TO 2ND QUARTER

Caramelized Onion Crostini

Fig Jam / Blue Cheese / Rosemary / Balsamic Honey Drizzle

IN-SUITE DESSERT 3RD QUARTER TO END OF GAME

Peach Cobbler Tarts

Cinnamon Whipped Cream

OCTOBER 12



VS. MISSISSIPPI ST.

Choose from one of our chef-crafted packages below OR build your own using our design-your-own & add-on selections ([page 11](#)).

UGA'S Q' PACKAGE

Sliced Brisket **GF**

Pickles / Onions / Jalapeños / Cider Molasses BBQ Sauce

Smoked Chicken **GF**

Pickled Red Onions / Martin's Potato Sliders

Three Cheese Mac And Cheese **V**

Shells / Alfredo/ White Cheddar / Cheddar / Herbed Breadcrumbs

Cole Slaw **V GF**

Cabbage / Carrots / Green Peppers / Sweet Dressing

Roasted Corn Salad **V GF**

Roasted Corn / Roasted Peppers / Tomatoes / Green Onions / Cabbage / BBQ Vinaigrette / Cotija

THE DAWG HOUSE PACKAGE

Crispy Chicken Tenders

Honey Mustard / Molasses BBQ Sauce

Grilled Hamburgers

Cheddar / Swiss / Lettuce / Tomato / Red Onions / Pickles / Ketchup / Mustard / Mayonnaise / Martin's Potato Rolls

Brown Sugar Baked Beans

Tri-Color Bell Peppers

Loaded Mac Salad

Elbow Mac / Bacon / Cheddar / Peas / Celery / Deli Dressing

Farmers' Market Salad **V GF**

Tomatoes / Cucumbers / Radish / Carrots / Greens / Ranch Dressing

NATIONAL CHAMPIONS PACKAGE

Caprese Chicken **GF**

Fresh Mozzarella / Fire Roasted Tomato / Basil

Penne Al Forno

Sausage / Pepperoni / Prosciutto / Ricotta / Marinara / Basil

Eggplant Parmesan **V**

Pomodoro Sauce / Shaved Parmesan / Basil

Grilled Market Vegetables **VG GF**

Sweet Drop Peppers / Balsamic Glaze

Basil Panzanella **VG**

Heirloom Tomato / Cucumber / Frisée / Red Onion / Herb Vinaigrette

- VG** VEGETARIAN
- GF** GLUTEN-FREE
- V** VEGAN

IN-SUITE & LOBBIES

UGA-TOPIA

SUITE LOBBY AREAS

Fresh Popped Popcorn **VG GF**

Go Dawgs Bar **GF**

All-Beef Hot Dogs / Martin's Potato Rolls / Ketchup / Mustard / Diced Onion / Chili / Shredded Cheddar

Assorted Game Day Treats **VG**

Cookies / Brownies / Cakes / Pies / Assorted Candy

WELCOME TO THE DAWGHOUSE

IN-SUITE APP FROM GATES TO 2ND QUARTER

Antipasti Platter **GF**

Provolone / Genoa / Kalamata Olives / Pepperoncini / Bread Sticks

IN-SUITE DESSERT 3RD QUARTER TO END OF GAME

Mississippi Mud Pies

Chocolate Mousse / Chocolate Pudding

NATIONAL CHAMPIONSHIP



NOVEMBER 16



VS. TENNESSEE

Choose from one of our chef-crafted packages below OR build your own using our design-your-own & add-on selections ([page 11](#)).

UGA'S Q' PACKAGE

Sliced Brisket **GF**

Pickles / Onions / Jalapeños / Cider Molasses BBQ Sauce

Smoked Chicken **GF**

Pickled Red Onions / Martin's Potato Sliders

Three Cheese Mac And Cheese **V**

Shells / Alfredo/ White Cheddar / Cheddar / Herbed Breadcrumbs

Cole Slaw **V GF**

Cabbage / Carrots / Green Peppers / Sweet Dressing

Roasted Corn Salad **V GF**

Roasted Corn / Roasted Peppers / Tomatoes / Green Onions / Cabbage / BBQ Vinaigrette / Cotija

THE DAWG HOUSE PACKAGE

Crispy Chicken Tenders

Honey Mustard / Molasses BBQ Sauce

Grilled Hamburgers

Cheddar / Swiss / Lettuce / Tomato / Red Onions / Pickles / Ketchup / Mustard / Mayonnaise / Martin's Potato Rolls

Brown Sugar Baked Beans

Tri-Color Bell Peppers

Loaded Mac Salad

Elbow Mac / Bacon / Cheddar / Peas / Celery / Deli Dressing

Farmers' Market Salad **V GF**

Tomatoes / Cucumbers / Radish / Carrots / Greens / Ranch Dressing

NATIONAL CHAMPIONS PACKAGE

BBQ Chicken Kebabs **GF**

Grilled Pineapple / Sweet Peppers / Yellow Onion / Brown Sugar BBQ Glaze

Pepper Steak **GF**

Sweet Onion / Green Peppers/Gravy

Scallion Rice Pilaf

Scallions / Carrots / Peas / Onions

Roasted Green Beans Salad **V GF**

Cherry Tomatoes / Dill/Feta / Chickpeas / Mustard Red Wine Vinaigrette

Fall Salad **VG GF**

Roasted Butternut Squash / Scallions / Cherry Tomatoes / Garlic / Arugula / Red Wine Vinaigrette

- VG** VEGETARIAN
- GF** GLUTEN-FREE
- V** VEGAN

IN-SUITE & LOBBIES

UGA-TOPIA SUITE LOBBY AREAS

Fresh Popped Popcorn **VG GF**

Go Dawgs Bar **GF**

All-Beef Hot Dogs / Martin's Potato Rolls / Ketchup / Mustard / Diced Onion / Chili / Shredded Cheddar

Assorted Game Day Treats **VG**

Cookies / Brownies / Cakes / Pies / Assorted Candy

WELCOME TO THE DAWGHOUSE IN-SUITE APP FROM GATES TO 2ND QUARTER

Fig & Brie Crostini

Rosemary Biscuit / Fig / Brie Spread / Balsamic Drizzle

IN-SUITE DESSERT 3RD QUARTER TO END OF GAME

Key Lime Pie Tarts

Lime Custard / House Whip Cream

NOVEMBER 23



VS. U. MASS

Choose from one of our chef-crafted packages below OR build your own using our design-your-own & add-on selections ([page 11](#)).

UGA'S Q' PACKAGE

Sliced Brisket **GF**

Pickles / Onions / Jalapeños / Cider Molasses BBQ Sauce

Smoked Chicken **GF**

Pickled Red Onions / Martin's Potato Sliders

Three Cheese Mac And Cheese **V**

Shells / Alfredo/ White Cheddar / Cheddar / Herbed Breadcrumbs

Cole Slaw **V GF**

Cabbage / Carrots / Green Peppers / Sweet Dressing

Roasted Corn Salad **V GF**

Roasted Corn / Roasted Peppers / Tomatoes / Green Onions / Cabbage / BBQ Vinaigrette / Cotija

THE DAWG HOUSE PACKAGE

Crispy Chicken Tenders

Honey Mustard / Molasses BBQ Sauce

Grilled Hamburgers

Cheddar / Swiss / Lettuce / Tomato / Red Onions / Pickles / Ketchup / Mustard / Mayonnaise / Martin's Potato Rolls

Brown Sugar Baked Beans

Tri-Color Bell Peppers

Loaded Mac Salad

Elbow Mac / Bacon / Cheddar / Peas / Celery / Deli Dressing

Farmers' Market Salad **V GF**

Tomatoes / Cucumbers / Radish / Carrots / Greens / Ranch Dressing

NATIONAL CHAMPIONS PACKAGE

Chicken and Waffles

Maple Syrup / Cinnamon Whipped Butter

Shrimp & Grits **GF**

Andouille Sausage / Pepper & Onion Hash / Stone Ground Grits

French Toast Casserole **V**

Bourbon Maple Syrup

Baby Iceberg Salad **V GF**

Heirloom Grape Tomato / Pickled Red Onion / Shaved Carrots / Cucumber / Lemon Oregano Vinaigrette

Strawberry Almond Crunch Salad

Arugula / Basil/Strawberry / Jalapeño Slices / Sunflower Seeds / Red Onion / Goat Cheese / Honeycup Mustard / Balsamic Vinaigrette

VG VEGETARIAN

GF GLUTEN-FREE

V VEGAN

IN-SUITE & LOBBIES

UGA-TOPIA

SUITE LOBBY AREAS

Fresh Popped Popcorn **VG GF**

Go Dawgs Bar **GF**

All-Beef Hot Dogs / Martin's Potato Rolls / Ketchup / Mustard / Diced Onion / Chili / Shredded Cheddar

Assorted Game Day Treats **VG**

Cookies / Brownies / Cakes / Pies / Assorted Candy

WELCOME TO THE DAWGHOUSE

IN-SUITE APP FROM GATES TO 2ND QUARTER

Herbed Feta Dip **VG**

Pita Chips

IN-SUITE DESSERT 3RD QUARTER TO END OF GAME

Turtle Tarts

Rich Caramel / Dark Chocolate / Georgia Pecans

NATIONAL CHAMPIONSHIP

NATIONAL CHAMPIONSHIP

NOVEMBER 29



VS. GEORGIA TECH

Choose from one of our chef-crafted packages below OR build your own using our design-your-own & add-on selections ([page 11](#)).

UGA'S Q' PACKAGE

Sliced Brisket ^{GF}

Pickles / Onions / Jalapeños / Cider Molasses BBQ Sauce

Smoked Chicken ^{GF}

Pickled Red Onions / Martin's Potato Sliders

Three Cheese Mac And Cheese ^V

Shells / Alfredo/ White Cheddar / Cheddar / Herbed Breadcrumbs

Cole Slaw ^{V GF}

Cabbage / Carrots / Green Peppers / Sweet Dressing

Roasted Corn Salad ^{V GF}

Roasted Corn / Roasted Peppers / Tomatoes / Green Onions / Cabbage / BBQ Vinaigrette / Cotija

THE DAWG HOUSE PACKAGE

Crispy Chicken Tenders

Honey Mustard / Molasses BBQ Sauce

Grilled Hamburgers

Cheddar / Swiss / Lettuce / Tomato / Red Onions / Pickles / Ketchup / Mustard / Mayonnaise / Martin's Potato Rolls

Brown Sugar Baked Beans

Tri-Color Bell Peppers

Loaded Mac Salad

Elbow Mac / Bacon / Cheddar / Peas / Celery / Deli Dressing

Farmers' Market Salad ^{V GF}

Tomatoes / Cucumbers / Radish / Carrots / Greens / Ranch Dressing

NATIONAL CHAMPIONS PACKAGE

Ice Fried Chicken

Spicy Honey

Oak Smoked St. Louis Ribs ^{GF}

Pickled Cannonball Q Sauce

Charred Vidalia Onion

Mashed Potatoes ^{V GF}

Chives

Kicking Collard Salad ^{VG GF}

Sweet Peppers & Onions / Apple Cider Vinegar / Brown Sugar

Baby Gem Salad ^{V GF}

Heirloom Tomatoes / Crispy Parmesan / Green Onions / Baby Cucumber / Green Goddess Dressing

^{VG} VEGETARIAN

^{GF} GLUTEN-FREE

^V VEGAN

IN-SUITE & LOBBIES

UGA-TOPIA

SUITE LOBBY AREAS

Fresh Popped Popcorn ^{VG GF}

Go Dawgs Bar ^{GF}

All-Beef Hot Dogs / Martin's Potato Rolls / Ketchup / Mustard / Diced Onion / Chili / Shredded Cheddar

Assorted Game Day Treats ^{VG}

Cookies / Brownies / Cakes / Pies / Assorted Candy

WELCOME TO THE DAWGHOUSE

IN-SUITE APP FROM GATES TO 2ND QUARTER

Mini Chicken BBQ Salad

BLT Croissants

Oak Fired Pulled Chicken / Applewood Bacon / Butter Baked Croissant

IN-SUITE DESSERT 3RD QUARTER TO END OF GAME

Crème Brûlée Tarts

Madagascar Vanilla Pastry / Raw Torched Sugar

BUILD YOUR OWN DAWG HOUSE

Build your own package from the options below. All Build Your Dawg House Packages will have the same in suite app and 3rd quarter dessert as the game day packages.

BETWEEN THE HEDGES

PICK TWO

MUSTARD POTATO SALAD **GF**

Red Potatoes / Scallions / Bacon / Egg / Celery / Mustard Aioli

COLE SLAW **V GF**

Cabbage / Carrots / Green Peppers / Sweet Dressing

LOADED MAC SALAD

Cavatappi / Bacon / Cheddar / Peas / Celery / Deli Dressing

POP POWER SALAD **V GF**

Kale / Greens / Cabbage / Brussels Sprouts / Toasted Pumpkin Seeds / Dried Cranberries / Poppy Seed Dressing

FARMERS' MARKET SALAD **V GF**

Tomatoes / Cucumbers / Radish / Carrots / Greens / Ranch Dressing

SMOKED TURKEY CLUB CROISSANT

Smoked Turkey / Cheddar / Applewood Smoked Bacon / Heirloom Tomatoes / Lettuce / Cherry Pepper Aioli / Croissant

BUFFALO CHICKEN FOCCACIA

Buffalo Chicken Tenders / Lettuce / Tomato / Cheddar / Celery / Buttermilk-Chive Aioli / Focaccia

GRILLED TENDERLOIN SANDWICH

Black Pepper Roast Beef Tenderloin / Tomato / Goat Cheese Spread / Frisee / Balsamic Onions / Martin's Potato Rolls

GRILLED VEGETABLE WRAP **V GF**

Zucchini / Squash / Eggplant / Roasted Red Pepper Hummus / Lettuce / Spinach Wraps

MUFFULETTA SANDWICH

Mortadella / Capicola / Provolone / Roasted Red Pepper / Genoa / Arugula / Spicy Olive Relish / Muffuletta Bread

DOOLEY'S DELIGHTS

PICK ONE

THREE CHEESE MAC AND CHEESE **V**

Shells / Alfredo/ White Cheddar / Cheddar / Herbed Breadcrumbs

SMOKED BAKED BEANS **V GF**

Onions / Bacon / BBQ Sauce / Mustard

BAKED POTATO WEDGES **V GF**

Pimento Cheese Dip

SWEET POTATO WEDGES **V GF**

BBQ Spiced Butter / Smoked Gouda / Pecans

JALAPENO CHEDDAR CORN MUFFINS **V**

Honey Butter

PESTO CAVATAPPI **V**

Basil Cream Sauce/Parmesan

ROASTED GREEN BEANS **V**

Tomato / Onion / Garlic

FRIED OKRA **V**

Cajun Spice

VG VEGETARIAN

GF GLUTEN-FREE

V VEGAN

BUILD YOUR OWN DAWG HOUSE

Build your own package from the options below. All Build Your Dawg House Packages will have the same in suite app and 3rd quarter dessert as the game day packages.

THE CLASSIC ARCH

PICK ONE

SMOKED CHICKEN **GF**

Pickled Red Onions / Sweet BBQ Sauce / Slaw / Martin's Potato Sliders

SLICED BRISKET **GF**

Pickles / Onions / Jalapeños / Sweet BBQ Sauce

SMOKED PORK SPARERIBS **GF**

Creole Mustard BBQ Sauce / Pickles

CORN RIBS **V GF**

BBQ Spiced Butter / Cotija / Charred Limes

OAK SMOKED TURKEY BREAST **GF**

Pickled Cannonball BBQ / Martins Potato Rolls

SLICED SANTA MARIA STEAK **GF**

Chipotle Pan Jus

ICE FRIED CHICKEN

Spicy Honey

4TH QUARTER LIGHTS

PICK ONE

GRILLED SAUSAGES

Relish / Diced Onions / Shredded Cheddar / Mustard / Ketchup / Martin's Potato Rolls

GRILLED HAMBURGERS

Cheddar / Swiss / Lettuce / Tomato / Red Onions / Pickles / Ketchup / Mustard / Mayonnaise / Martin's Potato Rolls

TACO BAR

Beef Barbacoa / Chicken Tinga / Onions / Cilantro / Salsa Roja / Queso Fresco / Taco Truck Green Sauce / Flour Tortillas

NACHO BAR **GF**

Chile Con Queso / Chili / Tortilla Chips / Jalapeños / Cheddar / Sour Cream

BUFFALO WINGS **GF**

Blue Cheese / Ranch / Celery

SOUTHERN FRIED CHICKEN TENDERS

Honey Mustard / Molasses BBQ Sauce

CAVEMAN POPS **GF**

Smoked Turkey Drumstick / Tex-Mex Dusted / Cranberry BBQ

VG VEGETARIAN

GF GLUTEN-FREE

V VEGAN

A LA CARTE

Add any of the following a la carte options to your gameday menu.
Add-On Pricing Shown, All Add-Ons Serve 12 Guests



APPS & MAIN

Classic City Warm Beer Cheese Dip & Pretzel Bites Doux South Drunken Mustard	74.99
UGA's Famous Sausage Dip Pita Chips / Tortilla Chips	74.99
Power Pop Salad Kale / Sprouts / Craisins / Candied Pecans / Poppy Seed Dressing	55.99
Classic Caesar Salad Romaine Lettuce / Garlic Butter Croutons / Shaved Parmesan / Creamy Parmesan Dressing	55.99
Grilled Tenderloin Sandwich Black Pepper Tenderloin / Tomato / Fig & Honey Chevre Spread / Frisee Lettuce / Balsamic Onions / Hoagie Roll	82.99
Smoked Turkey Sub Aged Cheddar / Chive Aioli / Heirloom Tomato / Lettuce / Hoagie Roll	62.99
Garden Vegetable Wrap  Zucchini / Spinach / Squash / Eggplant / Black Bean Hummus / Spinach & Sundried Tomato Wraps	52.99
Smoked Gouda Mac And Cheese  Shells / Parmesan / White Cheddar / Smoked Gouda / Herbed Breadcrumbs	89.99
Grilled Hamburgers ¼ Pound Grilled Patty / Ketchup / Mustard / Cheddar / Swiss / Lettuce / Tomato / Onion / Pickle / Martin's Potato Roll	99.99
Buffalo Wings  Blue Cheese / Ranch / Celery & Carrots	109.99
Crispy Chicken Tenders Honey Mustard / Molasses BBQ Sauce	109.99



 **VEGETARIAN**
 **GLUTEN-FREE**
 **VEGAN**

DESSERT

Peach Cobbler  Cinnamon Whipped Cream	69.99
Chef Javi's Donut Bread Pudding  Warm Donut Glaze	69.99
Banana Pudding Nilla Wafers / Vanilla Bean Crème	69.99
Key Lime Pie Sweet & Tart Classic Key Lime Pie	59.99
Specialty Cake A Specially Designed Cake For Any Occasion	49.99

BEVERAGES

Juice Selections Orange / Cranberry / Grapefruit / Pineapple Lemonade / Limeade	10.99 Per Selection
Selected Mixers Bloody Mary / Sweet & Sour / Tonic / Club Soda	13.99 Per Selection
Bar Fruit Lemons / Limes / Oranges Celery / Olives / Cherries	19.99 (Serves 12 Guests)
Bar Wedges Lemons / Limes	8.99 Per Selection

*pricing shown does not include sales tax.



A LA CARTE (CONTINUED)

Add any of the following a la carte options to your gameday menu.
Add-On Pricing Shown, All Add-Ons Serve 12 Guests

PREMIUM ADD-ON

BILLIONAIRE BACON Cayenne / Brown Sugar Dusted	109.99
PEKING DUCK SPRING ROLL Thai Chili Sauce	99.99
SMOKED ALLIGATOR & PORK SAUSAGE  Griddled Peppers & Onions/Smoked Cheddar / Martins Potato Rolls	109.99
HERB ROASTED BEEF TENDERLOIN  Espresso Rub Sauce/ Roasted Potatoes	149.99
CHIPOTLE PORK BELLY  Pasilla Sauce/ Red Cabbage / Shredded Carrots / Micro Cilantro	112.99
CAPRESE STUFFED PORTOBELLO MUSHROOMS   Heirloom Tomatoes / Mozzarella / Basil / Balsamic Drizzle	99.99
CAJUN PORK TENDERLOIN  Applejack Brandy Sauce / Spinach	105.99
SHRIMP COCKTAIL Bloody Mary Cocktail / Spicy Remoulade	125.99

 VEGETARIAN

 GLUTEN-FREE

 VEGAN

*pricing shown does not include sales tax.

MENU ADVISORY

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness or death especially if you have certain medical conditions. Menu items may contain allergens such as peanuts. Please consult your sales executive if you need or desire further details.

Proof of the Pudding is committed to environmental and social responsibility in our day-to-day operations. We believe that we have an obligation to create events in a way which conserves natural resources and protects our environment. With Proof of the Pudding, you can have exceptional, ecologically responsible events without sacrificing style.

EXECUTIVE SUITE EXPERIENCE
BROUGHT TO YOU BY:

proof of the pudding