



proof of the pudding

Proof of the Pudding is Atlanta's largest award-winning caterer for more than 36 years. We dish out 'innovative culinary creations' that are locally sourced from our purveyors to ensure the freshest, seasonally inspired ingredients.

We do our best to create the vision of our clients through careful planning and collaboration.

Our passionate team creates customized, creative menus for you and your guests to make your event more than memorable!



PROVEN

Proud Member of 'Leading Caterers of America'
2013-2016

Top 25 Caterers List in U.S. - Special Events
Magazine – 2014 - 2016

First Place NACE Event Design Trends -2010

Voted 'BEST MENU DESIGN,' 'BEST MENU
PRESENTATION,'
'BEST CULINARY INNOVATION' – International
Special Events Society - 2014, 2015

Best of Atlanta Eating Places – 2009, 2015

Voted 'BEST TEAM EFFORT,' 'BEST CAKE
PRESENTATION,' 'BEST MENU DESIGN,'
'BEST SOCIAL EVENT 10k -25k –International
Special Events Society -2012

Voted Atlanta's "BEST CATERER" -
Atlanta Business Chronicle – 2000-2015

Voted ' BEST CATERING SERVICE' Daily Report,
Best Of Awards – International Special Events
Society- 2014, 2015

First Place 'BEST FOOD' ISES Race for the Taste - In-
ternational Special Events Society- 2014



ALLOW OUR TALENTED TEAM TO
CUSTOMIZE YOUR MENU FROM THIS
PACKET OF OUR CHEF,S FAVORITES!

PASSED BITES

PROOF RECOMMENDS 3-4 PIECES PER PERSON.
PRICED PER PIECE.

MEAT

Tandori Chicken Lollipops, Mint Chutney (GF)

Grilled Prosciutto Wrapped Asparagus (GF)

Bacon Wrapped Date, Manchego Cheese (GF)

Cognac Beef Tenderloin, Horseradish Zing Crostini

Smoked Chicken with Mango + Mint on a Crostini

Crispy Chicken Lollipop, Champagne Mustard Drizzle

Bloody Mary Meatballs, Pickled Okra in Sake Cup (GF)

Pulled Chicken with Travis Matney's Bootleg BBQ Sauce, Corn Biscuit,
Jalapeno Crème Fraiche

Lamb Lollipop, Garlic Lemon Olive Oil Drizzle (GF)

Mini Rosemary Biscuits, Pimento Cheese + Ham

Mini Argentinean Beef Skewer, Chimichurri Glaze (GF)

Tiny Beef Burger, Cheddar, Tiny Brioche

Chile Lemon Grass Chicken On Endive (GF)

Red Curry Thai Beef Rice Noodle Salad (GF)

Korean BBQ, Pickled Onions, Carrots & Fresh Cilantro (GF)

SEAFOOD

Lobster Mac & Cheese, Sake Cup

Chipotle Shrimp, Cheddar Grit Cake, Raspberry Essence (GF)

Lobster BLT Bite, Roasted Tomato, Apple-wood Smoked Bacon,
Cajun Aioli on a Crostini

Miniature Crab Cake, Cajun Aioli

Mini Ahi Tuna Taco, Lotus Crisp, Avocado, Jalapeno, Beet,
Daikon Slaw, Wasabi Mayo (GF)

Sweet Potato Chips, House Smoked Salmon, Crème Fraiche

Red Snapper Ceviche, Citrus Peppers, Onion, Coconut

Sesame Encrusted Tuna, Seaweed Salad (GF)

Smoked Trout, Pickled Fennel, Dill (GF)





VEGETARIAN

Seasonal Soup Shooters*

*Hot Asparagus, Meyer Lemon

*Tomato Bisque, Grilled Cheese Bite

*Butternut Squash, Cheddar Popcorn Bite

Watermelon, Feta Skewers, Fresh Basil (GF)

Roasted Baby Beets, Goat Cheese (GF)

Roasted Tomato + Goat Cheese, Goji Cracker, Crispy Basil

Cabrales Bleu Cheese, Ginger Snap, Sliced Pear, Fig Preserves

Caramelized Onion Crostini, Apple Fig Jam, Georgia Goat Cheese

Vegetable Spring Rolls, Sweet Soy + Hot Mustard Dip

Drunken Goat Cheese, Caramelized Onions,
Balsamic Reduction on Crostini

Gruyere and Caramelized Onion Polenta (GF)

Vegetarian Empanada, Mango Salsa

Stuffed Sweet Baby Peppers, Lemon Garlic Goat Cheese,
Smoked Tomato Sauce (V/GF)

VEGAN

Kale Chip Crisps (GF)

Polenta Balls, Marinara Dipping (GF)

Smoked Deviled Potatoes, Hummus, Paprika (GF)

Cucumber, Avocado, Sushi Rolls, Veggie Matchsticks, Cilantro



SELF SERVE TREND STATIONS

PRICES ARE PER GUEST. TREND STATIONS MAY BE PURCHASED INDIVIDUALLY WITH A MINIMUM OF THREE (3) OR YOU MAY ADD A STATION TO YOUR RECEPTION OR BUFFET MENU.

SOUTHERN STREET TACO BAR

Crispy Buttermilk Chicken, Buffalo Sauce Sweetwater 420 Battered Halibut

Street Taco - Pulled Pork BBQ, Flour Tortillas

Toppings include: Cabbage Slaw, Shredded Cheese, Lime Wedges, Guacamole, Salsa+ Jalapenos

DIXIE SOUTHERN SLIDERS

Angus Beef Burger, Pimento Cheese, Buttered Bun

Sweet BBQ Pork, Crunchy Slaw, Asia go Bun

Crispy Buttermilk Chicken, Bleu Cheese, Sourdough Roll

House-Made Potato Chips

Bread 'n' Butter Pickles

GOURMET MAC + CHEESE

Three Cheese Mac, Panko Crust

Toppings Include: Apple-Wood Smoked Bacon, White Cheddar Cheese, Bleu Cheese, Souteed Pepper+ Onion Hash, Crispy Onions, Tomatoes, Hot Sauce

For a Special Splurge try Lobster Mac+ Cheese (add 4.00)

FLAT BREADS

Traditional Margarita

Spicy Salami, Provolone, Rosemary

Grilled Chicken, Mozzarella, Arugula

Prosciutto, Fig, Arugula

Chef' Doug's Citrus Caesar Salad, House-made Croutons

NOT-YOUR-AVERAGE GRITS BAR

Loganville Gouda Grits, Grilled Shrimp, AndouilleSausage, POP Pepper-Onion Hash + Grilled Vegetable Bites Chef's Special Prosciutto Chips



GOURMET BURGER BAR

Angus Beef Burger, Cheddar Cheese, Crispy Onions, Small Bun
Crab Burger, Fried Green Tomato, Cajun Aioli, Hawaiian Roll
Spicy Turkey Burger, Cheddar Cheese, Small Bun
Hot Fries, Jalapeno Ketchup, Peach Mustard, Pickled Gherkins

A NOODLE BAR

Rice Noodles, Bok Choy, Bean Sprouts, Snow Peas, Carrots,
Cilantro Lemon Grass Chicken, Ginger Garlic Sauce Soba Noodles,
Eda ma me, Shredded Carrots, Green Peas, Pepper Ribbons,
Spicy Peanut Sauce

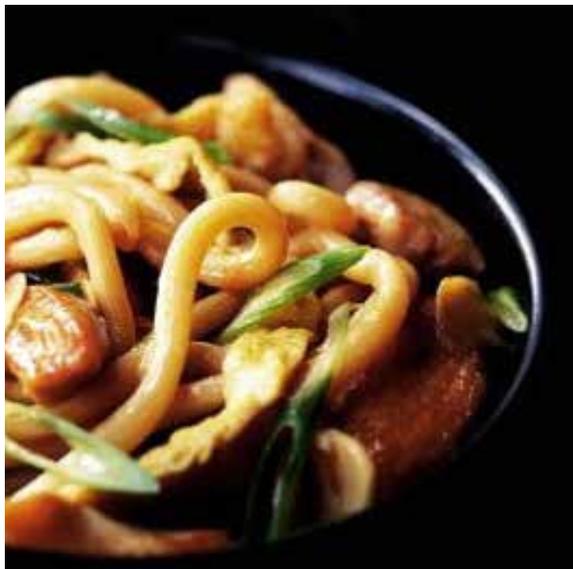
COASTAL GEORGIA BITES BAR

Mini Shrimp Po Boys, Spicy Aioli on Petite Hoagie
Crispy Catfish, Peach Salsa, Crunchy Cabbage Slaw
POP Oysters, Crispy Oysters on the Half Shell,
Guacamole + Georgia Caviar

SUSHI BAR

Spicy Tuna Roll
California Roll
Edamame, Sea Salt
Ginger Salad

*Ask us about our southern fusion sushi!



SWEET ENDINGS

S'mores Bar
Chocolate, Graham Crackers+ Marshmallow Cream

DONUT BITES BAR

Glazed Donut Holes+ Mini Cronuts
Choice of: Salted Caramel, Chocolate Ganache, Vanilla Bean Sauces
Toppings Include: Flavored Sugars, Shaved Chocolate, Sprinkles

COBBLER BAR

Seasonal Cobblers
Wild Berry, Ellijay Apple, Georgia Peach Cinnamon Whipped Cream,
Vanilla Whip Streusel Toppings

MAKE YOUR OWN FRUIT PARFAIT

Greek Yogurt, Chocolate Mousse, Lemon Mousse Mixed Berries,
Pineapple, Mandarin Oranges Granola, Honey

DIP THIS!

Chocolate Dipped Seasonal Fruits + Snacks
Dipped in Milk Chocolate, White Chocolate, Dark Chocolate



CHEF ATTENDED TREND STATIONS

MAY BE PURCHASED INDIVIDUALLY WITH A MINIMUM OF THREE.
CHEF ATTENDANT 200.00 PER 100 PEOPLE.

A CARVING BAR*

Pepper Crusted Beef Tenderloin, Horseradish Sauce

Roasted Turkey Breast, Champagne Mustard, Apple Chutney

Rosemary Flat Iron Steak, Lemon Aioli

Molasses Pork Tenderloin, Tropical Fruit Chutney

Citrus Glazed Ham, Bing Cherry Chutney

*Artisan Rolls, House-made Butter Included

SMALL BITES STATION

CHOOSE TWO

Braised Beef Short Ribs, Port Reduction, Creamed Garlic Potatoes, Peas + Carrot Puree

Seared Sea Bass, Parsnips Puree & Topped with Crispy Parsnips, Truffle Jus + Chives

Oven Roasted Rosemary Chicken, Potato Stack, Asparagus Tips

Flank Steak, Bourbon Glaze, Sea Salted Frites

House Smoked Salmon, Young Kale, Warm Riesling Broth

Baby Lamb Chops, Garlic Infused Olive Oil Drizzle, Orzo

Classic Shrimp + Loganville Gouda Grits

SHAKEN NOT STIRRED SALAD BAR

Our chefs will mix up your favorite salad ingredients in martini shakers!

Greens – Baby Gem Lettuce, Artisan Greens, Spinach and Arugula

Veggies – Baby Corn, Grape Tomatoes, Mushrooms, Sliced Carrots, Cucumbers, Peppers, Broccoli Florets, Red Onions

Cheeses – Feta, Shredded Cheddar, Blue Cheese

Crunch – Sunflower Seeds, House-made Croutons, Slivered Almonds, Candied Pecans, Crispy Udon Noodles

Dress it up – Fig Vinaigrette, Avocado Ranch, Champagne Splash, Creamy Poppy-seed

*Proteins – Grilled Salmon, Roasted Chicken, Sautéed Tofu + Edamame

SIDEWALK STIR-FRY

Choice of:

Curry Coconut Chicken + Hoisin Beef

Served with Maple Sesame Root Vegetables, Stone Fired Naan Bread, Lettuce Cups

Dipping sauces: Bulgogi Korean BBQ, Spicy Ginger Sauce, General Tso, Cilantro Lime Aioli

CHEF CART

A restaurant experience at a catered event!

Chef's will prepare small, beautifully composed plates (3 or 4 bites) and roam the room with contemporary stainless steel carts or wooden carts for you to choose from!

DIM SUM STYLE

Bamboo Steamer Baskets, Pork Dumplings, Sesame Soy Sauce

Chicken + Pineapple Satays, Peanut Sauce

Sesame Honey Salmon, Jasmine Rice Cakes*

Steamed Edamame, Sea Salt

POP 'UN-TRUCKED' SMOKIN' FRESH COUNTER

Tarragon Smoked Pork Loin, Calvados Broth, Green Apple Soufflé

Smoked Chili Glazed Sea Bass, Baby Kale Salad, Whole Grain Mustard Vinaigrette

Bourbon Smoked Turkey, Smoked Sweet Potato, Peach Broth

ULTIMATE SEAFOOD BAR

POP's Signature Crab Salad

Tuna Nicoise, Tuna Cans

Classic Shrimp Cocktail

Oysters 3 Ways

Oysters Nouvelle - Crispy Oysters on the Half Shell with Guacamole and Salmon Caviar

Oysters Rockefeller - Baked Sautéed Spinach, Bacon, Sambuca

Oysters on the Half Shell - Lemon, Hot Sauce, Horseradish, Worcestershire Sauce

ASIAN TAQUERIA

Crispy Chicken, Sweet Chili Sauce

Panko Crusted Tilapia, Hoisin Aioli

Gingered Shrimp, Mango Salsa

A Selection of Mini Tortillas + Mini Lettuce Cups

Seaweed Salad, Wasabi Sour Cream + Lime Wedges

CHICKEN N' WAFFLES

Buttermilk Chicken, Homemade Waffles, Citrus Maple

Bacon Seared Duck, Buckwheat Waffles, Bourbon Maple Drizzle

TOM + CHEE

A Fancy Grilled Cheese + Tomato Soup Station

Homemade Tomato Bisque Soup, Fried Basil

Three Cheese Focaccia Panini's - Smoked Gouda, Fontina + Mozzarella

Enjoy all three cheeses together or individual Panini's



CHEF ATTENDED DESSERT STATIONS

DONUT & COFFEE SHOP

Choose your donut, dip into creamy decadence and dust with sugary bliss!

Dip each donut hole in a variety of sugars + sauces:

Mint Sugar, Pomegranate Sugar, Basil Sugar

Frangelico Anglaise, Chocolate Ganache, Sea Salted Caramel

Our chefs will scoop out a taste of roasted coffee ice-cream in each coffee cup!

*Add 3.00 to flambé donuts infused in Rum, Bourbon or Whiskey..yum!

MINI CRÈME BRÛLÉE STATION

Torched to Order!

Deep Dark Chocolate, Raspberry, Coconut, Vanilla Bean Ice Cream

Rolled in Sprinkles

ICE CREAM SANDWICH BAR

Choose your home-made cookie + ice cream flavor:

Chocolate Chip, Peanut Butter Cookie, Mint Chocolate Chip, Salted Caramel, Vanilla Bean Ice Cream

STRAWBERRY SHORTCAKE STATION

Enjoy sweet, juicy strawberries over fluffy biscuits and pound cake bites + whipped cream topper





OLD FASHIONED BANANAS FOSTER STATION

Sliced Bananas Sautéed with Butter, Brown Sugar and Rum
Served over Vanilla Ice Cream

SHOT-COLATE BROWNIE STATION

Decadent home-made brownie bites skewered with cordial filled pipettes

Varieties include Kahlua, Baileys, Butterscotch Schnapps, Amaretto, etc.

Non-alcoholic options available: Chocolate, Strawberry and Regular Milk, Ganache, and Fruit Coulis

COCA-COLA ICE-CREAM FLOATS

Coca-Cola Classic, Cherry Coke, Fanta Orange

Vanilla Ice Cream, Chocolate , Whipped Cream, Maraschino Cherries, Caramel Syrups

*Inquire about our alcohol Infused ice cream bar

BUFFET DINNER

ALL PRICING INCLUDES ARTISAN BREADS, SALAD, PASTA,
ACCOMPANIMENTS & DESSERT

SWEET CREAM & HERB BUTTER

ICED TEA, WATER

SEASONAL SALADS

SELECT ONE

The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, A Confetti of Tomatoes,
White Balsamic Vinaigrette

Classic Tomato Salad

Sliced Onions + Fresh Basil

Chef Doug's Citrus Caesar Salad

House made Croutons

Watermelon

Feta, Arugula, Mint, Aged Balsamic

Gourmet Mix

Goat Cheese, Seasonal Berries, Heirloom Tomato, Mix Greens, Balsamic Drizzle



ENTREES

SELECT ONE

Tangerine Chicken

Pecan-Crusted Chicken

Oven Roasted Rosemary Balsamic Chicken Breast

Roasted Honey Thyme Chicken

Pretzel Crusted Chicken

Peppered Beef Tenderloin

Coca-Cola Braised Boneless Beef Short Ribs

Whiskey Infused Flat Iron Steak

Grilled Balsamic + Rosemary Flat Iron Steak

Bourbon BBQ Pulled Pork

Pulled Pork Lasagna

Sizzling Shrimp & Loganville Gouda Grits

Pan Roasted Salmon

Miso Glazed Halibut

Pan Sautéed Grouper, Tangerine Demi

Asian Sesame Tofu (Vegan)

Grilled Portobello Stack (Vegan)

Pasta + Risotto

Cavatappi, Sautéed Spinach, Wild Mushrooms,
Sundried Tomatoes, Pesto Cream

Penne, Gorgonzola, Grilled Pears, Walnuts,
Sherry Cream

Lemon Goat Cheese Ravioli

Cheese Tortelloni, Fresh Peas, Prosciutto, Citrus
Beurre Blanc

Cavatappi Caprese, Grape Tomatoes, Mozzarella,
Basil Oil, Fresh Basil

Spring Orzo Pasta Salad, Asparagus, Oven Roasted
Tomatoes, Artichokes

Creamy Risotto - Wild Mushroom or Parmesan
Spinach

Gnocchi, Fresh Spinach, Cherry Raisins,
Mushrooms, Toasted Pine Nuts, Shaved Parmesan,
Crispy Sage

Three Cheese Mac & Cheese

ACCOMPANIMENTS

CHOOSE TWO

Caramelized Vidalia Onion, Potato Mash

Gruyere Cheese Potatoes

Tri-Stack Potato Gratin

Roasted Truffle Fingerling Potatoes

Sweet Potato-Carrot Mash, Orange Zest

Three-Cheese Macaroni

Braised Collard Greens

Loganville Gouda Grits

Fire Roasted Cauliflower

Sautéed Farm Fresh Asparagus, Mushrooms, Zucchini, Red Peppers

Pan Roasted Brussel Sprouts, Caramelized Onion, Bacon

Dill Heirloom Carrots



SWEET ENDINGS

CHOOSE THREE

Chef Selection of Whoopie Pies

Fried Apple & Peach Pie

Bourbon Pecan Pie

Assorted Cronuts

Peach Cobblers

S' Mores Dip

House-made Rosemary Olive Oil Cake

Fig Cake

Flourless Deconstructed Chocolate Cake

Banana Crème Pie

Milk & Cookie Shooters

Chocolate Dipped Almond Horns

Liquor Infused Jell-O Shooters

Godiva Spiked White Chocolate Bread Pudding, Raspberry Chantilly Cream

Seasonal Fruit Tartlets

Assorted Chef Selection Baby Cakes

Assorted Chef Selection Posh Puddings

PLATED DINNER

PRICING INCLUDES SALAD, ENTRÉE, DESSERT

ARTISAN ROLLS, AGED BALSAMIC BUTTER AND HAWAIIAN SEA SALT BUTTER

FAMILY STYLE APPETIZERS

Trio of Vegetables

Grilled Vegetables, Port Balsamic Drizzle

Tempura Battered Vegetables, Sesame Soy Sauce

Crudité, Southwestern Ranch + Red Pepper Hummus

MINI BOARD

Chef's Choice Local Cheese + Meat Selections

Artisan Crackers

SAVORY CHEESECAKES

Tomato Basil

Roasted Vegetable

Shiitake Mushroom

Artisan Crackers

SALAD

The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, A Confetti of Tomatoes, White Balsamic Vinaigrette

Southern Style Salad

Candied Pecans, Shredded Brie, Vidalia Onion Straws, Fig Vinaigrette

Grilled Peach Salad

Seasonal Greens, Asparagus, Tear Drop Tomatoes, Cilantro-Lime Vinaigrette

Spring Berry Salad

Seasonal Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle

Elijah Mountain Salad

Granny Smith Apples, Candied Walnuts, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette

Arugula + Goat Cheese Salad Sliced Candied Walnuts, Fig Vinaigrette

Manchego Salad Mixed Field Greens, Oven Roasted Tomatoes, Hearts of Palm, Shaved Manchego Cheese, Champagne Splash



ENTRÉE

Tangerine Chicken, Preserved Lemons

Pecan-Crusted Chicken, Peach Chutney, Sweet-Potato, Carrot Puree

Cardamom Glazed Honey Chicken, Rosemary Herb

Korean BBQ Beef, Soy Balsamic Broth, Crispy Potato Garlic Cakes

Flat Iron Steak Potato, Mushroom + Chive Lasagna

NY Strip, Black Truffle Bordelaise, Horseradish Mashed Potatoes

Filet of Beef, Bleu Cheese Crust, Fig Balsamic Reduction, Horseradish Potato Mash

A Trio of Lamb Chop, Mushroom Ragout, Rosemary Fingerling Potatoes, Caramelized Cauliflower + Grilled Endive

Chili Glazed Pork Belly, Snap Peas, Marinated Shitake Mushrooms, Coriander, Peanut Broth

Honey Smoked Salmon

Grilled Halibut

DUAL ENTREE PLATED DINNER

PRICING INCLUDES ARTISAN ROLLS, AGED BALSAMIC BUTTER AND HAWAIIAN SEA SALT BUTTER

ENTREES

Medallions of Beef + Chilean Sea Bass, Tarragon Cream, Fragrant Jasmine Rice
Pan-Seared Beef Tenderloin + Grilled Jumbo Shrimp, Cognac Sauce, Sweet Pea Risotto
Roasted Beef Tenderloin, Crab Cake, Burst Red + Yellow Grape Tomatoes + Rosemary Potato Crisps
Fried Lobster Tail, Wasabi Lemon Cream, Rosemary Feta Crusted Baby Lamb Chops, Caramelized Brussels Sprouts, Fava Bean Sofrito
Cardamom Glazed Honey Chicken + Rosemary Herb Flat Iron Steak Potato, Mushroom + Chive Lasagna

SWEET ENDINGS

Warm Chocolate Raspberry Cake, Hibiscus Sorbet
Strawberry Shortcake
Fig Cake
Lavender Olive Oil Cake, Orange Compote
A Decadent Flourless Chocolate Cake,
Amaretto Crème Brulee
Cheesecake, Fresh Berries
Banana Pudding, Vanilla Wafers, Banana Cream
Sea Salt Caramel Cheesecake (GF)
Roasted Pineapple Upside Down Cake

DESSERT TRIOS

Apricot Mousse with Pistachio Dusting, Caramel Sea Salt Baby Cake, Seasonal Berries
Mini Chilled Grand Marnier Soufflé, White Chocolate Bread Pudding, Strawberries Infused in Orange Liqueur
Pears Three Ways - Pear & Sage Cobbler, Red Wine Poached Pear, Pear Sorbet
Cappuccino Mousse Chocolate Cup, Vanilla Bean Crème Brulee, Seasonal Berries





FAMILY STYLE PLATED DINNER

PRICING INCLUDES ARTISAN ROLLS, AGED BALSAMIC BUTTER AND HAWAIIAN SEA SALT BUTTER

A TASTE OF THE SOUTH

Southern Fried Chicken

Georgia Fried Catfish, Lemon Cream

BBQ Smoked Beef Brisket

Mac and Cheese, Seasoned Collard Greens, Black Eyed Peas

Includes Buttermilk Biscuits + Cornbread

Sweet Cream Butter, Honey Butter

ITALIAN RIVIERA

Caprese Salad with Vine Ripe Tomatoes, Mozzarella, Basil, Olive Oil & Balsamic Drizzle

Rosemary Garlic Chicken Breast, Balsamic Glaze, Red Polenta, Wilted Kale

Lamb, Thyme Rosemary and lemon, White Wine Risotto, Garden Peas*

Rigatoni, Mushrooms, Asparagus, Artichoke, Tomato, Cream Sauce

ASIAN INFUSION

Spinach, Arugula, Mandarin Oranges, Bleu Cheese, Crispy Wontons

Grilled Sea Bass, Ginger Soy Broth, Sticky Rice, Asian Vegetables*

Sweet-Soy Braised Short Ribs of Beef, Forbidden Rice

Street Noodle Stir-fry with Shrimp, Greens and Lemon



GLUTEN FREE

MAY BE PURCHASED INDIVIDUALLY WITH A MINIMUM OF THREE.
CHEF ATTENDANT 200.00 PER 100 PEOPLE.

HORS D' OEUVRES

Grilled Paneer Cheese Skewers, Sesame, Tahini Puree
Tandoori Chicken Lollipops, Mint chutney
Stuffed Piquillo Peppers, Lemon Garlic Goat Cheese, Smoked tomato sauce
Grilled Proscuitto Wrapped Asparagus

ENTREES

Lemon Pepper Seared Chicken Breast
Served with Wilted Kale, Fennel, Local Carrots, French Beans + Marble Potatoes,
Mustard Reduction

SIDES

Local Vegetable Risotto w/ Fried Tofu
Wilted Winter Greens, Roasted Tomatoes, Mustard Broth
Roasted Butternut Squash, Local Ellijay Apple Bites, Local Cheddar



VEGAN

HORS D' OEUVRES

Vegetable Fried Empanadas, Mango Salsa
Kale Chip Crisps
Polenta Balls, Marinara Dipping
Smoky Mini Deviled Potatoes, Hummus, Paprika
Cucumber Avocado 'Sushi' Rolls, Veggie Matchsticks, Cilantro
Brie, Pear + Pecan Bites
Mini BLT Cups

ENTREES

Portabella Stack, Red + Yellow Heirlooms, Spinach + Herb Quinoa, Balsamic Vinaigrette
Asian Sesame Tofu, Baby Bok Choy, Shiitake Mushrooms, Edamame Ragout





GLUTEN FREE/VEGAN ENTREES

Harvest Vegetable, Lentil Casserole

Rice Noodles, Asian Vegetables, Ginger, Chile Garlic Broth

Creole Vegetables, Sautéed Local Vegetables,
Spicy NOLA Creole Sauce

Served over steamed Basmati Rice

*Add grilled shrimp or chicken

Chicken Jardinière', Fresh Herbs

Grilled Salmon, Sautéed Kale, Mushroom garnished
w/ Fresh Dill + Lavender

Grilled Tofu, Local Grilled Baby Vegetables, Lemon Grass Broth

SWEET TREATS

GLUTEN FREE

Sea Salt Caramel Cheesecake

Fresh Berries in Grand Marnier Cream

Brownie Bites: Peanut Butter, Chocolate Mint, Coconut Cream Pie

Mini Cheesecakes: Raspberry + Butter Toffee

Lemon Bars

VEGAN

Macerated Berries, Honey Lavender Syrup

Assorted Cakes: Carrot + Cake Chocolate

Assorted Scone Oatmeal Date Walnut

Scone Sprouted Wheat Lemon

Cake Batter Yellow

Mini Cheesecake Bites: Classic, Chocolate Chip, Brownie Fudge