



*proof of the pudding*

**BUFFET DINNER MENUS**



## Passing By

Please select a minimum of 2 savory bites for your cocktail hour.

### Hot Selections

Bleu Cheese Beignets  
Seasonal Soup Shooters  
Vegetarian Empanada, Mango Salsa  
Crispy Chicken Lollipop, Champagne Mustard Drizzle  
Korean BBQ, Asian Spoon  
Mini Beef Burger, Cheddar, Tiny Brioche  
Mini Loaded Potato, Sour Cream + Cheese + Bacon + Chives  
Shrimp Beignets  
Chipotle Shrimp, Cheddar Grits Shooter, Raspberry Essence  
Miniature Crab Cake, Cajun Aioli

### Cool Selections

Cabrales Bleu Cheese, Ginger Snap, Sliced Pear, Fig Preserves  
Mini Caprese Skewers, Mozzarella, Tomato + Basil  
Roasted Tomato + Goat Cheese, Goji Cracker, Crispy Basil  
Seasonal Soup Shooters  
Beef + Bleu Cheese Wrap, Tomato Jam, Micro Greens  
Bloody Mary Meatballs, Celery Bite in Sake Cup  
Pulled Chicken with Travis Matney's Bootleg BBQ, Corn Biscuit, Jalapeno Crème Fraiche  
Mini Rosemary Biscuits, Pimento Cheese + Ham  
Classic Shrimp Shooter, Pepper Vodka Cocktail Sauce, Lemon





## Seasonal Fresh Salads

Please select 1.

### Douglasville House

Gourmet Lettuce, Cucumbers,  
Tomatoes, Carrots, Tuscan Toasts,  
Ranch Dressing or Balsamic Vinaigrette

### Gourmet Mix

Gourmet Greens, Fresh Berries, Grape Tomatoes,  
Balsamic Vinaigrette

### Classic Caesar

Romaine Lettuce, Freshly Grated Parmesan  
+ Rosemary Croutons, Classic Caesar Dressing

## More Salad

There's an additional charge for one of these salad selections.

### Grilled Pear Salad

Baby Greens, Gorgonzola Cheese, Walnuts,  
White Balsamic Vinaigrette

### The Wedge

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

### Manchego Salad

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







## Entrees

Please select 1.

Dinner pricing is based off a minimum of 75 guests, with a maximum of four (4) hours of service. Our Chefs will select the perfect seasonal vegetables to highlight each entrée.

Chicken Parmesan  
Penne Pasta in Marinara Sauce

Crispy Buttermilk Fried Chicken  
Chef Joe's Gravy

Peach Smoked Barbecue Chicken

Honey Thyme Roasted Chicken

Shrimp + Grits  
Loganville Gouda Grits, Andouille Sausage, Peppers +  
Onions

Braised Beef Short Ribs  
Port Balsamic Reduction

Grilled Salmon,  
Tarragon Hazelnut butter

Jerk Pork Loin  
Stuffed with Toasted Peppers, Corn + Black Beans

Sesame Chicken + Shrimp Wok  
Mango Salsa

Grilled Three-Pepper Crusted Sirloin  
Red Onion Marmalade

Grilled Filet of Beef,  
Red Wine Demi





## Accompaniments

Please select 1 to complete your Buffet Dinner Menu.

- Roasted Garlic Potato Mash
- Truffle Roasted Fingerling Potatoes
- Sweet Potato Mash
- Three Pepper Rice Pilaf
- Three Cheese Macaroni with Panko Topping
- Loganville Gouda Grits
- Quinoa with Okra, Corn + Tomatoes
- House Made Parmesan Kettle Chips
- Squash Soufflé
- Corn Casserole
- Mushroom Risotto
- Au Gratin Potato Stack
- Creamy Polenta
- Roasted Red Pepper Cous Cous

## Farm to Table Vegetables

Please select 2 to accompany your Buffet Dinner menu.

- Seasonal Chef Choice Vegetable
- Country Style Green Beans
- Steamed Buttered Carrots
- Summer Squash
- Buttered Corn & Roasted Pepper
- Corn on the Cob
- Broccoli & Cauliflower Saute
- Asparagus with Lemon Caper Butter
- Broccolini and Carrots

## Pasta

There's an additional charge for the choice of 1 pasta to accompany your Buffet Dinner menu.

- Cavatappi Pasta
- Sautéed Spinach, Wild Mushrooms, Sundried Tomatoes, Pesto Cream
- Lemon Ricotta Ravioli
- Shaved Parmesan, Lemon Oil
- Cheese Tortellini
- Fresh peas, Prosciutto, Citrus Beurre Blanc
- Gigli Pasta
- Broccolini, Fresh Corn, Tomatoes, Spring Vidalia Onions, Tomato Broth

\*Artisan Breads with Smoked Sea Salt Butter or Garlic infused Olive Oil are included with your menu.





## Dessert Bar

Please Select 2 to complete your Buffet Menu.

### Baby Cakes:

Red Velvet, Chocolate Espresso, Carrot

### Southern Cobblers

Wild Berry, Apple, Peach

### Macerated Berries

Fresh Mint + Tarragon

### Bourbon Pecan Pie Martinis

Shaved Chocolate

### Banana Pudding Martini

Vanilla Wafers, Whipped Cream

### Strawberry Shortcake Cosmo

### Posh Shooters:

White Chocolate Raspberry, Chocolate Kahlua, Key Lime

### Dessert Bars:

Brownies, Lemon Squares, Apple Crumb, Coconut-Chocolate Chip

## Luxe Dessert Bar

Please Select 2 for your Buffet Dinner  
There's an additional charge per guest.  
There's a Chef Attendant Fee

### Decadent Cakes Select 2:

Chocolate, White Chocolate Mouse, Caramel, Red Velvet, Carrot, or Coconut

### Seasonal Fruit Pies Select 2:

Bourbon Pecan, Chocolate, Chocolate-Peanut Butter, Key Lime or Apple

### Cheesecakes:

Lemon Ricotta, Chocolate, Espresso, Oreo or Bailey's

### Pound Cake or Cheesecake Station

Served with decadent toppings

### Ice Cream Sundae Bar

Select your ice cream flavors and we add the toppings!



## Extras

Please add a 20% service charge and a 7% sales tax to all menu pricing.

All Buffet Dinner Entrees are served with a salad, fresh vegetables, rolls with butter, a dessert, iced tea, coffee and hot tea.

Menu pricing includes chairs, tables, Ivory or black tablecloths and cloth napkins

Proof of the Pudding can also recommend specialty linens at an additional price. We are also happy to provide floral centerpieces for an additional charge.