



proof of the pudding

BUFFET LUNCH MENUS



Seasonal Fresh Salads

Our Chefs use local produce when possible.
Please select 1.

Douglasville House
Gourmet Lettuce, Cucumbers, Tomatoes, Carrots,
Tuscan Toasts, Lemon Vinaigrette

Gourmet Mix
Gourmet Greens, Fresh Berries, Grape Tomatoes,
Balsamic Drizzle

Classic Caesar
Romaine, Fresh Parmesan, Rosemary Croutons,
Classic Caesar Dressing

More Salads

There's an additional charge for these salad selections.

Grilled Pear Salad
Baby Greens, Gorgonzola Cheese, Baby Pears, Walnuts,
Raspberry Vinaigrette

The Wedge
Apple-Wood Smoked Bacon,
Crumbled Bleu Cheese, Diced Tomatoes,
Bleu Cheese Dressing

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





Entrees

Please select 1.

- Roasted Chicken Breast
Citrus Brown Butter Glaze
- Buttermilk Fried Chicken Breast
- Honey Thyme Chicken
- Thai Beef + Vegetable Stir Fry
Crispy Ginger, Peanut Confetti
- Grilled Three-Pepper Crusted Sirloin
Rustic Wild Mushrooms, Fresh Herbs
- Grilled Salmon
Honey Crust, Citrus Sauce
- Roasted Pork Tenderloin
Honey Glazed, Tropical Fruit Chutney
- Chicken Parmesan
Penne Pasta
- Gourmet Grilled Cheese Bar
Cheddar, Mozzarella, Provolone
on Texas Toast
Ham, Gruyere, Spicy Mustard on Sourdough
Turkey, Brie, Strawberry + Lavender Jam
on Pumpernickel
- Proof's Snack Bar!
Crispy Chicken Lollipops, Pecan Mustard
Beef Fajita Quesadillas
Chipotle Aioli Potato Skins, Cheese, Bacon,
Scallions + Sour Cream

*Artisan Breads, Butter and Olive Oil are included with your menu. Chef will select 2 seasonal vegetables to complete your Buffet Menu.

Accompaniments

Please select 1 to complete your Buffet Menu.

- Roasted Fingerling Potatoes
Fresh Rosemary
- Garlic Potato Mash
Sea Salt, Black Pepper
- Wild Rice + Sun Dried Cranberries
Walnuts
- Black Beans + Roasted Corn
Avocado Crème
- Mango Orzo
- House Made Parmesan Kettle Chips

Pasta

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

- Cavatappi Pasta
Sautéed Spinach, Wild Mushrooms,
Sun Dried Tomatoes, Pesto Cream
- Cavatappi Pasta
Grape Tomatoes, Local Basil
+ Fresh Mozzarella
- Cheese Tortelloni
Spiced Pecans + a Lemon Olive Oil
- Penne Pasta
Walnuts, Sherry Cream, Pears,
Gorgonzola Cheese





Dessert Bar

Please select 2 to complete your Buffet Menu.

Baby Cakes

Red Velvet, Carrot, Chocolate

Banana Pudding Martini

Vanilla Wafers, Whipped Cream

Bourbon Pecan Pie Martinis

Shaved Chocolate

Chocolate Kahlua Mousse

Whipped Cream & Fresh Berry Garnish

Godiva White Chocolate Bread Pudding

Citrus Chantilly Crème

Macerated Berries

Fresh Mint + Tarragon

Posh Puddings

White Chocolate Raspberry, Tiramisu, Key Lime

Southern Cobbler Bar:

Wild Berry, Apple, Peach

Strawberry Shortcake

Whipped Cream





Extras

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

Menu pricing is based of a minimum of 50 guests and a maximum of a three (3) hour event.

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

Coffee, hot tea and iced tea will be served with lunch and are included in the menu price.

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.

