



proof of the pudding

SET 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





Simply Southern

Creamy Potato Salad
Peach Smoked BBQ Chicken
Blackened Tilapia
Three Cheese Macaroni with Panko Topping
Southern Style Green Beans
Corn Bread
Peach & Apple Cobbler
Iced Tea, Coffee, Decaffeinated Coffee

A Tuscany Feast

Traditional Caesar Salad with Classic Caesar Dressing
Chicken Parmesan with Penne Pasta
Classic Meat & Vegetarian Lasagna
Medley of Vegetables
Grilled Zucchini & Red Peppers
Garlic Bread
Tiramisu Mousse
Iced Tea, Coffee, Decaffeinated Coffee

Simply Fresh & Fabulous

Gourmet Mix Salad
Mesquite Grilled Salmon
Rosemary Roasted Chicken
Herb Roasted Potatoes
Rice Pilaf
Seared Broccolini & Lemon Butter Glazed Carrots
Assorted Rolls & Butter
Strawberry Shortcake Cosmo
Iced Tea, Coffee, Decaffeinated Coffee

County Chamber

House Salad
Pasta Primavera
Grilled Flank Steak served with Sautéed Mushrooms & Onions
Honey Thyme Roasted Chicken Breast
Medley of Vegetables
Garlic Smashed Potatoes
Roasted Vegetable Medley
Assorted Rolls & Butter
Chocolate Bread Pudding
Iced Tea, Coffee, Decaffeinated Coffee





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.

Dinner pricing is based off a minimum of 75 guests, with a maximum of four (4) hours of service.

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.