



proof of the pudding

PLATED 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.

Char Su Chicken, Sweet Chili Glaze

Chicken Piccata
Chicken Breast coated with Bread Crumbs,
Lemon Caper Sauce

Honey Thyme Roasted Chicken

Roasted Citrus Chicken Breast,
Fresh Herbs

Southern Fried Chicken

Stuffed Chicken Breast
with Spinach, Mushroom and Mozzarella
Cheese

Blackened Tilapia,
Cajun Cream Sauce

Chicken & Salmon
Salmon with Lemon Dill Sauce

Pecan-Crusted Tilapia

Flank Steak,
Sautéed Mushrooms and Onions, Red Wine
Demi Glaze

Seafood Stuffed Chicken Breast
with Shrimp and Crab Meat,
Butter Cream Sauce

Grilled Peppered Sirloin Steak,
Red Wine Demi Sauce, Black Bean + Corn
Sauté

Mesquite Grilled Salmon,
Spicy Citrus Tequila Glaze

Chicken Oscar
Chicken Breast topped with Crab Meat
and Asparagus,
Creamy Hollandaise Sauce

Flat Iron Steak
Pineapple Chimichurri Sauce

Mesquite Grilled Salmon & Flank Steak

Cognac-Marinated Beef Filet





Accompaniments

Please select 1 to complete your Plated Dinner Menu.

Au Gratin Potato Stack

Coconut Pineapple Risotto

Corn Casserole

Cream Polenta

Loganville Gouda Grits

Mushroom Risotto

Roasted Garlic Potato Mash

Roasted Red Pepper Cous Cous

Squash Soufflé

Sweet Potato Mash

Three Cheese Macaroni with Panko Topping

Truffle Roasted Fingerling Potatoes

Wild Rice Gratin

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





Desserts!

Please select 1 to complete your Plated Dinner Menu.

The Ultimate Berry Cobbler

Banana Pudding

Trio of Chocolate Baby Cakes, Macerated Berries +
Posh Caramel Pudding

Bourbon Pecan Pie Martini
Cinnamon Whipped Cream

Strawberry Shortcake Cosmo

Godiva White Chocolate Bread Pudding
Citrus Chantilly Crème

Chilled Grand Marnier Soufflé

Chocolate Silk Pie
Fresh Berries





Extras

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

All Plated 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.