



Contact: Adam Noyes

FOR IMMEDIATE RELEASE

Phone: 404-892-2359

Email: adam.noyes@proofpudding.com

PROOF OF THE PUDDING GOES FARM-TO-FORK FOR SUMMER 2015 FARE

(Atlanta, Georgia) April 27, 2015 – Proof of the Pudding, Atlanta’s premier food management and catering company, is proud to announce the newest seasonally inspired ‘Chef’s Counter’ menu for Summer 2015. With winter behind us, the Proof of the Pudding culinary team has been busy crafting new dishes and recipes that move both the on premise and off premise catering services into the summer season. This newest menu celebrates the season with dishes that are bursting with flavor – highlighting the zest of summer at its peak.

Leading up to this new menu roll-out, the Proof of the Pudding culinary team tasted and tested each culinary creation to meet the highest of culinary standards. While focused on keeping menus new and innovative, Proof is equally as focused on keeping dishes the freshest for the season and region. “I am always inspired by local farm-to-fork fare with a healthy twist,” shares Executive Chef Doug Kieley. “This in particular was my inspiration for these fresh summer plates that we’re excited to serve our guests.”

Beginning in June 2015, Proof of the Pudding clients and their event guests will experience seasonal flavors in an array of colorful and diverse dishes. Understanding that the most loved foods are always the ones in season, Proof of the Pudding is proud to present highlights from the ‘Chef’s Counter’ Summer 2015 menu that include: *(Passed Hors d’oeuvres) Fresh Gulf Red Snapper Ceviche marinated with Citrus Peppers, Onion and a Hint of Coconut; (Salads) Marinated Georgia Collard Green Salad with Tri Colored Bell Peppers and Red Onions marinated in Apple Cider Vinegar and Grape Seed Oil; (Entrees) Summer Lamb, Thyme*

Rosemary and Lemon, with White Wine Risotto and Garden Peas; (Desserts) Honey Goat Cheesecake with Citrus Shortbread and a Blood Orange Marmalade.

About Proof of the Pudding

Proof of the Pudding was founded in 1979. Over the past 36 years, Proof of the Pudding has maintained its distinctive and personal style, setting it apart from other caterers and food service management companies. Today Proof of the Pudding is 'Atlanta's Premier Go To Company' for delicious food, operating more than five state of the art kitchens in the Atlanta market alone. Proof of the Pudding has been a shining star on the Atlanta food service and catering scene. Innovative culinary creations coupled with a personalized style of presentation and service, has won them numerous industry awards and the consistent rating as Atlanta's best caterer and foodservice management company by clients and media alike.

###