



BUFFET DINNER

proof of the pudding



Applause!

“Thanks for a terrific evening. Our CEO made a comment this morning about what a great evening it was and several people thanked me for the wonderful food. I told them my only contribution was being smart enough to choose Proof of the Pudding.”

Jeff Hawkins, CTC
Director – Strategic Alliances

“Everything was absolutely fantastic. Our guests made a point to tell me how good the food and service was! Thank you so much for such a professional job. I will definitely recommend your group!”

Pam Harrison
Georgia State Boards Association

“We wanted to express our extreme pleasure with the service and food we received from Proof at our holiday party. We had nothing but compliments from the boss, employees and many of the guests. It was our best party to date. Your company made our event a total success and fret-free!”

Jane Walker
Cambridge Builders & Contractors, LLC





Passing By

Please select a minimum of 4 savory bites for your cocktail hour.

Hot Selections

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

Cool Selections

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





Seasonal Fresh Salad

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 is an additional charge for 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





Entrées

Please Select 1

Pricing is based on a minimum of 75 guests and a maximum of a four (4) hour event time. Pricing also includes the choice of 1 accompaniment and 2 Chef selected vegetables.

Peach Smoked Barbecue Chicken

Crispy Buttermilk Chicken
Chef Montise's Gravy

Roasted Honey Thyme Chicken

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

Braised Beef Short Ribs
Port Balsamic Reduction

Sesame Chicken + Shrimp Wok
Mango Salsa

Grilled Salmon
Tarragon Hazelnut butter

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

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 + Carrot Mash

Three Cheese Macaroni with Panko Topping

Loganville Gouda Grits

Quinoa with Okra, Corn + Tomatoes

House Made Parmesan Kettle Chips

Pasta

There is 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 Tortelloni

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.





Extras

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

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

Complementary Cake Cutting Service.

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.





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