



COCKTAIL MENUS

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





RECEPTION I

The Southern Bar
Cream Cheese Torte with Dr. Pete's Chutney
Black Eyed Pea Hummus
Classic Pimento Cheese
Flatbreads, Pasta Crisps, Gourmet Crackers
Crispy Chicken Lollipops
Pecan Mustard
Georgia Peach Salad Martinis
Mixed Greens, Grilled Peaches + Asparagus,
Teardrop Tomatoes, Spicy Vinaigrette
Southern Slider
Sweet BBQ Pork, Crunchy Slaw, Asiago Bun
Macaroni + Cheese Bar
Bleu Cheese Crumbles, Diced Tomatoes + Bacon





RECEPTION II

Innovative Culinary Creation Station Shooters
Crudites, Green Goddess Dipping Sauce
Buffalo Chicken Bites

Sliders
Roast Beef on Small Brioche Rolls, Horseradish Zing
Molasses Pork on Mini Pretzel Rolls, Gouda Cheese, Fig Chutney

Tots + Rings
Crispy Tater Tots + Onion Rings
Topping Include, Beef Chili, Jalapeno Ketchup + Shredded Cheese





RECEPTION III

A Carving Presentation featuring,
Cherry Coca-Cola Glazed Ham + Herb Roasted Turkey,
Honey Mustard + a Selection of Biscuits + Small Rolls

A Mini Baked Potato Bar

Sizzling Shrimp + Grits

Loganville Gouda Grits, Andouille Sausage, Pepper + Onion Hash

Roasted Seasonal Vegetables, Cracked Pepper + Sea Salt





RECEPTION IV

Sliced Java BBQ Flat Iron Steak,
North Carolina Vinegar Slaw

Citrus Chicken Skewers,
Southern Peach Glaze

Lemon Vodka Shrimp Penne Pasta,
Citrus Olive Oil

Fancy Flatbread
Traditional Margherita, Roma Tomatoes, Mozzarella + Basil
Spicy Salami, Provolone, Mozzarella + Mushrooms

A Selection of Season Grilled Vegetables





EXTRAS

Menu pricing is based off a minimum of 50 guests and a maximum of a four (4) hour event.

Menu pricing includes Cocktail table linen and basic seating ivory or black tablecloths.

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.





proof of the pudding.

2033 Monroe Drive NE
Atlanta, GA 30324
404.892.2359

proofpudding.com