



TREND STATIONS

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



Trend Stations

A cool way to mix, mingle and eat!

Prices are per guest. Pricing is based on a minimum of 50 guests, with a maximum of four (4) hours of service. Trend Stations may be purchased individually, with a minimum of four (4) Stations or as an addition to a Reception or Buffet Menu option.



Southern Taco Bar

Crispy Buttermilk Chicken, Buffalo Sauce

Pecan Crusted Grouper, Malt Vinegar Aioli

Pulled Pork BBQ

Flour Tortillas

Toppings include: Cabbage Slaw, Guacamole, Salsa + Jalapenos

Sliders

Angus Beef Burger, Pimento Cheese, Buttered Bun

Sweet BBQ Pork, Crunchy Slaw, Asiago Bun

Crispy Maple Chicken, Bleu Cheese, Sourdough Roll

House-Made Potato Chips + Bread 'n' Butter Pickles

Gourmet Mac + Cheese

Three Cheese Mac, Panko Crust

Toppings Include: Apple-Wood Smoked Bacon, White Cheddar Cheese, Bleu Cheese, Sautéed Pepper + Onion Hash, Crispy Onions, Tomatoes, Hot Sauce

Grits Bar

Loganville Gouda Grits, Toppings Include: Grilled Shrimp, Andouille Sausage, Bleu Cheese, White Cheddar, , Pepper + Onion Hash, Fried Onion Straws, Hot Sauce

Flat Breads

Traditional Margherita, Roma Tomatoes, Mozzarella, Basil

Spicy Salami, Provolone, Mozzarella, Red Pepper Flakes

Grilled Chicken, Mozzarella, Roasted Peppers, Caramelized Onions

Venetian Caesar Salad Boats, POP Croutons

Taco Bar

Seasoned Ground Beef and Chicken, Warm Flour Tortilla, Shredded Lettuce, Cilantro,

Diced Tomatoes, Jalapeno Peppers, Guacamole, Sour Cream, Cheddar Cheese,

Black Olives + Tortilla Chips

Queso for an additional charge





Continued Stations

Carving Stations:

Three Pepper Crusted Beef Tenderloin
Horseradish, Sage Aioli

Roasted Turkey Breast
Apple Cider Thyme Chutney

Espresso Rubbed Skirt Steak
Au Poivre Sauce, Horseradish

Cumin + Garlic Crusted Pork Tenderloin
Tomatillo Salsa

Roasted Prime Rib
Mushroom Sherry Bordelaise

Citrus Glazed Ham
Bing Cherry Chutney

American Gourmet Burger Bar

Angus Beef Burger, Cheddar Cheese, Crispy Onions, Soft Bun
Crab Burger, Fried Green Tomato, Cajun Aioli, Ciabatta Roll
Spicy Turkey Burger, Cheddar Cheese, Soft Bun
Hot Fried, Jalapeno Ketchup, Peach Mustard, Pickled Gherkins

Gourmet Hot Dog + Sausage Bar

Polish Sausage, Beer Brats + All Beef Hotdogs. Toppings include,
Grainy Mustard, Ketchup, Onions, Cheddar Cheese, Sauerkraut, Vinegar Slaw,
Grilled Pineapple Pepper Relish + Mango Jalapeno Relish.
Served with House Made Kettle Chips and Bleu Cheese Slaw

Asian Taqueria Bar

Crispy Chicken, Sweet Chili Sauce
Panko Crusted Tilapia, Hoisin Aioli
Gingered Pork, Mango Chili Sauce
Soft Flour Tortillas + Wonton Chips
Toppings include, Sesame-Cabbage Slaw, Lime Jalapeno Jack Cheese,
Salsa + Guacamole





Continued Stations

Pasta Alone

Choice of 2 Pastas: Penne, Farfalle or Fettuccini

Choice of 2 Sauces: Bolognese, Alfredo, Marinara, Pesto or Garlic + Oil

Accompanied with Parmesan Cheese, Garlic Bread, Fresh Garlic, Scallions, Crushed Red Peppers, Olive Oil

You may add the following for an additional charge.

Grilled Chicken

Gulf Shrimp

Italian Mini Meatballs

Fresh Garden Salad

Oriental Stir Fry

Julienne of Oriental Style Vegetables with Garlic, Fresh Ginger + Scallions, Steamed Jasmine or Fried Rice

You may add the following for an additional charge.

Grilled Chicken

Grilled Beef

Gulf Shrimp

Smashed Potato Bar

Yukon Gold Smashed Potatoes, Bacon Bits, Sour Cream, Cheddar Cheese, Scallions, Steamed Broccoli Florets + Whipped Butter

You may add the following for an additional charge.

Sweet Potatoes with Candied Walnuts + Brown Sugar

Fresh Garden Salad





Extras

Menu pricing includes Buffet Linen and basic 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.





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