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### **PROOF OF THE PUDDING'S 'CHEF'S COUNTER SPECIALS' LAUNCHED FOR SPRING 2015**

(Atlanta, Georgia) April 2, 2015 – Proof of the Pudding, Atlanta's premier food management and catering company, is proud to announce the newest 'Chef's Counter' menu for Spring 2015. Culinary talent in Proof of the Pudding's kitchens carry the highest standards in keeping the 'Chef's Counter' menu items fresh season after season. The newest Spring 2015 menu continues in this tradition and does not disappoint – highlighting the flavors of spring in innovative and new flavorful dishes.

“Keeping our menus fresh is a concept that Proof of the Pudding is built on,” explains Vagn Nielsen, Corporate Executive Chef of Proof of the Pudding. “Our culinary team works collectively to create menus that keep us current and that continually give our clients a variety of new foods and flavors. We're proud of this newest spring menu full of new culinary creations that celebrate the season.”

For Spring 2015, there's something for everyone on the menu, from spicy to citrus to sweet. Proof of the Pudding understands that the best foods are always the ones that are of the season and that's just what you can expect with the newest bright and delicious spring menu. Highlights from the 'Chef's Counter' Spring 2015 menu include: *(Passing By Hors d'oeuvres) Guajillo Chili and Lime Rub Mascarpone Stuffed Prosciutto Purses; (Antipasto! Small Plate Compositions) Mini Buffalo Mozzarella Skewers with Fresh Basil and Melon Soup Shooters; (Salads) Bibb, Mandolin Zucchini, and Broad Bean Salad, Garlic Herb Vinaigrette, Prosciutto Chips; (Entrees) Roasted Shrimp and White Bean Pot with POP-d Tomatoes, Kale Slaw; (Pudding Fever!*

*Desserts) Bourbon Chocolate and Berry Pudding. To view the full menu for Spring 2015 visit <http://goo.gl/3aGHDE>*

### **About Proof of the Pudding**

Proof of the Pudding was founded in 1979. Over the past 35 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.

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