



proof of the pudding

Proof of the Pudding is Atlanta's largest award-winning caterer for more than 36 years.

We dish out 'innovative culinary creations' that are locally sourced from our purveyors to ensure the freshest, seasonally inspired ingredients.

We do our best to create the vision our of our clients through careful planning and collaboration.

Our passionate team creates customized, creative menus for you and your guests to make your event more than memorable!





Voted 'BEST CULINARY INNOVATION', 'BEST MENU DESIGN',
'BEST OFF-PREMISE CATERING', 'BEST ON-PREMISE CATERING', –
2017 Allie Awards

Proud Member of 'Leading Caterers of America' 2013-2017

Top 25 Caterers List in U.S. - Special Events
Magazine – 2014 - 2016

First Place NACE Event Design Trends -2010

Voted 'BEST MENU DESIGN', 'BEST MENU PRESENTATION',
'BEST CULINARY INNOVATION' – International
Special Events Society - 2014, 2015

Best of Atlanta Eating Places – 2009, 2015

Voted 'BEST TEAM EFFORT', 'BEST CAKE PRESENTATION',
'BEST MENUEDESIGN', 'BEST SOCIAL EVENT 10k -25k –
International Special Events Society -2012

Voted Atlanta's "BEST CATERER" -
Atlanta Business Chronicle – 2000-2015

Voted 'BEST CATERING SERVICE' Daily Report, Best Of Awards
– International Special Events Society - 2014, 2015

First Place 'BEST FOOD' ISES Race for the Taste - International
Special Events Society- 2014



ALLOW OUR TALENTED TEAM TO
CUSTOMIZE YOUR MENU FROM THIS
PACKET OF OUR CHEF'S FAVORITES!

PASSED BITES

PROOF RECOMMENDS 3-4 PIECES PER PERSON.

MEAT

Tandori Chicken* Lollipops, Mint Chutney (GF)

Grilled Prosciutto Wrapped Asparagus (GF)

Bacon Wrapped Dates, Manchego Cheese (GF)

Cognac Beef Tenderloin*, Horseradish Zing Crostini

Smoked Chicken* with Mango + Mint on a Crostini

Crispy Chicken* Lollipops, Champagne Mustard Drizzle

Bloody Mary Meatballs*, Pickled Okra in Sake Cup (GF)

Pulled Chicken* with Travis Matney's Bootleg BBQ Sauce,
Corn Biscuit, Jalapeno Crème Fraiche

Lamb* Lollipops, Garlic Lemon Olive Oil Drizzle (GF)

Mini Rosemary Biscuits, Pimento Cheese + Ham

Mini Argentinean Beef* Skewers, Chimichurri Glaze (GF)

Tiny Beef* Burgers, Cheddar, Tiny Brioche

Chile Lemon Grass Chicken* On Endive (GF)

Red Curry Thai Beef* Rice Noodle Salad (GF)

Korean BBQ*, Pickled Onions, Carrots & Fresh Cilantro (GF)

SEAFOOD

Lobster* Mac & Cheese, Sake Cup

Chipotle Shrimp*, Cheddar Grit Cake, Raspberry Essence (GF)

Lobster* BLT Bite, Roasted Tomato, Apple-Wood Smoked Bacon,
Cajun Aioli on a Crostini

Miniature Crab* Cakes, Cajun Aioli

Mini Ahi Tuna* Tacos, Lotus Crisp, Avocado, Jalapeno, Beet,
Daikon Slaw, Wasabi Mayo (GF)

Sweet Potato Chips, House Smoked Salmon, Crème Fraiche

Red Snapper* Ceviche, Citrus Peppers, Onion, Coconut

Sesame Encrusted Tuna*, Seaweed Salad (GF)

Smoked Trout*, Pickled Fennel, Dill (GF)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



VEGETARIAN

Seasonal Soup Shooters*

*Hot Asparagus, Meyer Lemon

*Tomato Bisque, Grilled Cheese Bite

*Butternut Squash, Cheddar Popcorn Bite

Watermelon, Feta Skewers, Fresh Basil (GF)

Roasted Baby Beets, Goat Cheese (GF)

Roasted Tomato + Goat Cheese, Goji Cracker, Crispy Basil

Cabrales Bleu Cheese, Ginger Snap, Sliced Pear, Fig Preserves

Caramelized Onion Crostini, Apple Fig Jam, Georgia Goat Cheese

Vegetable Spring Rolls, Sweet Soy + Hot Mustard Dip

Gruyere and Caramelized Onion Polenta (GF)

Vegetarian Empanadas, Mango Salsa

Stuffed Sweet Baby Peppers, Lemon Garlic Goat Cheese,
Smoked Tomato Sauce (V/GF)

VEGAN

Polenta Balls, Marinara Dipping Sauce (GF)

Smoked Deviled Potatoes, Hummus, Paprika (GF)

Cucumber, Avocado, Sushi Rolls, Veggie Matchsticks, Cilantro

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SELF SERVE TREND STATIONS

TREND STATIONS MAY BE PURCHASED INDIVIDUALLY WITH A MINIMUM OF THREE (3) OR YOU MAY ADD A STATION TO YOUR RECEPTION OR BUFFET MENU.

SOUTHERN STREET TACO BAR

Crispy Buttermilk Chicken*, Buffalo Sauce, Sweetwater 420 Battered Halibut

Street Taco - Pulled Pork* BBQ, Flour Tortillas

Toppings Include: Cabbage Slaw, Shredded Cheese, Lime Wedges, Guacamole, Salsa + Jalapenos

DIXIE SLIDERS

Angus Beef*, Pimento Cheese, Buttered Bun

Sweet BBQ Pork*, Crunchy Slaw, Asiago Bun

Crispy Buttermilk 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

For a Special Splurge try Lobster Mac+ Cheese (add 4.00)

FLAT BREADS

Traditional Margherita

Spicy Salami, Provolone, Rosemary

Grilled Chicken*, Mozzarella, Arugula

Prosciutto, Fig, Arugula, Blue Cheese

Classic Caesar Salad, House-made Croutons

NOT-YOUR-AVERAGE GRITS BAR

Loganville Gouda Grits, Grilled Shrimp*, Andouille Sausage, POP Pepper-Onion Hash + Grilled Vegetable Bites, Chef's Special Prosciutto Chips

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GOURMET BURGER BAR

Angus Beef* Burger, Cheddar Cheese, Crispy Onions, Small Bun
Crab* Burger, Fried Green Tomatoes, Cajun Aioli, Hawaiian Roll
Spicy Turkey* Burger, Cheddar Cheese, Small Bun, Jalapeno Ketchup, Peach Mustard, Pickled Gherkins

COASTAL GEORGIA BITES BAR

Mini Shrimp* Po Boys, Spicy Aioli on Petite Hoagie
Crispy Catfish*, Peach Salsa, Crunchy Cabbage Slaw
POP Oysters*, Crispy Oysters on the Half Shell,
Guacamole + Georgia Caviar

Add Ask us about our roaming seafood bar!

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SWEET ENDINGS

S'MORES BAR

Chocolate, Graham Crackers+ Marshmallow Cream

DONUT BITES BAR

Donut + Churro Shop
Chocolate and Plain Glazed Full Donuts, Donut Holes + Warm Churros. Served with Warm Dipping Sauces:Vanilla Bean, Chocolate Ganache, Sea Salted Caramel
Choice of Toppings: Rainbow and Chocolate Sprinkles



COBBLER BAR

Seasonal Cobblers
Wild Berry, Ellijay Apple, Georgia Peach Cinnamon
Whipped Cream, Vanilla Whip Streusel Toppings

MAKE YOUR OWN FRUIT PARFAIT

Greek Yogurt, Chocolate Mousse, Lemon Mousse Mixed Berries, Pineapple, Mandarin Oranges Granola, Honey

DIP THIS!

Chocolate Dipped Seasonal Fruits + Snacks
Dipped in Milk Chocolate, White Chocolate, Dark Chocolate

SINFULLY DELICIOUS BITES BAR!

Orange Cream Sickle Cups + Chocolate Mousse Cups
Assorted French Macaroons - Chef's Selection
Mini Brownies, Blondies, Chef Vagn's Danish Almond Horns

MASON JAR DESSERT BAR

Godiva Spiked White Chocolate Bread Pudding
Old Fashioned Banana Pudding
Seasonal Fruit Trifle + Greek Yogurt
Chocolate Kahlua Mousse



CHEF ATTENDED TREND STATIONS

MAY BE PURCHASED INDIVIDUALLY WITH A MINIMUM OF THREE.

A CARVING BAR

SELECT ONE OF THE FOLLOWING:

Roasted Rosemary Chicken

Pepper Crusted Beef* Tenderloin, Horseradish Sauce

Roasted Turkey* Breast, Champagne Mustard, Apple Chutney

Rosemary Flat Iron Steak*, Lemon Aioli

Molasses Pork* Tenderloin, Tropical Fruit Chutney

Citrus Glazed Ham*, Bing Cherry Chutney

Artisan Rolls, 'POP Signature Hawaiian Sea Salt Butter' Included

SMALL BITES STATION

CHOOSE TWO

Braised Beef* Short Ribs, Port Reduction,
Creamed Garlic Potatoes, Peas + Carrot Puree

Seared Sea Bass*, Parsnip Puree & Topped with Crispy Parsnips,
Truffle Jus + Chives

Oven Roasted Rosemary Chicken*, Potato Stack, Asparagus Tips

Flank Steak*, Bourbon Glaze, Sea Salted Frites

House Smoked Salmon*, Young Kale, Warm Riesling Broth

Baby Lamb* Chops, Garlic Infused Olive Oil Drizzle, Orzo

Classic Shrimp* + Loganville Gouda Grits

SHAKEN NOT STIRRED SALAD BAR

Our chefs will mix up your favorite salad ingredients in martini shakers!

Greens – Artisan Greens, Spinach and Arugula

Veggies – Grape Tomatoes, Mushrooms, Sliced Carrots, Cucumbers, Peppers,
Broccoli Florets, Red Onions

Cheeses – Feta, Shredded Cheddar, Blue Cheese

Crunch – House-Made Croutons, Slivered Almonds, Candied Pecans, Crispy Udon Noodles

Dress it up – Fig Vinaigrette, Avocado Ranch, Champagne Splash, Creamy Poppy-seed

*For an additional charge add proteins – Grilled Salmon, Roasted Chicken, Sautéed Tofu

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CHEF ATTENDED TREND STATIONS (CON'T)

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SIDEWALK STIR-FRY

Stir Fry and Salad Station

Chicken & Shrimp Fried Rice

Ginger Salad, Edamame, Carrots, Crispy Wontons

Soba Noodle Seaweed Salad

Toppings to Include: Wok Fried Eggplant, Bok Choy, Shiitake Mushrooms, Onions, Snow Peas

CHEF CARTS

A restaurant experience at a catered event!

Chef's will prepare small, beautifully composed plates (3 or 4 bites) and roam the room with contemporary stainless steel or wooden carts for you to choose from!

DIM SUM STYLE

Bamboo Steamer Baskets, Pork* Dumplings, Sesame Soy Sauce

Chicken* + Pineapple Satays, Peanut Sauce

Sesame Honey Salmon*, Jasmine Rice Cakes*

Steamed Edamame, Sea Salt

POP 'UN-TRUCKED' SMOKIN' FRESH COUNTER

Tarragon Smoked Pork* Loin, Calvados Broth, Green Apple Soufflé

Smoked Chili Glazed Sea Bass*, Baby Kale Salad, Whole Grain Mustard Vinaigrette

Bourbon Smoked Turkey*, Smoked Sweet Potato, Peach Broth

ULTIMATE SEAFOOD BAR*

POP's Signature Crab Salad

Lobster Po' Boys

Classic Shrimp Cocktail

Oysters 3 Ways

Oysters Nouvelle - Crispy Oysters on the Half Shell with Guacamole and Salmon Caviar

Oysters Rockefeller - Baked Sautéed Spinach, Bacon, Sambuca

Oysters on the Half Shell - Lemon, Hot Sauce, Horseradish, Worcestershire Sauce

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ASIAN TAQUERIA

Crispy Chicken*, Sweet Chili Sauce

Panko Crusted Tilapia*, Hoisin Aioli

Gingered Shrimp*, Mango Salsa

A Selection of Mini Tortillas + Mini Lettuce Cups

Seaweed Salad, Wasabi Sour Cream + Lime Wedges

TOM + CHEE

A Fancy Grilled Cheese + Tomato Soup Station

Homemade Tomato Bisque Soup, Fried Basil

Three Cheese Focaccia Paninis - Smoked Gouda, Fontina + Mozzarella

Enjoy all three cheeses together or individually on a Panini



CHEF ATTENDED DESSERT STATIONS

DONUT & COFFEE SHOP

Assorted flavored Doughnut Dollies Donuts topped with coffee ice cream and your choice of toppings:

Rainbow Sprinkles
Chocolate Sprinkles

Warm Sauces Include: Warm Vanilla Bean + Chocolate Ganache + Sea Salted Caramel

*Flambé donuts infused in Rum, Bourbon or Whiskey can be added...yum!

CRÈME BRÛLÉE STATION

Torched to Order!

Deep Dark Chocolate, Raspberry, Coconut, Vanilla Bean Ice Cream

ICE CREAM SANDWICH BAR

Choose your home-made cookie + ice cream flavor:

Chocolate Chip, Peanut Butter Cookie, Mint Chocolate Chip, Salted Caramel, Vanilla Bean Ice Cream

OLD FASHIONED BANANAS FOSTER STATION

Sliced Bananas Sautéed with Butter, Brown Sugar and Rum
Served over Vanilla Ice Cream

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SHOT-COLATE BROWNIE STATION

Decadent home-made brownie bites skewered with cordial filled pipettes

Varieties include Kahlua, Baileys, Butterscotch Schnapps, Amaretto, etc.

Non-alcoholic options available: Chocolate, Strawberry and Regular Milk, Ganache, and Fruit Coulis

COCA-COLA ICE CREAM FLOATS

Coca-Cola Classic, Cherry Coke, Fanta Orange

Vanilla Ice Cream, Chocolate , Whipped Cream, Maraschino Cherries, Caramel Syrups

*Inquire about our alcohol Infused ice cream bar

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BUFFET DINNER

INCLUDES ARTISAN BREADS, SALAD,
ACCOMPANIMENTS & DESSERT

POP SIGNATURE HAWAIIAN SEA SALT BUTTER & BALSAMIC OIL
ICED TEA, WATER

SEASONAL SALADS

SELECT ONE, TWO OR THREE
PRICING VARIES PER ENTRÉE CHOICES

The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, A Confetti of Tomatoes,
White Balsamic Vinaigrette

Classic Tomato Salad

Sliced Onions + Fresh Basil

Classic Caesar Salad

House made Croutons

Watermelon

Feta, Arugula, Mint, Aged Balsamic

Seasonal Berry

Goat Cheese, Seasonal Berries, Heirloom Tomato, Mix Greens, Balsamic Drizzle



ENTREES

SELECT ONE, TWO OR THREE
PRICING VARIES PER ENTRÉE CHOICES

Tangerine Chicken*

Pecan-Crusted Chicken*

Oven Roasted Rosemary Balsamic Chicken* Breast

Roasted Honey Thyme Chicken*

Peppered Beef* Tenderloin

Coca-Cola Braised Boneless Beef* Short Ribs

Whiskey Infused Flat Iron Steak*

Grilled Balsamic + Rosemary Flat Iron Steak*

Bourbon BBQ Pulled Pork*

Sizzling Shrimp* & Loganville Gouda Grits

Pan Roasted Salmon*

Miso Glazed Halibut*

Pan Sautéed Grouper*, Tangerine Demi

Asian Sesame Tofu (Vegan)

Grilled Portobello Stack (Vegan)

Risotto

Cavatappi, Sautéed Spinach, Wild Mushrooms,
Sundried Tomatoes, Pesto Cream

Penne, Gorgonzola, Grilled Pears, Walnuts,
Sherry Cream

Lemon Goat Cheese Ravioli

Cheese Tortelloni, Fresh Peas, Prosciutto, Citrus
Beurre Blanc

Cavatappi Caprese, Grape Tomatoes, Mozzarella,
Basil Oil, Fresh Basil

Spring Orzo Pasta Salad, Asparagus, Oven Roasted
Tomatoes, Artichokes

Creamy Risotto - Wild Mushroom or Parmesan
Spinach

Gnocchi, Fresh Spinach, Cherry Raisins,
Mushrooms, Toasted Pine Nuts, Shaved Parmesan,
Crispy Sage

Three Cheese Mac & Cheese

ACCOMPANIMENTS

CHOOSE TWO

Caramelized Vidalia Onion, Potato Mash
Gruyere Cheese Potatoes
Tri-Stack Potato Gratin
Roasted Truffle Fingerling Potatoes
Sweet Potato-Carrot Mash, Orange Zest
Three-Cheese Macaroni
Braised Collard Greens
Loganville Gouda Grits
Fire Roasted Cauliflower
Sautéed Farm Fresh Asparagus, Mushrooms, Zucchini, Red Peppers
Pan Roasted Brussel Sprouts, Caramelized Onion, Bacon
Dill Heirloom Carrots



SWEET ENDINGS

CHOOSE THREE

Chef Selection of Whoopie Pies
Fried Apple & Peach Pie
Bourbon Pecan Pie
Assorted Cronuts
Peach Cobblers
S'Mores Dip
House-Made Rosemary Olive Oil Cake
Fig Cake
Flourless Deconstructed Chocolate Cake
Banana Crème Pie
Milk & Cookie Shooters
Chocolate Dipped Almond Horns
Godiva Spiked White Chocolate Bread Pudding, Raspberry Chantilly Cream
Seasonal Fruit Tartlets
Assorted Chef Selection Baby Cakes
Assorted Chef Selection Posh Puddings

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PLATED DINNER

PRICING VARIES PER ENTRÉE SELECTION
INCLUDES SALAD, ENTRÉE, DESSERT

ARTISAN ROLLS, AGED BALSAMIC BUTTER AND
HAWAIIAN SEA SALT BUTTER

FAMILY STYLE APPETIZERS*

*ADDITIONAL COST PER PERSON

Trio of Vegetables

Grilled Vegetables, Port Balsamic Drizzle

Tempura Battered Vegetables, Sesame Soy Sauce

Crudité, Southwestern Ranch + Red Pepper Hummus

MINI BOARD

*ADDITIONAL COST PER PERSON

Chef's Choice Local Cheese + Meat Selections

Artisan Crackers

SALAD*

*BASED ON SEASONALITY

The Wedge

Apple-Wood Smoked Bacon*, Crumbled Bleu Cheese, A Confetti of Tomatoes,
White Balsamic Vinaigrette

Southern Style Salad

Candied Pecans, Shredded Brie, Vidalia Onion Straws, Fig Vinaigrette

Grilled Peach Salad*

Seasonal Greens, Asparagus, Tear Drop Tomatoes, Cilantro-Lime Vinaigrette

Berry Salad*

Seasonal Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle

Ellijay Mountain Salad

Granny Smith Apples, Candied Walnuts, Shaved Parmesan, Cornbread Croutons,
Maple Vinaigrette

Arugula + Goat Cheese Salad Sliced Candied Walnuts, Fig Vinaigrette

Manchego Salad Mixed Field Greens, Oven Roasted Tomatoes, Hearts of Palm, Shaved
Manchego Cheese, Champagne Splash



ENTRÉE

Tangerine Chicken*, Peach Chutney, Sweet-Potato, Carrot Puree

Cardamom Glazed Honey Chicken*, Rosemary Herb

Flat Iron Steak* Potato, Mushroom + Chive Lasagna

NY Strip*, Black Truffle Bordelaise, Horseradish Mashed
Potatoes

Filet of Beef*, Bleu Cheese Crust, Fig Balsamic Reduction,
Horseradish Potato Mash

A Trio of Lamb* Chop, Mushroom Ragout, Rosemary Fingerling
Potatoes, Caramelized Cauliflower + Grilled Endive

Chili Glazed Pork* Belly, Snap Peas, Marinated Shitake Mush-
rooms, Coriander, Peanut Broth

Honey Smoked Salmon*

Grilled Halibut*

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DUAL ENTRÉE PLATED DINNER

PRICING VARIES PER ENTRÉE SELECTION

INCLUDES ARTISAN ROLLS, AGED BALSAMIC BUTTER AND HAWAIIAN SEA SALT BUTTER

ENTREES

Herb Roasted Chicken + Seared Salmon
Warm Mustard Dressing, Fingerling Potatoes, Vidalia Onion Bulbs, Sweet Corn
Medallions of Beef* + Chilean Sea Bass*, Tarragon Cream, Fragrant Jasmine Rice
Pan-Seared Beef* Tenderloin + Grilled Jumbo Shrimp, Cognac Sauce,
Sweet Pea Risotto

Roasted Beef* Tenderloin, Crab Cake, Burst Red + Yellow Grape Tomatoes,
Rosemary Potato Crisps

Fried Lobster* Tail, Wasabi Lemon Cream, Rosemary Feta Crusted
Baby Lamb Chops, Caramelized Brussels Sprouts, Fava Bean Sofrito

Cardamom Glazed Honey Chicken* + Rosemary Herb Flat Iron Steak* Potato,
Mushroom + Chive Lasagna

SWEET ENDINGS

Warm Chocolate Raspberry Cake, Hibiscus Sorbet

Strawberry Shortcake

Fig Cake

Lavender Olive Oil Cake, Orange Compote

A Decadent Flourless Chocolate Cake

Amaretto Crème Brulee

Cheesecake, Fresh Berries

Banana Pudding, Vanilla Wafers, Banana Cream

Sea Salt Caramel Cheesecake (GF)

Roasted Pineapple Upside Down Cake

DESSERT TRIOS

Apricot Mousse with Pistachio Dusting, Caramel Sea Salt Baby Cake,
Seasonal Berries

Mini Chilled Grand Marnier Soufflé, White Chocolate Bread Pudding,
Strawberries Infused in Orange Liqueur

Pears Three Ways - Pear & Sage Cobbler, Red Wine Poached Pear, Pear Sorbet
Cappuccino Mousse Chocolate Cup, Vanilla Bean Crème Brulee, Seasonal Berries

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FAMILY STYLE PLATED DINNER

INCLUDES ARTISAN ROLLS, AGED BALSAMIC BUTTER AND HAWAIIAN SEA SALT BUTTER

A TASTE OF THE SOUTH

Southern Fried Chicken*

Georgia Fried Catfish*, Lemon Cream

BBQ Smoked Beef* Brisket

Mac and Cheese, Seasoned Collard Greens,
Black Eyed Peas

Includes Buttermilk Biscuits + Cornbread

Sweet Cream Butter, Honey Butter

ITALIAN RIVIERA

Caprese Salad with Vine Ripe Tomatoes, Mozzarella,
Basil, Olive Oil & Balsamic Drizzle

Rosemary Garlic Chicken* Breast, Balsamic Glaze,
Red Polenta, Wilted Kale

Lamb*, Thyme Rosemary and Lemon, White Wine Risotto, Garden Peas*

Rigatoni, Mushrooms, Asparagus, Artichoke, Tomato,
Cream Sauce

ASIAN INFUSION

Spinach, Arugula, Mandarin Oranges, Bleu Cheese,
Crispy Wontons

Grilled Sea Bass*, Ginger Soy Broth, Sticky Rice, Asian
Vegetables*

Sweet-Soy Braised Short Ribs of Beef*, Forbidden Rice

Street Noodle Stir-Fry with Shrimp*, Greens and Lemon



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GLUTEN FREE MENU

HORS D' OEUVRES

Grilled Paneer Cheese Skewers, Sesame, Tahini Puree

Tandoori Chicken* Lollipops, Mint Chutney

Stuffed Piquillo Peppers, Lemon Garlic Goat Cheese, Smoked Tomato Sauce

Grilled Prosciutto Wrapped Asparagus

ENTRÉES

Lemon Pepper Seared Chicken* Breast

Served with Wilted Kale, Fennel, Local Carrots, French Beans, Marble Potatoes + Mustard Reduction

SIDES

Local Vegetable Risotto w/ Fried Tofu

Wilted Winter Greens, Roasted Tomatoes, Mustard Broth

Roasted Butternut Squash, Local Ellijay Apple Bites, Local Cheddar



VEGAN MENU

HORS D' OEUVRES

Polenta Balls, Marinara Dipping

Smoky Mini Deviled Potatoes, Hummus, Paprika

Cucumber Avocado 'Sushi' Rolls, Veggie Matchsticks, Cilantro

ENTRÉES

Portabella Stack, Red + Yellow Heirlooms, Spinach + Herb Quinoa, Balsamic Vinaigrette

Asian Sesame Tofu, Baby Bok Choy, Shiitake Mushrooms, Edamame Ragout

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GLUTEN FREE/VEGAN ENTRÉES

Harvest Vegetable Lentil Casserole
 Rice Noodles, Asian Vegetables, Ginger, Chile Garlic Broth
 Creole Vegetables, Sautéed Local Vegetables,
 Spicy NOLA Creole Sauce
 Served over steamed Basmati Rice
 *Add Grilled Shrimp or Chicken
 Chicken Jardinière', Fresh Herbs
 Grilled Salmon, Sautéed Kale, Mushroom garnished w/ Fresh Dill + Lavender
 Grilled Tofu, Local Grilled Baby Vegetables, Lemon Grass Broth

VEGAN SALADS

Kale + Brussel Sprout Caesar with Garlicky Croutons
 Kale + Brussel Sprout Summer Salad
 Fresh Berries, Heirloom Tomatoes, Champagne Vinaigrette
 The New Greek
 Brussel Sprouts, Kale, Klamata Olives, Pepperoncini, Vadalia Onions,
 Greek Vinaigrette

SWEET TREATS

GLUTEN FREE

Sea Salted Caramel Cheesecake
 Fresh Berries in Grand Marnier Cream
 Brownie Bites: Peanut Butter, Chocolate Mint, Coconut Cream Pie
 Mini Cheesecakes: Raspberry + Butter Toffee
 Lemon Bars

VEGAN

Macerated Berries, Honey Lavender Syrup
 Assorted Cakes: Carrot + Chocolate
 Assorted Chef's Choice Scones
 Mini Cheesecake Bites: Classic, Chocolate Chip, Brownie Fudge

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