



THE BALLROOM
AT THE CARLOS CENTER



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.

Seasonal Vegetable Salad
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.





Dessert Bar

Please select 2 to complete your Buffet Menu.

Baby Cakes:

Red Velvet, Chocolate Espresso, Carrot

Southern Cobblers:

Wild Berry, Apple, Peach

Macerated Berries

Fresh Mint + Tarragon

Bourbon Pecan Pie Martinis

Shaved Chocolate

Banana Pudding Martini

Vanilla Wafers, Whipped Cream

Strawberry Shortcake Cosmo

Posh Shooters:

White Chocolate Raspberry,
Chocolate Kahlua, Key Lime

Dessert Bars:

Brownies, Lemon Squares,
Apple Crumb, Coconut-Chocolate Chip

Luxe Dessert Bar

Select 2 for your Buffet Dinner for an additional charge.

Decadent Cakes Select 2:
Chocolate, White Chocolate
Mousse, Caramel, Red Velvet,
Carrot, or Coconut

Seasonal Fruit Pies Select 2:
Bourbon Pecan, Chocolate,
Chocolate-Peanut Butter, Key Lime
or Apple

Cheesecakes:

Lemon Ricotta, Chocolate, Espresso,
Oreo or Bailey's

Pound Cake or Cheesecake Station
Served with Decadent Toppings

Ice Cream Sundae Bar

Select your Ice Cream flavors
and we add the Toppings!





Extras

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

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

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.

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