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**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, white 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.

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[proofpudding.com](http://proofpudding.com)