



**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  
Stuffed Sweet Baby Peppers, Lemon Garlic Goat Cheese, Smoked Tomato Sauce (GF)  
Crispy Chicken Lollipop, Champagne Mustard Drizzle  
Korean BBQ, Asian Spoon  
Bleu Cheese 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 Argentinean Beef Skewer, Chimichurri Glaze  
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 Sauce, Corn Biscuit, Jalapeno Crème Fraiche  
Edamame Avocado Hummus, Rice Cracker, Local Micro Greens (GF)  
Bloody Mary Meatballs, Celery Bite in Sake Cup  
Sweet Potato Chips, House Smoked Salmon  
Beef + Bleu Cheese Wrap, Tomato Jam, Micro Greens  
Classic Shrimp Shooter, Pepper Vodka Cocktail Sauce, Lemon  
Mini Rosemary Biscuits, Pimento Cheese + Ham  
Sesame Encrusted Tuna, Seaweed Salad, Asian Spoons  
Salmon Tartare, Asian Spoons





## Fresh Seasonal Salads

Please select 1.

### Spring Lettuce Mix

Pecan Brie, Vidalia Onion Straws, Fig Vinaigrette

### Gourmet Mix

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

### Grilled Pear Salad

Baby Greens, Gorgonzola Cheese, Walnuts,  
Raspberry Vinaigrette

### A Mix of Artisan Greens ,

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

### Sweet Gem Lettuce + Kale Salad,

Fresh Berries, Fig Vinaigrette + Parmesan Crisp

### A Mix of Artisan Greens,

Quinoa, Artichokes, Hearts of Palm  
with Avocado Oil + Fig Vinaigrette

### Sweet Asian Pear + Arugula Salad,

Pumpkin Seeds, Tart Lemon Vinaigrette

### The Wedge

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

### Classic Spinach Favorite

Baby Spinach, Gorgonzola + Fresh Berries,  
Ginger Dressing

### Manchego Salad

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





## Entrées

Please select 1.

Char Su Chicken  
Sweet Chili Glaze

Mediterranean Chicken  
Ragout of Olives, Cippolini Onions,  
Mushrooms + Roasted Elephant Garlic

Roasted Honey Thyme Chicken Breast

Pecan-Crusted Chicken, Peach Salsa

Peach Smoked Barbecue Chicken

Grilled Beef + Chicken Yakatori  
Sesame Beef + Spicy Garlic Chicken

Braised Beef Short Ribs  
Port Balsamic Reduction

Classic Shrimp + Loganville Gouda Grits

Sesame Chicken + Shrimp Wok  
Mango Salsa

Lemon Pepper Tilapia  
Tarragon Wine Broth

Pan-Roasted Salmon  
Citrus Balsamic Vinaigrette

Wok-Seared Grouper  
Banana Curry Sauce

Grilled Java BBQ Beef  
Red Onion Marmalade

Whisky Flat Iron Steak  
Spicy Fresh Corn Coulis

Grilled Filet of Beef  
Red Wine Demi

Portobello Stack  
Spinach, Yellow + Red Tomatoes,  
Herb Quinoa, Balsamic Glaze (*Vegan*)

Asian Sesame Tofu  
Baby Bok Choy, Shiitake Mushrooms,  
Edamame Ragout (*Vegan*)





## Pasta, Risotto + Orzo

Please select 1 to complete your buffet menu.

Cavatappi Pasta

Sautéed Spinach, Wild Mushrooms, Sundried Tomatoes, Pesto Cream

European Pasta Toss

Penne, Gorgonzola, Grilled Pears, Walnuts + Sherry

Lemon Ricotta Ravioli

Shaved Parmesan, Lemon Oil

Cheese Tortelloni

Fresh Peas, Prosciutto, Citrus Beurre Blanc

Cavatappi Caprese

Grape Tomatoes, Mozzarella, Basil Oil, Fresh Basil

Coconut Pineapple Risotto

Sweet Pea Risotto

Mango Orzo

Gnocchi, Fresh Spinach, Cherry Raisins, Mushrooms,

Toasted Pine Nuts, Shaved Parmesan, Crispy Sage

## Accompaniments

Please select 1 to complete your menu.

Roasted Garlic Potato Mash

Tri-Stack Potato Gratin

Roasted Truffle Fingerling Potatoes

Sweet Potato + Carrot Mash

Three Cheese Mac + Cheese

Loganville Gouda Grits

Mediterranean Lentils

Quinoa with Corn + Tomatoes

Sweet Corn + Black Beans

Our CHEFS will select fresh seasonal vegetables to finish your menu.

Fresh Artisan Breads, Butter, Olive Oil, French Roast Coffee,

Hot Tea and Water also accompany your menu.







## Dessert Bar

Please select 3 to complete your buffet menu.

### Baby Cakes:

Red Velvet, Chocolate Espresso, Carrot  
+ Sea Salt Caramel

### Southern Cobblers:

Wild Berry, Apple, Peach

### Macerated Berries

Fresh Mint + Tarragon

### Bourbon Pecan Pie Martinis

Shaved Chocolate

### Banana Pudding Martini

Vanilla Wafers, Whipped Cream

### Godiva White Chocolate Bread Pudding

Citrus Chantilly Crème

### Strawberry Shortcake Cosmo

Fresh Strawberries, Crème Anglaise

### Cheesecake Martini

Fresh Berries, Whipped Cream

### Posh Shooters:

White Chocolate Raspberry,  
Chocolate Kahlua, Key Lime

### Dessert Bars:

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

## Luxe Dessert Bar

For an additional charge you may select 3 to  
accompany your buffet menu.

### 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!

### Flaming Creations Select 1:

Bananas Foster, Crepes Suzette  
or Cherries Jubilee





## Extras

### Event Staffing Charge

Event Manager, Service Team, Culinary Team  
and Production Support Team

Proof the Pudding will also provide tablecloths and floral centerpieces at  
an additional charge.







proof of the pudding.

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