



BUFFET LUNCH 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





Seasonal Fresh Salads

Our Chefs use local produce when possible.

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

Sweet Gem Lettuce + Kale Salad,
Fresh Berries, Fig Vinaigrette + Parmesan Crisp

A Mix of Artisan Greens,
Quinoa, Artichokes, Hearts of Palm, Avocado Oil
+ Fig Vinaigrette

A Stack of Color,
Sliced Red + Yellow Farm Tomatoes,
Buffalo Mozzarella, Basil Pesto Drizzle

A Mix of Artisan Greens ,
with Granny Smith Apples, Candied Walnuts,
Shaved Parmesan, Cornbread Croutons,
Maple Vinaigrette

The Wedge,
Apple-Wood Smoked Bacon,
Crumbled Bleu Cheese, Diced Tomatoes,
White Balsamic Vinaigrette

Sweet Pear + Arugula Salad,
Pumpkin Seeds, Tart Lemon 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





Entrees

Please select 1.

- Roasted Honey Thyme Chicken
- Char Su Chicken, Sweet Chili Glaze
- Pecan-Crusted Chicken, Peach Salsa
- Buttermilk Fried Chicken Breast
- Peach Smoked Barbecue Chicken
- Thai Beef + Vegetable Stir Fry
Crispy Ginger, Peanut Confetti
- Fire-Spiced Shrimp + Beef
Plum Sauce
- Grilled Salmon
Honey Crust, Citrus Sauce
- Pan Sautéed Halibut
Horseradish Crust, Chive Oil, Crispy Leeks
- Grilled Three-Pepper Crusted Sirloin
Rustic Wild Mushrooms, Fresh Herbs
- Grilled Filet of Beef
Red Wine Demi
- Roasted Pork Tenderloin
Honey Glazed, Tropical Fruit Chutney

Iced Tea, French Roast Coffee, Artisan Breads, Butter, and Olive Oil are included with your menu.
Chef will select 2 seasonal vegetables to complete the buffet menu.

Pasta

Please select 1 to complete your buffet menu.

- Cavatappi Pasta
Sautéed Spinach, Wild Mushrooms,
Sun Dried Tomatoes, Pesto Cream
- European Pasta Toss
Penne, Gorgonzola, Baby Pears,
Walnuts, Sherry
- Gnocchi, Fresh Spinach,
Cherry Raisins, Mushrooms,
Shaved Parmesan, Crispy Sage
- Seasonal Ravioli

Accompaniments

Please select 1 to complete your buffet menu.

- Roasted Fingerling Potatoes
Fresh Rosemary
- Garlic Potato Mash
Sea Salt, Black Pepper
- Three Cheese Macaroni
Panko Crumb Topping
- Loganville Gouda Grits
- Mediterranean Lentils
- Wild Rice, Walnuts + Sun Dried Cranberries
- Black Beans + Roasted Corn
- Mango Orzo





Dessert Bar

Please select 2 to complete your buffet menu.

Baby Cakes:

Red Velvet, Chocolate, Carrot, Caramel Sea Salt

Southern Cobbler Bar:

Wild Berry, Apple, Peach

Posh Puddings:

White Chocolate Raspberry, Tiramisu, Key Lime

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 Martin

Fresh Berries, Whipped Cream

Posh Shooters:

White Chocolate Raspberry, Chocolate Kahlua, Key Lime

Dessert Bars:

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





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.





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