



**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  
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





## RECEPTION I

Sliced Beef Tenderloin  
Garlic Rosemary Crust, Petite Rolls, Horseradish Zing, Champagne Mustard

Citrus Chicken Skewers  
Lemon Caper Sauce

Large Chilled Shrimp  
Classic Cocktail Sauce, Lemons

Grilled Asparagus  
Cracked Black Pepper + Sea Salt Bar

Cheese Tortellini  
Sweet Peas, Prosciutto, Parmesan Cream

Mediterranean Bar!  
Cream Cheese Torte with Sun-Dried Tomatoes + Fresh Basil Red Pepper  
Hummus, Roasted Tomato + Fava Beans  
Classic Feta Htipiti Spread with Roasted Tomatoes, Garlic + Lemon Juice  
Crispy Pita Chips, Breadsticks + Seasoned Rosemary Toasts





## RECEPTION II

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

Artisan Salad Mix

Seasonal Apples, Candied Walnuts, Shaved Parmesan,

Cornbread Croutons + Maple Vinaigrette

Edamame, Carrots + Crispy Wontons

Sizzling Shrimp + Loganville Gouda Grits

White Cheddar, Andouille Sausage, Onions, Peppers

Macaroni + Cheese Bar

Bleu Cheese Crumbles, Diced Tomatoes + Bacon

Pulled Pork with Travis Matney's Bootleg BBQ Sauce

Asiago Cheese Rolls





## RECEPTION III

Bruschetta Bar!

Goat Cheese Torte, Pear Chutney

Classic Tomato-Basil

Proof's Original Garlic-Feta Spread

Mediterranean Olives

Pasta Crisps, Flatbreads, Gourmet Crackers

Argentinean Beef Skewers

Chimicurri Sauce, Garlic Potato Mash

Coconut Shrimp Cosmo, A Proof Specialty!

Black Bean + Corn Salsa, Guacamole, Tortilla Crisps

Grilled Baby Lamb Chops

Herb Crusted, Cucumber-Tomato Raita

Lemon Ricotta Ravioli

Lemon Oil, Shaved Parmesan

Pedestal Salads

An Artisan Mix with Baby Pears, Gorgonzola, Walnuts,

Raspberry Vinaigrette

Black Quinoa Salad with Mango, Avocado + Tomatoes





## RECEPTION IV

Chips + Seafood Dip  
Lobster, Crab, Cream Cheese,  
Cheddar Cheese, Spinach + Artichokes topped with Mozzarella

Caribbean Salad Cosmo  
Exotic Greens, Grape Tomatoes, Avocado, Jicama,  
Bleu Cheese, Papaya Vinaigrette, Spiced Pita Triangles

### **On The Griddles. Small Plates!**

Espresso Rub Skirt Steak  
Black Bean Cakes, Pineapple Chimichurri,

Cocoa + Spice Roasted Chicken Skewers,  
Papaya Chili Dipping Sauce

Roasted Vegetables  
Smoked Chipotle, Lime Aioli

Crispy Sweet Plantains

Tropical Fruit + Cheeses  
Curried Pasta Crisps

### **Passing By**

A Selection of Special Island Sweets





## RECEPTION V

Mini French Chicken Drumettes, 3 Flavors  
Asian, South American Piri Piri + Crispy Pecans

Mango Crab Martinis  
Basil Oil

Sliced Asian Flat Iron Steak  
Sesame Cabbage Toss

Sliced Pork Tenderloin  
Apple Fig Chutney, Smoked Gouda, Pretzel Rolls

Roasted Vegetables  
Smoked Sea Salt, Cracked Pepper, Olive Oil

Artisan Cheese Presentation  
Savannah Honeycomb, Fig Preserves, Gourmet Crackers







## RECEPTION VI

Client may choose a minimum of 3 of the Culinary Creation Stations as a Reception Menu.

### **Taqueria Bar**

Braised Boneless Beef Short Ribs,  
Red Chile Sauce

Black Bean + Corn Sauté

Flour Tortillas

Taqueria Toppings: Queso Fresco, Jicama Slaw, Lime Crema,  
Chopped Tomatoes, Chopped Jalapenos

Chicken, Beef + Vegetarian Empanadas,

Smoked Chipotle Aioli, Warm Queso

House-Made Tortilla Chips, Salsa Verde, Smoky Tomato Salsa  
+ Crispy Plantains

### **Noodle Bar**

Rice Noodles, Bok Choy, Bean Sprouts,  
Snow Peas, Carrots, Lemongrass, Fresh Herbs,  
Orange Ginger Garlic Sauce

### **Asian Bar**

Crispy Tempura Chicken Cosmo,

Sesame Cabbage Toss, Wonton Crisp

Grilled Asian Vegetables, Tamarind Reduction

Chef's Fresh Sushi Rolls,

### **Pacific Rim Bar**

Coconut Shrimp Lollipops, Tangy Red Pepper Jelly

Kahlua Pork Sliders with Pickled Onions, Plum Chutney, Hawaiian Rolls

Polynesian Wild Rice, Toasted Almonds, Currants, Orange Zest

### **Desserts!**

A Selection of International Favorites!

Caramel Budino with Salted Caramel Sauce

Ginger Almond Crème Brulee

Fresh Berry Trifle in Mini Jars

Chocolate Cayenne Cookies + Almond Horns

Margarita Ice Cream Sandwiches (For an additional charge.)





## Dessert Bar

Please choose 2 to complete your cocktail fare.

### Baby Cakes:

Red Velvet, Carrot,  
Chocolate Espresso,  
Caramel Sea Salt

### Southern Cobblers:

Wild Berry, Apple, Peach

### Macerated Berries

Fresh Mint + Tarragon

### Bourbon Pecan Pie Martinis

Shaved Chocolate

### Fresh Strawberry Short Cake

Crème Anglaise

### Godiva White Chocolate Bread Pudding

Citrus Chantilly Crème

### Posh Shooters:

White Chocolate Raspberry,  
Chocolate Kahlua, Key Lime

### A Selection of Whoopie + Moon Pies:

Salted Caramel, Chocolate Peanut Butter,  
Chocolate Raspberry + Orange Spice

For a selection of 3 for an additional charge.

## Luxe Dessert Bar

For an additional charge, please choose 2 to accompany your cocktail fare.

### Decadent Cakes Select 2:

Chocolate, White Chocolate Mousse,  
Caramel, Red Velvet, Carrot or Coconut

### Southern Pies Select 2:

Bourbon Pecan, Chocolate,  
Chocolate-Peanut Butter, Key Lime  
or Apple

### Mini Cheesecakes:

Lemon Ricotta, Chocolate Espresso,  
Oreo or Bailey's

### Ice Cream Sundae Bar:

Select your Ice Cream flavors  
+ we add the toppings!

### Flaming Creations:

Bananas Foster, Crepes Suzette,  
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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