



PLATED 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

A Mix of Artisan Greens

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

Sweet Gem Lettuce + Kale Salad,

Fresh Berries, Parmesan Crisp, Fig Vinaigrette

Sweet Asian Pear + Arugula Salad,

Pumpkin Seeds, Tart Lemon Vinaigrette

A Mix of Artisan Greens,

Quinoa, Crunchy Artichokes, Hearts of Palm,
White Wine Vinegar, Avocado Oil

A Stack of Color

Sliced Red + Yellow Farm Tomatoes,
Buffalo Mozzarella, Basil Pesto Drizzle

The Wedge

Apple-Wood Smoked Bacon,
Crumbled Bleu Cheese, Diced 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





Entrees

Please select 1.

Char Su Chicken
Sweet Chili Glaze

Roasted Honey Thyme Chicken Breast

Pecan-Crusted Chicken, Peach Salsa

Peach Smoked Barbecue Chicken

Citrus Roasted Chicken, Honey Glaze

Mustard Chicken Milanese

Southern Fried Chicken

Grilled Sesame Chicken + Shrimp
Mango Salsa

Pan Seared Crab Cakes
Cajun Aioli

Grilled Grouper or Salmon
Black Bean + Roasted Corn Salsa
Avocado Crème

Pan Sautéed Halibut, Horseradish Crust,
Chive Oil, Crispy Leeks

Thai Beef
Gingered Soba Noodles

Braised Beef Short Ribs, Port Balsamic Reduction
Loganville Gouda Grits

Mediterranean Pork Tenderloin
Basil Pesto

Sliced Peppered Beef Tenderloin
Horseradish Sauce

Our Chefs will select the freshest seasonal vegetables to complete your lunch. All entrees include a selection of artisan breads, butter, iced tea, coffee and water.





Desserts!

Please select 1 to complete you menu.

Or our Chefs can prepare a Trio plate with 3 of these sumptuous desserts for an additional charge.

Warm Chocolate Raspberry Cake, Hibiscus Sorbet

Strawberry Shortcake Cosmo...Yum!

Lavender Olive Oil Cake, Orange Compote

Classic French Crepe, Apricot Glaze

Bourbon Pecan Pie Martini, Cinnamon Crème Anglaise

A Decadent Flourless Chocolate Cake, Sweet Corn Ice Cream,

Sugared Purple Potato Chip (add 2.00)

Chocolate Torte, Raspberry Coulis, Fresh Berries

Mediterranean Lemon + Cheese Fritters, Lavender Ice Cream

Amaretto Crème Brulee

Cheesecake Martini with Fresh Berries, Fresh Berry Sauce

Banana Pudding Martini with Vanilla Wafers + Banana Cream

Chocolate Raspberry Cake

Raspberry Coulis

Strawberries Romanoff

Grand Marnier Cream, Mint





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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proofpudding.com