



**TREND STATIONS**

*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





# Trend Stations

A cool way to mix, mingle and eat.

Prices are per guest. Trend stations may be purchased individually with a minimum of three (3) or you may add a station to your Reception or Buffet Menu.

## **Southern Taco Bar**

Crispy Buttermilk Chicken, Buffalo Sauce

Pecan Crusted Grouper, Malt Vinegar Aioli

Pulled Pork BBQ

Flour Tortillas

Toppings include: Cabbage Slaw, Guacamole, Salsa + Jalapenos

## **Sliders**

Angus Beef Burger, Pimento Cheese, Buttered Bun

Sweet BBQ Pork, Crunchy Slaw, Asiago Bun

Crispy Buttermilk Chicken, Bleu Cheese, Sourdough Roll

House-Made Potato Chips

Bread 'n' Butter Pickles

## **Gourmet Mac + Cheese**

Three Cheese Mac, Panko Crust

Apple-Wood Smoked Bacon, White Cheddar Cheese,

Bleu Cheese, Sautéed Pepper + Onion Hash, Crispy Onions, Tomatoes, Hot Sauce

For a Special Splurge try Lobster Mac + Cheese (For an additional charge)

## **Proof's Special Biscuit Bar**

A selection of Three Biscuits (Our Current Favorites are Rosemary, Sweet Potato + Pecan)

Butter, Truffle Honey, Prosciutto, Brie, Lavender Jam

## **Flat Breads**

Traditional Margherita

Spicy Salami, Provolone, Rosemary

Grilled Chicken, Mozzarella, Arugula

Venetian Caesar Salad Boats, POP Croutons

## **Asian Taqueria**

Crispy Chicken, Sweet Chili Sauce

Panko Crusted Tilapia, Hoisin Aioli

Gingered Shrimp, Mango Salsa

A Selection of Mini Tortillas + Mini Lettuce Cups

Seaweed Salad, Wasabi Sour Cream + Lime Wedges





### **POP Snack Bar**

Crispy Chicken Lollipops, Pecan Mustard  
Mini Korean BBQ Beef Boats, Chipotle Aioli  
Cinnamon Tortilla Crisps, Fruit Salsa  
Mini Seasonal Soup Shooters, Pretzel Poppers

### **Not-Your-Average Grits Bar**

Loganville Gouda Grits, Grilled Shrimp, Andouille Sausage,  
POP Pepper-Onion Hash + Grilled Vegetable Bites  
Chef's Special Prosciutto Chips

### **A Carving Bar**

Pepper Crusted Beef Tenderloin, Horseradish Sauce  
Roasted Turkey Breast, Champagne Mustard, Apple Chutney  
Rosemary Flat Iron Steak, Lemon Aioli  
Molasses Pork Tenderloin, Tropical Fruit Chutney  
Citrus Glazed Ham, Bing Cherry Chutney

### **Gourmet Burger Bar**

Angus Beef Burger, Cheddar Cheese, Crispy Onions, Small Bun  
Crab Burger, Fried Green Tomato, Cajun Aioli, Crusty Ciabatta Roll  
Spicy Turkey Burger, Cheddar Cheese, Small Bun  
Hot Fries, Jalapeno Ketchup, Peach Mustard Pickled Gherkins

### **Dim Sum**

Bamboo Steamer Baskets, Pork Dumplings, Sesame Soy Sauce  
Chicken + Pineapple Satays, Peanut Sauce  
Sesame Honey Salmon, Jasmine Rice Cakes  
Steamed Edamame, Sea Salt





## Dessert Bar

### Sweet Inspirations

A Decadent S'mores Bar  
Chocolate, Graham Crackers  
+ Marshmallow Cream

A French Creperie  
Our Chefs will fill with Lemon or Grand  
Marnier Custard and Finish with an  
Authentic French Glaze

Proof's Favorite Floats!  
Coca-Cola Classic, Cherry Coke, Fanta  
Orange, Vanilla Ice Cream, Chocolate  
+ Caramel Syrups





# 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.

2033 Monroe Drive NE  
Atlanta, GA 30324  
404.892.2359

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