



BUFFET DINNER

proof of the pudding

*Photo Credit-Lacey DellaPace for
Scobey Photography



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.





Extras

Event Staffing Charge

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

Complementary Cake Cutting Service

Bon Voyage Basket

Proof of the Pudding includes a basic linen in the entrée
price.

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