



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





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





EXTRAS

Event Staffing Charge

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

Complementary Cake Cutting Service

Bon Voyage Basket

Proof the Pudding will also provide tablecloths and floral centerpieces
at an additional charge.





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