



PLATED DINNER MENUS

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





Seasonal Fresh 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

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

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





Entrees

Please select 1.

Our Chefs will select the perfect seasonal vegetables to highlight each entrée. We are happy to price a dual entree menu.

Roasted Chicken Breast
Stuffed with Artichokes, Lemons + Goat Cheese
White Wine Reduction
Fragrant Jasmine Rice

Char Su Chicken, Sweet Chili Glaze
Coconut Pineapple Risotto
Grilled Peppers, Mushrooms, Baby Bok Choy,
Crispy Lotus

Honey Thyme Roasted Chicken
Garlic Potato Mash

Grilled Lemon Chicken
Wilted Kale, Fennel + White Bean Ragout,
Tomato Raisins, Tomato Fondue

Pecan-Crusted Chicken, Peach Chutney
Sweet-Potato + Carrot Puree

Herb Roasted Chicken + Char Su Salmon
Five Spice Glaze, Fresh Fruit Salsa
Sweet Corn Timbale

Grilled Espresso Skirt Steak,
Pineapple Chimichurri,
Charred Corn + Black Beans
Seared Pineapple

Filet of Beef, Bleu Cheese Crust
Fig Balsamic Reduction
Horseradish Potato Mash

Grilled Sesame Honey-Crusted Salmon
Citrus Sauce, Mango Orzo

Wok Seared Grouper, Banana-Curry Sauce,
Sweet Corn + Fava Bean Succotash

Grilled Sea Bass
Ginger Soy Broth, Sticky Rice
Asian Vegetables

Braised Short Ribs of Beef
Loganville Gouda Grits

Tangerine Chicken with Preserved Lemons
Korean BBQ Beef with a Soy Balsamic Broth
Crispy Potato Garlic Cakes

Cardamom Glazed Honey Chicken
+ Rosemary Herb Flat Iron Steak
Potato, Mushroom + Chive Lasagna

Medallions of Beef + Chilean Sea Bass
Coconut Curry Sauce
Fragrant Jasmine Rice





Continued Entrees

NY Strip
Black Truffle Bordelaise
Horseradish Mashed Potatoes

Pan-Seared Beef Tenderloin + Grilled Jumbo Shrimp
Cognac Sauce
Sweet Pea Risotto

Roasted Beef Tenderloin with Spicy Crab Salad
Burst Red + Yellow Grape Tomatoes,
Arugula Rosemary Potato Crisps

A Trio of Herb-Encrusted Lamb Chops
Mediterranean Chutney Sauce
Rosemary Fingerling Potatoes

Fresh Artisan Breads with Sea Salt Butter and Balsamic Butter, Olive Oil,
French Roast Coffee, Hot Tea and Water also accompany your menu.
You may upgrade to bottled water service for an additional charge.





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