



PLATED DINNER 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





## 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.





## Desserts!

Select 1 to complete your dinner menu.

Warm Chocolate Raspberry Cake, Hibiscus Sorbet

Strawberry Shortcake Cosmo

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  
(For an additional charge)

Chocolate Torte, Raspberry Coulis, Fresh Berries

Vanilla Bean Crème Brulee

Strawberries Romanoff

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

Dessert Trios (For an additional charge)

Apricot Mousse with Pistachio Dusting,

Caramel Sea Salt Baby Cake + Macerated Berries

Mini Chilled Grand Marnier Soufflé,

Warm White Chocolate Bread Pudding

+ Strawberries Romanoff





## 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)