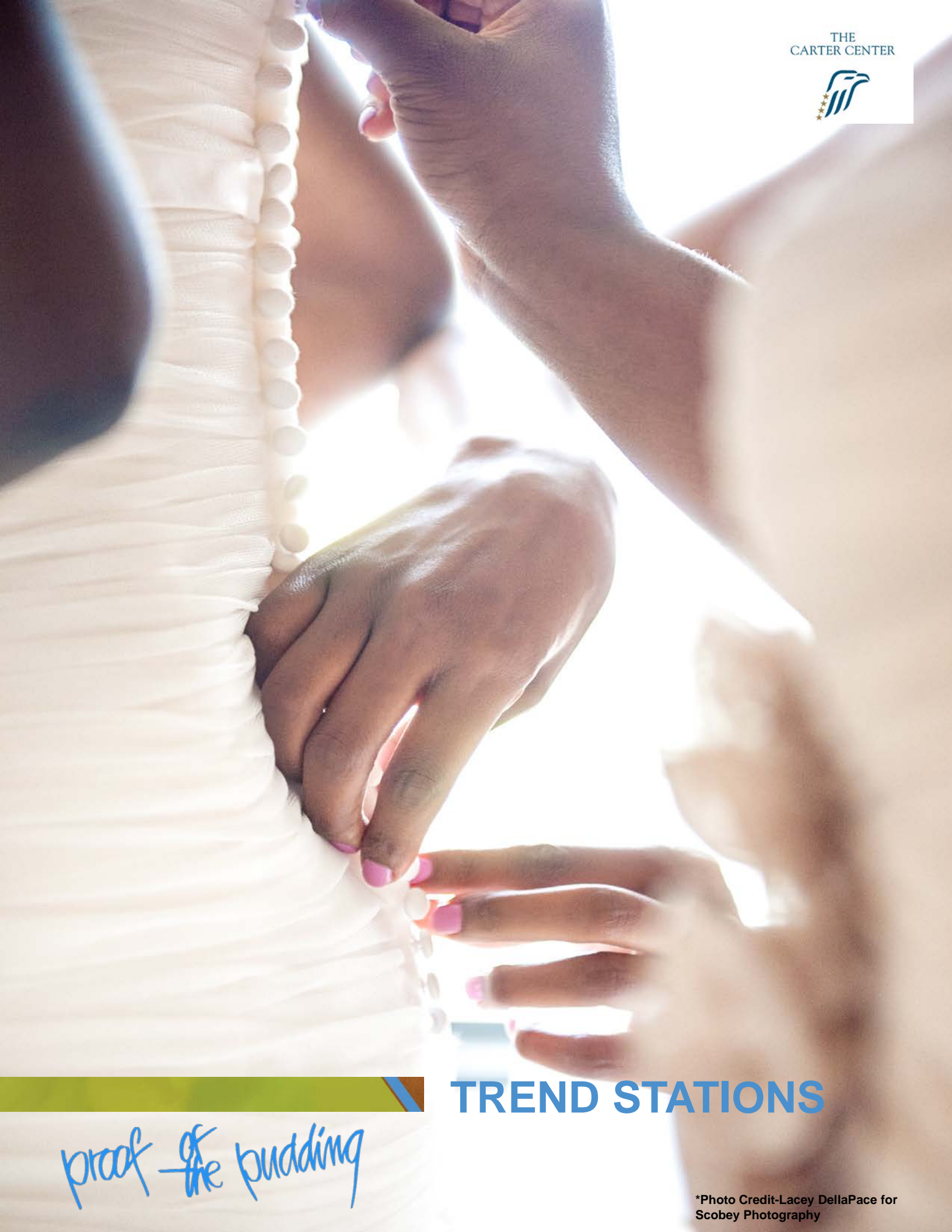


THE
CARTER CENTER



TREND STATIONS

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





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





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.





proof of the pudding.

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