



RECEPTION TREND STATIONS



proof of the pudding

Trend Stations may be purchased individually with a minimum of three or you may add a station to your Reception or Buffet Menu.
Trend Stations are for a Minimum of 30 Persons.

Southern Taco Bar 10.50

- Crispy Buttermilk Chicken
Buffalo Sauce
- Pecan Crusted Grouper
Malt Vinegar Aioli
- Pulled Pork BBQ
- Flour Tortillas
- Toppings include: Cabbage Slaw,
Guacomole, Salsa & Jalapenos

Southern Taco Bar 12.00

- 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 9.00

- 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, add 4.00

Proof's Special Biscuit Bar 8.50

A selection of Three Biscuits
Our Current Favorites are Rosemary,
Sweet Potato + Pecan

- Toppings include:
Butter, Truffle Honey, Prosciutto,
Brie, Lavender Jam

Flat Breads 12.00

- Traditional Margarita
- Spicy Salami, Provolone,
Rosemary
- Grilled Chicken, Mozzarella,
Arugula
- Venetian Caesar Salad Boats,
POP Croutons

Asian Taqueria 10.50

- 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

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POP Snack Bar 11.00

- **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 10.50

- **Loganville Gouda Grits**
Grilled Shrimp, Andouille Sausage
- **POP Pepper-Onion Hash**
+ Grilled Vegetable Bites
- **Chef's Special Prosciutto Chips**

A Carving Bar

(Please add 200.00 per Chef Attendant)

- **Pepper Crusted Beef Tenderloin**
Horseradish Sauce 14.00
- **Rosemary Turkey Breast**
Champagne Mustard,
Apple Chutney 7.00
- **Rosemary Flat Iron Steak**
Lemon Aioli 8.50
- **Molasses Pork Tenderloin**
Tropical Fruit Chutney 7.00
- **Citrus Glazed Ham**
Bing Cherry Chutney 6.00

Gourmet Burger Bar 10.00

- **Angus Beef Burger** Cheddar Cheese,
Crispy Onions, Small Bun
- **Crab Burger** Fried Green Tomatoes,
Cajun Aioli, Crusty Ciabatta Roll
- **Spicy Turkey Burger**
Cheddar Cheese, Small Bun
- **Hot Fries** Jalapeno Ketchup,
Peach Mustard Pickled Gherkins

Dim Sum 10.50

- **Bamboo Steamer Basket**
Pork Dumplings, Sesame Soy Sauce
- **Chicken + Pineapple Satays**
Peanut Sauce
- **Sesame Honey Salmon**
Jasmine Rice Cakes
- **Steamed Edamame Sea Salt**

A Noodle Bar 8.00

- **Rice Noodles, Bok Choy, Bean**
Sprouts, Snow Peas, Carrots
- **Cilantro Lemon Grass Chicken**
Ginger Garlic Sauce

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Coastal Georgia Bites Bar 11.00

- Mini Shrimp Po Boys Spicy Aioli on Petite Hoagie
- Crispy Catfish Pecan Salsa, Crunchy Cabbage Slaw
- POP Oysters: Crispy Oysters on the Half Shell
Guacamole + Georgia Caviar

Chef's Pasta Counter 9.00

Select Two Pastas:

- Cheese Tortellini
- Penne
- Cavatappi
- Lemon Ricotta Ravioli

Select Two Sauces:

- Marinara
- Basil Pesto
- Beef Bolognese
- Alfredo Garlic Mushroom
- Citrus Beurre Blanc

Additions:

Grilled Chicken or Italian Sausage
2.50 per guest

Grilled Shrimp 3.50 per guest