



WEDDING RECEPTION MENU



proof of the pudding

PASSING BY

Choose Three Savory Bites to Complement your Cocktail Hour:

Hot Selections

- Seasonal Soup Shooters
- Stuffed Sweet Baby Peppers Lemon Garlic Goat Cheese, Smoked Tomato Sauce
- Crispy Chicken Lollipop Champagne Mustard Drizzle
- Korean BBQ Asian Spoon
- Bleu Cheese Beignets
- Vegetarian Empanada Mango Salsa
- Mini Loaded Potato Sour Cream, Cheese, Bacon, Chives
- 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 Bootleg BBQ Sauce Corn Biscuit, Jalapeno Crème Fraiche
 - Edamame Avocado Hummus Rice Cracker, Local Micro Greens
 - Bloody Mary Meatballs Celery Bite in Sake Cup
 - Beef & Bleu Cheese Wrap Tomato Jam, Micro Greens
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BUFFET DINNER

Choose One of the Following Seasonal Salads:

Served at Guest Tables

Spring Lettuce Mix

Lemon Garlic Goat Cheese, Smoked Tomato Sauce

Baby Romaine with Pecan Smoked Bacon

Fresh Mint, Farm Egg, Cave Aged Cheddar, Fresh Lemon Juice, Spanish Olive Oil

Gourmet Mix

Fresh Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle

Grilled Pear Salad

Baby Greens, Gorgonzola Cheese, Walnuts, Raspberry Vinaigrette

The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, Tomato Confetti, White Balsamic Vinaigrette

Classic Spinach Favorite

Baby Spinach, Gorgonzola, Fresh Berries, Ginger Dressing

Accompaniments

Choose One of the Following (2.00 for each additional accompaniment)

- **Roasted Garlic Potato Mash**
- **Potato Gratin Dauphinoise**
- **Roasted Truffle Fingerling Potatoes**
- **Sweet Potato & Carrot Mash**
- **Three Cheese Mac & Cheese**
- **Logan Turnpike Mill Gouda Grits**
- **Penne Pasta with Oven Roasted Tomatoes and Pesto Cream**

Farm Fresh Vegetables

Choose One of the Following (2.00 for each additional accompaniment)

- Steamed Butter Carrots
- Zucchini & Squash Medley
- Long Stem Green Beans
- Broccoli & Cauliflower Sautee
- Caramelized Collard Greens
- Roasted Root Vegetables
- Broccoli with Lemon Butter

Buffet Entrées

- Roasted Honey Thyme Chicken
- Sauteed Chicken Jardinierre White Sauce, Fresh Herbs
- Pecan-Crusted Chicken Peach Salsa
- Char Su Chicken Sweet Chili Glaze
- Pan Roasted Salmon Citrus Balsamic Vinaigrette
- Sizzling Shrimp & Logan Turnpike Mill Gouda Grits
- Grilled Sesame Beef Yakatori Skewers
- Braised Beef Short Ribs Port Balsamic Reduction
- Grilled Java BBQ Beef Sweet Corn Coulis
- Sliced Roasted Angus Steak Honey Bourbon Reduction

Choose One Entrée:	49.95 per person
Choose Two Entrées:	59.95 per person
Choose Three Entrées:	69.95 per person

Fresh Artisan Bread with Herb Butter, Iced Tea, Water & Coffee

The above prices are inclusive of the Passed Appetizers, Buffet Menu, Proof of the Pudding's Professional Culinary and Service Teams, Cake Cutting & Serving, China, Flatware, Glassware, Serving Equipment, Basic White Linens & Sales Tax. Price based on minimum of 50 guests.
