Allow our talented team to customize your menu from this collection of our chef’s favorites!
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Passed Hors d’Oeuvres

Please Select a Minimum of Four

HOT SELECTIONS

» Crispy Chicken Lollipop Champange Mustard Drizzle
» BBQ Pulled Chicken Biscuit
  Jalapeño Crème Fraîche, on Corn Biscuit
» Smoked Duck Meatball Coca-Cola® Cherry Glaze
» Bacon-Wrapped Date Manchego Cheese, Balsamic Glaze (GF)
» Angus Beef Burger Cheddar Cheese, Tomato Jam on Brioche Bun
» Crab Cake Cajun Aioli
» Vegetable Empanada Mango Salsa (V)
» Soup Shooters* Tomato (V), She-Crab, Corn Chowder (V),
  Butternut Squash (V)
» Lemon-Peppered Nashville Hot Fried Cauliflower
  Ranch, Bread + Butters (Vegan)
» Stuffed Mushrooms
  Impossible Meat Bacon, Panko, Cashew Cream Cheese (V)

COOL SELECTIONS

» Maple Ham + Cheese Bite
  Pimento Cheese, on Rosemary Biscuit
» Cognac Beef Bite
  Beef Tenderloin, Creamy Horseradish, on Crostini
» Mini Lobster Roll
  Citrus Crema, Micro Greens, Sweet Bun
» Shrimp Cocktail Shooter
  Cocktail Sauce, Lemon Wedge (GF)
» Pastrami-Smoked Salmon
  Caper Crème Fraîche, on Crostini
» Ahi Tuna Taco on Crispy Wonton
» Roasted Tomato + Herb Goat Cheese Bite
  Crispy Basil, on Goji Cracker (V)
» Bleu Cheese + Pear Bite
  Fig Preserves, on Ginger Snap (V)
» Caprese Skewer
  Mozzarella, Tomato, Basil (V, GF)
» Watermelon + Feta
  Fresh Basil (V)

*Indicates seasonal item and is subject to availability
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eggs or unpasteurized milk may increase your risk of foodborne illness.
Stationary Hors d’Oeuvres

APPETIZERS
Please Select Appetizer Display (optional)

GRAZING TABLE
• Signature Cheese + Charcuterie
  Smoked Cheddar, Pepper Jack, Brie, Bleu Cheese,
  Smoked Gouda, Manchego, Salami, Prosciutto, Capicola
  Both served with Fig Preserves, Savannah Honeycomb, Seasonal Berries, Grapes,
  Dried Fruit, Marcona Almonds, Cornichons, Olives, Breadsticks, Flatbreads,
  Baguette, Artisan Crackers

SEAFOOD BAR*
• Freshly-Shucked Oysters (GF)
• Poached Shrimp + Crab Cocktail (GF)
• House-Smoked Salmon Dip (GF)
  Served with Cocktail Sauce, Hot Sauce, Mignonette, Horseradish, Lemon Wedges,
  Saltine Crackers

MEDITERRANEAN TABLE
• Roasted Garlic Hummus (GF, Vegan)
• Hummus (GF, Vegan)
• Baba Ganoush (GF, Vegan)
• Whipped Feta (GF)
  Served with Vegetable Crudité, Pickled Vegetables, Olives, Crackers, Grilled Pita Bread,
  Lavash, Olive Oil Bread

EDIBLE CRUDITÉS GARDEN
• Vegetables Broccoli, Cauliflower, Cucumber, Radishes,
  Mini Bell Peppers, Celery, Rainbow Carrots, Watermelon Radish,
  Bibb Lettuce
• Dips Classic Hummus, House made Ranch, Garlic Cheese Spread,
  Greek Yogurt + Herbs, Green Goddess
  Garnished with Fresh Grapes, Apples, Strawberries

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Cocktail Collections

PEACHTREE STREET

» Southern Bites
  Cream Cheese Torte with Mr. Pete’s Chutney
  Black Eyed Pea Hummus
  Classic Pimento Cheese
  House-Made Flatbreads, Pasta Crisps, Gourmet Crackers

» Artisan Seasonal Salad Mix
  Seasonal Apples, Candied Walnuts, Shaved Parmesan, Cornbread Croutons + Maple Vinaigrette

» Pulled Pork BBQ Sliders
  BBQ Sauce, Asiago Cheese Rolls

» Sizzling Shrimp and Loganville Gouda Grits
  White Cheddar, Andouille Sausage, Onions + Peppers

» Three-Cheese Mac
  Panko Crust

10TH + PIEDMONT

» Assorted Domestic Cheese
  Smoked Gouda, Pepper Jack, Vermont Cheddar, Blue Cheese
  Served with Dried Fruits, Seasonal Grapes, Marcona Almonds,
  Seasonal Berries, Fig Preserves, Artisan Crackers,
  Breadsticks + Flatbreads

» Market Grilled Vegetable Display
  Seasonal Vegetables, Balsamic Drizzle

» Hummus Trio
  Red Pepper, Classic, Edamame, Crudités + Toasted Bread

» Coca-Cola Braised Beef Short Ribs
  Port Balsamic Reduction

» 10-Spice Grilled Chicken Skewers

» Crispy Brussels Sprouts

» Herb-Roasted Potatoes

» Button Rolls
  Herb Butter + Chipotle Honey Butter

GEORGIA BITES BAR

» Seven Layer Dip
  Pasta Crisp Straws

» POP-corn Shrimp
  Cajun Aioli

» Mini BLT Salad Cup
  Bacon, Lettuce, Tomato

» Artisan Kale Salads
  Arugula, Cranberries, Heirloom Tomatoes, Micro Herbs, Blood Orange Vinaigrette, Garlic Breadstick

» Argentinian Beef Skewers
  Chimichurri Drizzle

» Sliced Pork Sliders
  Smoked Gouda, Apple Fig Chutney, Pretzel Roll

ATLANTA BELTLINE

» Rosemary Biscuits
  Pimento Cheese + Ham

» Tomato, Basil + Mozzarella Skewers
  Balsamic Drizzle

» Goat Cheese, Pistachio, Spicy Honey Flatbread

» Black Eyed Pea Fritters
  Jalapeno Crème Fraîche

» Buttermilk Chicken Skewers
  Champagne Mustard

» Mac + Cheese Balls
  Three-Cheese Mac

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Cocktail Collections

GEORGIA COASTAL

» **Artisan Cheese Display** Savannah Honeycomb, Fig Preserves, Assorted Nuts, Strawberries, Grapes, Olives, Gourmet Crackers

» **Roasted Seasonal Vegetables** Olive Oil Drizzle

» **Fripp Island Corn + Crab Salad**

» **Tybee Island GA Coconut Shrimp** Mango Salsa

» **Lobster Roll** Citrus Crema, Micro Greens, Sweet Brioche Bun

» **Old Bay-Seasoned Bacon Strips**

PEACH STATE

» **Local Cheese + Charcuterie**
  Gruyere Comte, Black Jack Pepperjack, Pecorino Romano, Carr Valley Apple Smoked Cheddar, Prosciutto, Peppered Salami, Italian Dry Salami
  Served with Cured Olives, Pickled Vegetables, Dried Fruits, Seasonal Berries, Red Grapes, Marcona Almonds, Fig Preserves, Honey, Jam, Assorted Crackers, Breadsticks + House-Made Flatbreads

» **Dips + Chips**
  House-Made Hummus including Roasted Garlic, Red Beet, White Bean, Edamame, Pimento, Tapenade
  Served with Pita Points, House-Made Flatbreads, Artisan Crackers

» **Dr. Scofflaw’s Beer Cheese Dip** Soft Pretzel Bites

» **Let’s Taco ‘Bout It Chicken + Beef Tacos**
  Lettuce, Pico De Gallo, Cotija Cheese

» **Eggplant Banh Mi**
  Roasted Eggplant, Jalapeños, Cucumbers, Pickled Carrots, Daikon, Kimchi Aioli, Cuban Bread

» **Korean Beef Bao Buns** Kimchi Slaw

» **Thai Chicken Spring Rolls** Sweet + Sour Dip

» **Rustica Vegetable Flatbread** Brie, Cilantro Pesto

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Trend Stations

CHEF-ATTENDED SAVORY STATIONS

Please Select a Minimum of Three Stations:

GOURMET SLIDERS
Please Select Three

» Angus Beef Cheddar Cheese, Crispy Onions, Roasted Garlic Aioli
» Pulled Short Rib Smoked Gouda, Crispy Hominy, Balsamic Aioli
» Pulled BBQ Pork Crunchy Slaw
» Buffalo Chicken Bleu Cheese Drizzle
» Crab Cake Crispy Shallots, Caper Aioli
» Grilled Portobello Provolone, Roasted Red Pepper, Dijon Aioli (V)
» Impossible Burger Plant-Based Patty, Herb Goat Cheese, Spicy Tomato Jam, Dijon Balsamic (V)

All served on a toasted Brioche Bun. Served with Proof’s Signature Potato Chips and Bread + Butter Pickles

CARVING BAR
Please Select One

» Herb-Crusted Beef Tenderloin Creamy Horseradish (GF)
» Molasses Pork Tenderloin Caramelized Granny Smith Apples, Applejack Brandy Sauce (GF)
» Smoked Turkey Breast Pan Gravy
» Grilled Cauliflower Steak Chimichurri (V, GF, Vegan)

All served with a Seasonal Accompaniment, and Petite Rolls with Whipped Butter

TASTE OF ITALY

» Panzanella Salad Heirloom Tomatoes, Red Onions, Frisée, Basil, Torn Rustic Bread, Herbed Red Wine Vinaigrette (V)
» Spinach Ravioli Ricotta, Parmesan, Basil Cream (V)
» Boar Ragu Herb + Cheese Polenta, Gremolata (V, GF)
» Lemon-Zested Asparagus (V, GF, Vegan)

Served with House-Made Focaccia and Roasted Garlic Herb Butter

TRADITIONAL TACO BAR
Please Select Three

» Chipotle Lime Chicken Pico de Gallo (GF)
» Carnitas Pineapple Mango Salsa (GF)
» Carne Asada Chimichurri (GF)
» Crispy Grouper Purple Cabbage Slaw
» Fajita Vegetable Colorful Bell Peppers, Onions (V, GF)

All Served on Fresh Tortillas. Served with Cilantro Rice + Black Beans. Toppings include: Sour Cream, Chipotle-Corn Guacamole, Salsa Roja, Puya-Tomatillo Salsa, Cotija, House Hot Sauce

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TrendStations

GOURMET MAC + CHEESE
  » Three Cheese Mac Panko Crust (V)
  » Lobster Cheese Mac Panko Crust

Toppings include: Applewood-Smoked Bacon, Crispy Onions, Sautéed Pepper + Onion Hash, Tomatoes, Hot Sauce

NOT-YOUR-AVERAGE GRITS BAR
  » Logan Turnpike Mill Stone Ground Grits

Select One Main
  » Shrimp + Andouille Sweet Peppers + Onions (GF)
  » Chipotle Beef Bacon Charred Corn, Heirloom Tomatoes (GF)
  » Pulled Smoked Chicken Thighs Wicked Pimento (GF)

Toppings include: Pepper + Onion Hash, Smoked Cheddar, Baby Heirloom Tomatoes, Chopped Charred Shishito Peppers

HIBACHI GRILL

Select Two Mains
  » Soy-Garlic Chicken
  » Kalbi Beef
  » Citrus-Ginger Shrimp
  » Turmeric Grilled Tofu
  » Vegetable Fried Rice (V)
  » Steamed White Rice (V)

Accompanied By
  » Grilled Vegetables Zucchini, Snap Peas, Carrots, Shiitakes (Vegan)

Served with Yum Yum Sauce and Sriracha

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**TrendStations**

**SMALL PLATES**

*Please Select One*

» **Steak Frites** Black Angus New York Strip, Parmesan Truffle Fries, Smoked Tomato + Bacon Jam

» **Braised Beef Short Ribs** Creamy Grits, Crispy Broccolini, Port Reduction

» **Roasted Butternut Squash** Feta, Caper-Raisin Agrodolce, Candied Almonds, Garlic Kale (V, GF)

» **Roasted Fingerling Sweet Potatoes** Whipped Ricotta, Kale, Pecans, Beets (V, GF)

» **Duck Breast Burnt Ends** Oyster Sauce Glaze, Ginger Collards, Burnt Orange Reduction (GF)

» **Beef Tenderloin** Black Garlic Mashed Potatoes, Charred Caulilini, Vidalia Jus (GF)

» **Grilled Baby Lamb Chop** Orzo Pilaf, Grilled Squash, Garlic Olive Oil Drizzle

» **Seared Sea Bass** Puréed Purple Potatoes, Baby Asparagus, Truffle Jus (GF)

**INDIAN STREET PARTY**

» **Tandoori Chicken** Saffron Aioli, Pickled Pearl Onions (GF)

» **Crispy Eggplant** Raita, Tamarind Chutney, Chaat Masala (V)

» **Traditional Samosas Chaat Yogurt Dip** Curry Lamb Vindaloo Skewers, Warm Naan Bread

**GEORGIA ON MY MIND STATION**

» **Seasonal Salad** Peach Vinaigrette (V, GF)

» **Pecan-Crusted Chicken Breast** Rooftop Honey, Bourbon Jus

» **Local Vidalia Onion Mashed Potatoes** (V, GF)

*Served with a Buttermilk Biscuit*

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**Trend Stations**

**FIRESIDE FLATBREADS**  
*Please Select Three*

- **Traditional Margherita** Tomato, Basil, Mozzarella (V)
- **Spicy Salami** Provolone, Mozzarella, Robust Marinara
- **Goat Cheese Pistachio Pesto** Pistachios, Mozzarella, Goat Cheese, Spicy Honey, Pesto Ricotta (V)
- **Fig + Prosciutto** Mozzarella, Gorgonzola Cheese, Balsamic Glaze, White Sauce
- **Sicilian Vegetable** Grilled Eggplant, Blistered Tomatoes, Caramelized Fennel, Tomato Sauce (V)

*Served with Classic Caesar Salad*

**COASTAL BITES BAR***

- **Lobster Roll** Celery, Fennel, on Brioche Roll
- **Shrimp Cocktail** Cocktail Sauce, Lemon Wedges (GF)
- **Fripp Island Crab + Corn Salad** Bell Peppers, Cotija (GF)
- **Benton’s Bacon Baked Oyster** Spinach, Parmesan (GF)

*Served with Coastal Slaw and Hush Puppies*

**SOUTHERN BBQ BAR**  
*Please Select Two*

- **Pulled Pork** Sweet BBQ Sauce (GF)
- **Pulled Chicken** Alabama White Sauce (GF)
- **Brisket** Spicy BBQ Sauce (GF)
- **Pulled Jack Fruit** Vegan BBQ Sauce (GF)

*Served with Mac + Cheese, Coleslaw, and Jalapeño Cornbread Muffins with Sweet Cream Butter*

**FARMERS MARKET STAND***  
*Locally Sourced Farm-to-Table Trio-Salad Bar*

- **Farro Salad** Asparagus, Shiitake Mushrooms, Peas, Sliced Radishes, Roasted Garlic Vinaigrette (V)
- **Artisan Kale Salad** Arugula, Kale, Cranberries, Heirloom Tomatoes, Micro Herbs, Blood Orange Vinaigrette
- **Edible Garden Salad** A Black Forest Blend of Lentils + Beans, Mini Roasted Vegetables, Crisp Lettuce, Green Goddess Dressing

*Based on Seasonality - options will be substituted by Chef.*

**PLANT STATION*** (V/GF)

- **Salt Encrusted Beets** Celeriac Puree, Cipollini Onions, Black Garlic Demi (V)
- **Roasted Cauliflower + Romanesco** Pumpkin Puree, Trumpet Mushrooms, Hazelnut Tahini
- **Roasted Fennel** Blood Orange, Arugula, Pistachio, Avocado Oil

*Based on Seasonality - options will be substituted by Chef.*

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Buffet Dinners

SEASONAL SALADS
Please Select One

» Summer Very Berry Salad
  Mixed Greens, Fresh Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle (V)

» Fall Grilled Pear Salad*
  Baby Greens, Grilled Bosc Pears, Gorgonzola Cheese, Walnuts, Raspberry Vinaigrette (V, GF)

» Summer Georgia Peach Salad*
  Arugula, Grilled Peaches, Statesboro Bleu Cheese, Candied Pecans, Balsamic Glaze (V, GF)

» Fall Harvest Salad*
  Mixed Greens, Granny Smith Apples, Candied Walnuts, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette (V)

» Winter Blood Orange Salad*
  Arugula, Shaved Fennel, Blood Orange Slices, Feta, Candied Pecans, Blood Orange Vinaigrette (V, GF)

» Mediterranean Salad
  Mixed Field Greens, Oven-Roasted Tomatoes, Hearts of Palm, Shaved Manchego Cheese, Sunflower Seeds, Champagne Splash (V, GF)

» POP House Salad
  Iceberg Lettuce, Butter Lettuce, Cucumber, Carrots, Cherry Tomatoes, Smoked Cheddar, House-Made Croutons, Peppercorn Ranch (V)

» New Age Caesar
  Kale, Romaine, Shaved Parmesan, Heirloom Tomatoes, Garlic Croutons, Esperanza Dressing (V)

ENTRÉES
Please Select Up to Two for Lunch
Please Select Up to Three for Dinner

» Roasted Honey Thyme Chicken Apple Cider Broth (GF)

» Lemon-Herbed Chicken White Wine Reduction (GF)

» Crispy Chicken Peach Salsa

» Pan-Seared Salmon Citrus Vinaigrette (GF)

» Sizzling Shrimp + Logan Turnpike Mill Gouda Grits
  Andouille Sausage, Peppers, Onions (GF)

» Braised Beef Short Ribs Port Balsamic Reduction (GF)

» Rosemary-Crusted Flat Iron Steak Au Jus (GF)

» Molasses Pork Tenderloin Caramelized Granny Smith Apples, Applejack Brandy Sauce (GF)

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BuffetDinners

ACCOMPANIMENTS
Please Select Two

- **Cavatappi Pasta** Sautéed Spinach, Wild Mushrooms, Sun-dried Tomatoes, Pesto Cream (V)
- **Three Cheese Mac** Toasted Breadcrumbs (V)
- **Wild Rice Pilaf** Roasted Corn, Sautéed Onions (V)
- **Butternut Squash Ravioli** Sage Cream Sauce (V)
- **Red Potato Mash** Roasted Garlic Confit (V, GF)
- **Caramelized Vidalia Onion Mashed Potatoes** (V, GF)
- **Roasted Truffle Fingerling Potatoes** Rosemary, Truffle Oil (V, GF)
- **Roasted Root Vegetables** Rooftop Honey Glaze (V, GF)
- **Logan Turnpike Mill Grits** Smoked Gouda Cheese (V)

*Served with Chef’s Seasonal Vegetables and Artisan Rolls with Whipped Butter*

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Plated Dinner

SEASONAL SALADS
Please Select One

- **Summer Very Berry Salad**
  Mixed Greens, Fresh Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle (V)

- **Winter Beet Salad***
  Artisan Greens, Citrus-Marinated Yellow + Red Beets, Brushed Goat Cheese, Seasonal Berries, White Balsamic Vinaigrette (V, GF)

- **Fall Harvest Salad***
  Mixed Greens, Granny Smith Apples, Candied Walnuts, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette (V)

- **Summer Watermelon Salad***
  Watermelon + Arugula Stack, Crumbled Feta, Candied Walnuts, Balsamic Glaze (V, GF)

- **Winter Blood Orange Salad***
  Arugula, Shaved Fennel, Blood Orange Slices, Feta, Candied Pecans, Blood Orange Vinaigrette (V, GF)

- **The Wedge**
  Iceberg Lettuce, Applewood-Smoked Bacon, Crumbled Bleu Cheese, Tomatoes, Green Goddess Dressing (GF)

- **Summer Tomato Caprese Stack***
  Heirloom Tomatoes + Fresh Mozzarella Stack, Local Basil, Balsamic Glaze (V, GF)

- **Edible Garden Salad**
  Lentils, Beans, Baby Vegetables, Frisée, Heirloom Tomatoes, Wrapped in Cucumber, on Watermelon Radish, Green Goddess Dressing (V)

ENTRÉES
Please Select Up to Three for “Choice of” or Two for “Dual Entrée” Menus

- **Roasted Honey Thyme Chicken**
  Roasted Fingerling Potatoes, Apple Cider Broth (GF)

- **Lemon-Herbed Chicken**
  Celery Root + Potato Purée, White Wine Reduction (GF)

- **Lemon Pepper-Crusted Salmon**
  Garlic Parmesan Risotto, Lemon Caper Butter

- **Citrus-Seared Sea Bass**
  Cauliflower + Parsnip Purée, Lemon Beurre Blanc (GF)

- **Braised Beef Short Ribs**
  Logan Turnpike Mill Gouda Grits, Port Wine Reduction

- **Filet Mignon**
  Horseradish Mashed Potatoes, Rosemary Garlic Butter (GF)

- **Herb-Crusted Lamb Chop**
  Mediterranean Couscous, Mint Chimichurri

- **Stuffed Acorn Squash**
  Farro Pilaf, Balsamic Glaze (V, Vegan)

- **Lemon Ricotta Ravioli**
  Shaved Parmesan, Basil Cream Sauce (V)

_Served with Chef’s Seasonal Vegetables and Artisan Rolls with Hawaiian Sea Salt Butter_

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Sweets

PICKUP + STATIONS

MASON JAR DESSERTS
Please Select Three

- Flavors Banana Pudding, Cookies + Cream, Strawberries + Cream, Peanut Butter Banana Pudding, Turtle, Lemon Curd, Chocolate Kahlúa

DESSERT BARS
- Flavors Brownie, Blondie, Mystery Bar, Salted Pretzel Caramel, Pecan

MINI BUNDT CAKES
Please Select Three

- Flavors White Chocolate Raspberry, Blueberry Almond, Hummingbird, Double Chocolate, Vanilla Bean, Whiskey

MINI PIES
Please Select Three

- Lemon Blueberry Crumble Local Blueberries, Fresh Squeezed Lemon + Zest
- Chocolate Bourbon Pecan Georgia Pecans, Kentucky Bourbon, Belgian Chocolate
- Key Lime Made with Fresh Squeezed Key Lime Juice, Graham Cracker Crust
- Dutch Caramel Apple Georgia Apples, House-Made Caramel

FIRESIDE S’MORES

- Graham Crackers Traditional, Chocolate
- House-Made Marshmallows
- Chocolate Hershey’s®, Reese’s®

Served with Candied Bacon and Strawberries

SKILLET COBBLERS

- Caramelized Apple
- Southern Peach
- Mixed Berry Crumble

Toppings Include: Vanilla Ice Cream, Vanilla Chantilly Cream, Bourbon Chantilly Cream, Spiced Chantilly Cream

ASSORTED PETITE TARTLETS

- Lemon Raspberry
- Chocolate Pecan
- Seasonal Fruit

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Sweets

COOKIE JAR
Please Select Four

- House-Made S’Mores
- Red Velvet
- White Chocolate Macadamia Nut
- Peanut Butter
- Snickerdoodle
- M+M
- Chocolate Chip (V/GF)

LIVE-ACTION MILKSHAKE BAR

- Georgia Peach + Brown Sugar
- Proof’s Signature Nutella Cookies + Cream
- Fresh Mint + Dark Chocolate Decadence

Add $4 per person + chef attendant fee for the POP Fender Blender Bike

SIMPLY LEMONADE STAND

- Southern Tea and Lemonade-Infused Pound Cake Station
  Toasted Lemon Pound cake, Coca-Cola Honest Tea
  + Minute Maid Mix, Topped with Warm Sliced Peaches

COFFEE + DONUT BAR

- Artisan Donuts Assorted
- Coffee Ice Cream

Toppings Include: Chocolate Ganache, White Chocolate Ganache, Sprinkles, Nut Crumbles, Chocolate Cookie Crumbles, Toasted Graham Crumble, Bourbon Candied Bacon Bits

ICE CREAM SANDWICH BAR

- Cookies (Select Three) Chocolate Chip, Snickerdoodle, Peanut Butter, Red Velvet, White Chocolate Chip Macadamia Nut
- High Road® Ice Cream* (Select Three) Bourbon Burnt Sugar, Caramel Pecan, Cinnamon Crumble, Vanilla Bean, Aztec Chocolate

FLOATS
Please Select Three

- Barq’s® Root Beer Vanilla Bean Ice Cream
- Coca-Cola® Salted Butterscotch
- Fanta® Orange Vanilla Bean Ice Cream
- Ginger Ale Caramel Butter Pecan Ice Cream
- Sprite® Vanilla Bean Ice Cream

Toppings Include: Whipped Cream, Cherries, Caramel Sauce, Chocolate Sauce

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Bar & Beverage

BEER + WINE BAR†
Highball Glasses, Wine Glasses, Coca-Cola® Products (Coke, Diet Coke, Sprite, Ginger Ale), Bottled Water, Beverage Napkins, Ice, Lemons, Limes, Bar Tables + Linens

Bartender Kit Includes: Ice Scoop, Wine Key

SIGNATURE COCKTAIL BAR†
Our Beer + Wine Bar with a Choice of Two Signature Cocktails
Highball Glasses, Wine Glasses, Coca-Cola® Products (Coke, Diet Coke, Sprite, Ginger Ale), Bottled Water, Beverage Napkins, Ice, Lemons, Limes, Bar Tables + Linens

Bartender Kit Includes: Stirring Spoon, Muddler, Strainer, Shaker, Ice Scoop, Wine Key

FULL BAR†
Highball Glasses, Wine Glasses, Rocks Glasses, Martini/Cosmo Glass, Champagne Flutes, Coca-Cola® Products, (Coke, Diet Coke, Sprite, Ginger Ale), Tonic Water, Club Soda, Sour Mix, Simple Syrup, Orange, Grapefruit, Cranberry Juice, Bottled Water, Paper Straws, Beverage Napkins, Ice, Lemons, Limes, Cherries, Olives, Kosher Salt, Bar Tables + Linens

Bartender Kit Includes: Stirring Spoon, Muddler, Strainer, Shaker, Ice Scoop, Wine Key

CRAFT BAR†
Our Full Bar with a Choice of Craft Mixers + Garnishes
Highball Glasses, Wine Glasses, Rocks Glasses, Martini/Cosmo Glasses, Champagne Flutes, Coca-Cola® Products (Coke, Diet Coke, Sprite, Ginger Ale), Tonic Water, Club Soda, Sour Mix, Ginger Beer, Bitters, Simple Syrup, Orange, Grapefruit, Cranberry Juice, Bottled Water, Paper Straws, Beverage Napkins, Ice, Lemons, Limes, Oranges, Mint, Luxardo Cherries, Olives, Kosher Salt, Bar Tables + Linens

Bartender Kit Includes: Stirring Spoon, Muddler, Strainer, Shaker, Ice Scoop, Wine Key

BAR ENHANCEMENTS

« Mimosa Bar
    Orange Juice, Cranberry Juice, Mango Juice, Pineapple Juice, Pomegranate Juice, Peach Nectar, Strawberry Purée
    Add Ins: Raspberries, Blueberries, Strawberries, Orange Slices, Mint, Rosemary Sprigs

« Bloody Mary Bar
    House-Made Bloody Mary Mix, Celery Stalk, Celery Salt, Candied Bacon, Olives, Antipasto Skewer, Freshly Cracked Pepper, Pepperoncini, Tabasco Sauce, Cayenne Salted Rim

†Due to GA State Law, client must provide all alcohol. Proof is licensed and insured to service once on-site. Remaining alcohol is client’s to retain.
Bar & Beverage

NON-ALCOHOLIC BEVERAGES

» Iced Water

» Infused Water *(Select One)*
  Citrus, Cucumber Mint, Watermelon Basil

» Iced Tea Sweetened + Unsweetened, Sweetener, Lemon

» Lemonade Traditional, Strawberry Basil

» Coffee Regular + Decaffeinated, Creamer, Sugar, Sweetener
  *Coffee Upgrades: Milk Alternatives, Whipped Cream, Flavored Syrups*

» Hot Tea Assorted Teas, Sugar, Sweetener, Honey, Lemon

» Hot Cocoa Cocoa Powder, Marshmallows, Whipped Cream,
  Flavored Syrups, Peppermint Sticks, Cookie Straws,
  Chocolate Shavings, Sea Salt, Ground Cinnamon

» Apple Cider*

» Bottled Water
Nitty Gritty

All menu pricing is based on a four-hour event, for a minimum of 30 guests. Full-seating events may incur additional fees. All prices are subject to production fees and tax.

EVENT STAFFING*

- Event Manager
- Operations Manager
- Event Servers
- Event Chef
- Event Culinary Staff
- Event Steward/Utility
- Bartender
- Chef Attendant

*Staffing minimums apply for parties of 30 or less

SERVICEWARE

Included in 23% Production Charge:

Proof’s décor, serving pieces, serving utensils, china, flatware, napkins, votive candles, buffet tables + table linens, if needed. COVID-19 protection equipment to include staff masks, gloves, plexiglass, rolled silverware, and a sanitation station consisting of wipes + hand sanitizer for guests.

BUFFET DÉCOR

- **Mid-Century Modern** Mercury Glass, Metallic Lanterns, Marble Accents
- **Glam/Chic** Mixed Metals, Gold + Silver Trumpet Vases, Mirrored Accents, Silver or Gold Lanterns
- **Modern/Contemporary** Acrylic Risers, Clear Glass Hurricanes, Black Matte Metal Baskets, Black Lanterns
- **Boho/Ethereal** Rattan Baskets, Woven Risers, Basket Lanterns
- **Rustic/Natural** Wooden Accents + Risers, Natural Tree Rounds, Galvanized Metal, Burlap, Wooden Lanterns
- **Playful/Whimsical** Pops of Color, Colorful Baskets, White Risers, Bold Lanterns
- **Vintage/Retro** Retro Coca-Cola® Décor, Vinyl Records, Antique Serving Pieces
- **Cultural/Cuisine-Based** Culture-Specific Décor For Each Cuisine Featured (i.e. Authentic Bazaar Spice Bags + Latika Lanterns for Indian Station)

ADDITIONAL DÉCOR UPGRADES AVAILABLE

Please refer to our Adorn Catalog for additional decor elements.