

Devour

Offsite Menu Collection by Proof of the Pudding



proof of the pudding

PROVEN

Proud Member of ECEP, Elite Catering & Event Professionals

2023 Industry Innovator Award, Adam Noyes CEO – BizBash

Hospitality Hall of Fame Recognition – Phil Noyes Chairman – Atlanta Convention & Visitors Bureau

Member of the Year Award – Atlanta Convention & Visitors Bureau

Voted Atlanta's 'BEST CATERER' – Atlanta Business Chronicle

Voted 'BEST CULINARY INNOVATION', 'BEST MENU DESIGN', 'BEST OFF-PREMISE CATERING', 'BEST ON-PREMISE CATERING', 'BEST MENU PRESENTATION', 'BEST CULINARY INNOVATION', 'BEST DESSERT PRESENTATION', 'BEST CULINARY MENU,' – Allie Awards

Top 25 Caterers List in U.S. – Special Events Magazine

First Place NACE Event Design Trends

Voted 'BEST CATERING SERVICE' Daily Report, Best of Awards – ILEA

First Place 'BEST FOOD' ISES Race for the Taste – ILEA

Voted 'BEST CATERER & BEST BUFFET PRESENTATION' – Modern Luxury Media

WeddingWire Couples' Choice Awards™

Top 10 Caterers in Atlanta - Modern Luxury Weddings

Voted 'BEST CATERING'- Buckhaven Lifestyle



Allow our talented team to customize your menu from this collection of our chef's favorites!





Contents

03

PASSED SAVORY BITES

Delectable Bite-Sized Hors D'oeuvres
And Elaborate Appetizer Displays

04

GRAZING STATIONS

A Feast For The Senses Showcasing The
Finest Local And Seasonal Ingredients

05

COCKTAIL COLLECTIONS

A Collection of
Fork-Friendly Bites

07

TREND STATIONS

A Collection Of Various Cuisines
Presented As Sampling Plates

11

BUFFET STYLE

A Collection Of Traditional Favorites
For Maximum Customization

12

PLATED STYLE

A Collection of Creatively
Seated + Served Classics

14

SWEETS

Bite-Sized And Extravagant Confections
To Delight Any Sweet Tooth

16

BAR + BEVERAGE

Artfully Crafted Classics, Cocktails
And Mocktails

17

NITTY GRITTY

Overview Of Service Staff,
Serveware And Style Selections



Passed Savory Bites

Please Select A Minimum of Four

SEA

- » **Ahi Poke** (GF) - Scallion, Sesame Oil, Spicy Aioli, Sesame Seeds, Crispy Sushi Rice \$6.00
- » **Beet Cured Salmon** - Creme Fraiche, Latkes, Chive \$5.00
- » **Bang Bang Shrimp Skewer** - Scallion, Sriracha Aioli \$5.00
- » **Shrimp Cocktail Shooter** (GF) - Cocktail Sauce, Horseradish, Lemon Wedge \$6.00
- » **Crab And Artichoke** - Puff Pastry, Garlic-Herb Aioli \$6.00
- » **Surf & Turf Skewer** (GF) - Shrimp, Beef Tenderloin, Garlic Butter, Sea Salt \$6.50
- » **Lobster Spoon** (GF) - Brown Butter Hollandaise, Crispy Quinoa, Chili-Pepper Chutney, Chives \$6.50
- » **Citrus Hamachi** (GF) - Crisp Jicama Round, Grapefruit, Avocado, EVOO, Sea Salt \$6.00
- » **Crab Cake** - Cajun Aioli, Scallion \$5.50

COOP

- » **Crispy Chicken Lollipop** - Champagne Mustard \$3.50
- » **Banh Mi Mini** - Lemongrass Chicken, Lime Aioli, Pickled Carrot And Daikon, Cilantro, Baguette \$4.50
- » **Empanada** - Adobo Chicken, Avocado Cream \$4.00
- » **Arepa** (GF) - Jalapeño-Corn Masa, Chicken-Avocado Salad, Red Bell Pepper, Lime, Cilantro \$4.50
- » **Mole** (GF) - Chicken, Pickled Onion, Cilantro, Cotija, Arepa \$4.50
- » **Chicken Tostada** (GF) (N) - Black Bean Puree, Mole, Cotija, Micro Cilantro \$4.75
- » **Grilled Chicken Skewer** (GF) - Chimichurri Sauce \$4.50
- » **Smoked Chicken and Waffle Fritter** - Maple Syrup Aioli \$4.50
- » **Quail Lollipop** (GF) - Applewood Smoked Bacon, Sweet Thai Chili Sauce \$6.00

PASTURE

- » **Bacon Wrapped Date** (GF) - Manchego Cheese, Balsamic Glaze \$4.00
- » **Corn Griddle Cake** - BBQ Pulled Pork, Cabbage Slaw, Lemon-Poppy Dressing \$4.00
- » **Empanada** - Argentina Spiced Beef, Green Olives, Potatoes, Chipotle Crema \$4.00
- » **Lamb Lollis** (GF) - Rosemary, Garlic, Demi-Glace \$6.00
- » **Prosciutto** (GF) - Melon, Basil \$4.00
- » **Cognac Beef Bite** - Creamy Horseradish, Crostini \$6.00
- » **Lamb Meatballs** (N) - Raisin Pesto, Greek Yogurt \$5.50
- » **Grilled Cheese Bite** - Gala Apple, Prosciutto, Brie, Brioche \$4.00
- » **Moroccan Spiced Beef Kebabs** (GF) - Beef Kofta, Cucumber Yogurt \$6.00
- » **Beef Slider** - American Cheese, Onion Jam, POP Sauce, Pickle, Ping Pong Brioche \$4.25

GARDEN

(All Veg Can Be Modified To Vegan)

- » **Puff Pastry Bite** - Fig Preserve, Triple Cream Brie, Ginger Snap Crumble \$4.00
- » **Empanada** - Black Bean, Roasted Corn, Spinach, Oaxaca Cheese, Salsa Verde, Hot Sauce, Cilantro \$4.00
- » **Fig & Ricotta Crostini** - Honey, Thyme, EVOO, Candied Citrus Zest \$4.00
- » **Mushroom Dumpling** - Shitake, Cabbage, Truffle Aioli, Shoyu, Pickled Beets, Chives \$5.00
- » **Baja Street Corn** (GF) - Crema, Lime, Tapatio, Tajin, Puffed Rice "Chicharrone" \$4.50
- » **Beet Arancini** - Red Beet Risotto, Creamy Goat Cheese, Pickled Beet, Balsamic \$5.00
- » **French Onion Dumpling** - Gruyere, Thyme, Pickled Shallot, Parmesan \$4.75
- » **Caprese Skewer** (GF) - Fresh Mozzarella, Cherry Tomatoes, Basil Pesto, Sweet Balsamic Drizzle \$4.00
- » **Watermelon Bite** (GF) - Goat Cheese Mousse, Micro Cilantro, Balsamic Glaze, Fleur De Sel \$4.00

(GF) GLUTEN-FREE (V) VEGAN (VEG) VEGETARIAN (N) CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Grazing Stations

LUX COMMUNAL CHEESE & CHARCUTERIE \$22.00 (N)

- » **Cheeses** - Triple Cream, Semi-Soft, Blue, Hard Cheeses
- » **Charcuterie** - Chef's Selection of Cured Meats And Salumi
- » **Grapes & Berries**
- » **Whipped Brie** - Thyme, Local Honeycomb
- » **Artisan Breads & Gourmet Crackers**
- » **Seasonal Marinated & Grilled Vegetables**
- » **Olives & Spiced Nuts**
- » **Compotes & House-Made Jams** - Pickled Vegetables, Dried Fruit

STANDARD COMMUNAL CHEESE & CHARCUTERIE \$17.00 (N)

- » **Cheeses** - Triple Cream, Semi-Soft, Blue, Hard Cheeses
- » **Charcuterie** - Chef's Selection of Cured Meats And Salumi
- » **Artisan Breads & Gourmet Crackers**
- » **Olives & Spiced Nuts**
- » **Compotes & House-Made Jams** - Pickled Vegetables, Dried Fruit

RAW BAR* (GF) (Market Price)

- » **Snow Crab Claws**
- » **Crab Legs**
- » **Yellowtail Ceviche** - Grapefruit, Avocado, EVOO, Sea Salt
- » **Oyster On the Half Shell** - Shallot Mignonette
- » **Shrimp** - Court Bouillon Poached
Served with prepared horseradish, cocktail sauce, soy sauce and lemons

MEZZE TABLE (VEG) \$16.00

- » **Roasted Pepper Hummus** - Pine Nut, EVOO, Paprika
- » **Babaganoush** - Grilled Flatbread
- » **Tzatziki** - Yogurt, Cucumber, Dill
- » **Greek Salad Brochettes** - Cherry Tomato, Artichoke Heart, Mozzarella, Kalamata Olive
- » **Grilled Pita Bread**

BRUSCHETTA BAR \$14.00

Please Select Three Options

- » **Tomato, Garlic, Basil, Parmesan, Extra Virgin Olive Oil** (VEG)
- » **Roasted Mushrooms, Toasted Walnuts, Garlic Cloves Thyme And Walnut Oil** (N) (V)
- » **Eggplant, Golden Raisins, Pine Nuts, Oil, Balsamic Vinegar** (N) (V)
- » **Grilled Peach, Pickled Shallot, Mint, Basil, Candied Pecans, White Balsamic Oil (SEASONAL)** (N) (V)
- » **Burrata, Castelvetroano Olives, Roasted Tomatoes, Garlic Clove, Parsley, Artichoke Hearts** (VEG)
- » **Roasted Beet, Green Apple, Goat Cheese, Thyme-Ginger Oil** (VEG)
- » **Salami, Artichoke Hearts, Fresh Mozzarella, Pepperoncini, Basil Oil**

(GF) GLUTEN-FREE (V) VEGAN (VEG) VEGETARIAN (N) CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Cocktail Collections

Select 6-8 Options Below. Herb Focaccia Or Sweet Rolls With Roasted Garlic Puree, Aged Balsamic, Extra Virgin Olive Oil, Truffle Oil, And Herb Whipped Butter Is Included With Your Cocktail Selections. All Pricing Is Per Person.

SEA

- » **Surf & Turf Taco** - Marinated Steak & Shrimp, Avocado, Toasted Almond & Fresh Chile Salsa \$13.00
- » **Tuna Poke** ^{GF} - Spicy Aioli, Ginger, Scallion, Sesame Seeds, Tobiko, Sushi Rice \$14.00
- » **Lobster Roll** - Citrus Crema, Chives, Sweet Brioche Bun \$15.00
- » **Crab Cake** - Cajun Aioli, Scallion \$12.00
- » **Rock Shrimp Tempura** - Spicy Aioli, Chives \$12.00
- » **Southern Style Pickled Shrimp Salad** \$12.00

COOP

- » **Al Pastor Chicken Tinga** - Caramelized Pineapple, Tomatillo Sauce \$11.00
- » **Garlic Herb Marinated Grilled Chicken Skewers** ^{GF} \$10.00
- » **Crispy Buttermilk Chicken Bites** - Champagne Mustard \$10.00
- » **Lemon Pepper Chicken Skewer** ^{GF} - Crispy Quinoa, Labneh, Chimichurri, Beet Hummus \$10.00
- » **Smoked Chicken and Waffle Fritter** - Maple Syrup Aioli \$10.00

PASTURE

- » **Pulled Pork Slider** - Potato Roll, Creamy Coleslaw \$10.00
- » **Chimichurri Marinated Beef Skewers** ^{GF} - Chipotle Aioli Dipping Sauce \$10.00
- » **Braised Beef Short Ribs** ^{GF} - Port Shallot Reduction Sauce \$17.00
- » **Rosemary Biscuits** - Pimento Cheese, Ham \$10.00
- » **Charcuterie Cones** - Antipasta Skewer, Selection of Cheeses, Cured Meats, Olives, Crackers \$11.00
- » **Prosciutto & Arugula Flatbread** - Mozzarella Parmesan, Red Bell Pepper, Arugula, Truffle Bechamel \$11.00
- » **Baby Wedge Salad** ^{GF} - Iceberg Lettuce, Bacon, Diced Tomatoes, Shaved Red Onions, Crumbled Blue Cheese, Buttermilk Dressing \$7.00
- » **Mini Twice Baked Potatoes** ^{GF} - Cheddar, Chives, Creme Fraiche, Bacon \$6.00

^{GF} GLUTEN-FREE ^V VEGAN ^{VEG} VEGETARIAN ^N CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Cocktail Collections

GARDEN

- » **Butternut Squash Flatbread** ^{VEG} ^N - Candied Pecans, Caramelized Onions, Pepitas, Point Reyes Blue Cheese, Bechamel \$9.00
- » **Caprese Pesto Flatbread** ^{VEG} ^N - Ripe Tomato, Mozzarella, Balsamic Drizzle \$9.00
- » **Insalata Escarole** ^V - Oranges, Castelvetrano & Oil-Cured Olives, Red Wine Vinegar, EVOO, Italian Parsley \$8.00
- » **Artichoke Toasts** ^{VEG} \$8.00
- » **Seasonal Marinated Grilled Vegetables** ^V - Eggplant, Asparagus, Red Bell Pepper, Carrot, Red Onion, Squash, Portobello Mushroom \$9.00
- » **Brussels And Kale Caesar** ^{VEG} - Shaved Parmesan, Pickled Red Onions, Chives, Brown Butter Crumble, Caesar Dressing \$7.00
- » **Pimento Cheese And Caramelized Onion Dips** ^{GF} ^{VEG} - Celery Sticks And House Potato Chips \$8.00
- » **Mac N Cheese Croquettes** \$8.00
- » **Peach And Goat Cheese Grilled Cheese** ^N - Black Garlic Syrup, Candied Pecans, Arugula \$9.00
- » **Four Cheese Grilled Cheese** - Brie, Cheddar, Parmesan, Provolone, Tomato Jam, Brioche \$9.00
- » **Crispy Brussels Sprouts** ^V \$5.00
- » **Truffle Parmesan Fingerling Potatoes** ^{VEG} \$5.00
- » **Vegetable Empanadas - With Avocado Crema** \$7.00
- » **Olives & Spiced Nuts** ^{GF} ^N ^V \$3.50

OPTIONAL SWEETS (All Priced at \$7.00)

- » **Red Velvet Baby Bundt** - Cream Cheese Glaze
- » **Carrot Bundt** - Cream Cheese Glaze
- » **Double Chocolate Bundt** - Chocolate Ganache
- » **Linzer Tartlet** - Hint of Lemon, Raspberry Jam
- » **Key Lime Tartlets** - Key Lime Curd, Toasted Meringue
- » **Strawberries And Cream** - Strawberry Mousse, Fresh Strawberries, Strawberry Coulis
- » **Lemon Curd** - Layered Lemon Mousse And Lemon Curd, Fresh Blueberries
- » **Banana Pudding** - Banana Cream, Nilla Wafers, Vanilla Bean Whipped Cream
- » **S'mores** - Chocolate Mousse, Toasted Marshmallow, Graham Crumble
- » **Strawberry Shortcake** - Yellow Cake, Vanilla-Scented Strawberries, Whipped Cream
- » **POP Brownies** - Walnuts
- » **POP Fudge Brownies** - Chocolate Ganache
- » **Mystery Bars** - Coconut, Cranberry, Chocolate Chips

^{GF} GLUTEN-FREE ^V VEGAN ^{VEG} VEGETARIAN ^N CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Trend Stations

Select 3 Options Below

STICKS \$17.00

- » **Ginger Chicken Meatball** - Lime Glaze
- » **Shrimp Panang**
- » **Gochujang Peach Spicy Boneless Wings** - Burnt Lemon Mayo
- » **Miso Grilled Eggplant** (V)
- » **Garlic-Mushroom Fried Rice** - Pickled Ginger

SOUTHERN BBQ BAR \$16.00

Please Select Two Options. Served with Mac + Cheese, Coleslaw, and Jalapeño Cornbread Muffins with Sweet Cream Butter

- » **Pulled Pork** (GF) - Sweet BBQ Sauce
- » **Pulled Chicken** (GF) - Alabama White Sauce
- » ***Brisket** (GF) - Spicy BBQ Sauce *(\$3 per person)
- » **Pulled Jack Fruit** (GF) - Vegan BBQ Sauce

CHICKEN BITES AND WAFFLE CONES \$17.00

*Chef Attended

Please Select Two Options

- » **Buffalo Sauce, Blue Cheese, Ranch, Scallions**
- » **Garlic-Butter Sauce, Aged Parmesan, Parsley**
- » **Smoky Barbecue Sauce, Cajun Tempura Crispies**
- » **Korean BBQ Sauce, Roasted Peanuts, Sesame Seeds, Scallions**
- » **Thai Red Curry Sauce, Chili-Lime Cashews, Cilantro**

ITALIANO 2.0 \$18.00

- » **Brown Butter Gnocchi** (VEG) (N) - Butternut Squash, Arugula, Parmesan, Golden Raisins, Toasted Pine Nuts, Touch of Cream
- » **Italian Sausage Penne** - Broccoli Rabe, Tomatoes, Fresh Basil, Chili Flake
- » **Mushroom Ravioli** (VEG) - Asparagus, Peas, Truffle Oil, Barely Cooked Spinach, Creamy Parmesan Sauce
- » **Rosemary-Cheese Rolls** (VEG) - Whipped Butter

TASTE OF ITALY \$18.00

Served with House-Made Focaccia and Roasted Garlic Herb Butter

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

GEORGIA THAI \$19.00

- » **Shrimp & Mango Red Curry** (GF) - Bell Pepper, Onion, Black Kale
- » **Beef Yellow Curry** (GF) - Carrots, Potatoes, Peas
- » **Eggplant & Tofu Green Curry** (GF) (VEG) - Onions, Thai Basil
- » **Steamed Jasmine Rice** (GF) (V)

(GF) GLUTEN-FREE (V) VEGAN (VEG) VEGETARIAN (N) CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Trend Stations

Select 3 Options Below

DIM SUM \$19.00

*Chef Attended

- » **Pork Dumplings And Edamame Dumplings**
- » **Vegetable Spring Rolls**
- » **Panang Shrimp**
- » **Tuna Poke** (GF) - Spicy Aioli, Ginger, Scallion, Sesame Seeds, Tobiko, Sushi Rice
- » **Dipping Sauces & Others** - Spicy Peanut, Citrus Ponzu, Sweet Chili, Soy Sauce

SURF AND TURF \$30.00

*Chef Attended

- » **Filet Mignon Carving** (GF) - Cabernet Demi-Glace
- » **Jumbo Shrimp Scampi** (GF) - Garlic Butter, Fresh Herbs
- » **Roasted Garlic Mash** (GF) (VEG)
- » **Brussels And Kale Caesar** (VEG) - Shaved Parmesan, Pickled Red Onions, Chives, Brown Butter Crumble, Caesar Dressing

GOURMET SLIDERS \$17.00

Please Select Three Options. All Served on a Toasted Brioche Bun. Served with Proof's Signature Potato Chips and Bread + Butter Pickles.

- » **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 *(+\$.2 per person)
- » **Grilled Portobello** (VEG) - Provolone, Roasted Red Pepper, Dijon Aioli
- » **Impossible Burger** (VEG) - Plant-Based Patty, Herb Goat Cheese, Spicy Tomato Jam, Dijon Balsamic

GEORGIA ON MY MIND \$16.00

Served with Buttermilk Biscuit & Whipped Butter

- » **Seasonal Salad** (V) (GF) - Peach Vinaigrette
- » **Pecan-Crusted Chicken Breast** - Rooftop Honey, Bourbon Jus
- » **Local Vidalia Onion Mashed Potatoes** (V) (GF)

CARVERY \$20.00

*Chef Attended

- » **Burgundy-Peppercorn Marinated Strip Loin** (GF) - Horseradish Creme, Natural Au Jus
- » **Mini Twice Baked Potatoes** (GF) - Cheddar, Chives, Creme Fraiche, Bacon
- » **Baby Wedge Salad** (GF) - Iceberg Lettuce, Bacon, Diced Tomatoes, Shaved Red Onions, Crumbled Blue Cheese, Blue Cheese Dressing
- » **Pretzel Croissants** (VEG) - Everything Spice

(GF) GLUTEN-FREE (V) VEGAN (VEG) VEGETARIAN (N) CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Trend Stations

Select 3 Options Below

TACO TIME \$15.00

Please Select Three Options. All Tacos Are Served On Flour Tortillas Unless Specified Otherwise.

- » **Surf & Turf** - Marinated Steak & Shrimp, Avocado, Toasted Almond & Fresh Chile Salsa, Queso Fresco
- » **Chicken Al Pastor** - Chicken Tinga, Caramelized Pineapple, Tomatillo Sauce, Queso Fresco
- » **Pork Chile Colorado** - Queso Oaxaca, Pickled Red Onions
- » **Mediterranean Lamb** - Braised & Shredded Leg of Lamb, Feta, Mint Chutney, Kalamata Olives, Garlic Sauce
- » **Grilled Fish** - Tomatillo Salsa, Shaved Cabbage, Pico De Gallo, Queso Fresco
- » **Griddled Nopales**  - Red Quinoa, Roasted Poblano, Feta Sauce, Creme Fraiche, Burnt Cabbage, Queso Fresco

BON APPETIT \$21.00

- » **Roasted Chicken Breast**  - Mushroom Melange, Mustard-Ginger Sauce
- » **Cabernet Braised Short Ribs**  - Cipollini Onions, Fig-Balsamic Demi-Glace
- » **Yukon Gold Mash**   - Roasted Garlic, Chives
- » **Squash Trio**   - Sage Brown Butter
- » **Ciabatta**  - Salted Butter

THE BALLPARK \$17.00

- » **Brisket Nachos** - Cheese Sauce, Salsa Fresca, BBQ Sauce, Green Onions, Jalapeño Crema, House-Made Tortilla Chips
- » **Mini Pretzel Dog** - Whole-Grain Mustard
- » **BBQ Spiced Kettle Chips**  
- » **Caramel Corn**  

FARMER'S MARKET STAND \$16.00

Locally Sourced Farm-to-Table Trio-Salad Bar. *Based on Seasonality - Options will be Substituted by Chef

- » **Farro Salad**  - Asparagus, Shiitake Mushrooms, Peas, Sliced Radishes, Roasted Garlic Vinaigrette
- » **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

Trend Stations

Select 3 Options Below

ON THE BOARD \$19.00

- » **Creamy Herbed Polenta** (GF) (VEG) - Fresh Herbs, Parmesan
- » **Red Wine Braised Pork & Wild Mushroom Ragu** (GF) - Mascarpone Cheese
- » **Caponata of Stewed Eggplant** (GF) (N) (V) - Tomato, Capers, Roasted Red Bell Peppers, Golden Raisins, Pine Nuts
- » **Wedge Caesar Salad** (VEG) - Oven-Dried Tomatoes, Parmesan, Torn Croutons, Traditional Caesar Dressing

HIBACHI GRILL \$18.00

Please Select Two Mains. Accompanied by Grilled Vegetables (Zucchini, Snap Peas, Carrots, Shiitakes). Served with Yum Yum Sauce and Sriracha

- » **Soy-Garlic Chicken**
- » **Kalbi Beef**
- » **Citrus-Ginger Shrimp**
- » **Tumeric Grilled Tofu**
- » **Vegetable Fried Rice**
- » **Steamed White Rice** (V)

EMPANADA \$16.00

- » **Ground Beef Argentine Inspired** - Peppers, Scallions, Potatoes, Green Olives, Chipotle Crema
- » **Italian Inspired** (VEG) - Spinach, Portobello, Mozzarella, Marinara Sauce
- » **Adobo Chicken** - Corn, Roasted Vegetables, Smoky Ancho Chili, Avocado Crema
- » **House Tortilla Chips** (VEG) - Guacamole, Roasted Tomato Salsa, Queso Dip
- » **Spanish Rice** (GF) (V)

PEEL FLATBREADS \$14.00

- » **Butternut Squash** (VEG) (N) - Candied Pecans, Caramelized Onions, Pepitas, Point Reyes Blue Cheese, Bechamel
- » **Caprese** (VEG) - Pesto, Ripe Tomato, Mozzarella, Balsamic Drizzle
- » **Prosciutto & Arugula** - Mozzarella Parmesan, Red Bell Pepper, Arugula, Truffle Bechamel

COASTAL BITES BAR \$20.00

Served with Coastal Slaw and Hush Puppies

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



Buffet

Includes Artisan Bread, Herb-Whipped Butter, And Chef's Seasonal Vegetables. Pricing For Lunch \$36; Pricing For Dinner \$48. Please Select One Salad For Lunch Or Dinner. Please Select Two Entrees For Lunch And Three Entrees For Dinner. Please Select Two Accompaniments.

SEASONAL SALADS

Please Select One Option Below

- » **Summer Georgia Peach Salad*** (VEG) (N) - Butter Lettuce, Grilled Peaches, Blue Cheese, Candied Pecans, Strawberries, Poppy Seed Dressing
- » **Mediterranean Salad** (GF) (VEG) - Mixed Greens, Balsamic Roasted Cherry Tomatoes, English Cucumbers, Kalamata Olives, Feta Cheese, Pickled Red Onions, Red Wine Vinaigrette
- » **POP House Salad** (VEG) - Little Gem and Butterhead Lettuce, Cucumber, Carrots, Cherry Tomato, Cheddar, Garlic-Herb Croutons, Peppercorn Ranch
- » **Caesar Salad** (VEG) - Crisp Romaine Hearts, Aged Parmesan Cheese, Garlic-Herb Croutons, Classic Caesar Dressing
- » **Pear Salad** (VEG) (N) - Mixed Greens, Bosc Pears, Gorgonzola Cheese, Candied Walnuts, Raspberry Vinaigrette
- » **Fall Harvest Salad*** (VEG) (N) - Arugula, Creamy Goat Cheese, Roasted Butternut Squash, Shaved Fennel, Candied Pecans, Cinnamon-Maple Dressing
- » **Winter Blood Orange Salad*** (GF) - Arugula, Shaved Fennel, Roasted Beets, Sunflower Seeds, Feta Cheese, Blood Orange Vinaigrette
- » **Spring Morel Mushroom Salad*** (GF) - Romaine Hearts, Grilled Asparagus Tips, Caramelized Cipollini Onions, Crispy Prosciutto, Shaved Manchego Cheese, Chive-Buttermilk Dressing

ENTRÉES

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

- » **Roasted Honey Thyme Airline Chicken** (GF) - Apple Cider Broth
- » **Eight-Cut Chicken** (GF) - Salsa Verde
- » **Chicken Cacciatore** - Peppers, Onions, Castelvetroano Olives, Marsala, Tomatoes-Oregano Broth
- » **Pan Seared Salmon** (GF) - Tomato-Garlic Pan Sauce
- » **Pecan Crusted Pork Loin** (N) - Whole-Grain Mustard Beurre Blanc, Apple Chutney
- » **Butternut Squash Ravioli** (VEG) (N) - Parmesan Cream Sauce and Basil Pesto
- » **Sizzling Shrimp + Logan Turnpike Mill Gouda Grits** (GF) - Andouille Sausage, Peppers, Onions

- » **Brown Butter Cream Gnocchi** (N) - Butternut Squash, Arugula, Parmesan Cheese, Golden Raisins, Toasted Pine Nuts, Touch of Cream
- » **Sweet Corn Polenta** (GF) - Roasted Eggplant Ragout, Lemon-Parley Gremolata, Parmesan Cheese
- » **Braised Beef Short Ribs** (GF) - Braised Cipollini Onions, Fig-Balsamic Demi-Glace
- » **Grilled Flank Steak** (GF) - Chimichurri Sauce
- » ***Harissa Acorn Squash** (GF) - Saffron Couscous, Garbanzo Beans, Heirloom Carrots, Haricot Verts, Apricot Confit, Cilantro-Mint Chutney
- » ***Moroccan Eggplant** (GF) - Red Quinoa, Green Apple, Currant, Madras Curry, Almonds. Shallot, Charred Kale
- » ***Carmelized Forest Mushrooms** (VEG) (GF) - Mashed Potatoes, Roasted Sweet Corn, Pickled Beech Mushrooms, Roasted Cipollini Onions, Red Chimichurri

ACCOMPANIMENTS

Please Select Two Options Below

- » **Cavatappi Pasta** (VEG) - Sautéed Spinach, Wild Mushrooms, Sun-Dried Tomatoes, Pesto Cream
- » **Three Cheese Mac** (VEG) - Toasted Parmesan-Parsley Breadcrumbs
- » **Basmati Rice** - Dried Cranberries Brown Butter Almonds
- » **Parsnip and Yukon Gold Puree** (VEG) (GF)
- » **Roasted Truffle Fingerling Potatoes** (GF) (V) - Herb-Garlic Marinade
- » **Red Potato Whip** (VEG) (GF) - Garlic Confit
- » **Caramelized Vidalia Onion Mashed Potatoes** (VEG) (GF)
- » **Logan Turnpike Mill Grits** (VEG) - Smoked Gouda Cheese
- » **Saffron-Sage Orzo** (V) - Caramelized Onions
- » **Wild Rice Pilaf** (V) - Roasted Corn, Sautéed Onions

(GF) GLUTEN-FREE (V) VEGAN (VEG) VEGETARIAN (N) CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Plated Dual Entree

Please Select One Salad and One Entree from the Options Below.

SEASONAL SALADS

Please Select One Option Below

- » **Green Goddess** ^{GF} - Romaine Leaf, Castelvetrano Olives, Hard Cooked Egg, Roasted Red Pepper, Cucumber, Avocado Green Goddess \$12.00
- » **Roasted Golden Beet** ^{GF} ^N - Frisee, Radishes, Cucumber, Hazelnuts, Pickled Red Onions, Creamy Poblano-Feta Dressing \$12.00
- » **Kentucky Bibb** ^V ^N - Butter Lettuce, Cheddar, Sherry-Plumped Golden Raisins, Cut Almonds, Asparagus, Vidalia Onion Dressing \$12.00
- » **Grilled Bruschetta** ^{VEG} ^N - Wild Arugula, Humboldt Fog, Strawberries, Candied Pecans, Honey-Balsamic Dressing \$12.00
- » **Brussels & Kale Caesar** ^{VEG} - Shaved Pecorino, Pickled Red Onions, Parsley, Chives, Caraway Breadcrumbs, Caesar Dressing \$12.00

ENTREES

Please Select One Option from the Following Categories Below

Pasture & Coop

- » **Grilled Flat Iron Steak & Roasted Semi-Boneless Chicken** ^{GF} - Boursin Whipped Potatoes, Sautéed Haricots Verts, Shaved Garlic & Oven-Dried Tomatoes, Tomato-Garlic Pan Sauce \$37.00
- » **Cabernet Braised Short Ribs & Pecan Crusted Semi-Boneless Chicken** ^N ^{VEG} - Parmesan And Leek Farrotto, Seasonal Vegetable Medley, Pinot Noir Demi \$37.00
- » **Griddled Filet Medallions & Semi-Boneless Chicken** ^{GF} - Horseradish Whipped Potatoes, Seasonal Vegetable Medley, Port Glazed Shallots, Brandied Mushroom Demi-Glace \$46.00
- » **Thyme Rubbed Flat Iron & Portobello-Parm Stuffed Semi-Boneless Chicken** - Mashed Potatoes, Sherry Grilled Asparagus, Frisee Salad, Cognac Demi-Glace \$40.00
- » **Grilled Flat Iron Steak & Sweet Tea Brined Semi-Boneless Chicken** ^{GF} - Duck Fat Roasted Pee Wee Potatoes, Baby Vegetable Medley, Blackberry Demi-Glace \$37.00

Coop & Sea

- » **Portobello-Parm Stuffed Semi-Boneless Chicken & Roasted Sea Bass** - Mashed Potatoes, Sherry Grilled Asparagus, Frisee Salad, Tomato-Garlic Pan Sauce \$47.00
- » **Roasted Semi-Boneless Chicken & Pan-Seared Salmon** ^{GF} - Red Quinoa, Green Apple, Currant, Madras Curry, Almonds, Shallot, Charred Kale, Orange-Fennel Salad, Roasted Chicken Demi-Glace \$41.00
- » **Roasted Semi-Boneless Chicken & Macadamia Crusted Sea Bass** ^N - Boursin Whipped Potatoes, Heirloom Carrots, Creamy Mushroom Ragout \$48.00
- » **Blackened Chicken & Cajun Shrimp** - Parmesan And Leek Farrotto, Seasonal Vegetable Medley, Creole Butter Sauce \$37.00
- » **Roasted Semi-Boneless Chicken & Seared Sea Scallops** ^{GF} - Mashed Potatoes, Sweet Grilled Corn, Pickled Beech Mushrooms, King Oyster Mushrooms, Cipollini Onions, Green Chimichurri \$44.00

^{GF} GLUTEN-FREE ^V VEGAN ^{VEG} VEGETARIAN ^N CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Plated Dual Entree

Sea & Pasture

- » **Herb Marinated Local White Fish & Cabernet Braised Short Ribs** ^{GF} - Parsnip Puree, Port-Glazed Shallots, Lemon-Parmesan Roasted Brussel Sprouts, Fig-Balsamic Reduction \$48.00
- » **Citrus-Spiced Prawns & Grilled Flat Iron Steak** ^{GF} - Roasted Garlic Mashed Potatoes, Sautéed Haricots Verts, Shaved Garlic & Oven-Dried Tomatoes, Chimichurri Sauce \$42.00
- » **Pan-Seared Salmon & Grilled Filet Medallion** - Boursin Whipped Potatoes, Roasted Brussels Sprouts With Bacon Vinaigrette, Wild Mushroom Madeira Cream Sauce \$51.00
- » **Potato Crusted Sea Bass & Griddled Filet Medallion** ^{GF} - Pancetta-Leek Risotto, Wild Mushroom Ragout, Sunchoke Chips, Lemon Beurre Blanc \$57.00

Garden Plated*

- » **Brown Butter Cream Gnocchi** ^N - Butternut Squash, Arugula, Parmesan Cheese, Golden Raisins, Toasted Pine Nuts, Touch of Cream \$28.00
- » **Sweet Corn Polenta** ^{GF} - Roasted Eggplant Ragout, Lemon-Parley Gremolata, Parmesan Cheese \$28.00
- » ***Portobello Wellington** - Swiss Chard, Dried Cherries, Boursin Cheese, Cherry Gastrique \$28.00
- » ***Grilled Poblano Relleno** ^{GF} - Red Quinoa, Sweet Potato, Tomatillo Sauce, Queso Fresco \$28.00
- » ***Caramelized Forest Mushrooms** ^{GF} - Mashed Potatoes, Roasted Sweet Corn, Pickled Beech Mushrooms, Roasted Cipollini Onions, Red Chimichurri \$28.00
- » ***Harissa Acorn Squash** ^{GF} - Saffron Couscous, Garbanzo Beans, Heirloom Carrots, Haricot Verts, Apricot Confit, Cilantro-Mint Chutney \$28.00
- » ***Moroccan Eggplant** ^{GF} - Red Quinoa, Green Apple, Currant, Madras Curry, Almonds, Shallot, Charred Kale \$28.00

PLATED DESSERTS

Please Select One Option from Below

- » **Dark Chocolate Passion Cake** - Passion Fruit Mousse, Chocolate Mousse, Raspberry & Passion Fruit Coulis \$14.00
- » **Banana Brulee** - Peanut Butter Mascarpone Cheese, Molasses Graham Crust \$14.00
- » **Key Lime Tart** - Key Lime Curd, Toasted Meringue, Vanilla Shortbread \$14.00
- » **White Chocolate Spice Cake** - Rose Water Cream Cheese, Pistachios, Cardamom \$14.00
- » **Triple Chocolate Mousse Cake** - Bittersweet Chocolate, Milk & White Chocolate Mousse, Cocoa Nibs, Strawberry Crumble \$14.00
- » **Tropical Pavlova** ^N - Mango Lassi Pudding, Tropical Fruits, Lilikoi Sauce, Glazed Macadamia Nuts \$14.00
- » **Lemon Meringue Cheesecake** - Cheesecake & Lemon Curd Layers, Toasted Meringue, Raspberry Coulis \$14.00

^{GF} GLUTEN-FREE ^V VEGAN ^{VEG} VEGETARIAN ^N CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Sweets

DESSERT SHOOTERS \$4.50

- » **Strawberries and Cream** (GF) - Strawberry Mousse, Fresh Strawberries, Strawberry Coulis
- » **White Chocolate Raspberry** (GF) - White Chocolate Mousse, Raspberry Coulis, Fresh Raspberry, White Chocolate Shavings
- » **Lemon Curd** (GF) - Layered Lemon Mousse And Lemon Curd, Fresh Blueberries
- » **Chocolate Kahlua Mousse** (GF) - Dark Chocolate Mousse, Chocolate Ganache, Chocolate Crunch
- » **Butterscotch Pot De Creme** (GF) - Ganache, Caramel, Chocolate Shavings, Caramel Corn
- » **Fluffernutter** (N) - Peanut Butter Mousse, Banana Cream, Marshmallow Fluff, Peanut Butter Cookie
- » **Banana Pudding** (N) - Banana Cream, Nilla Wafers, Vanilla Bean Whipped Cream
- » **S'mores** (N) - Chocolate Mousse, Toasted Marshmallow, Graham Crumble
- » **Strawberry Shortcake** (N) - Yellow Cake, Vanilla-Scented Strawberries, Whipped Cream
- » **Lemon Curd** (N) - Blueberry Compote, Shortbread Cookie, Toasted Italian Meringue
- » **Mexican Chocolate Mousse** (N) - Dulce De Leche, Churro Nug
- » **New York Cheesecake Mousse** (N) - Brandied Cherries, Chocolate Ganache, Gold Leaf
- » **Tres Leches** (N) - Espresso-Hazelnut Cream, Spice Cake, Chocolate Ganache, Candied Hazelnuts, Cocoa Nib
- » **Loopy** (N) - Crushed Fruit Loop, Orange Pastry Cream, Lemon Curd
- » **Earl Grey** (N) - Shortbread, Earl Grey Custard, Lemon Curd, Citrus Zest Curl
- » **Funfetti** (N) - Birthday Cake Crumb, Pastry Cream With Sprinkles, Vanilla Buttercream Whip

BUNDT CAKES \$5.00

- » **Red Velvet Baby Bundt** - Cream Cheese Glaze
- » **Carrot Bundt** - Cream Cheese Glaze
- » **Double Chocolate Bundt** - Chocolate Ganache
- » **White Chocolate Raspberry Bundt** - Fresh Raspberry And White Chocolate Ganache

TARTLETS \$4.00

- » **Linzer Tartlet** - Hint of Lemon, Raspberry Jam
- » **Key Lime Tartlets** - Key Lime Curd, Toasted Meringue
- » **Bourbon Chocolate Pecan Tartlet** - Pecan Filling And Dark Chocolate
- » **Seasonal Tartlet** - Pastry Cream, Fresh Berries
- » **Lemon Raspberry** - Lemon Pastry Cream, Raspberry Swirl, Fresh Raspberry
- » **Creme Brulee Tartlets** - Fresh Berries, Shortbread Crust
- » **Chocolate Tartlet** - Layered Salted Caramel, Chocolate Ganache, Maldon Salt
- » **Coconut Cream Pie Bites** - Coconut Custard, Toasted Coconut, Phyllo Crust

(GF) GLUTEN-FREE (V) VEGAN (VEG) VEGETARIAN (N) CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Sweets

SMALL PIES \$6.00

- » **Lemon Blueberry** - Cream Cheese Filling, Fresh Blueberries, Lemon Crumble
- » **Dutch Caramel Apple Pie** - Spiced Apple Pie Filling, Crumble Topping, Caramel Drizzle
- » **Chocolate Bourbon Pecan** - Bourbon Pecan Filling, Semi-Sweet Chocolate

CHEESECAKE \$ 3.50

- » **White Chocolate** - Raspberry Cheesecake Bites - Oreo Crust
- » **Chai Cheesecake** - Pecan Crust
- » **Salted Caramel Cheesecake** - Vanilla Wafer Crust

BITES \$3.50

- » **Chocolate Cookie Dough Brownie Bomb**- Salted Caramel Bourbon Truffles

DESSERT BARS \$4.00

- » **Pop Brownies** (N) - Walnuts
- » **Pop Fudge Brownies** - Chocolate Ganache
- » **Mystery Bars** - Coconut, Cranberry, Chocolate Chips
- » **White Chocolate Blondies** - White Chocolate Ganache
- » **Apple Blondie Bites** - White Chocolate Ganache
- » **Chai Spiced Snickerdoodle Bar** - White Chocolate Drizzle
- » **Tiramisu** (V)
- » **Caramel Chocolate** (V)
- » **Raspberry Blueberry** (V)
- » **Lime Mango** (V)
- » **Raspberry Passion** (V)
- » **Double Chocolate Brownie** (GF) (V)
- » **Chocolate Cookie Dough Brownie** - with Salted Caramel

COOKIES \$4.00

- » **Chocolate Chip**
- » **Oatmeal Raisin**
- » **Peanut Butter**
- » **S'mores**
- » **Red Velvet**
- » **Chocolate Chip** (V)
- » **Sugar** (V)
- » **Snickerdoodle** (V)

(GF) GLUTEN-FREE (V) VEGAN (VEG) VEGETARIAN (N) CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Bar + Beverage

BEER + WINE BAR† \$8.00

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, Silver Pedestal Ice Bowl, Wine Key

SIGNATURE COCKTAIL BAR† \$9.00

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, Silver Pedestal Ice Bowl, Wine Key

FULL BAR† \$10.00

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, Grapefruit + Cranberry Juice, Bottled Water, Paper Straws, Beverage Napkins, Ice, Lemons, Limes, Oranges, Cherries, Olives, Kosher Salt, Bar Tables + Linens

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

CRAFT BAR† \$12.00

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, 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, Silver Pedestal Ice Bowl, Wine Key

BAR ENHANCEMENTS†

- » **Mimosa Bar** \$4.00
- » **Bloody Mary Bar** \$4.00

NON-ALCOHOLIC BEVERAGES

- » **Iced Water** \$1.00
- » **Infused Water** (Select One) \$2.00
Citrus, Cucumber Mint, Watermelon Basil
- » **Iced Tea Sweetened + Unsweetened - Sweetener, Lemon** \$3.00
- » **Lemonade - Traditional, Strawberry Basil** \$3.00
- » **Coffee - Regular + Decaffeinated, Creamer, Sugar, Sweetener** \$3.00
Coffee Upgrades: Milk Alternatives, Whipped Cream, Flavored Syrups +\$3.00
- » **Hot Tea Assorted Teas - Sugar, Sweetener, Honey, Lemon** \$3.00
- » **Hot Cocoa - Cocoa Powder, Marshmallows, Whipped Cream, Flavored Syrups, Peppermint Sticks, Cookie Straws, Chocolate Shavings, Sea Salt, Ground Cinnamon** \$6.00
- » **Apple Cider*** \$4.00
- » **Bottled Water** \$2.00

†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.



Nitty Gritty

All menu pricing is based on a four-hour event, for a minimum of 75 guests. Full-seating events may incur additional fees. All prices are subject to production fees and tax.

EVENT STAFFING*

- » **Event Manager** \$300.00
- » **Operations Manager** \$300.00
- » **Event Servers** \$225.00
- » **Event Chef** \$300.00
- » **Event Culinary Staff** \$225.00
- » **Event Steward/Utility** \$200.00
- » **Bartender** \$250.00
- » **Chef Attendant** \$225.00
- » **Venue Manager** \$350.00

**Staffing minimums apply for parties of 30 or less*

SERVICWARE

Included in 25% 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.