Festive
Holiday Menu Collection by Proof of the Pudding
proof of the pudding

PROVEN

2022 Allie Awards
Best Off Premise Catering
Best On Premise Catering
Best Culinary Presentation
Best Culinary Menu
Best Dessert Presentation
Best Event "Extra" Enhancement

2021 Allie Awards
Lifetime Achievement Award – Founding Chef Vagn Neilsen

2020 Allie Awards
Best Off Premise Catering
Best On Premise Catering
Best Menu Design
Best Menu Presentation
Best Culinary Innovation
Best Dessert Presentation
Most Creative Venue (Non-Wedding)
Best Logistical Achievement for a 2019 Super Bowl Event
Best Catering – Menu and Presentation for a 2019 Super Bowl Event
Super Bowl Team Effort

2019 Allie Awards
Voted Best Culinary Innovation
Best Menu Design, Best Off-Premise Catering
Best On-Premise Catering, Most Creative Venue
Best Menu Presentation
Best Dessert Presentation

Top 25 Caterers List in U.S.
Special Events Magazine - 2015–2021

Atlanta Business Chronicle – 2000-2015
Voted Atlanta's Best Caterer

2021 Best Caterer Award
Jezebel Magazine and The Atlantan Magazine

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

Testimonials

"You should know we've received a number of comments from attendees all positive—regarding the quality of the dinner and overall experience. One attendee made a specific point to tell us "The beef was the best I have had so far in my entire life!"

Georgia State University

"Proof has been a long standing partner to all of us at Juice Studios and we would highly recommend them! By being a solid partner— they understand the value of working together to great amazing events and doing what it takes to take care of you and the end client!"

Partner, Juice Studios

"Thank you again for your partnership yesterday for the delicious food, florals, and linens you provided for IHG! The clients absolutely loved the food and presentation! They think they landed the program...so keep your calendars available for October 26-28th! You and your proof team went above and beyond for us....I can't thank you enough for your collaboration!"

AlliedPRA

"I wanted to take a minute to let you know that your team is WONDERFUL from the sales rep to the servers - everyone is professional, courteous and gracious. They are always willing to help out, pitch in and give 110%. Our building couldn't be successful without our partners and Proof of the Pudding is one of our favorites. One word to sum it up. Phenomenal! Thanks for all you and your team do!"

Academy of Medicine

"I just wanted to send a quick note of thanks to you and your team for the AMAZING job on the food, ambiance and décor for our event. I love having Proof of the Pudding cater our events not just for the amazing food, but also for the great staff and team that works our events. Thank you for always being accommodating, flexible and so gracious. I love working with you!"

Georgia Tech Meetings Team

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Passing By

PASSED FESTIVE BITES

Please Select a Minimum of Four

- Buffalo Chicken Cheese Fritter *Bleu Cheese Aioli* 3.50
- Crispy Chicken Lollipop *Cranberry Mustard* 3.25
- Smoked Chicken and Waffle Fritter *Maple Aioli* 3.50
- Thai Chicken Spring Roll *Sweet Chili Glaze* 4.00
- Smoked Duck Meatball *Coca-Cola® Cherry Glaze* 4.00
- Braised Beef Short Rib Taco *Pico and Avocado Creme* 4.00
- Mini Rosemary Biscuits *Pimento Cheese & Ham* 3.25
- Korean Beef BBQ *Bao Bun, Kimchi Slaw* 4.00
- Tiny Beef Burger *Local Cheddar, Brioche* 4.00
- Petite Beef Wellington *Wild Mushroom Demi* 4.00
- Cypress Style Lamb Chops *Tzatziki Sauce* 5.00
- Mini Crab Cake *Low Country Remoulade* 5.00
- Classic Shrimp Cocktail *Cocktail Sauce and Lemon Wedge* 4.00
- Sesame Tuna *Seaweed Salad Wonton Crisp* 4.25
- Cedar Smoked Salmon on Rye Toast *Caper Fraiche* 4.00
- Lobster Hush Puppy *Saffron Aioli* 5.50
- She-Crab Soup *Corn Fritter* 5.00
- Grilled Vegetable Crudite Skewer *Red Chimichurri (Veg, V)* 3.50
- Tempura Cauliflower Bite *Spicy Buffalo Sauce* 3.25
- Roasted Tomato, Goat Cheese, Goji Cracker *Crispy Basil (Veg)* 3.25
- Brie En Croute *Cranberries Puff Pastry, Maple Glaze (Veg)* 4.00
- Pear and Bleu Cheese Bite *Ginger Snap Fig Preserves (Veg)* 3.00
- Smoked Deviled Potato *Hummus Paprika (Veg, V, GF)* 3.25
- Zucchini Fritters *(V)* 3.25
- Butternut Squash Soup Shooter *White Cheddar Popcorn (Veg)* 3.25
- Stuffed Mushroom *Impossible Meat, Cashew Cream Cheese (Veg, V, GF)* 4.00
- Tomato Basil Soup Shooter *Grilled Cheese Bite (Veg, V)* 4.00

OR

- Four Chef's Choice Appetizers 12.00

**Indicates seasonal item and is subject to availability*
V - Vegan, Veg - Vegetarian, GF - Gluten-Free
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Festive Strolling Suppers

Full-service provided, fork-friendly, easy to mix and mingle with your friends!

THE FEAST *54.00 per guest*

- Cranberry Baked Brie *Crackers and Toasted Ciabatta*
- Merry Berry Salad *Gourmet Lettuce, Candied Pecan, Smoked Cheddar, Cranberry, Apple, Sage Dressing, Croutons*
- Salt & Pepper Encrusted Sliced Beef Tenderloin* *Roasted Garlic Horseradish Cream, Petite Rolls*
- Fried Turkey* *Hot Honey Glaze*
- Truffle Roasted Fingerling Potatoes
- Winter Roasted Root Vegetables
- Winter Gingerbread Mini Cakes *Cream Cheese Icing*
- Dark Chocolate Peppermint Mousse Posh Shooter *Peppermint Bark*

THE NORTH POLE *48.00 per guest*

- Kale Caesar Salad *Parmesan-Anchovy Dressing, Housemade Croutons*
- Pork Tenderloin Slider *Smoked Gouda and Fig Preserves on Pretzel Roll*
- Rosemary Flat Iron Steak* *Roasted Garlic Aioli*
- Roasted Garlic Mash Potatoes
- Butternut Squash Ravioli *Sage Cream Sauce*
- Haricots Verts Green Beans *Lemon and Garlic*
- Eggnog Babycake *Buttercream Icing*
- Raspberry Cheesecake Posh Pudding Shooter

THE YULE *49.00 per guest*

- Goat Cheese Log Trio *Honey Pistachio, Spiced Pecan, Blueberry Thyme, Gourmet Crackers, Flatbreads and Gingersnaps*
- Holiday Salad *Tri-Colored Quinoa, Arugula, Dried Cranberries, Pistachios, Homemade Citrus Dressing with Extra Virgin Olive Oil, Orange Zest, Lemon Juice, Black Pepper, Kosher Salt, Cinnamon, Dijon Mustard*
- Smoked Maple Salmon *Grilled Lemons*
- Citrus Chicken Piccata *Lemon Caper Butter*
- Wild Mushroom Risotto
- Asparagus with Roasted Red Peppers & Onions
- Warm Godiva Spiked White Chocolate Bread Pudding Bites *Raspberry Crème*
- Pumpkin Pie Mousse Cup *Pumpkin Seed Bark*

**Pre-Carved or Carved to Order for Additional Fee*

**Indicates item is pre-carved. Item can be carved to order for an additional fee. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

Festive Strolling Suppers

THE HOLIDAY *50.00 per guest*

- Holiday Cheese Boards
  Imported Cheeses Including: Gruyere, Black Jack Pepperjack, Pecorino Romano, Carr Valley Apple Smoked Cheddar & Statesboro Bleu Cheese
  Charcuterie Display Including: Sopressata, Cappicola, Genoa Salami, Dried Fruits, Seasonal Fruit, Fig Preserves & Honey Pot, Gourmet Crackers & Flatbreads
- Braised Beef Short Ribs *Red Wine Demi*
- Herb Roasted Chicken Skewer *Pomegranate Reduction*
- Grilled Fall Vegetables *Balsamic Drizzle*
- Rosemary Roasted Potatoes
- Winter Puddings *Chocolate-Kahlua, Pumpkin Spice*
- Seasonal Tartlets *Wildberry, Chocolate, Hazlenut Chocolate Ganache, Apple Caramel*

THE SOUTH POLE *42.00 per guest*

- Warm Collard Green and Artichoke Dip *with Bagel Chips and Tortillas*
- Southern Salad *Artisan Greens, Granny Smith Apples, Candied Pecans, Shaved Parmesan, Cornbread Croutons and Fig Vinaigrette*
- Panko Crusted Chicken *Maple Bourbon Glaze*
- Sizzling Shrimp and Loganville Gouda Grits
  White Cheddar, Andouille Sausage, Onions & Peppers
- Crispy Brussel Sprouts *Vidalia Onion Vinaigrette*
- Ice-Kissed Mini Baby Cakes *Bourbon Caramel, Red Velvet*
- Seasonal Cobblers *Caramel Apple, Wildberry*

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Chef-Attended Trend Stations

Please Select Three Stations

NOT YOUR AVERAGE GRITS BAR *12.00 per guest*

Select One Grit

- Logan Turnpike Mill Stone Ground Grits
- Sea Island Stone Grits*
- Carolina Rice "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

GOOD OL' MAC & CHEESE BAR & ALL THE FIXINS

- Three Cheese Mac Panko Crust (V) 12.00
- Lobster Cheese Mac Panko Crust 16.00

Toppings include: Applewood-Smoked Bacon, Crispy Onions, Sautéed Pepper + Onion Hash, Tomatoes, Hot Sauce. Try our Applewood Bacon Mac and Cheese for an additional 2.00 per guest.

MASON JAR SALAD BAR *14.00 per guest*

Please Select Two

- Beet Salad *Citrus Marinated Yellow and Red Beets, Goat Cheese, Candied Walnuts over Mixed Greens and White Balsamic*
- Seasonal Pear and Arugula Salad *Pomegranate, Feta, Toasted Hazelnuts and Champagne Vinaigrette*
- Classic Caesar Salad *Parmesan Cheese, Housemade Croutons and Caesar Dressing*
- Chopped Salad *Iceberg Lettuce, Red Onion, Tomatoes, Garbanzo Beans, Cucumber Parmesan, Peppercorn Ranch*

EUROPEAN HOLIDAY MARKET

Four Selections - 46.00 per guest
Five Selections - 58.00 per guest (recommended for events longer than 2 hours)

- Nordic Salmon Slider *Light Smoked Atlantic Salmon, Crispy Potato, Horseradish-Spinach Crème on Toasted Brioche*
- Sazon Shrimp Aji *With Grilled Ciabatta*
- Potato Pancakes *With Shallot Apple Compote, Crispy Red Cabbage, Chive Cream Fraîche* (Veg)
- Steak Frites *Brûléed Strip Steak Atop Smashed Fingerling Potato, Truffle Mushroom Ragout*
- Lamb Chop Paella *Tomato Sofrito, Micro Chervil*
- Duck Fat Chicken Confit *Brûléed Strip Steak Atop Smashed Fingerling Potato, Truffle Mushroom Ragout*
- Infused Mozzarella and Olive Oil Tasting *Savory Peach Coulis, Basil Pesto, Assorted Olive Oil*

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Chef-Attended Trend Stations

A CARVING BAR
Please Select One

- Herb Crusted Beef Tenderloin *Horseradish Sauce* 17.00
- Ribeye *Red Wine Demi Glaze* 17.00
- Herb & Mustard Rubbed Lamb Chops *Au Jus* 18.00
- Rosemary Flat Iron Steak *Roasted Garlic Aioli* 16.00
- Oak Fired Turkey Breast *Sage Jus and Cranberry Chutney* 11.00
- Pork Tenderloin, Caramelized Apples *Applejack Brandy Sauce* 10.00
- Farm Roasted Vegetable "Steak" Cauliflower *Eggplant, Zucchini* 10.00

Served with petite rolls & whipped butter

SMALL BITES STATION
Please Select One

- Braised Beef Short Ribs *Port Reduction, Creamed Garlic Potates, Crispy Broccolini* 15.00
- Chimichurri Tri Tip *Truffle Braised Fingerlings, Parsley Oil* 15.00
- House Smoked Salmon *Maple Roasted Brussels, Moscato Syrup* 14.00
- Chicken Wellington *Demi Sauce and Caramelized Collards* 12.00
- Seared Sea Bass *Parsnip Puree, Truffle Jus, Topped with Crispy Parsnips & Chives* Market Price

FLAT BREADS *14.00 per guest*
Please Select Three

- Traditional Margherita
- Fig and Prosciutto *Truffle Oil Base, Prosciutto, Figs, Fresh Mozzarella, Gorgonzola Cheese and a Balsamic Glaze*
- Pistachio Pesto *Pistachio Pesto, Goat Cheese, Ground Pistachios, Fresh Mozzarella, Parmesan, Spicy Honey*
- Spicy Salami *Tomato Basil Sauce, Mozzarella, Smoked Provolone, Salami*
- Farmers Pie *Selection of Seasonal Vegetables*

Included: Kale Caesar Salad with Chickpea Croutons

CHIMNEY SLIDERS *13.00 per guest*
Please Select Three

- Lamb Slider *Plum Chutney, Smoked Gouda (Add 2.00 per guest)*
- Crispy Turkey *Stuffing, Caramelized Onions, Port Cranberry Jam*
- Shaved Beef *Gorgonzola, Rosemary Plum Tomatoes, Balsamic Aioli*
- Baby Portobello Mushroom *Spinach, Roasted Red Pepper, Pesto Aioli*
- Molasses-Glazed Pork Loin *Smoked Gouda, Fig Chutney*
- Angus Beef & White Cheddar *Caramelized Onions, Drunken Dijon Aioli*

Included: House-Made Potato Chips

COMFY CORNER *14.00 per guest*

Mini Southern Pot Pies

- Braised Beef *Hash Brown Crust*
- Herb Chicken *Rosemary Puff Pastry*
- Roasted Vegetables *Risotto*
- Shrimp and Lobster *Truffle Topper (Add 5.00 per guest)*

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Sweet Endings

JAR DESSERT BAR *8.00 per guest*

- Godiva Spiked White Chocolate Bread Pudding
- Old Fashioned Banana Pudding
- Seasonal Fruit Trifle & Greek Yogurt
- Chocolate Kahlua Mousse

PICK-UP DESSERT BITES

Please Select Three

- Assorted Macaroons 6.00
- Mini Bundt Cakes *Select Two*
  Rum Cake with Cherry Garnish, Kumquat Upside Down Cake, or Apple Cider Cake 7.00
- Babycakes *Select Two*
  Red Velvet, Lemon Curd, Chocolate Cake with Marshmallow Icing & Chocolate Drizzle, or White Chocolate Cake with Peppermint Swirl Icing 5.50
- Dessert Bars *Chocolate Cranberry Coconut, or White Chocolate Peppermint* 5.50
- POP Cookie Bag 4.50
- Mini Seasonal Pies *Select Two*
  Chocolate Bourbon Pecan, Pumpkin, Sweet Potato, Spiced Dutch Caramel Apple, Chocolate Torte Pie 7.00
- Brownie Bites *Select Two*
  Double Chocolate, White Chocolate Peppermint, Butter Pecan, or Hazelnut (GF) 3.25

S'MORES BAR *7.00 per guest*

- Toppings *Chocolate Bars, Graham Crackers, Marshmallow, Reese's Cups, Sliced Strawberries, Candied Bacon*

COBBLER BAR *7.25 per guest*

- Wild Berry, Ellijay Apple, Peach, Cherry, Cardamom Pear
- Toppings *Whipped Cream, Vanilla Whip Streusel*

THE COOKIE COUNTER *7.25 per guest*

Please Select Three

- Sea Salt Chocolate Chips, Snickerdoodles, Sugar, Peanut Butter, Red Velvet, S'mores, Oatmeal Raisin, Chocolate Mint, Gingerbread, Toffee Chip, Cranberry Pistachio, Cranberry White Chocolate, Decorated Shortbread Cookies

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Holiday Decor Theme Options

All Food Tables to Feature Seasonal Garland

WINTER WONDERLAND / WINTER SOLSTICE

Elements of Birch Wood Branches and Pine Greenery, Natural Winter Folage, such as Pinecones and Snow-Covered Winter Branches

OUR CHRISTMAS MORNING

Elements of Colorful & Festive Christmas Décor with Christmas Ornaments, Holiday Signage, & Traditional Holiday Ornamentation

POP'S HOLIDAY AT THE MANSION

Showcasing Metallic Elements with Silver and Gold Ornamental Accents

THE LUMBERJACK

Traditional Holiday Colors with Pops of Plaid, Wood & Wicker Accents, Lanterns, and Sleigh Bells

THE MINIMALIST

Clean Lines and Modern Color Scheme of Black, White, Green, and Rust

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Bar & Beverage

BEER AND WINE BAR† *8.00*

Wine Glasses, Coca-Cola® Products (Coke, Diet Coke, Sprite, Ginger Ale), Bottled Water, Beverage Napkins, Ice, Lemons, Limes, Bar Tables and Linens

Bartender Kit Includes: Ice Scoop, Silver Pedestal Ice Bowl, Wine Key

SIGNATURE COCKTAIL BAR† *9.00*

Our Beer and Wine Bar with a Choice of Two Signature Cocktails

Wine Glasses, Coca-Cola® Products (Coke, Diet Coke, Sprite, Ginger Ale), Bottled Water, Beverage Napkins, Ice, Lemons, Limes, Bar Tables and Linens

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

FULL BAR† *10.00*

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

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

NON-ALCOHOLIC BEVERAGES

- Iced Water *1.00*
- Infused Water *(Select One)*
  Citrus, Cucumber Mint, Watermelon Basil *2.00*
- Iced Tea *Sweetened and Unsweetened, Sweetener, Lemon 3.00*
- Lemonade *Traditional, Strawberry Basil 3.00*
- Coffee *Regular and 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*

**Staffing minimums apply for parties of 75 or less*

FUEL SURCHARGE

- 1-100 Miles *100.00*
- 101-200 Miles *200.00*
- 201-300 Miles *300.00*
- 301-400 Miles *400.00*
- 401-500 Miles *500.00*

SERVICEWARE*

Proof's festive holiday décor, serving pieces, serving utensils, china, flatware, napkins, votive candles, buffet tables & table drapes (if needed), Covid precaution equipment (if needed).

**Included in 25% Production Charge*

ADDITIONAL HOLIDAY DÉCOR UPGRADES AVAILABLE

Wooden Bars

Antique Bar Carts

Festive Floral Design

Specialty Tables

Lounge Furniture

& MORE!

Ask your sales rep for a copy of our Adorn Decor Catalog

Our exclusive showroom is always available to customize any holiday themes!