

proof of the pudding



Festive

Holiday Menu Collection by 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!**



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NITTY GRITTY

Overview Of Service Staff, Serviceware And Style Selections





Passed Savory Bites

Please Select A Minimum of Four

SEA

- » **Jumbo Shrimp Skewer** (GF) - Applewood-Smoked Bacon \$5.25
- » **Lobster Hush Puppy** - Saffron Aioli, Chives \$5.50
- » **Crab Cake** - Cajun Aioli \$4.75
- » **Shrimp Cocktail Shooter** (GF) - Cocktail Sauce, Horseradish, Lemon Wedge \$5.00

COOP

- » **Sage And Green Apple Turkey Meatball** - Cranberry Gastrique \$4.00
- » **Cinnamon Chicken Empanada** - Coriander, Turmeric, Red Onion, Currants, Harissa Aioli \$3.75
- » **Chicken Pot Pie** - Sweet-Potato Biscuit, Thyme \$4.25
- » **Duck Dumpling** - Hoisin-Citrus Duck, Madras Curry Aioli \$5.50
- » **Nashville Hot Chicken Slider** - B&B Pickles, Pepper-Jack Cheese, Slaw, Ping-Pong Brioche \$4.00
- » **Crispy Chicken Lollipop** - Cranberry Mustard \$3.50

PASTURE

- » **Prosciutto Blini** - Honey-Mascarpone Whip, Blackberry Chia Seed Jam \$4.00
- » **Hoisin Braised Beef Short Rib Taco** - Sriracha Aioli, Bleu Cheese, Cabbage, Mandarin Oranges, Flour Tortillas \$4.75
- » **Petite Beef Wellington** - Wild Mushroom Demi \$5.00
- » **Bacon Wrapped Date** (GF) - Manchego Cheese, Balsamic Glaze \$3.00
- » **Beef Slider** - American Cheese, Onion Jam, Pop Sauce, Pickle, Ping Pong Brioche \$4.25

GARDEN

(All Veg Can Be Modified To Vegan)

- » **Camembert Bruschetta** (VEG) - Cinnamon Poached Pears, Honeycomb \$3.75
- » **Warm Cranberry And Brie Bite** (VEG) - Puff Pastry, Cranberry Jam, Triple Cream Brie \$4.00
- » **Fall Caprese** (VEG) (GF) - Roasted Butternut Squash, Ginger Scented Tomatoes, Fresh Mozzarella, Candied Pecans, Sage Pesto \$3.75
- » **Beet Arancini** (VEG) - Red Beet Risotto, Creamy Goat Cheese, Pickled Beet, Balsamic \$4.00
- » **Caprese Skewer** (VEG) (GF) - Fresh Mozzarella, Cherry Tomatoes, Basil Pesto, Sweet Balsamic Drizzle \$3.25
- » **Fig And Ricotta Crostini** (VEG) - Honey, Thyme, Evoo, Candied Citrus Zest \$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.

Festive Strolling Suppers

THE HOLIDAY \$50.00

- » **Holiday Cheese Boards**
 - » **Cheeses** - Triple Cream, Semi-Soft, Blue, Hard Cheeses (GF)
 - » **Charcuterie** - Chefs Selection Of Cured Meats And Salami (GF)
 - » **Gourmet Crackers** - Flatbreads, Assorted Olives (GF), Compotes And Jams (GF)
- » **Braised Beef Short Ribs** (GF) - Braised Cipollini Onions, Fig-Balsamic Reduction
- » **Herb Grilled Chicken Skewer** (GF) - Spiced Bourbon Reduction
- » **Sweet Potato, Parmesan & Rosemary Spoon Bread** (GF)
- » **Crispy Brussel Sprouts** (GF) (VEG) - Cherry Gastrique
- » **Rocky Road Fudge** (N)
- » **Apple Streusel Bar** (N)

THE SOUTH POLE \$46.00

- » **Warm Spinach And Artichoke Dip** (VEG) - With Bagel Chips And Tortillas
- » **Harvest Salad** (GF) (N) - Spinach, Dried Cranberries, Poached Pears, Manchego Cheese, Pumpkin Seeds, Maple-Sherry Vinaigrette
- » **Maple Chicken** (GF) - Spiced Bourbon Reduction
- » **Sizzling Shrimp And Loganville Gouda Grits** (GF) - White Cheddar, Andouille Sausage, Onions & Peppers
- » **Parmesan Butternut Squash And Brussel Sprouts Gratin**
- » **Chocolate Peppermint Brownies**
- » **Apple Pie Shot** (N) - Oatmeal Streusel, Whipped Cream

THE FEAST \$56.00

- » **Whipped Brie** (VEG) - Citrus-Cranberry Sauce, Grilled Focaccia
- » **Pear Salad** (GF) (N) (VEG) - Mixed Greens, Gorgonzola Cheese, Candied Walnuts, Raspberry Vinaigrette
- » **Montreal Encrusted Sliced Beef Tenderloin** (GF) - Roasted Garlic Horseradish Cream, Potato Rolls
- » **Roasted Turkey Roulade** - Swiss Chard, Fontina Stuffing, Pan Gravy
- » **Yukon Gold Whipped Potatoes** (GF) (VEG) - Roasted Garlic, Chives
- » **Roasted Winter Vegetable** (GF) (V) - Carrots, Parsnips, Romanesco, Brussels Sprouts
- » **Chocolate Chip Cannoli**
- » **Grasshopper Shot** (VEG) - Peppermint Mousse, Chocolate Mousse, Oreo Crumbles

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Festive Strolling Suppers

THE NORTH POLE \$50.00

- » **POP House Salad** (VEG) - Little Gem and Butterhead Lettuce, Cucumber, Carrots, Cherry Tomato, Cheddar, Garlic-Herb Croutons, Peppercorn Ranch
- » **Cider Pork Loin** (GF) - Apple and Onion Chutney, Whole Grain Mustard Sauce
- » **Rosemary Denver Steak** (GF) - Roasted garlic and Herb Smear
- » **Truffle Fingerling Potatoes** (GF) (V)
- » **Butternut Squash Lasagna** (N) - Sage Cream Sauce, Toasted Hazelnuts, Cremini Mushrooms, Lemon-Ricotta
- » **Lemon and Garlic Green Beans** (GF) (V)
- » **Salted Caramel Chocolate Tartlet**
- » **Pumpkin Cheesecake Streusel Bar**

THE YULE \$49.00

- » **Goat Cheese Log Trio** (VEG) - Honey Pistachio, Spiced Pecan, Blueberry Thyme, Gourmet Crackers, Flatbreads and Gingersnaps
- » **Winter Blood Orange Salad** (VEG) - Arugula, Shaved Fennel, roasted Beets, Sunflower Seeds, Feta Cheese, Blood Orange Vinaigrette
- » **Roasted Salmon** (GF) - Mustard-Brown Sugar Glaze
- » **Citrus Chicken Picatta** - Lemon Caper Butter
- » **Cremini Mushroom and Rainbow Swiss Chard Risotto** (GF)
- » **Baby Rainbow Carrots** (GF) (VEG) - Coriander, Feta, Mint
- » **Pumpkin Pie Mousse Cup**
- » **Rocky Road Fudge** (N)

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Trend Stations

Please Select Three Stations from Below.

FLATBREADS \$12.00

Please Select Three

- » **Traditional Margherita** (VEG)
- » **Fig and Prosciutto** - Statesboro Bleu Cheese and Arugula
- » **Goat Cheese** (VEG) (N) - Spicy Honey and Pistachio
- » **Spicy Salami** - Mozzarella and Tomato Basil
- » **Grilled Chicken** (N) - Arugula Pesto and Romano Cheese
- » **Butternut Squash** (VEG) (N) - Candied Pecans, Caramelized Onions, Pepitas, Point Reyes Blue Cheese, Bechamel
- » **Prosciutto & Arugula** - Mozzarella Parmesan, Red Bell Pepper, Arugula, Truffle Bechamel

Included: Kale Caesar Salad with Cornbread Croutons.
(GF) Flatbread available for additional \$2 per guest.

CHIMNEY SLIDERS \$12.00

Please Select Three

- » **Lamb Slider** - Plum Chutney, Smoked Gouda
- » **Crispy Turkey** - Stuffing, Caramelized Onions, Port Cranberry Jam
- » **Shaved Beef** - Gorgonzola, Rosemary Plum Tomatoes, Balsamic Aioli
- » **Baby Portobello Mushroom** (VEG) - Provolone, Roasted Red Pepper, Pesto Aioli
- » **Molasses-Glazed Pork Loin** - Smoked Gouda, Fig Chutney
- » **Angus Beef, White Cheddar** - Caramelized Onions

Included: House-Made Potato Chips (GF) (V)

GOOD OL' MAC & CHEESE BAR (GF)

ALL THE FIXINS \$9.00

- » **Three Cheese Mac** - Panko Crust (VEG) 9.00
- » **Lobster Cheese Mac** - Panko Crust 13.00

Toppings include: Applewood-Smoked Bacon, Crispy Onions, Sautéed Pepper + Onion Hash, Tomatoes, Hot Sauce. Try Lobster Mac and Cheese for an additional 4.00 per guest.

MASHED POTATO BAR \$12.00

- » **Yukon Gold Mashed Potatoes** (VEG) (GF)
- » **Mashed Sweet Potatoes** (VEG) (GF)
- » **Toppings Bar** - Applewood-Smoked Bacon, Shredded Cheddar, Boursin Cheese, Sour Cream, Green Onions, Sautéed Mushrooms

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Chef-Attended Trend Stations

NOT YOUR AVERAGE GRITS BAR \$14.00

Select One Grit

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

Select One Main

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

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

MASON JAR SALAD BAR \$13.00

Please Select Three

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

A CARVING BAR (GF)

Please Select One

- » **Herb Crusted Beef Tenderloin** - Horseradish Sauce \$14.00
- » **Herb Grilled Tomahawk Ribeye** - Bearnaise Sauce \$14.00
- » **Herb & Mustard Rubbed Lamb Chops** - Minted Tomato Jus \$16.00
- » **Rosemary Flat Iron Steak** - Roasted Garlic Aioli \$10.00
- » **Oak Fired Turkey Breast** - Drunken Mustard Gravy and Cranberry Chutney \$8.00
- » **Pork Tenderloin, Caramelized Apples** - Applejack Brandy Sauce \$8.00
- » **Farm Roasted Vegetable "Steak" Cauliflower** - Eggplant, Zucchini \$7.00

Served with petit rolls & whipped butter

SMALL BITES STATION

Please Select One

- » **Braised Beef Short Ribs** (GF) - Port Reduction, Creamed Garlic Potatoes, Crispy Broccolini \$12.00
- » **Chimichurri Culotte** (GF) - Truffle Braised Fingerlings, Parsley Oil \$10.00
- » **House Smoked Salmon** (GF) - Maple Roasted Brussels, Moscato Syrup \$10.00
- » **Chicken Wellington** - Demi Sauce and Caramelized Collards \$10.00
- » **Seared Sea Bass** (GF) - Parsnip Puree, Truffle Jus, Topped with Crispy Parsnips & Chives \$16.00

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Sweet Endings

PICK-UP DESSERT BITES

Please Select Three

- » **Assorted Macaroons** \$6.00
- » **Mini Bundt Cakes** \$7.00

Please Select Three

- » **Holiday Funfetti**- Cream Cheese with Toffee Drizzle
- » **Apple Cider Cake**- with Cinnamon Sugar Coating
- » **Pistachio**- with Raspberry Garnish
- » **Babycakes** \$5.50

Please Select Two

Red Velvet, Carrot, Gingerbread, Chocolate Cake with Marshmallow Icing & Chocolate Drizzle, or White Chocolate Cake with Peppermint Swirl Icing

- » **POP Cookie Bag** \$4.00
- » **Mini Seasonal Pies** \$7.00

Please Select Two

Chocolate Bourbon Pecan, Streusel Pumpkin, Sweet Potato, Chai Custard, Dutch Caramel Apple

- » **Brownie Bites** \$5.50

Please Select Two

Walnut Brownies, White Chocolate Peppermint Blondies, Hazelnut Brownies ^{GF}
Gingerbread Brownies, Cranberry Coconut Bar

S'MORES BAR \$6.00 per guest

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

COBBLER BAR \$6.50 per guest

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

THE COOKIE COUNTER \$6.50 per guest

Please Select Three

- » Sea Salt Chocolate Chip, Cranberry White Chocolate, Snickerdoodle, Sugar, Peanut Butternut, Red Velvet, Smores, Oatmeal Raisin, Gingerbread, Chocolate Chip ^V, Decorated Shortbread Cookies

DESSERT BARS \$3.25

Please Select Two

- » Double Fudge Chocolate, Chocolate Caramel Pretzel, Blondies, Pecan, Coconut, Apple Bar

MASON JAR DESSERT BAR \$8.00 per guest

- » **S'Mores Jar**- Chocolate Ganache, Marshmallow Fluff, Graham Cracker Crumble, Toasted Marshmallows
- » **White Chocolate Peppermint Jar**- Mint White Chocolate Mousse, Peppermint Bark
- » **Black Forest Jar**- Dark Chocolate Cake soaked in Kirsch, Chocolate Mousse, Brandied Cherries, Vanilla Bean Chantilly Cream and Chocolate Shavings
- » **Red Velvet Jars**- Red Velvet Cake, Sweet Cream Cheese Mousse
- » **Pumpkin Praline Pie Jar**- Praline Crumble, Sliced Pumpkin Mousse, Maple Chantilly Cream

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Holiday Decor Theme Options

WINTER WONDERLAND / WINTER SOLSTICE

Elements of Birch Wood Branches and Pine Greenery,
Natural Winter Foliage, 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



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** \$225.00

*Staffing minimums apply for parties of 75 or less

SERVICEWARE

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.

ADDITIONAL DÉCOR UPGRADES AVAILABLE

Please refer to our Adorn Catalog for additional decor elements.



proof of the pudding