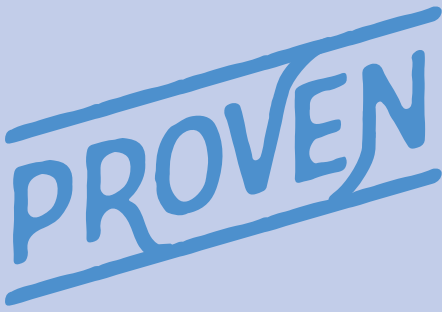




proof of the pudding

Proof of the Pudding is Atlanta's largest award-winning caterer for more than 39 years. We dish out 'innovative culinary creations' that are locally sourced from our purveyors to ensure the freshest, seasonally inspired ingredients. We do our best to create the vision our of our clients through careful planning and collaboration. Our passionate team creates customized, creative menus for you and your guests to make your event more than memorable!





Voted 'BEST CULINARY INNOVATION', 'BEST MENU DESIGN', 'BEST OFF-PREMISE CATERING', 'BEST ON-PREMISE CATERING', – 2017/2018 Allie Awards

Proud Member of 'Leading Caterers of America' 2013-2018

Top 25 Caterers List in U.S. - Special Events Magazine – 2014 - 2018

First Place NACE Event Design Trends -2010

Voted 'BEST MENU DESIGN', 'BEST MENU PRESENTATION', 'BEST CULINARY INNOVATION' – International Special Events Society - 2014, 2015

Best of Atlanta Eating Places – 2009, 2015

Voted 'BEST TEAM EFFORT', 'BEST CAKE PRESENTATION', 'BEST MENUDESIGN', 'BEST SOCIAL EVENT 10k -25k – International Special Events Society -2012

Voted Atlanta's "BEST CATERER" - Atlanta Business Chronicle – 2000-2017

Voted ' BEST CATERING SERVICE' Daily Report, Best Of Awards – International Special Events Society - 2014, 2015

First Place 'BEST FOOD' ISES Race for the Taste - International Special Events Society- 2014



ALLOW OUR TALENTED TEAM TO
CUSTOMIZE YOUR MENU FROM THIS
PACKET OF OUR CHEF'S FAVORITES!

PASSED SAVORY BITES

PROOF RECOMMENDS 3-4 PIECES PER PERSON.
PRICED PER PIECE.

MEAT

Bacon Wrapped Dates, Manchego Cheese (GF)

Prosciutto Butter, Parmesan Bite

Crispy Pork Belly, Toasted Brioche, Apple Slaw, Jalapeño Aioli

Filet Meat + Potato Bite, Horseradish Zing

Thai Chicken Spring Roll, Sweet Chili Glaze

Smoked Chicken Salad, Hawaiian Bun, BBQ Aioli

Crispy Chicken* Lollipops, Champagne Mustard Drizzle

Spaghetti + Meatball Bite, Pomodoro Sauce

Smoked Duck Meatball, Cherry Cola Glaze

Lamb* Lollipops, Garlic Lemon Olive Oil Drizzle (GF)

Mini Rosemary Biscuits, Pimento Cheese + Ham

Mini Argentinean Beef* Skewers, Chimichurri Glaze (GF)

Mini Short Rib Taco, Pico + Avocado Creme

Chile Lemon Grass Chicken* On Endive (GF)

Mini Cuban Sandwich, Roast Pork, Ham, Swiss, Mustard, Pickle, Chipotle Aioli

Korean BBQ*, Pickled Onions, Carrots & Fresh Cilantro (GF)

SEAFOOD

Lobster Roll, Citrus Crema, Micro Greens, Sweet Bun

Chipotle Shrimp*, Corn Cake, Raspberry Essence (GF)

Crab + Heirloom Tomato Gazpacho, Cilantro Pesto

Miniature Crab* Cakes, Cajun Aioli

Tuna Poke Taco, Avocado, Nori, Caramelized Pineapple

Maple Smoked Salmon, Creme Fraiche, Mini Rye Toast

Seared Scallop, Bacon Dust, Pomegranate Syrup

Sesame Encrusted Tuna*, Seaweed Salad (GF)

Smoked Trout, Pickled Fennel, Grilled Bread

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PASSED SAVORY BITES (CON'T)

VEGETARIAN

Seasonal Soup Shooters*

*Hot Asparagus, Meyer Lemon

*Tomato Bisque, Grilled Cheese Bite

*Butternut Squash, Cheddar Popcorn Bite

Mini Caprese Pizza, Fresh Mozzarella, Basil Pesto

Roasted Golden Beet Borscht, Basil Creme

Watermelon, Feta Skewers, Fresh Basil (GF)

Roasted Beet Cup, Herb Goat Cheese, Swetty Drop Pepper (GF)

Roasted Tomato + Goat Cheese, Goji Cracker, Crispy Basil

Cabrales Bleu Cheese, Ginger Snap, Sliced Pear, Fig Preserves

Caramelized Onion Crostini, Apple Fig Jam, Georgia Goat Cheese

Vegetable Spring Rolls, Sweet Soy + Hot Mustard Dip

Beet Macaroon, Arugula, Goat Cheese, Pomegranate Dust

Mini Gruyere Grilled Cheese

Edamame Hummus, Wonton, Sweet Garlic Soy Syrup

Vegetarian Empanadas, Mango Salsa

Stuffed Sweet Baby Peppers, Lemon Garlic Goat Cheese,

Smoked Tomato Sauce (V/GF)

Fresh Mozzarella, Basil, Heirloom Tomato Brochette

VEGAN

Polenta Balls, Marinara Dipping Sauce (GF)

Smoked Deviled Potatoes, Hummus, Paprika (GF)

Sushi Rolls, Cucumber, Avocado, Veggie Matchsticks, Cilantro

Cannellini Bean Hummus, Whole Wheat Toast, Sundried Tomato

Cucumber Cup, Seaweed Salad

Roasted Red Pepper, Quinoa Salad Cup

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SELF SERVE TREND STATIONS

SOUTHERN STREET TACO BAR: PICK THREE

Crispy Buttermilk Chicken*, Buffalo Sauce
Sweetwater 420 Battered Grouper
Street Taco - Pulled Pork* BBQ, Flour Tortillas
BBQ Short Rib, Crispy Onions
Santa Fe Vegetable Medley
Texas Chipotle Brisket
Toppings Include: Cabbage Slaw, Street Corn Salad Shredded Cheese, Lime Wedges, Malt Vinegar Aioli, Guacamole, Salsa + Jalapeños

DIXIE SLIDERS: PICK THREE

Angus Beef*, Pimento Cheese, Buttered Bun
Sweet BBQ Pork*, Crunchy Slaw, Asiago Bun
Crispy Buttermilk Chicken*, Bleu Cheese, Sourdough Roll
Fripp Island Crab Cake, Corn Relish, Cajun Aioli, Brioche
Fried Green Tomato, Wicked Pimento, Micro Greens, Pretzel Roll
Impossible Burger, Plant Based, Onion Roll
House-Made Potato Chips
Bread 'n' Butter Pickles
Sauces on side, Jalapeño Ketchup, Peach Mustard, Proof Sauce

GOURMET MAC + CHEESE

Three Cheese Mac, Panko Crust
Toppings Include: Apple-Wood Smoked Bacon, Diced Chicken, White Cheddar Cheese, Bleu Cheese, Sautéed Pepper + Onion Hash, Broccoli, Crispy Onions, Tomatoes, Hot Sauce

NOT-YOUR-AVERAGE GRITS BAR

Loganville Smoked Gouda Grits, Grilled Shrimp*, Andouille Sausage, Pecan Smoked Bacon, Applewood Smoked Cheddar, POP Pepper-Onion Hash + Grilled Vegetable Bites, Chef's Special Prosciutto Chips

FLAT BREADS: PICK THREE

Traditional Margherita
Grilled Chicken*, Mozzarella, Arugula
Classic Caesar Salad, House-made Croutons
Rustic Vegetable, Brie, Cilantro Pesto
Spicy Salami, Provolone, Rosemary Prosciutto, Fig, Arugula, Blue Cheese
Goat Cheese, Pistachio, Spicy Honey

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SELF SERVE TREND (CON'T)

GOURMET BURGER BAR: PICK THREE

Angus Beef* Burger, Cheddar Cheese, Crispy Onions, Brioche Impossible Burger, Muenster, Sourdough
Crab* Burger, Fried Green Tomatoes, Cajun Aioli, Pretzel
Spicy Turkey* Burger, Cheddar Cheese, Plant Based, Onion Roll
On Side: Jalapeño Ketchup, Peach Mustard, Pickled Gherkins, Proof Sauce

SOUTHERN BBQ BAR

Golden Smoked Pork BBQ
Hickory Smoked Pulled Chicken
Texas Smoked Brisket
On Side: Coleslaw, Red Bliss Potato Salad, House Crafted Sauces, Mini Buns

COASTAL GEORGIA BITES BAR

Mini Shrimp* Po Boys, Spicy Aioli on Petite Hoagie
Crispy Catfish*, Peach Salsa, Crunchy Cabbage Slaw
POP Oysters*, Crispy Oysters on the Half Shell,
Georgia Caviar, Spicy POP Sauce

Add Ask us about our roaming seafood bar!

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SWEET ENDINGS

SMORES BAR

Chocolate, Graham Crackers, Marshmallow, Nutella, Sliced Strawberries, Candied Bacon Jars

COFFEE DONUT SHOP

Artisan Crafted Donuts
Dipping Sauces: Vanilla Bean, Sea Salted Caramel and Chocolate Ganache
Toppings: Assorted Flavored Sugars, Chocolate Shavings, Sprinkles
Accompanied with Coffee Ice Cream.

COBLER BAR

Seasonal Cobblers
Wild Berry, Ellijay Apple, Georgia Peach Cinnamon
Whipped Cream, Vanilla Whip Streusel Toppings

SINFULLY DELICIOUS BITES BAR

Chocolate Mousse Cups
Assorted French Macarons - Chef's Selection
Mini Brownies, Blondies, Chef Vagn's Danish Almond Horns

THE COOKIE JAR

House Crafted Cookies, White Chocolate Macadamia, Snickerdoodle, Sugar, Peanut, M&M, Chocolate Chip

MASON JAR DESSERT BAR

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





CHEF ATTENDED TREND STATIONS

A CARVING BAR

SELECT ONE OF THE FOLLOWING:

Herb Crusted Beef* Tenderloin, Horseradish Sauce

Coffee + Chili Rubbed, Oak Smoked NY Strip, Port Syrup

Herb + Whole Grain Mustard Rubbed Leg of Lamb Chop, Minted Tomato Jus

Rosemary Flat Iron Steak*, Roasted Garlic Aioli

Smoked Turkey Breast, Red Eye Gravy, BBQ Jus

Pork* Tenderloin, Caramelized Apples, Applejack Brandy Sauce

Pecan Smoked Prime Rib, Gorgonzola Demi, Horseradish Creme

Farm Roasted Vegetables, Cauliflower, Eggplant, Zucchini

Artisan Rolls, 'POP Signature Hawaiian Sea Salt Butter' Included

SMALL BITES STATION

CHOOSE TWO

Braised Beef* Short Ribs, Port Reduction,
Creamed Garlic Potatoes, Crispy Broccoli

Seared Sea Bass*, Parsnip Puree & Topped with Crispy Parsnips,
Truffle Jus + Chives

Flat Iron*, Bourbon Glaze, Truffled Fingerlings

House Smoked Salmon*, Maple Roasted Brussels, Moscato Syrup

Baby Lamb* Chops, Garlic Infused Olive Oil Drizzle, Orzo Pilaf

Classic Shrimp*, Andouille, Loganville Gouda Grits

Chicken Wellington, Caramelized Collards, Demi Sauce

Thai Basil Crusted Scallops, Cauliflower Rice, Coconut Curry

SHAKEN NOT STIRRED SALAD BAR

Our chefs will mix up your favorite salad ingredients in martini shakers!

Greens – Artisan Greens, Spinach and Arugula

Veggies – Grape Tomatoes, Mushrooms, Sliced Carrots, Cucumbers, Peppers,
Broccoli Florets, Red Onions

Cheeses – Feta, Shredded Cheddar, Blue Cheese

Crunch – House-Made Croutons, Slivered Almonds, Candied Pecans, Crispy Udon Noodles

Dress it up – Fig Vinaigrette, Avocado Ranch, Champagne Splash, Creamy Poppy-seed

Add proteins: Pick 2 – Grilled Shrimp, Roasted Chicken, Sautéed Tofu

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CHEF ATTENDED TREND STATIONS

SIDEWALK STIR-FRY

Gingered Shrimp & Grilled Teriyaki Chicken

Grilled with: Wok Fried Eggplant, Bok Choy, Shiitake Mushrooms, Onions, Snow Peas & Vegetable Fried Rice

Served with:

Edamame Salad - Carrots, Crispy Wontons

Soba Noodle Seaweed Salad

Fortune Cookies & Lotus Chips

DIM SUM STYLE

Bamboo Steamer Baskets, Pork* + Edamame Dumplings, Sesame Soy Sauce

Szechuan Chicken* + Pineapple Satay, Peanut Sauce

Sesame Honey Salmon*, Vegetable Egg Roll

Steamed Edamame, Sea Salt

SHUCK N JIVE OYSTER BAR*

Oysters 3 Ways

Oysters Nouvelle - Crispy Oysters on the Half Shell with Guacamole and Salmon Caviar

Oysters Rockefeller - Baked Sautéed Spinach, Bacon, Pernod

Oysters on the Half Shell - Lemon, Hot Sauce, Horseradish, Worcestershire Sauce

Hush Puppies, Coastal Slaw

* Based on Seasonality

“AWARD WINNING” GEORGIA LUAU STATION

Tuna Poke, Sashimi Tuna, Pickled Mandarin Orange, Macadamia Dust, Sweet Soy & Kimchi Furikake

Lemon Grass Pork Belly, Coconut Island Sea Red Grits & Grilled Pineapple Relish

Tropical Dry Ice Float Away Pudding, Coconut & Pineapple

ASIAN TAQUERIA

Crispy Chicken*, Sweet Chili Sauce

Panko Crusted Grouper*, Hoisin Aioli

Gingered Shrimp*, Mango Salsa

A Selection of Mini Tortillas + Mini Lettuce Cups

Kimchi Slaw, Wasabi Sour Cream + Lime Wedges



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CHEF ATTENDED ACTION STATIONS (CON'T)

THE “PRESS” - PICK 3

Spicy Thyme Bacon Jam, Fried Green Tomato, Pimento Cheese, Brioche
Triple Cream Brie, Prosciutto, Granny Smith Apple, Sourdough
Heirloom Tomato, Arugula Pesto, Fresh Mozzarella, Chibatta
Sliced Tenderloin, Statesborough Blue, Horseradish Cream, Brioche
Duck Confit, Taleggio Cheese, Rosemary Wildberry Jam
Confetti Apple Slaw

“VIVA AREPES”

Hand Crafted with Your Favorite Toppings
Smashed Boracha Beans, Shredded Baby Kale, Chipotle Raspberry Glaze
Tinga Chicken, Haas Salad, Sweet Drop
Carnitas, Salsa Verde, Pico De Gallo
Served with Fire Roasted Street Corn Salad

GO DAWGS! HOT DOG BAR!

Bacon Wrapped Beef Dog, Provolone, Caramelized Spicy Peach Salsa
Local Patak Andouille Sausage, Celery Root Slaw, POP Sauce
420 Braised Brat, Red Kraut, Spicy Mustard

GROWN UP GRILLED CHEESE PANINI BAR

Three types of Paninis:
Ham, Gruyere, Strawberry Red Wine Jam on Sourdough
Herb Goat Cheese, Roasted Peppers on Pumpernickel
Mozzarella, Tomato, Basil Pesto on Ciabatta
Served with: House-made Tomato Basil Bisque

CHEF ATTENDED DESSERT STATIONS

DONUT & COFFEE SHOP

Assorted flavored Doughnut Dollies Donuts topped with coffee ice cream and your choice of toppings:

Rainbow Sprinkles
Chocolate Sprinkles

Warm Sauces Include: Warm Vanilla Bean + Chocolate Ganache + Sea Salted Caramel

*Add 3.00 to flambé donuts infused in Rum, Bourbon or Whiskey...yum!

CRÈME BRÛLÉE STATION

Torched to Order!

Deep Dark Chocolate, Raspberry, Coconut, Vanilla Bean Ice Cream

ICE CREAM SANDWICH BAR

Choose your home-made cookie + ice cream flavor:

Chocolate Chip, Peanut Butter Cookie, Mint Chocolate Chip, Salted Caramel, Vanilla Bean Ice Cream

OLD FASHIONED BANANAS FOSTER STATION

Sliced Bananas Sautéed with Butter, Brown Sugar and Rum
Served over Vanilla Ice Cream

SHOT-COLATE BROWNIE STATION

Decadent home-made brownie bites skewered with cordial filled pipettes

Varieties include Kahlua, Baileys

Non-alcoholic options available: Chocolate, Strawberry and Regular Milk, Ganache, and Fruit Coulis

COCA-COLA ICE CREAM FLOATS

Coca-Cola Classic, Cherry Coke, Fanta Orange

Vanilla Ice Cream, Chocolate, Whipped Cream, Maraschino Cherries, Caramel Syrups

*Inquire about our alcohol Infused ice cream bar

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BUFFET DINNER

INCLUDES ARTISAN BREADS, SALAD,
ACCOMPANIMENTS & DESSERT
POP SIGNATURE HAWAIIAN SEA SALT BUTTER & BALSAMIC OIL

SEASONAL SALADS

The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, A Confetti of Tomatoes,
White Balsamic Vinaigrette

Classic Tomato Salad

Sliced Onions + Fresh Basil

Classic Caesar Salad

House made Croutons

Watermelon

Feta, Arugula, Mint, Aged Balsamic

Seasonal Berry

Goat Cheese, Seasonal Berries, Heirloom Tomato, Mix Greens, Balsamic Drizzle



ENTREES

Tangerine Chicken*

Pecan-Crusted Chicken*

Oven Roasted Rosemary Balsamic Chicken* Breast

Roasted Honey Thyme Chicken*

Peppered Beef* Flat Iron

Coca-Cola Braised Boneless Beef* Short Ribs

Whiskey Smoked Brisket*

Grilled Balsamic + Rosemary Flat Iron Steak*

Applejack Brandy Braised Pork Tenderloin

Bourbon BBQ Pulled Pork*

Sizzling Shrimp* & Loganville Gouda Grits

Miso Glazed Salmon*

Pan Sautéed Grouper*, Tangerine Demi

Cornmeal Dusted Snapper, Citrus Gremolata

Asian Sesame Tofu (Vegan)

Kung Pao Cauliflower (Vegan)

Lentil Tabbouleh (Vegan)

Risotto Wild Mushroom

Cavatappi, Sautéed Spinach, Wild Mushrooms,
Sundried Tomatoes, Pesto Cream

Campanelle Grilled Chicken, Arugula Pesto,
Sundried Cherries, Feta Cheese

Spinach + Ricotta Ravioli, Lemon Oil

ACCOMPANIMENTS STARCH

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

Gruyere Cheese Potatoes

Tri-Stack Potato Gratin

Three-Cheese Macaroni

Loganville Gouda Grits

Roasted Truffle Fingerling Potatoes

Caramelized Vidalia Onion, Potato Mash

ACCOMPANIMENTS VEGETABLES

Spring Orzo Pasta Salad, Asparagus, Oven Roasted Tomatoes, Artichokes

Cavatappi Caprese, Grape Tomatoes, Mozzarella, Basil Oil, Fresh Basil

Sweet Potato-Carrot Mash, Orange Zest

Caramelized Collard Greens

Roasted Broccolini, Red Pepper Ribbons

Thyme Roasted Root Vegetables

Sautéed Farm Fresh Asparagus, Mushrooms, Zucchini, Red Peppers

Pan Roasted Brussel Sprouts, Caramelized Onion, Bacon

Dill Heirloom Carrots

Fire Roasted Cauliflower



SWEET ENDINGS

Chef Selection of Whoopie Pies

Fried Apple & Peach Pie

Bourbon Pecan Pie

Peach Cobblers

S'Mores Dip

House-Made Rosemary Olive Oil Cake

Fig Cake

Flourless Deconstructed Chocolate Cake

Banana Crème Pie

Milk & Cookie Shooters

Chocolate Dipped Almond Horns

Godiva Spiked White Chocolate Bread Pudding, Raspberry Chantilly Cream

Seasonal Fruit Tartlets

Assorted Chef Selection Baby Cakes

Assorted Chef Selection Posh Puddings

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PLATED DINNER

INCLUDES SALAD, ENTRÉE, DESSERT

ARTISAN ROLLS, AGED BALSAMIC BUTTER AND
HAWAIIAN SEA SALT BUTTER

SALAD*

*BASED ON SEASONALITY

The Wedge

Apple-Wood Smoked Bacon*, Crumbled Bleu Cheese, A Confetti of Tomatoes,
White Balsamic Vinaigrette

Southern Style Salad

Candied Pecans, Shredded Brie, Vidalia Onion Straws, Fig Vinaigrette

Grilled Peach Salad*

Seasonal Greens, Asparagus, Tear Drop Tomatoes, Cilantro-Lime Vinaigrette

Berry Salad*

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

Ellijay Mountain Salad

Granny Smith Apples, Candied Walnuts, Shaved Parmesan, Cornbread Croutons,
Maple Vinaigrette

Arugula + Goat Cheese Salad Sliced Candied Walnuts, Fig Vinaigrette

Manchego Salad Mixed Field Greens, Oven Roasted Tomatoes, Hearts of Palm, Shaved
Manchego Cheese, Champagne Splash

Beet Salad

Brushed Goat Cheese, Heirloom Tomatoes, Seasonal Berries, Roasted Red + Gold Beets,
White Balsamic

ADD: Chicken or Seafood \$2 per guest

ENTRÉE

Citrus Bruleed Chicken*, Peach Chutney, Celery Root Mash

NY Strip*, Black Truffle Bordelaise, Horseradish Mashed
Potatoes

Filet of Beef*, Bleu Cheese Crust, Fig Balsamic Reduction, Pesto Roasted Fingerlings

Honey Smoked Salmon*

Grilled Halibut*

Pecan-Crusted Chicken. Peach Chutney, Celery Root Mash

Honey Thyme Roasted Chicken, Garlic Potato Mash, Apple Cider Broth

Cornmeal Dusted Snapper, Citrus Gremolata

Grilled Cauliflower Steak (V/Veg), Fresh Lemon, Garlic & Herb Sauce

Asian Sesame Tofu (V/Veg), Baby Bok Choy, Shiitake Mushrooms, Edamame Ragout

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DUAL ENTRÉE PLATED DINNER

INCLUDES SALAD, DESSERT, ARTISAN ROLLS, AGED BALSAMIC BUTTER AND HAWAIIAN SEA SALT BUTTER

ENTREES

Herb Roasted Chicken + Seared Salmon
Warm Mustard Dressing, Fingerling Potatoes, Vidalia Onion Bulbs, Sweet Corn
Medallions of Beef* + Chilean Sea Bass*, Tarragon Cream, Fragrant Jasmine Rice

Pan-Seared Beef* Tenderloin + Grilled Jumbo Shrimp, Cognac Sauce,
Sweet Pea Risotto

Roasted Beef* Tenderloin, Crab Cake, Burst Red + Yellow Grape Tomatoes,
Rosemary Potato Crisps

Fried Lobster* Tail, Wasabi Lemon Cream, Rosemary Feta Crusted
Baby Lamb Chops, Caramelized Brussels Sprouts, Fava Bean Sofrito

SWEET ENDINGS

Warm Chocolate Raspberry Cake, Hibiscus Sorbet

Strawberry Shortcake

Fig Cake

Lavender Olive Oil Cake, Orange Compote

A Decadent Flourless Chocolate Cake

Amaretto Crème Brulee

Cheesecake, Fresh Berries

Banana Pudding, Vanilla Wafers, Banana Cream

Sea Salt Caramel Cheesecake (GF)

Roasted Pineapple Upside Down Cake

DESSERT TRIOS

Apricot Mousse with Pistachio Dusting, Caramel Sea Salt Baby Cake,
Seasonal Berries

Mini Chilled Grand Marnier Soufflé, White Chocolate Bread Pudding,
Strawberries Infused in Orange Liqueur

Pears Three Ways - Pear & Sage Cobbler, Red Wine Poached Pear, Pear Sorbet

Cappuccino Mousse Chocolate Cup, Vanilla Bean Crème Brulee, Seasonal Berries



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