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

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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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
Cannelini 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  
*(GF) Flatbread available

Spicy Salami, Provolone, Rosemary  
Prosciutto, Fig, Arugula, Blue Cheese  
Goat Cheese, Pistachio, Spicy Honey

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SELF SERVE TREND (CONT’)

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.

COBBLER 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 Broccolini
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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A CARVING BAR
SELECT ONE OF THE FOLLOWING:
Herb Crusted Beef*, 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 Broccolini
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

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 BRULE STATION
Torchèd 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

### 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

### 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
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

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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