



*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!



# PROVEN

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



## 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  
 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

*Choose a Minimum of 3 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 for additional fee

Spicy Salami, Provolone, Rosemary

Prosciutto, Fig, Arugula, Blue Cheese

Goat Cheese, Pistachio, Spicy Honey



# 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

*Choose a Minimum of 3 Stations*

*1 Chef Attendant per every 75 people*

## 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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# CHEF ATTENDED TREND STATIONS

(CON'T)

## 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

*1 Chef Attendant per every 75 people*

## 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

\*Extra charge 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

ALL PRICING INCLUDES ARTISAN BREADS, SALAD,  
ACCOMPANIMENTS & DESSERT  
POP SIGNATURE HAWAIIAN SEA SALT BUTTER & BALSAMIC OIL  
PRICING VARIES PER ENTRÉE SELECTION

## SEASONAL SALADS *Choose One*

- 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 *Choose One -Two*

- 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 PASTA *Choose One*

- Three-Cheese Macaroni
- Spring Orzo Pasta Salad, Asparagus, Oven Roasted  
Tomatoes, Artichokes
- Cavatappi Caprese, Grape Tomatoes, Mozzarella,  
Basil Oil, Fresh Basil

## ACCOMPANIMENTS STARCH *Choose One*

- Rosemary Roasted Potatoes
- Garlic Mashed Potatoes
- Gruyere Cheese Potatoes
- Tri-Stack Potato Gratin
- Loganville Gouda Grits
- Roasted Truffle Fingerling Potatoes
- Caramelized Vidalia Onion, Potato Mash

## ACCOMPANIMENTS

### VEGETABLES *Choose One*

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 *Choose Two*

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

ALL PRICING INCLUDES ARTISAN BREADS, SALAD, ACCOMPANIMENTS & DESSERT

POP SIGNATURE HAWAIIAN SEA SALT BUTTER & BALSAMIC OIL

PRICING VARIES FROM PER ENTRÉE SELECTION

## **SALAD\*** *Choose One*

\*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 extra cost per guest

## **ENTRÉE** *Choose One to Two*

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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## **ACCOMPANIMENTS STARCH** *Choose One*

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

Gruyere Cheese Potatoes

Tri-Stack Potato Gratin

Loganville Gouda Grits

Roasted Truffle Fingerling Potatoes

Caramelized Vidalia Onion, Potato Mash

## **ACCOMPANIMENTS VEGETABLES** *Choose One*

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** *Choose One Dessert*

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



# PLATED DINNER

ALL PRICING INCLUDES ARTISAN BREADS, SALAD,  
ACCOMPANIMENTS & DESSERT

POP SIGNATURE HAWAIIAN SEA SALT BUTTER & BALSAMIC OIL  
PRICING VARIES PER ENTRÉE SELECTION

## ENTREES *Choose One*

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

## ACCOMPANIMENTS STARCH *Choose One*

Rosemary Roasted Potatoes  
Garlic Mashed Potatoes  
Gruyere Cheese Potatoes  
Tri-Stack Potato Gratin  
Loganville Gouda Grits  
Roasted Truffle Fingerling Potatoes  
Caramelized Vidalia Onion, Potato Mash

## ACCOMPANIMENTS VEGETABLES *Choose One*

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 *Choose One Dessert*

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