Holiday Menus 2019
proof of the pudding

PROVEN

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

Proud Member of 'Leading Caterers of America' 2013 – 2017

Top 25 Caterers List in U.S. – Special Events Magazine – 2014 - 2017

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 – 2000-2015

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!

Testimonials

"Your sales and operations team did a fabulous job for our visiting team and the all-day and night Leadership Sponsored events on that date. The Proof of the Pudding team was there with spot on, top notch service from early in the morning setting a beautiful breakfast buffet, quick change over to a perfect lunch and into the evening reception showcase event with great service and great food. I was proud to have recommended Proof of the Pudding to handle the day, and our out of town team were well pleased. Please pass along my gratitude to the team that took care of us on this day and I look forward to working with you on future events.

Booz | Allen | Hamilton

"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

3 Passing By!

4 Festive Strolling Suppers

10 Chef-Attended Trend Stations

12 Self-Serve Trend Stations

14 Sweet Endings

17 Nitty Gritty

Passing By!

FESTIVE SAVORY HOLIDAY BITES

Choose a minimum of four to compliment your reception menu

SEASONAL SOUP SHOOTERS

Butternut Squash, White Cheddar Popcorn

Tomato, Basil, Grilled Cheese Bite

MEAT

Cypress Style Lamb Chops with Tzatziki sauce(GF)

Smoked Duck Meatball, Roasted Cherry Glaze

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

Crispy Chicken Lollipop, Cranberry Mustard

Petite Beef Wellington, Wild Mushroom Demi

Duck Pastrami Rumaki, Spicy Sweet Soy

Mini Rosemary Biscuits, Pimento Cheese & Ham

Buffalo Chicken Cheese Fritter, Blue cheese Ailoli

Pimento and Bacon Deviled Potato

Prosciutto Butter, Parmesan Bite

Pancetta, Onion, Lemon Crème Fraiche, Scallion Pesto Mini Flatbread

SEAFOOD

Pickled Shrimp Skewer, Meyer Lemon Essence

Mini Crab Cake, Corn & Chive Splash

Rosemary Roasted Shrimp Shooter, Lemon Wedge, Arcadian Sauce (GF)

House Smoked Salmon Mousse, Parmesan Cup, Roasted Red Pepper

Mini Tuna Poke Taco, Caramelized Pineapple, Kimchi Dust, Sweet Soy

Lobster Hushpuppy with Saffron Aioli

Fripp Island Crab Salad, Cotija Cheese

VEGETARIAN

Grilled Vegetable Crudité Skewer, Red Chimichurri Drizzle

Figs in a Blanket with Goat Cheese (GF)

Roasted Tomato, Goat Cheese, Goji Cracker, Crispy Basil

Fig and Blue Cheese Tart

Brie En Croûte, Cranberries, Puff Pastry, Maple Glaze

Vegetarian Empanada, Mango Salsa

Thyme Roasted Blueberry Jam, Triple Cream Brie,
Mini Buttermilk Biscuit

Petite Potato Bite, Hummus, Smokey Paprika

THE NUTCRACKER

Live Action Rosemary Infused Nut Cones
Add to any cocktail hour for an additional
4.00 per guest + chef attendant

Festive Strolling Suppers

THE FEAST

Cranberry Baked Brie with Crackers and Torn Bread

Proof's Party Salad, Gourmet Lettuce, Candied Pecan, Smoked Cheddar, Cranberry, Apple, Sage Dressing, Croutons

Salt & Pepper Encrusted Sliced Beef Tenderloin, Roasted Garlic Horseradish Cream, Petite Rolls

Carved Fried Turkey, Hot Honey Gravy*

Roasted Sweet Potato & Butternut Squash, Cinnamon, Sage, Marshmallow Topper

Winter Roasted Root Vegetables

FESTIVE SWEET TREATS

Winter Gingerbread Mini Cakes
Crème Anglaise

*Pre-Carved or Carved to Order for an additional fee

Festive Strolling Suppers

THE HOLIDAY

The Big Board

Imported Cheese Including:
Cheddar Cheese Curds, Gruyere, Black Jack Pepperjack, Pecorino Romano, Carr Valley Apple Smoked Cheddar & Statesboro Blue Cheese Wheel

Charcuterie Display Including:
Sopressata, Cappicola, Genoa Salami, Salami Rosa

Dried Fruits, Seasonal Fruit, Fig Preserves & Honeycomb

Gourmet Crackers & Flatbreads

Country Ham & Pimento Cheese Biscuits

Assorted Crackers, Breadsticks & Flatbreads

Collard Green Dip

Fried Vidalia Onions, Local Gouda Cheese, Bacon

Pickled Gulf Shrimp, Capers & Lemon

Herb Rubbed NY Strip, Drunken Mustard Aioli

Grilled Fall Vegetables with Balsamic and Tzatziki Sauce

FESTIVE SWEET TREATS

Ice-Kissed Mini Baby Cakes:
Raspberry, Chocolate-Espresso, Red Velvet

Seasonal Tartlets

Festive Strolling Suppers

THE GATHERING

Local Artisan Cheese Board

Gourmet Crackers & Flatbreads

Winter Salad
Sweet Gem Lettuce, Kale, Pomegranate Vinaigrette, Parmesan Crisps

Butternut Squash Ravioli
Cranberry Sage Cream, Cranberries

Smoked Maple Salmon
Grilled Lemons

Asparagus with Roasted Red Peppers & Onions

Apricot & Thyme Glazed Chicken, Pan Jus

Rosemary Roasted Red Bliss Potatoes

FESTIVE SWEET TREATS

Warm Godiva Spiked White Chocolate Bread Pudding Bites
Raspberry Crème

Chocolate-Peppermint Brownies, Chocolate Kahlua Pudding & Chocolate Cup Cakes With Toffee Icing

Festive Strolling Suppers

SOUTH POLE

Goat Cheese Torte with Cranberry Chutney
Sun-dried Tomato & Basil with Crackers & Flatbreads

Roasted Winter Root Vegetables

Southern Salad Mixed Greens, Feta Cheese, Pickled Beets, Cranberries, Blood Orange Vinaigrette

Pecan Crusted Chicken, Maple Bourbon Glaze

Pastrami Rubbed Short Rib, Red Wine Demi
Roasted Brussel Sprouts

Good Ol' Mac & Cheese Bar
Local Asher Bleu Cheese Crumbles, Diced Tomatoes, Applewood Smoked Bacon, Onion & Pepper Hash

Try Lobster Mac & Cheese Additional Cost Per Guest

Caramelized Collards

FESTIVE SWEET TREATS

Winter Puddings:
Banana Pudding, Chocolate-Kahlua & Pumpkin

Merry Berry Mini Tartlets

Festive Strolling Suppers

THE NORTH POLE

Biscuit Bar
Assorted Sweet Potato, Buttermilk & Rosemary Biscuits
Apple Butter, Honey Butter, Smoked Bourbon Butter & Sweet Cream Butter

Wedge Salad Martini

Drunken Honey Roasted Chicken, Pan Jus*

Caramelized Collard Greens

Black Eyed Peas

Not-Your-Average Grits Bar
Loganville Gouda Grits Served with Choice of Toppings:
Grilled Shrimp & Andouille Sausage, Bleu Cheese Crumbles,
Applewood Smoked Cheddar, Bacon, Pepper & Onion Hash, Fried Onion
Straws, Hot Sauce

FESTIVE SWEET TREATS

Fried Apple Pies

*Pre-Carved or Carved to Order for an additional fee

Chef Attended Trend Stations

A CARVING BAR SELECT ONE OF THE FOLLOWING

served with petit rolls & whipped butter

Herb Crusted Beef Tenderloin, Horseradish Sauce

Herb Grilled Tomahawk Ribeye, Bearnaise Sauce

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

Herb & Whole Grain Mustard Rubbed Lamb Chops, 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

SMALL BITES STATION, CHOOSE TWO

Braised Beef Short Ribs, Port Reduction, Creamed Garlic Potatoes, Crispy Broccolini

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

Chimichurri Tri Tip, Truffle Braised Fingerlings, Parsley Oil

House Smoked Salmon, Maple Roasted Brussels, Moscato Syrup

Lamb Ragu with Cauliflower Risotto & Grilled Asparagus

Shrimp, Charred Leeks, Risotto, Scampi Sauce

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 & 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

Dress it up – Fig Vinaigrette, Avocado Ranch, Champagne Splash, Creamy Poppyseed, Oil and Vinegar

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

Chef Attended Trend Stations (continued)

CLASSIC RAVIOLI BAR

THREE TYPES OF RAVOLI:

Saffron & Lobster, Tarragon Cream

Fire Roasted Tomato, Mozzarella, Basil, Pesto Sauce

Veal & Sage, Vodka Tomato Cream

Roasted Asparagus

Crisp Caesar Salad

SEAFOOD PAELLA STATION

Saffron Rice, Roasted Red Pepper, Sofrito, Chicken, Chorizo Sausage, Shrimp, Grouper, Mussels

Calabrian Salad Artisan Greens, Cucumber, Heirloom Tomatoes, Spanish Olives Feta, Calabrian Red Wine Vinaigrette

Crusty Bread

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: Housemade Tomato Basil Bisque

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

Self Serve Trend Stations

SOUTHERN STREET TACO BAR PICK THREE

Sweetwater 420 Battered Grouper

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

CHIMNEY SLIDE PICK 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, Provolone, Roasted Red Pepper, Pesto Aioli

Molasses-Glazed Pork Loin, Smoked Gouda, Fig Chutney, Pretzel Roll

Angus Beef, White Cheddar, Caramelized Onions

Included: House-Made Potato Chips, Bread N' Butter Pickles

CHATTAHOOCHEE BBQ FONDUE

Oak Smoked Beef Sirloin, Pecan Smoked Local Sausage, Hickory Smoked Chicken Thighs

Horseradish Cheddar Fondue

Pimento Fondue

Yukon Mashed Potatoes

Celery Root Coleslaw

Assorted House Made BBQ Sauces

FLAT BREADS PICK THREE

Traditional Margherita

Fig, Prosciutto, Statesboro Bleu Cheese & Arugula

Goat Cheese, Spicy Honey, Pistachio

Grilled Chicken, Arugula Pesto, Romano Cheese

Kale Caesar Salad, Chick Pea Croutons

(GF) Flatbread available for additional charge per guest

Self Serve Trend Stations

Choose a minimum of three

COMFY CORNER

Mini Southern Pot Pies!

Braised Beef, Hash Brown Topper

Herb Chicken, Rosemary Puff Topper

Roasted Vegetables, Risotto Topper

With Shrimp & Lobster & Truffle Topper Add 3.00 Per Guest

GOOD OL' MAC & CHEESE BAR & ALL THE FIXINS

Build-your-own! Toppings to Include:

Diced Herb Chicken, Broccoli, Chopped Applewood Bacon, White Cheddar Cheese, Blue Cheese Crumbles, Sautéed Pepper & Onion Hash, Fried Onions Straws, Tomatoes, Hot Sauce

Try Lobster Mac &+ Cheese Additional Charge Per Guest

NOT-YOUR-AVERAGE GRITS BAR

Loganville Gouda Grits Served with Choice of Toppings:

Grilled Shrimp & Andouille Sausage, Bleu Cheese Crumbles, Applewood Smoked Cheddar, Pecan Smoked Bacon, Pepper & Onion Hash, Fried Onion Straws, Hot Sauce

COASTAL GEORGIA BITES BAR

Crispy Oyster Po-Boy, Spicy Aioli on Petite Hoagie

Mini Crab Cake Slider, Shredded Lettuce, Drunken Mustard Dressing

Traditional Shrimp Cocktail, Bloody Mary Cocktail Sauce, Myer Lemon Sauce

Ask us about our roaming seafood bar!

Sweet Endings

S'MORES BAR

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

COBBLER BAR

Seasonal Cobblers *Pick 2*

Wild Berry, Ellijay Apple

Toppings: Whipped Cream, Vanilla Whip Streusel

THE COOKIE JAR

House Crafted Cookies, White Chocolate Macadamia, Snickerdoodle, Sugar, Peanut, Chocolate Chip, Whoopie Pies

Sweet Endings

DONUT & COFFEE SHOP*

Gourmet Donuts served with your choice of toppings: Rainbow Sprinkles, Chocolate Sprinkles. Warm Sauces Include: Warm Vanilla Bean, Chocolate Ganache & Sea Salted Caramel

Added charge to flambé donuts infused in Rum, Bourbon or Whiskey...yum!

CRÈME BRÛLÉE STATION*

Torched to Order! *Pick 3*

Deep Dark Chocolate, Raspberry, Coconut, Vanilla Bean

OLD FASHIONED BANANAS FOSTER STATION*

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

SHOT-COLATE BROWNIE STATION

Decadent Home-Made Brownie Bites skewered with cordial filled pipettes

Varieties include Kahlua & Bailey's. Non-alcoholic options available: Chocolate, Strawberry & Regular Milk, Ganache, & Fruit Coulis

MAKE YOUR OWN POP PUDDING TRIFLE

Chocolate Mousse, Lemon Mousse, Vanilla Pudding, Crushed Heath Bars, Reese's Pieces, Milk Chocolate, Caramel Syrup

**Chef Attendant is required*

Holiday Decor Theme Options

WINTER WONDERLAND / WINTER SOLSTICE

Elements Of: Birch Wood Branches And Pine Greenery. Natural Winter Folage Such As Pinecones And Snow-Covered Winter Branches

GRINCH STOLE POP'S CHRISTMAS

Feauturing: Soft Electric Greens With Quarky Christmas Trees, Wrapped Presents And Candy Canes, Grinch Menu Display

OUR CHRISTMAS MORNING

Elements Of: Colorful & Festive Chistmas Décor With Chistmas Ornaments, Holiday Signage, Santa Claus, & Traditional Holiday Adornmentation

POP'S HOLIDAY AT THE MANSION

Showcasing: Silvers And Crystal Candleholders On Upgraded Sequined Linens. Tall Candleabras With Silver And Gold Ornaments To Accent

COUNTRY CHIRSTMAS

Featuring: Red And Green Wicker Baskets, Holiday Lanterns And Sled Risers

The Nitty Gritty

PRICING FOR ALL RECEPTION MENU SELECTIONS WILL BE BASED ON A THREE-FOUR HOUR PARTY FOR A MINIMUM OF 50 GUESTS. IF THERE IS SEATING FOR ALL GUESTS, MENU & SERVICE PRICING WILL INCREASE. SALES TAX IS ADDED TO ALL PRICING.

EVENT STAFFING

Event manager, service team, on site culinary team, production support team
Event Manager
Operations Manager
Event Servers
Event Chef
Event Culinary Staff
Event Steward/Utility
Bartender
Chef Attendant

SERVICEWARE

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

Included in 23% Production Charge

BAR & BEVERAGE

All purpose glasses, wine glasses, Coca-Cola products, tonic water, club soda, orange, grapefruit & cranberry juice, bottled water, beverage napkins, ice, lemons, limes, cherries & olives, Bar tables & linens (1 set per 100 Guests Included).

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.

Additional charges per guest for full bar

Additional charges per guest for beer & wine

ADDITIONAL HOLIDAY DÉCOR UPGRADES AVAILABLE

Fresh Greenery Garland
Wooden Bars
Antique Bar Carts
Floral Design
Specialty Tables
Lounge Furniture
And MORE!

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