

proof of the pudding

Georgia International Horse Park  
BUFFET DINNER





## Applause!

“Thanks for a terrific evening. Our CEO made a comment this morning about what a great evening it was and several people thanked me for the wonderful food. I told them my only contribution was being smart enough to choose Proof of the Pudding.”

*Jeff Hawkins, CTC*  
*Director – Strategic Alliances*

“Everything was absolutely fantastic. Our guests made a point to tell me how good the food and service was! Thank you so much for such a professional job. I will definitely recommend your group!”

*Pam Harrison*  
*Georgia State Boards Association*

“We wanted to express our extreme pleasure with the service and food we received from Proof at our holiday party. We had nothing but compliments from the boss, employees and many of the guests. It was our best party to date. Your company made our event a total success and fret-free!”

*Jane Walker*  
*Cambridge Builders & Contractors, LLC*



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## Passing By

Please select a minimum of 4 savory bites for your cocktail hour.

Chipotle Shrimp on Cheddar Grit Cake with Raspberry Glaze  
Buffalo Shrimp Skewered  
Sesame Encrusted Tuna on Fried Wonton with Wasabi Fire  
Tiny Beef Burger with Swiss, Brioche Bun, Horseradish Zip  
Miniature Crab Cake with Cajun Aioli  
Beer & Cheese Soup Shooter  
Caramelized Onion Crostini with Apple Fig Jam, Georgia Goat Cheese  
Cabrales Bleu Cheese with Ginger Snap, Sliced Pear and Fig Preserves  
Caprese Skewer with Mozzarella, Tomato and Basil  
Crispy Chicken Lollipop with Champagne Mustard  
Parmesan Crisp with Chicken Caesar Toss  
Shrimp Spring Rolls with Duck Sauce  
Cognac Beef on Garlic Toast with Horseradish Zing, Roasted Red Pepper  
Spicy Thai Meatball Skewered

As an Addition to a Reception, Lunch or Dinner, One Half Hour (1/2) Hour,  
Three (3) Bites, Three (3) Selections ... 4 per guest

As an Addition to a Reception, Lunch or Dinner, One Hour (1) Hour, Four  
(4) Bites, Three (3) Selections ... 6 per guest

Passing Only First Hour, Five (5) Bites Five (5) Selections ... 12 per guest  
Each Additional Hour, Three (3) Bites ... 6 per guest



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## RECEPTION I

### Country Counter

Farm to Table Garden Salad, Choice of Dressing Pasta Primavera  
Grilled Flank Steak  
Herb Roasted Chicken Breast Garlic Smashed Potatoes  
Roasted Vegetable Medley



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## RECEPTION II

### A Tuscany Feast

Traditional Caesar Salad with Classic Caesar Dressing Choice  
of one (1)  
Chicken Parmesan with Penne Pasta or Classic Meat &  
Vegetarian Lasagna Medley of Vegetables  
Grilled Zucchini & Red Peppers



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## RECEPTION III

### South of the Border

Thinly Sliced Peppered Beef & Marinated Sliced Chicken,  
Warm Flour and Corn Tortillas, Shredded Lettuce, Cilantro,  
Diced Tomatoes, Jalapenos Guacamole, Sour Cream,  
Cheddar Cheese, Monterey Jack Cheese, Black Olives, Tortilla  
Chips & Salsa, Refried Beans with Cheddar Cheese Spanish-  
Style Rice



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## RECEPTION IV

### Simply Fresh & Fabulous

Farm to Table Garden Salad, Choice of Dressing Lemon Caper  
Salmon

Roasted Potatoes Rosemary Roast Chicken Rice Pilaf

Honey Glazed Carrots

A Selection of Domestic Cheeses



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## RECEPTION V

### A Taste of the South

Creamy Cole Slaw Barbeque Chicken

Southern Fried Catfish with Key Lime Tartar Sauce Baked

Macaroni & Cheese

Southern Style Green Beans





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## THE NITTY GRITTY

### **EVENT STAFFING**

Event manager, service team, on site culinary team,  
off site culinary staff and production support team

Event Coordinator

Operations Manager

Event Chef

Event Servers

### **SERVICEWARE**

Proof's buffet décor, serving pieces, serving utensils,  
china, flatware, napkins, votive candles  
buffet tables and table drapes, if needed





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