

proof of the pudding



Georgia International Horse Park

COCKTAIL MENUS



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

Medium to Heavy Reception, Sixteen (16) Bites

Light / Medium Reception, Twelve (12) Bites

Bruschetta Bar!

Goat Cheese Torte, Pear Chutney, Classic Tomato-Basil Proof's Original Garlic-Feta Spread, Mediterranean Olives Pasta Crisps, Flatbreads, Gourmet Crackers

Chef Inspired Sirloin Steak Diane

Garlic Potato Mash

Coconut Crispy Chicken Cosmo

Black Bean & Mango Salsa & a Tortilla Crisp

Fresh Fruit Skewers

Orange Cream Sauce

Pasta Primavera

Sautéed Fresh Vegetables, Shaved Parmesan

Pedestal Salads

Baby Spinach-Mandarin Oranges, Udon Noodles, Pistachios Ginger Citrus, Caesar Salad, Parmesan Cheese, Herb Croutons Chopped Wedge-Diced Tomato, Bacon, Bleu Cheese



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RECEPTION II

Medium to Heavy Reception, Sixteen (16) Bites
Light / Medium Reception, Twelve (12) Bites

Sliced Sirloin of Beef
Garlic Rosemary Crust, Petite Roll, Horseradish Zing Mustard

Citrus Chicken Skewers
Lemon Caper Sauce

Large Chilled Shrimp
Classic Cocktail Sauce, Key Lime Remoulade

Grilled Asparagus
Cracked Black Pepper and Sea Salt

Pasta Nicole
Sweet Peas, Prosciutto, Parmesan Cream

Mediterranean Bar!
Cream Cheese Torte with Sun-Dried Tomatoes and Fresh Basil
Red Pepper Hummus, Roasted Tomato and Fava Beans
Feta Spread, Crispy Pita Chips, Gourmet Crackers



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RECEPTION III

Medium to Heavy Reception, Sixteen (16) Bites
Light / Medium Reception, Twelve (12) Bites

The Southern Bar

Cream Cheese Torte with Mr. Pete's Chutney Black Eyed Pea
Hummus, Classic Pimento Cheese Flatbreads, Pasta Crisps,
Gourmet Crackers

Crispy Chicken Lollipops
Pecan Mustard

Fried Green Tomatoes
Goat Cheese and Tomato Coulis

Sizzling Shrimp and Loganville Gouda Grits
White Cheddar, Andouille Sausage, Onions, Peppers

Macaroni & Cheese Bar
Bleu Cheese Crumbles, Diced Tomatoes, Bacon

Fresh Vegetable Crudités
Ranch Dipping Sauce



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RECEPTION IV

Medium to Heavy Reception, Sixteen (16) Bites

Light / Medium Reception, Twelve (12) Bites

Chicken Rigatoni

Caramelized Onions, Button Mushrooms Marsala Cream

Spinach Dip

Assorted Dipping Breads

BBQ Flat Iron Steak North Carolina Vinegar Slaw Assorted Button
Rolls

Sliced Seasonal Fruit

Citrus Yogurt Dipping Sauce

Grilled Vegetables

Balsamic Glaze

A Selection of Domestic Cheeses

Fresh Fruit Garnished, Gourmet Crackers



Stations

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Pasta Station

Choice of (2) Pastas:

Penne, Farfalle or Fettuccini

Choice of (2) Sauces:

Bolognese, Alfredo, Marinara, Pesto, Garlic & Oil.

Accompanied:

with Freshly Grated Parmigianino Reggiano Cheeses, Garlic Bread Fresh Garlic, Scallions, Crushed Red Peppers, Olive Oil

Add:

Grilled Chicken
Gulf Shrimp
Italian Mini Meatballs
Fresh Garden Salad

Oriental Stir-Fry Station

Julienne Oriental Style Vegetables with Garlic, Fresh Ginger and Scallions
Steamed Jasmine or Fried

Add:

Grilled Chicken
Beef
Gulf Shrimp

Mediterranean Station

Bruschetta, Imported Olive Tapenade, Hummus, Pesto, Cream Cheese Torte with Sundried Tomatoes & Basil, Sliced Baguette Breads Assorted Italian Cracker Breads, Crostini, Focaccia .



Stations

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Taco Station

Seasoned Ground Beef and Chicken Breast, Warm Flour Tortillas, Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapeño Peppers, Guacamole, Salsa, Sour Cream, Cheddar Cheese, Black Olives & Tortilla Chips

Add:

Queso for an additional

Design Your-Own Mash Potatoes Station

Yukon Gold Smashed Potatoes, Bacon Bits, Sour Cream, Cheddar Cheese, Scallions, Steamed Broccoli Florets and Whipped Butter

Add:

Sweet Potatoes with Candied Walnuts & Brown Sugar

Fresh Garden Salad



Carving Stations

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Marinated Tenderloin of Beef

Truffle Demi-Glace
Demi Rolls
Sweet Potatoes Biscuits
Condiments

Roasted Steamship Round of Beef

Sage Cream & Au Jus
Demi Rolls
Sweet Potatoes Biscuits
Condiments

Roasted Prime Rib of Beef

Au Jus & Basil Horseradish Cream
Demi Rolls
Sweet Potatoes Biscuits
Condiments

Jack Daniels Top Round of Beef

Au Jus & Horseradish Cream
Demi Rolls
Sweet Potatoes Biscuits
Condiments

Glazed Clover Honey Ham

Tropical Fruit Chutney
Demi Rolls
Sweet Potatoes Biscuits
Condiments

Roast Turkey Breast

Cranberry Fruit Relish
Demi Rolls
Sweet Potatoes Biscuits
Condiments

Pork Tenderloin

Georgia Peach Rub
Demi Rolls
Sweet Potatoes Biscuits
Condiments



hors d'oeuvres

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Beef Selections

Minimum of 50

- Thai Spiced Meatballs
95 per piece
- Spicy Beef Empanada
75 per piece
- Miniature Meatloaf Sliders
1.50 per piece
- Java BBQ Beef Skewers
1.25 per piece
- Pigs in a Blanket
.95 per piece
- Miniature Rosemary Beef Panini's
1.25 per piece
- Chipotle Steak Churrasco Kabobs
1.75 per piece

Chicken Selections

Minimum of 50

- Tuscan Roast Chicken Tart
1.50 per piece
- 2 Way Wings, BBQ & Teriyaki
1.50 per piece
- Crispy Ginger Chicken Wontons
1.50 per piece
- Chicken Pot Sticker
1.25 per piece
- Chicken Strips, Honey Mustard
1.85 per piece
- Chicken Quesadillas
1.95 per piece
- Crusted Chicken Lollipops
1.50 per piece
- Chicken Sesame
1.75 per piece
- Crispy Chicken Fritters
.95 per piece

Lamb + Pork Selections

Minimum of 50

- Lamb "Lollipops", Sesame Glaze
3.75 per piece
- Petite Focaccia Clubs
1.75 per piece
- Miniature BBQ Pork Sliders
1.25 per piece
- Pork Egg Roll
1.15 per piece
- Italian Sausage Bites
.75 per piece
- Pulled Pork Sliders, Peach BBQ
1.75 per piece



hors d'oeuvres

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Seafood Selections

Mushroom Caps, Crab Meat
Coconut Shrimp Martini, Black Bean &
Corn Salsa
Shrimp, Spicy Pineapple Sauce
Bacon Wrapped Scallops
Lobster Pot Pies
Miniature Maryland Lump Crab Cakes,
Spicy Cajun Remoulade Sauce
Ginger Seared Scallops, Thai Slaw
Crab Rangoon

Pasta + Vegetarian Selections

Fried Ravioli, Marinara Sauce
Vegetable Spring Rolls
Assorted Petite Quiche
Basil Risotto Cakes, Roasted Red Pepper
Vegetable Curry Samosa
Caprese Skewers
Spanikopita, Spinach & Feta Cheese
Fried Okra
Miniature Vegetable Quesadilla
Miniature Grilled Cheese
Almond Breaded Artichoke Hearts,
Tarragon Sauce
Fruit Skewers
Spinach Artichoke Rangoon



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Miniature Dessert Parfaits

Assorted: Raspberry White Chocolate, Raspberry Lemon, Chocolate Mousse & Caramel
2pc pp

Chocolate Fountain

Chocolate Fountain Treats: Strawberries, Marshmallows, Biscotti, Pound Cake Bites, Brownie Squares, Rice Crispy Treats & Cream Puffs
2pc pp

Baby Cakes + Fresh Fruit Tarts

Assorted: Red Velvet, White Chocolate, Raspberry Lemon, Chocolate & Caramel
2pc pp

Sweet Selections

Chocolate Fondue with Strawberries, Pound Cake Bites, Marshmallows, Assorted Brownie Bars

Miniature Assorted Cheesecakes

Fresh Fruit Tarts

Finger Desserts, Baby Cakes, Dessert Bars
Chocolate Covered Strawberries

Gourmet Flavored Coffee Bar

Fresh Brewed Coffee
Hot Chocolate
Specialty Teas
Flavored Coffee Syrups
Half and Half Creamer
Chocolate Shavings
Whipped Cream
Cinnamon & Nutmeg



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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

SERVICWARE

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





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proofpudding.com