



# 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**





# Passing By

**Chipotle Shrimp on Cheddar Grit Cake**

with Raspberry Glaze

**Buffalo Shrimp Skewered**

**Sesame Encrusted Tuna on Friend Wonton**

with Wasabi Aioli + Lemon Zest

**Tiny Beef Burger**

with Swiss, Brioche Bun, Horseradish Zip

**Miniature Crab Cake**

with Cajun Aioli

**Tomato Soup + Grilled Cheese**

**Buttermilk Biscuits**

with Apple Fig Jam, Georgia Goat Cheese

**Cabrales Bleu Cheese**

with Ginger Snap, Sliced Pear and Fig Preserves

**Caprese Skewer**

with Mozzarella, Tomato + Basil

**Crispy Chicken Lollipop**

with Champagne Mustard

**Vegetable Spring Rolls**

with Duke Sauce

**Crostini Hummus**

with Sundried Tomato Relish

**Cognac Beef on Garlic Toast**

with Horseradish Zing, Roasted Red Pepper

**Spicy Thai Meatball Skewers**

with Coconut Curry

**Chicken Sausage Wrap**

with Peach Mustard BBQ

**Loaded Potato Bites**

with Sour Cream, Chives, Cheddar + Bacon

**Stuffed Mushrooms**

with Spinach, Artichoke, + Sundried Tomato

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As an addition to a Reception, Lunch or Dinner: 1/2 Hour - 3 Bites, 8.00 per guest, 1 Hour - 4 Bites, 10.00 per guest, 1 1/2 Hour - 5 Bites, 13.00 per guest.





# Buffet Selections

proof of the pudding



## Buffet 1

### County Counter

27.50 per guest

Farm to Table Garden Salad, Choice of Dressing

Pasta Primavera

Grilled Flank Steak

Herb Roasted Chicken Breast

Garlic Smashed Potatoes

Roasted Vegetable Medley

Bread

## Buffet 2

### A Tuscany Feast

21.50 per guest

Traditional Caesar Salad with Classic Caesar Dressing

#### Choice of (1)

Chicken Parmesan with Penne Pasta  
OR Classic Meat & Classic Vegetarian Lasagna

#### Medley of Vegetables

Grilled Zucchini & Red Pepper

Stuffed Mushroom

Garlic Bread

## Buffet 3

### South of the Border

22.50 per guest

Thinly Sliced Peppered Beef & Marinated Pulled Chicken

Warm Flour and Corn Tortillas

#### Toppings:

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

## Buffet 4

### Simply Fresh & Fabulous

25.00 per guest

Farm to Table Garden Salad, Choice of Dressing

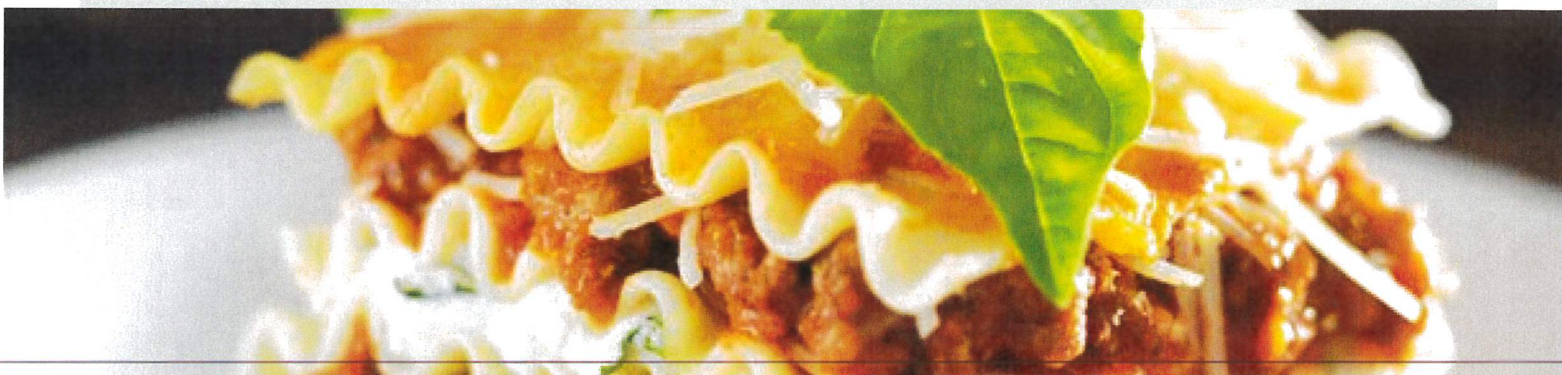
Lemon Caper Salmon

Roasted Potatoes

Rosemary Roast Chicken

Rice Pilaf

Honey Glazed Carrots





# Buffet Selections

proof of the pudding



## Buffet 5

### A Taste of the South

*22.00 per guest*

Creamy Cole Slaw

Barbeque Chicken

Southern Fried Catfish with Key Lime  
Tartar Sauce

Baked Macaroni & Cheese

Southern Style Green Beans

## Buffet 6

### Far East

*24.00 per guest*

Soba Noodle Salad

Mongolian Beef

Orange Sesame Chicken

Stir Fry

Fortune Cookie

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Please note that beverage is an additional cost of 3 per guest.

For wedding parties we offer complementary 90 x 90 linen in White, Black or Ivory.  
If you would like floor length it is an additional cost of 8 per linen.





# Dessert Bar

Please select one. 2.00 per guest.

## Chocolate Kahlua Mousse

Whipped Cream + Fresh Berry Garnish

## Tiramisu Mousse

## Strawberry Shortcake

Whipped Cream

## Peach or Apple Cobbler

Whipped Cream

## Pecan Turtle Cheesecake

## Ultimate Chocolate Cake

## Seasonal Berry and Fruit Tart

## Red Velvet Cheese Cake

## Beverages

3.00 per guest. Choice of (3)

Lemonade

Sweet Tea

Unsweet Tea

Water





# The Nitty Gritty

## Event Staffing

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

## Serviceware

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

***Included in 24% production fee***

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PRICING FOR ALL RECEPTION MENU SELECTIONS IS BASED ON A 3-4 HOUR PARTY FOR A MINIMUM OF 50 GUESTS. IF THERE IS SEATING FOR ALL GUESTS MENU AND SERVICE PRICING WILL INCREASE.

SALES TAX IS ADDED TO ALL PRICING.

proof of the pudding







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