



Georgia International Horse Park

Cocktail Menu

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

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.



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Reception One

Medium to Heavy Reception, Sixteen (16) Bites ... **22.00 per guest.**

Light to Medium Reception, Twelve (12) Bites ... **18.00 per guest.**

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 Petite Steak Diane

Garlic Potato Mash

Coconut Crispy Chicken Cosmo

Black Bean + Mango Salsa + a Tortilla Crisps

Fresh Fruit Skewers

Orange Cream Sauce

Pasta Primavera

Sauteed 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 Two

Medium to Heavy Reception, Sixteen (16) Bites ... **32.00 per guest.**

Light to Medium Reception, Twelve (12) Bites ... **25.00 per guest.**

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 Three

Medium to Heavy Reception, Sixteen (16) Bites ... **26.00 per guest.**

Light to Medium Reception, Twelve (12) Bites ... **20.00 per guest.**

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 + Loganville Gouda Grits

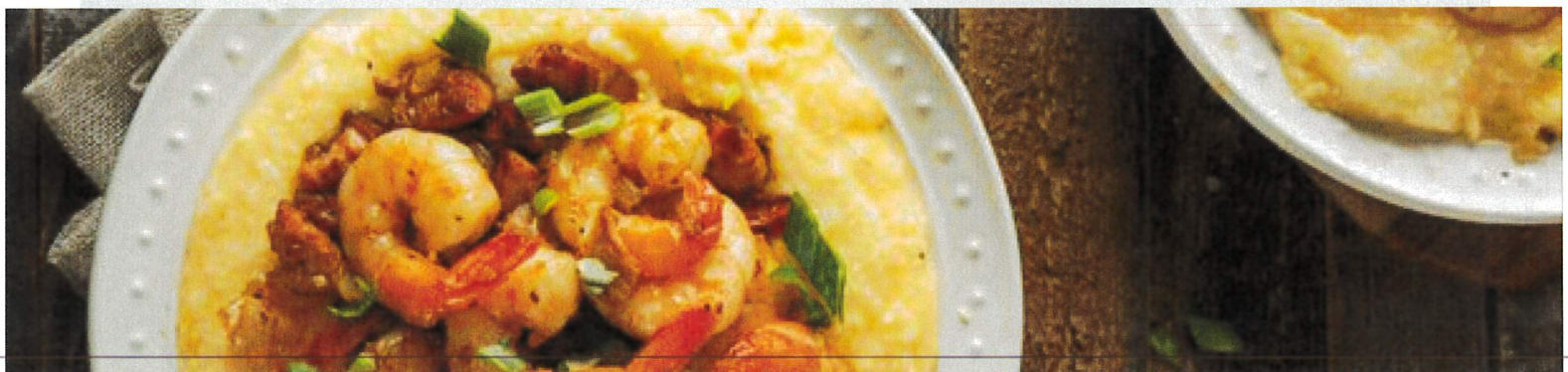
White Cheddar, Andouille Sausage, Onions, Peppers

Macaroni + Cheese Bar

Bleu Cheese Crumbles, Diced Tomatoes, Bacon

Fresh Vegetable Crudites

Ranch Dipping Sauce



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Reception Four

Medium to Heavy Reception, Sixteen (16) Bites ... **26.00 per guest.**

Light to Medium Reception, Twelve (12) Bites ... **21.00 per guest.**

Chicken Cavatappi

Caramelized Onions, Button Mushrooms, Marsala Cream

Spinach Dip

Assorted Dipping Breads

Smoked NY Strip

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



Chef Table Selections

Chef Tables may be purchased individually or as an additional Reception or Buffet menu option.

Pasta Station

9.95 per guest / 5.95 per guest as an additional menu option

Choice of (2) Pastas

Penne, Farfalle, or Cavatappi

Choice of (2) Sauces

Bolognese, Alfredo, Marinara, Pesto
Cream, Garlic + Oil

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

Add:

Grilled Chicken - 4.95 per guest
Gulf Shrimp - 5.95 per guest
Italian Mini Meatballs - 3.50 per guest
Fresh Garden Salad - 2.50 per guest

Oriental Stir-fry Station

7.95 per guest / 3.95 per guest as an additional menu option

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

Add:

Grilled Chicken - 4.95 per guest
Beef - 5.95 per guest
Gulf Shrimp - 5.95 per guest

Mediterranean Station

9.95 per Guest / 5.95 per guest as an additional menu option

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



Chef Table Selections

Chef Tables may be purchased individually or as an additional Reception or Buffet menu option.

Taco Station

8.95 per guest / 4.95 per guest as an additional menu option

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

Add:

Queso - 2.95 per guest

Design-Your-Own Mash Potatoes Stations

8.95 per guest / 4.95 per guest as an additional menu option

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 - 3.00 per guest

Fresh Garden Salad - 2.95 per guest



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Chef Table Selections

Chef Tables may be purchased individually or as an additional Reception or Buffet menu option.

Carving Stations

Marinated Beef Tenderloin

Truffle Demi Glace
Demi Rolls
Sweet Potato Biscuits
Condiments

340.00 Serves 30

Roasted Steamship Round of Beef

Sage Cream & Au Jus
Demi Rolls
Sweet Potato Biscuits
Condiments

680.00 Serves 150

Roasted Prime Rib of Beef

Au Jus + Basil Horseradish
Cream
Demi Rolls
Sweet Potato Biscuits
Condiments

360.00 Serves 45

Jack Daniels Top Round of Beef

Au Jus + Basil Horseradish
Cream
Demi Rolls
Sweet Potato Biscuits
Condiments

425.00 Serves 80

Glazed Clover Honey Ham

Tropical Fruit Chutney
Demi Rolls
Sweet Potato Biscuits
Condiments

320.00 Serves 60

Roast Turkey Breast

Cranberry Fruit Relish
Demi Rolls
Sweet Potato Biscuits
Condiments

225.00 Serves 40

Pork Tenderloin

Georgia Peach Rub
Demi Rolls
Sweet Potato Biscuits
Condiments

225.00 Serves 40

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Additional Hors D'Oeuvres

Beef Selections

Minimum of 50. Priced per piece.

Thai Spiced Meatballs	1.50
Spicy Beef Empanada	2.25
Miniature Meatloaf Sliders	2.50
Java BBQ Beef Skewers	2.50
Pigs in a Blanket	2.75
Miniature Rosemary Beef Panini's	2.50
Chipotle Steak Churrasco Kabobs	2.50

Lamb + Pork Selections

Minimum of 50. Priced per piece.

Lamb "Lollipops," Sesame Glaze	4.50
Miniature BBQ Pork Sliders	2.50
Pork Egg Roll	2.25
Pulled Pork Sliders, Peach BBQ	2.50

Chicken Selections

Minimum of 50. Priced per piece.

Tuscan Roast Chicken Tart	2.25
2 Way Wings, BBQ + Teriyaki	1.50
Chicken Pot Sticker	2.50
Chicken Strips, Honey Mustard	2.50
Chicken quesadillas	2.50
Crusted Chicken Lollipops	2.00
Chicken Sesame	2.00
Crispy Chicken Fritters	2.00

Seafood Selections

Minimum of 50. Priced per piece.

Mushroom Caps, Crab Meat	3.50
Shrimp, Spicy Pineapple Sauce	3.25
Bacon Wrapped Scallops	4.50
Miniature Maryland Lump Crab Cakes, Spicy Cajun Remoulade Sauce	3.75
Ginger Seared Scallops, Thai Slaw	4.50
Crab Rangoon	2.50

Pasta + Vegetarian Selections

Minimum of 50. Priced per piece.

Fried Ravioli, Marinara Sauce	2.00
Vegetable Spring Rolls	2.00
Assorted Petite Quiche	2.25
Vegetable Curry Samosa	2.25
Caprese Skewers	2.25
Spanikopita	2.25
Miniature Vegetable Quesadilla	2.25
Miniature Grilled Cheese	2.75
Fruit Skewers	1.75

Vegan Selections

Minimum of 50. Priced per piece.

Empanada <i>tamarind, lime, jalapeno, pinot bean, carrot, spinach</i>	5.00
Baja street corn <i>roasted corn, lime, tapatio, tajin, puffed rice</i>	3.50
Vegan stuffed mushrooms <i>cashew cream sauce</i>	4.50
Avocado and Cucumber <i>spicy guacamole and pico de gallo</i>	3.50

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Perfect Sweet Endings

May be purchased individually or as an additional Reception or Buffet menu option.

Miniature Dessert Parfaits

2.25 per guest. 2 pieces per guest.

Choice of 3

Raspberry White Chocolate, Raspberry Lemon, Chocolate Mousse + Caramel, Tiramisu, Hazelnut Blackberry (GF), Lemon Berry, Mango + Pistachio

Baby Cakes + Fresh Fruit

2.50 per guest. 2 pieces per guest.

Choice of 3

Red Velvet, White Chocolate, Raspberry Lemon, Chocolate + Caramel, Chocolate Espresso, Carrot, German Chocolate, Pineapple Passion Fruit, Strawberry Champagne, Strawberry Lemonade, Caramel Sea Salt, Chocolate Pistachio

Gourmet Coffee Bar

3.50 per guest

Fresh Brewed Coffee
Hot Chocolate
Specialty Teas

Your Choice of: Flavored Coffee Syrups, Half and Half, Chocolate Shavings, Whipped Cream, Cinnamon + Nutmeg

Sweet Selections

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

2.25 per guest. 2 pieces per guest.

Miniature Assorted Cheesecakes

3.25 per guest. 1 piece per guest.

Fresh Fruit Tarts

3.25 per guest. 1 piece per guest.

Finger Desserts, Baby Cakes, Dessert Bars

1.50 per guest. 1 piece per guest.

Chocolate Covered Strawberries

1.75 per guest. 1 piece per guest.



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

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.

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SECRET'S INTERNATIONAL
HORSE PARK®



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