

Breakfast & Brunch

Menu Collection by Proof of the Pudding

proof of the pudding

PROVEN

Proud Member of ECEP, Elite Catering & Event Professionals

2023 Industry Innovator Award, Adam Noyes CEO – BizBash

Hospitality Hall of Fame Recognition – Phil Noyes Chairman – Atlanta Convention & Visitors Bureau

Member of the Year Award – Atlanta Convention & Visitors Bureau

Voted Atlanta's 'BEST CATERER' – Atlanta Business Chronicle

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

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

First Place NACE Event Design Trends

Voted 'BEST CATERING SERVICE' Daily Report, Best of Awards – ILEA

First Place 'BEST FOOD' ISES Race for the Taste – ILEA

Voted 'BEST CATERER & BEST BUFFET PRESENTATION' – Modern Luxury Media

WeddingWire Couples' Choice Awards™

Top 10 Caterers in Atlanta – Modern Luxury Weddings

Voted 'BEST CATERING' – Buckhaven Lifestyle



Allow our talented team to customize your menu from this collection of our chef's favorites!





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Overview of Service Staff, Serveware & Style Selections





Breakfast Buffets

CLASSIC CONTINENTAL \$17.50

- » Freshly Baked Warm Muffins, Croissants, Breakfast Breads - Whipped Butter + A Selection of Jams
- » Fresh Seasonal Fruit

HEALTHY BITES \$19.00

- » Freshly Baked Muffins, Bagels + House-Made Seasonal Granola Bars - Whipped Butter, Cream Cheese + A Selection of Jams

Pick One:

- » Hot Steel Cut Oatmeal - Bar Fresh Berries, Pineapple, Golden Raisins, Praline Pecans, Brown Sugar + Granola
- » Greek Yogurt Bar - Fresh Berries, Pineapple, Local Honey, Seasonal Berry Compote, Brown Sugar + Granola
- » Fresh Seasonal Fruit

A TASTE OF THE SOUTH \$28.00

- » House Made Buttermilk Biscuits VEG - Whipped Honey Butter, Seasonal Jams
- » Pecan Sticky Buns N VEG - Toasted Pecans, Caramel Glaze
- » Southern Breakfast Pastry - Grits, Pork Breakfast Sausage, Egg, Basil Pesto, Cheddar Cheese, Peppers
- » Shrimp and Grits - Loganville Gouda Grits, Andouille Sausage, Sweet Onion + Peppers
- » Seasonal Fruit and Berries GF V

CLASSIC PROOF BREAKFAST \$32.00

- » Freshly Baked Warm Fruit Muffins + Fruit-Filled Pastries
- » Pecan Pie French Toast N - Cinnamon-Mascarpone Cheese, Bourbon Caramel, Candied Pecans
- » Chef-Attended Market Omelet Bar - Applewood Bacon, Boar's Head Beef Bacon, Chicken Sausage, Spinach, Green Onions, Cremini Mushrooms, Asparagus Tips, Smoked Cheddar Cheese, Feta Cheese, Confetti Peppers
- » Seasonal Berry + Local Yogurt Parfaits

A TASTE OF THE SOUTH 2.0 \$23.00

- » House Made Buttermilk Biscuits and Sausage Gravy
- » Cream Cheese Cinnamon Rolls VEG
- » Farm Fresh Scrambled Eggs GF - Fine Herbs (GF)
- » Breakfast Home Fries VEG GF - Onions and Peppers
- » Seasonal Fruit and Berries GF V

COASTAL \$27.00

- » Carne Asada Burrito - Home Fries, Sour Cream, Guacamole, Cheddar Cheese, Pico De Gallo
- » French Toast N - Strawberry Compote, Candied Pecans, Lemon Curd, Vanilla Bean Whip
- » Avocado Toast VEG - Multi-Grain Toast, Smashed Avocado, Radishes, Roasted Cherry Tomatoes, Crispy Quinoa
- » Breakfast Home Fries VEG GF - Onions and Peppers
- » Seasonal Fruit and Berries GF V

GF GLUTEN-FREE V VEGAN VEG VEGETARIAN N CONTAINS NUTS

*Indicates seasonal item and is subject to availability. Vegan available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Action Stations

OMELET STATION \$15.00

- » **Toppings** - Applewood Bacon, Boar's Head Beef Bacon, Chicken Sausage, Spinach, Green Onions, Cremini Mushrooms, Asparagus Tips, Smoked Cheddar Cheese, Feta Cheese, Confetti Peppers

CRÊPE BAR \$12.00

- » **Toppings** - Banana, Blueberry, Strawberry, Spiced Apples, Roasted Almonds, Granola, Chia Seeds, Cacao Nibs, Shaved Chocolates
- » **Fillings** - Nutella, Lemon Curd, Sweet Cream Cheese, Chocolate Pudding

WAFFLE BAR \$14.00



- » **Buttermilk Waffle**
- » **Breakfast Home Fries** - Onions and Peppers
- » **Toppings** - Caramel Drizzle, Chocolate Chips, Strawberry Compote, Whipped-Honey Butter, Maple Syrup, Peach Pie Filling, Candied Pecans

BREAKFAST SANDWICHES \$10.00

Please Select Two

- » **Biscuit** - Scrambled Eggs, American Cheese, Strawberry Jam, Sausage Or Bacon
- » **Croissant** - Fried Egg, Bacon, Cheesy Hash, Secret Sauce
- » **Sourdough** - Chive-Cream Cheese, Smoked Salmon, Scrambled Egg, Pickled Onion, Arugula
- » **Brioche** - Pimento Cheese, Fried Egg And Green Tomato, Bacon

FILLED JELLY DOUGHNUT ACTION STATION \$15.00

- » **S'mores Doughnut** - Marshmallow Fluff, Chocolate Ganache, Graham Cracker Crumb
- » **Peach Pie**  - Peach Pastry Cream, Maple-Caramel Glaze, Pecan Crumble
- » **Bananas Foster**  - Banana Pastry Cream, Vanilla Bean Glaze, Candied Pecans

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Plated

Served with House Made Buttermilk Biscuit, Seasonal Jam and Whipped Honey Butter VEG

- » **Huevos Rancheros** GF - Corn Tortillas, Oaxaca Cheese, Ranchero Sauce, Pinto Beans, Guacamole, Sour Cream, Scrambled Eggs, Cilantro \$17.00
- » **Avocado Toast** - Multi-Grain Toast, Smashed Avocado, Radishes, Roasted Cherry Tomatoes, Fried Egg, Aleppo Pepper, Breakfast Home Fries \$16.00
- » **House Smoked Salmon Bagel** - Toasted Everything Bagel. Cream Cheese, Capers, Tomato, Pickled Red Onion, Breakfast Home Fries \$18.00
- » **Short Rib Toast** - Multi-Grain Toast, Onion Jam, Truffle Mornay Sauce, Fried Egg, Petite Salad, Breakfast Home Fries \$21.00
- » **Steak 'N Eggs** GF - 8oz Denver Steak, Baked Eggs, Black Garlic Butter, Breakfast Home Fries \$22.00
- » **Rolled Tacos and Eggs** - Baked Eggs, Black Beans, Chorizo, Ranchero Sauce, Oaxaca Cheese, Guacamole, Radish, Breakfast Home Fries \$18.00

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Add-Ons

À LA CARTE

- » **House-Baked Croissants And Fruit Scones** - Honey Whipped Butter And Assorted Preserves \$7.25
- » **Brie and Berries** - Triple Cream French Brie, Strawberry + Rosemary Compote, Baguette Toast Points \$9.50
- » **Smoked Salmon Platter** - Diced Red Onions, Chopped Egg, Crispy Capers, Shaved Everything Bagel Bites, Chive + Whipped Cream Cheese \$12.00
- » **Ahi Tuna Nisose Salad** - Soy Poached Tuna, Hard Boiled Egg, Green Beans, Shaved Radish, Sweet Peppers, Potato Wafers, Avocado, Nori Flakes, Artisan Greens, Sesame Miso Dressing \$14.50

OVERNIGHT OATS \$7.25

Can Be Served With Soy, Almond, Or Whole Milk

- » **Blueberry Chia**
- » **Banana Walnut + Flax**
- » **Spiced Pear + Pecan**
- » **PP&J** - Raspberry + Peanut Butter
- » **Strawberry Protein** - Almonds + Collagen Powder
- » **Pistachios, Almonds, Tart Cherry & Dates**

DEVILED EGG FLIGHT \$11.00

- » **Lobster** - Garlic-Chive Aioli, Crispy Shallots
- » **Candied Bacon** 
- » **Smoked Salmon**  - Caper, Dill, Lemon Zest
- » **Pimento Cheese And Country Ham** 

TEA SANDWICHES

- » **Lobster Salad** - Tarragon, Lemon, Brioche \$5.50/Piece
- » **Cucumber And Cream Cheese**  - Radish, White Bread \$2.75/Piece
- » **Curry Egg Salad** - Whole Wheat, Green Leaf \$3.25/Piece
- » **Smoked Salmon** - Caper-Herb Cream Cheese, Rye Bread, Dill \$4.25/Piece
- » **Roasted Turkey Breast** - Sourdough, Tomato Jam. \$3.50/Piece
- » **Prosciutto And Brie** - French Bread \$4.00/Piece
- » **Spicy Chicken Salad** - Ping Pong Sesame Bun \$3.75/Piece
- » **Charcuterie Cone** - Cured Meat, Berries, Manchego Cheese, Cracker, Antipasto Skewer \$7.00/Cone

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Beverages

GOURMET CAPPUCCINO + COFFEE STATION

The gourmet cappuccino + coffee station is in addition to a breakfast or brunch menu. For this station please add 600.00, which includes 2 barista attendants to set up, operate + breakdown station (200 Servings)

- » **Brugnetti Espresso / Cappuccino Machine**
- » **Bristot Italian Coffee Beans**
- » **Ghirardelli Dark Chocolate**
- » **White Chocolate + Caramel Syrups**
- » **Monin Vanilla + Hazelnut Syrups, Sugar, Milk, Cream, Cinnamon**

FRESH FRUIT SMOOTHIE BAR \$9.50 / 30 person minimum

- » **Vanilla Yogurt, 2% Milk, Soy Milk, Almond Milk**
- » **Spinach, Kale, Strawberries, Bananas, Peaches, Pineapple, Apples Blueberries, Whey Protein**

PREMIUM JUICES

- » **Ardens Garden Assorted Juices** \$6.00
- » **Bamboo Assorted Juices** \$8.50
- » **Natalie's Orchard Juice** \$7.25

BAR & BEVERAGE

All Purpose Glasses, Champagne Flutes, Wine Glasses, Coca-Cola Products, Bar Tables + Linens (1 Set Per 100 Guests Included)

- » **Champagne only** \$7.25 each
- » **Beer, Wine + Champagne** \$9.50 each

BAR ENHANCEMENTS†

- » **Mimosa Bar†** \$4.00
Orange Juice, Cranberry Juice, Mango Juice, Pineapple Juice, Pomegranate Juice, Pineapple Juice, Peach Nectar, Strawberry Purée Add Ins: *Raspberries, Blueberries, Strawberries, Orange Slices, Mint, Rosemary Sprigs*
- » **Bloody Mary Bar†** \$4.00
House-Made Bloody Mary Mix, Celery Stalk, Celery Salt, Candied Bacon, Olives, Antipasto Skewer, Freshly Cracked Pepper, Pepperoncini, Tabasco Sauce, Cayenne Salted Rim

(100 per additional setup)

BREAKFAST BUFFETS

All Breakfast Buffets Include The Following Beverages:

- » **Orange Juice + Cranberry Juice**
- » **French Roast Coffee**
Regular + Decaffeinated, Creamer, Sugar, Sweetener \$3.50
Coffee Upgrades: Milk Alternatives, Whipped Cream, Flavored Syrups +\$3.00
- » **Hot Tea Service - Assorted Teas, Sugar, Sweetener, Honey, Lemon** \$3.00

†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.



Nitty Gritty

All menu pricing is based on a four-hour event, for a minimum of 75 guests. Full-seating events may incur additional fees. All prices are subject to production fees and tax.

EVENT STAFFING*

- » **Event Manager** \$300.00
- » **Operations Manager** \$300.00
- » **Event Servers** \$225.00
- » **Event Chef** \$300.00
- » **Event Culinary Staff** \$225.00
- » **Event Steward/Utility** \$200.00
- » **Bartender** \$250.00
- » **Chef Attendant** \$225.00
- » **Venue Manager** \$225.00

**Staffing minimums apply for parties of 30 or less*

SERVICEWARE

Included in 25% Production Charge:

Proof's décor, serving pieces, serving utensils, china, flatware, napkins, votive candles, buffet tables + table linens, if needed. COVID-19 protection equipment to include staff masks, gloves, plexiglass, rolled silverware, and a sanitation station consisting of wipes + hand sanitizer for guests.

BUFFET DÉCOR

- » **Mid-Century Modern** - Mercury Glass, Metallic Lanterns, Marble Accents
- » **Glam/Chic** - Mixed Metals, Gold + Silver Trumpet Vases, Mirrored Accents, Silver or Gold Lanterns
- » **Modern/Contemporary** - Acrylic Risers, Clear Glass Hurricanes, Black Matte Metal Baskets, Black Lanterns
- » **Boho/Ethereal** - Rattan Baskets, Woven Risers, Basket Lanterns
- » **Rustic/Natural** - Wooden Accents + Risers, Natural Tree Rounds, Galvanized Metal, Burlap, Wooden Lanterns
- » **Playful/Whimsical** - Pops of Color, Colorful Baskets, White Risers, Bold Lanterns
- » **Vintage/Retro** - Retro Coca-Cola® Décor, Vinyl Records, Antique Serving Pieces
- » **Cultural/Cuisine-Based** - Culture-Specific Décor For Each Cuisine Featured (i.e. Authentic Bazaar Spice Bags + Latika Lanterns for Indian Station)

ADDITIONAL DÉCOR UPGRADES AVAILABLE

Please refer to our Adorn Catalog for additional decor elements.

proof of the pudding

