



LUXE WEDDING COLLECTION



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*Proof of the Pudding's award winning culinary and planning teams will work hand in hand with you to design your perfect menu and create your special wedding day dream.*



### Your vision will truly come to life!

Proof's innovative culinary creations will delight both you and your guests. Our desire is to showcase your signature style with dreamy food and Proof's special touches. As you pursue this collection of wedding menus and details, you can choose one of these three options...

- (I) Trendy Performance Stations
- (II) An Imperial Buffet Dinner Tablescape... or for an utterly sophisticated feel,
- (III) Opt for a More Formal Seated Dinner and let our Chefs pamper your guests.

### This Luxe Wedding Collection includes:

- Six Passed Hors d'oeuvres presented on beautiful chargers with a floral touch
- Main Course menu
- Proof's Professional Culinary and Service Teams
- All Upgraded China, Flatware, Linens and Serving Equipment

Keep reading and see what we can create for your special day!



# Passing By

Please Select Six Savory Bites for your Cocktail Hour:

## Hot Selections

- Seasonal Soup Shooters (GF and Vegan Options)
- Stuffed Sweet Baby Peppers, Lemon Garlic Goat Cheese, Smoked Tomato Sauce (GF)
- Crispy Chicken Lollipop, Champagne Mustard Drizzle
- Korean BBQ, Asian Spoon
- Lobster Beignets
- Vegetarian Empanada, Mango Salsa (GF)
- Mini Loaded Potato, Sour Cream + Cheese + Bacon + Chives
- Chipotle Shrimp, Cheddar Grits Shooter, Raspberry Essence
- Mini Beef Burger, Cheddar, Tiny Brioche
- Mini Argentinean Beef Skewer, Chimichurri Glaze

## Cool Selections

- Seasonal Soup Shooters (GF and Vegan Options)
- Roasted Tomato + Goat Cheese, Goji Cracker, Crispy Basil
- Cabrales Bleu Cheese, Ginger Snap, Sliced Pear, Fig Preserves
- Mini Caprese Skewers, Mozzarella, Tomato + Basil
- Pulled Chicken with Travis Matney's Bootleg BBQ Sauce, Corn Biscuit, Jalapeno Crème Fraiche
- Edamame Avocado Hummus, Rice Cracker, Local Micro Greens (GF)
- Bloody Mary Meatballs, Celery Bite in Sake Cup
- Sliced Beef Tenderloin on Potato Roll, Horseradish Sauce
- Sweet Potato Chips, House Smoked Salmon
- Mini Rosemary Biscuits, Pimento Cheese
- Chilled Shrimp Shooter, Classic Cocktail Sauce



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*All passed bites will be presented on beautiful chargers or in unique vessel with floral and herb accents.*





# Trend Stations

A cool way to mix and mingle... and eat!

## Option 1

Choose One of the Following Stations:

### Fun Sliders

Please select Three.

- Grilled Flat Iron Steak, Gorgonzola, Roasted Tomatoes + Balsamic Aioli on Rosemary Bun
- Meatloaf, Candied Bacon + Red Onion Jam, Sweet Bread
- Pulled BBQ Pork, Crunchy Slaw, Asiago Bun
- Angus Beef Burger, Cheddar Cheese, Crispy Onions, Small Bun
- Crispy Buttermilk Chicken, Honey Mustard, Sweet Bread
- Roasted Turkey, Cranberry Brie, Fig Jam on Ciabetta
- Ham and Pimento Cheese on Buttermilk Biscuits
- Grilled Vegetable, Provolone, Roasted Red Pepper on Rosemary Bun
- Enjoy with Proof's signature potato chips, sweet potato chips, and bread and butter pickles.

### The Ultimate Mixed Grill!

Asian Fusion Shrimp

Coastal Crab Cakes

Baby Lamb Chops or Espresso Marinated Beef

Enjoy with Complementary Sauces and Salsa

Garlic-y Potato Fries

Grilled Sweet Potatoes

### Greetings From... You pick the destination!

We create the food! What is your favorite place?

Barcelona Tapas? Maui Hula Beef? Italian Flatbreads?

You love it, we make it.

It comes alive with Proof of the Pudding's imaginative cuisine.

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# Now Select

Select Two More Stations

## Dim Sum

Bamboo Steamer Baskets, Pork Dumplings, Sesame Soy Sauce  
Chicken + Pineapple Satays, Peanut Sauce  
Sesame Honey Salmon, Jasmine Rice Cakes  
Steamed Edamame, Sea Salt

## POP Snack Bar

Crispy Chicken Lollipops, Pecan Mustard  
Mini Korean BBQ Beef Boats, Chipotle Aioli  
Cinnamon Tortilla Crisps, Fruit Salsa  
Mini Seasonal Soup Shooters, Pretzel Poppers

## Southern Taco Bar

Crispy Buttermilk Chicken, Buffalo Sauce  
Pecan Crusted Tilapia, Malt Vinegar Aioli  
Pulled Pork BBQ  
Flour Tortillas  
Toppings include: Cabbage Slaw, Guacamole, Salsa + Jalapenos

## Asian Taqueria

Sweet and Sour Chicken, Sweet Chili Sauce  
Panko Crusted Tilapia, Hoisin Aioli  
Gingered Shrimp, Mango Salsa  
A Selection of Mini Tortillas + Mini Lettuce Cups  
Seaweed Salad, Wasabi Sour Cream + Lime Wedges

## Flat Breads

Traditional Margherita  
Spicy Local Salami, Provolone, Rosemary  
Arugula, Prosciutto, Figs and Bleu Cheese  
Venetian Caesar Salad Boats, POP Croutons

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# Now Select

Your Fourth Culinary Creation Station

## Gourmet Mac + Cheese

Three Cheese Mac, Panko Crust

Apple-Wood Smoked Bacon, White Cheddar Cheese, Bleu Cheese, Sautéed Pepper + Onion Hash

Crispy Onions, Tomatoes, Hot Sauce

For a Special Splurge try Lobster Mac + Cheese  
(For an additional charge)

## Not-Your-Average Grits Bar

Loganville Gouda Grits, Grilled Shrimp, Andouille Sausage POP  
Pepper-Onion Hash + Grilled Vegetable Bites

Chef's Special Prosciutto Chips

## Chef's Pasta Counter...Select Two

Cavatappi Pasta with Sautéed Spinach, Wild Mushrooms, Sundried Tomatoes and Pesto Cream

European Pasta Toss with Penne, Gorgonzola, Grilled Pears, Walnuts and Sherry

Cheese Tortellini with Fresh Peas, Prosciutto, Citrus Beurre Blanc

Classic Cavatappi Marinara

Classic Cavatappi Bolognese

Enjoy with Italian Garlic Bread

Add a Culinary Attendant for a Live Action Station (+ \$200)

## Mini Pot Pies and Artisan Salads Mix

Please Select 2

- Roasted Vegetables, Risotto Topper
- Savory Fruit Pot Pies with Candied Walnuts, Shaved Parmesan Topper
- Sweet Potato Pot Pie with Cinnamon Chips
- Garlic Mashed Potato Pot Pie with Sea Salt
- Caribbean Bean, Papaya and Exotic Cheese Pot Pie with Spiced Pita Triangles

# Buffet Dinner

## Option 2



### Fresh Seasonal Salads

Please Select One of the Following:

#### Spring Lettuce Mix

Pecan Brie, Vidalia Onion Straws, Fig Vinaigrette

#### Baby Romaine with Pecan Smoked Bacon

Fresh Mint, Farm Egg, Cave Aged Cheddar, Fresh Lemon Juice, Spanish Olive Oil

#### Gourmet Mix

Fresh Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle

#### Grilled Pear Salad

Baby Greens, Gorgonzola Cheese, Walnuts, Raspberry Vinaigrette

#### The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, A Confetti of Tomatoes, White Balsamic Vinaigrette

#### Classic Spinach Favorite

Baby Spinach, Gorgonzola + Fresh Berries, Ginger Dressing

#### Manchego Salad

Mixed Field Greens, Oven Roasted Tomatoes, Hearts of Palm, Shaved Manchego Cheese, Champagne Splash

#### Sweet Gem Lettuce + Baby Kale Salad

Fresh Berries, Fig Vinaigrette + Parmesan Crisp

#### A Mix of Artisan Greens with Granny Smith Apples

Candied Walnuts, Shaved Parmesan, Cornbread Croutons  
Maple Vinaigrette

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# Buffet Entrées

## Option 2 continued



*Our Chefs will select the perfect seasonal vegetable to complete your buffet dinner.*

### Entrées

**Please Select Two of the Following:**

Roasted Honey Thyme Chicken

Sautéed Chicken Jardiniere with White Wine and Fresh Local Herbs

Pecan-Crusted Chicken with Peach Salsa

Char Su Chicken, Sweet Chili Glaze

Pan Roasted Grouper, Citrus Balsamic Vinaigrette

Pan Roasted Sea Bass, Hong Kong Soy Glaze

Sizzling Jumbo Shrimp and Loganville Gouda Grits

Coastal Seared Lumpmeat Crab Cakes, Avocado + Red Onion Salsa

Grilled Cognac-Marinaded Beef, Red Wine Demi

Braised Beef Short Ribs with Port Balsamic Reduction

Classic Beef Wellington, Wild Mushroom Sauce

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# Buffet Entrées

## Option 2 continued



### Pasta, Risotto and Orzo

#### Please Select Two of the Following:

Cavatappi Pasta with Sautéed Spinach, Wild Mushrooms, Sundried Tomatoes, Pesto Cream

European Pasta Toss with Penne, Gorgonzola, Grilled Pears, Walnuts + Sherry

Cheese Tortelloni with Fresh Peas, Prosciutto + Citrus Beurre Blanc

Cavatappi Caprese with Grape Tomatoes, Mozzarella + Basil Oil

Sweet Pea Risotto

Parmesan Spinach Orzo

Gnocchi with Fresh Spinach, Grape Tomatoes, Mushrooms, Toasted Pine Nuts, Shaved Parmesan + Crispy Sage

### Accompaniments

#### Please Select One of the Following:

Roasted Garlic Potato Mash

Tri-Stack Potato Gratin

Roasted Truffle Fingerling Potatoes

Sweet Potato + Carrot Mash

Three Cheese Mac + Cheese

Loganville Gouda Grits

Mediterranean Lentils

Quinoa with Corn + Tomatoes

Sweet Corn + Black Beans

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*Fresh Rolls with Proof's Signature Sea Salt and Aged Balsamic Butters, French Roast Coffee, Hot Tea and Water also accompany your menu.*

# Plated Dinner

FIRST COURSE

## Option 3



Please Select One of the Following:

### Spring Lettuce Mix

Pecan Brie, Vidalia Onion Straws, Fig Vinaigrette

### Gourmet Mix

Fresh Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle

### Grilled Pear Salad

Baby Greens, Gorgonzola Cheese, Walnuts, Raspberry Vinaigrette

### Baby Romaine with Pecan Smoked Bacon

Fresh Mint, Farm Egg, Cave Aged Cheddar, Fresh Lemon Juice, Spanish Olive Oil

### A Mix of Artisan Greens with Granny Smith Apples

Candied Walnuts, Shaved Parmesan, Cornbread Croutons  
Maple Vinaigrette

### Manchego Salad

Mixed Field Greens, Oven Roasted Tomatoes, Hearts of Palm, Shaved Manchego Cheese, Champagne Splash

### Sweet Gem Lettuce + Kale Salad

Fresh Berries, Fig Vinaigrette + Parmesan Crisp

### The Wedge

Apple-Wood Smoked Bacon, Crumbled Bleu Cheese, A Confetti of Tomatoes, White Balsamic Vinaigrette

### She Crab Soup

Corn Fritter

### Meyer Lemon Asparagus Soup

Parmesan Crisp

### Lobster Corn Bisque, Asiago Grissini

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# Plated Dinner

## ENTRÉES

### Option 3 continued



*Our Chefs will select the perfect seasonal vegetable to highlight each entrée. We are also happy to price a dual entrée menu.*

Please Select One of the Following:

#### **Roasted Honey Thyme Chicken**

Garlic Potato Mash

#### **Sautéed Chicken Jardiniere with White Wine and Fresh Herbs**

Jasmine Rice Timbale

#### **Pecan-Crusted Chicken with Peach Chutney**

Sweet Pea Risotto

#### **Grilled Sesame Honey Salmon**

Fresh Fruit Salsa, Sweet Corn Timbale

#### **Crispy Pan Grouper or Sea Bass**

Caramelized Sweet Potatoes and Apples

#### **A Seafood Duo with Coastal Crab Cake and Roasted Shrimp**

An Exotic Bean Mix

#### **Braised Short Ribs of Beef**

Loganville Gouda Grits

#### **Grilled Cognac-Marinaded Beef Fillet, Red Wine Demi**

Tri Stack Potatoes

#### **Classic Beef Wellington, Wild Mushroom Sauce**

Garlic Potato Mash

*Fresh rolls with Proof's Signature Sea Salt Butter will accompany your dinner. We also offer water, tea and coffee. Upgrade to bottled water, please add \$2 per guest.*

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# POP Late Night

## Passing Selections



### Please Select five:

- Mini Grilled Cheese
- Mini Cheese Burgers
- Mini Crispy Chicken Lollipops
- Cookies and Milk...Mini Warm Chocolate Chip Cookies with Milk Shooters
- Mini Whoopie Pies
- Cheesecake Lollipops
- Flatbread Bites
- Mini Ham and Cheese Biscuits
- Mini Dessert Bar or Cupcake Bites

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*All passed bites will be presented on beautiful chargers or in unique vessel with floral and herb accents.*

# the Bridal Marketplace



*Heighten Your Senses.  
Enhance The Experience.  
Create Deep Impressions,  
Floral Artistry and  
Tailored Designs*

## POP Design

creates the most exciting, innovative and dynamic decor concepts, and has provided its clients with imaginative decor that falls nothing short of spectacular. Our dedicated and creative designers bring your visions to life!

In addition to being conscious of our clients needs, POP Design is globally aware. We choose to use floral distributors that adhere to fair trade practices.

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*For any additional services please ask your Bridal Specialist for details and pricing.*

# the Nitty Gritty

## Pricing for Our Luxe Collection



### Our Luxe Wedding Collection includes:

- VIP Tasting
- 6 Signature Passed Hors d'oeuvres presented on Beautiful Trays with a Touch of Floral
- Main Course Menu. Choose ONE option - Trend Stations or Buffet Dinner or Plated Dinner.
- Festive Late Night Passing Menu
- Proof's Professional Team of Servers, Chefs, Event Planners and Event Managers
- Specialty Buffet Tables, Tablecloths, Buffet Floral, Decor and Votives.
- Highboy and Cocktail Tablecloths, Centerpieces and Votives
- Specialty Dinner Tablecloths and Napkins, if Bride chooses a Buffet or Plated Dinner. Please ask your Bridal Specialist for specialty options.
- Proof's Specialty China, Flatware and Crystal Dinner Glassware
- Specialty Cake and Cake Tablecloth. Ask your Bridal Specialist for our specialty options.
- A Special Wedding Bite to complement the Cake!
- Social Tables Diagram Assistance
- VIP Attendant for the Happy Couple!
- A Bon Voyage Basket with a Sampling of the Evening's fare for the Newly Weds!

### Pricing (per guest)

Trendy Performance Stations	\$ 124
The Buffet Dinner	\$ 144
Formal Seated Dinner Experience	\$ 135

*Please add sales tax to all pricing. All pricing is based on a minimum of 100 guests. All pricing is subject to change based on the details and logistics of your event.*

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# Applause!

... from some of our recent weddings!



*Our wedding day was absolutely perfect, Proof was a big reason why!*

“Thank you so much for all of your help the night of the wedding. You truly made our dream wedding a reality. Barbara was amazing with all of the details in planning and as usual the food was amazing! We can thank you enough for our “to-go” meal. Such a nice touch! We devoured it after we got to the hotel, starved from dancing all night! Thanks again!”

**Kevin and Lisa**

“We just got back from the honeymoon! Words cannot express how perfect you made our wedding! People are still talking about how great the food was and how beautiful the candy buffet was. Everyone was in total awe! We can’t ever thank you enough! Thank you, thank you, thank you!”

**Mia and Amon**

I just wanted to drop you an email to say thank you so much for everything you did to make our big day so special. All of our guests thought EVERYTHING was wonderful. The event staff did a fantastic job of making sure the food was always full, and they reused our reception flowers for brunch without being asked and it looked beautiful. The food at the reception was a huge hit with all of our guests and Chris’ cousin, who is a chef, thought the food was amazing. We cannot thank you enough for always being there for question before the big and all the attention you gave to our wedding. Having you there on our wedding day definitely helped everything run smoothly. Our wedding day was absolutely perfect, Proof was a big reason why!

**Bethany**

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