



PRESTIGE 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 Prestige Wedding Collection includes:

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

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



Passing By

Please Select Four 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
- Bleu Cheese 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
- Beef + Bleu Cheese Wrap, Tomato Jam, Micro Greens
- Sweet Potato Chips, House Smoked Salmon
- Mini Rosemary Biscuits, Pimento Cheese



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.

Fajitas

Grilled Sizzling Beef, Chicken and Shrimp with Caramelized Onions and Peppers in Soft Flour White and Whole Wheat Tortillas.

Mix in Grated Cheddar, Pico de Gallo, Jalapenos, Fresh Mango Salsa, Sour Cream and Guacamole.

Enjoy with our Manchego and Hearts of Palm Salad in Bamboo Boats!

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

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

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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 One of the Following:

Roasted Honey Thyme Chicken

Sauteed Chicken Jardiniere with White Wine and Fresh Local Herbs

Pecan-Crusted Chicken with Peach Salsa

Char Su Chicken, Sweet Chili Glaze

Please Select Your Second Entrée:

Pan Roasted Salmon, Citrus Balsamic Vinaigrette

Grilled Hong Kong Grouper, Gingered Vegetables

Sizzling Shrimp and Loganville Gouda Grits

Grilled Sesame Beef Yakatori Skewers

Braised Beef Short Ribs with Port Balsamic Reduction

Grilled Java BBQ Beef with Sweet Corn Coulis

Sliced Roasted Angus Steak, Honey Bourbon Reduction

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

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Buffet Entrées

Option 2 continued



Pasta, Risotto and Orzo

Please Select One 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

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

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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

Caramelized Sweet Potatoes and Apples

Braised Short Ribs of Beef

Loganville Gouda Grits

Sliced Roasted Angus Steak

Honey Bourbon Reduction, Crispy Potato Garlic Cakes

Rosemary Flat Iron Steak

Tri Potato Stack

A Vegetarian Sweet Potato, Mushroom and Chive Lasagna

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 three:

- 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

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 Prestige Collection



Our Prestige Wedding Collection includes:

- VIP Tasting
- 4 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
- Buffet Tables, Tablecloths, Votives and Décor.
- Highboy 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.
- Specialty 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	\$ 90
The Festive Buffet Dinner	\$ 110
Formal Plated Dinner Experience	\$ 106

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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