

# Douglasville Conference Center

*CATERING MENU*



*proof of the pudding*





---

## **Proof of the Pudding is Atlanta's largest award-winning caterer for more than 45 years.**

We dish out innovative culinary creations that are locally sourced from our purveyors to ensure the freshest, seasonally inspired ingredients. We do our best to create the vision of our clients through careful planning and collaboration. Our passionate team creates customized, creative menus for you and your guests to make your event more than memorable!



# 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 Lifestyles



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










# Passed Savory Bites




*Priced per piece. Proof recommends 3-4 pieces per person during cocktail reception.*

*Please add a 24% service charge and a 7% sales tax to the following menu prices.*


## PASTURE

- » **Bacon Wrapped Dates**  - Manchego Cheese \$3.75
- » **\*Cognac Beef Tenderloin** - Horseradish Zing Crostini \$3.75
- » **Angus Beef Slider with Cheddar**- Martin's Slider Bun with Sauce \$4.50
- » **Korean BBQ**  - Pickled Onions, Carrots & Fresh Cilantro \$4.25
- » **Pimento Cheese + Ham Tea Sandwich**- Mini Buttermilk Biscuit \$3.75
- » **Mini Argentinean Beef Skewer**  - Chimichurri Glaze \$4.00





## COOP

- » **Fried Chicken Lollipop** - Champagne Mustard Drizzle \$3.50
- » **Marinara Chicken Meatballs**  \$3.75
- » **Thai Chicken Satay** - Peanut Dipping Sauce   \$4.00

## SEA

- » **Chipotle Shrimp, Cheddar Grits Shooter**  - with Creole Crème Sauce \$4.25
- » **Miniature Crab Cake** - Cajun Aioli \$4.25
- » **Everything Seasoned Crostini** - House Smoked Salmon, Crème Fraiche \$3.75
- » **Seared Tuna on Wonton Crisp** - Carrot Ginger Slaw \$4.25

## GARDEN

- » **Tomato Bisque Shooter, Grilled Cheese Bite**  \$3.25
- » **Watermelon, Feta Skewers, Fresh Basil**   \$3.75
- » **Vegetable Spring Rolls**  - Sweet Soy + Hot Mustard Dip \$3.25
- » **Fried Green Tomato Slider**  - with Pimento Cheese, Martin's Bun \$4.00
- » **Vegetarian Empanada**  - with Mango Chutney \$3.25





## Chef-Attended Trend Stations

*Priced per person. Chef attendant fee of \$200 per chef will apply. One chef per station up to 100-125 guests. Please add a 24% service charge and a 7% sales tax to the following menu prices.*

### A CARVING BAR *Artisan Rolls, Whipped Butter Included*

- » **\*Pepper Crusted Beef Tenderloin** <sup>GF</sup> - Horseradish Sauce \$15.00
- » **Roasted Turkey Breast** <sup>GF</sup> - Whole Grain Mustard, Apple Chutney \$10.00
- » **\*Rosemary Flat Iron Steak** <sup>GF</sup> - Chimichurri \$11.25
- » **Molasses Pork Tenderloin** <sup>GF</sup> - Tropical Fruit Chutney \$10.25
- » **Citrus Glazed Ham** <sup>GF</sup> - Orange Glaze \$10.50
- » **\*Cedar Plank Salmon** <sup>GF</sup> - with Grilled Lemon Caper Aioli \$13.00

<sup>GF</sup> GLUTEN-FREE   <sup>V</sup> VEGAN   <sup>VEG</sup> VEGETARIAN   <sup>N</sup> 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.



# Buffet Classics

*Pricing includes iced water, iced tea, and sliced lemons. Please add a 24% service charge and a 7% sales tax to the following menu prices.*

## **POTATO, SOUP OR SALAD BAR** \$21.00pp

*Choice of 2*

- » **Chef's Soup of the Day**
- » **Mixed Field Greens** - Cherry Tomatoes, Carrots, Sliced Cucumbers, Mushrooms, Chopped Egg, Croutons & Grilled Chicken, Assorted Dressings
- » **Baked Potatoes** (GF) (VEG) - Butter, Sour Cream, Cheddar Cheese, Bacon Bits & Scallions

**Includes:** Assorted Rolls with Butter (VEG), Assorted Dessert Bars & Cookies (VEG) (N)

## **A TASTE OF THE SOUTH** \$24.00pp

- » **Douglasville House Salad** (V) (VEG) - Assorted Dressings
- » **Creamy Cole Slaw** (GF) (VEG)
- » **Baked Macaroni & Cheese** (VEG)
- » **Southern Style Green Beans** (GF) (VEG)
- » **Corn Bread & Whipped Butter** (VEG)
- » **Georgia Peach Cobbler** (VEG)
- » **Barbeque Chicken** (GF)
- » **Southern Fried Catfish** - with Key Lime Tartar Sauce

## **SOUTHERN FAVORITES** \$26.50pp

- » **Elijay Salad** (N) (VEG) - Maple Dressing
- » **Southern Potato Salad** (VEG)
- » **Baked Macaroni & Cheese** (VEG)
- » **Braised Collard Greens** (GF) (VEG) (V)
- » **Yeast Rolls** (VEG) - with Whipped Butter
- » **Salmon Croquettes** - with Cajun Remoulade
- » **Southern Fried Chicken**
- » **Banana Pudding Shooters** (VEG)

## **FIESTA TACO BAR** \$22.50pp

*Make Your Own Taco*

- » **Seasoned Ground Beef** (GF)
- » **Chipolte Lime Chicken** (GF)
- » **Pulled Pork BBQ**
- » **Fried Buttermilk Chicken** - Buffalo Sauce (+\$2.50 per person)
- » **Beer Battered Tilapia** (+\$2.50 per person)
- » **Warm Flour & Corn Tortillas** (GF) (VEG) - Shredded Lettuce, Diced Tomatoes, Jalapeno Peppers, Guacamole, Sour Cream, Cheddar and Jack Cheese
- » **Tortilla Chips & Salsa** (GF)
- » **Refried Beans** (GF) (VEG) - with Cheddar Cheese
- » **Spanish-Style Rice** (GF)
- » **Crispy Cinnamon Churros** (VEG)

(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.





# Buffet Classics

*Pricing includes iced water, iced tea, and sliced lemons. Please add a 24% service charge and a 7% sales tax to the following menu prices.*

## **A TUSCANY FEAST** \$26.00pp

- » **Traditional Caesar Salad** (VEG) - with Classic Caesar Dressing
- » **Mediterranean Grilled Vegetables** (GF) (VEG) (V)
- » **Beef Meatballs**- with Marinara, Cavatappi Pasta
- » **Pasta Primavera** (VEG) - with Penne Pasta
- » **Caprese Flatbread** (VEG) or **Goat Cheese Arugula Flatbread**- with Balsamic drizzle
- » **Tiramisu Mousse** (VEG)

## **ASIAN STATION** \$23.00pp

- » **Edamame and Mandarin Salad** (GF) (VEG) (V) - with Sesame Ginger Dressing
- » **Stir Fry Beef** (GF)
- » **Stir Fry Chicken** (GF)
- » **Stir Fry Vegetables** (GF) (VEG) (V)
- » **Steamed Rice** (GF) (VEG) (V)
- » **Vegetable Spring Rolls** (VEG) - with Sweet Soy
- » **Chef's Choice Dessert**

## **GOURMET BURGER BAR** \$20.00/person

*Pick Two Proteins.*

- » **Angus Beef Burger** - Cheddar Cheese, Fried Onions, Martin's Slider Bun
- » **Spicy Turkey Burger** - Cheddar Cheese, Martin's Slider Bun
- » **Sweet BBQ Pork** - Crunchy Slaw, Martin's Slider Bun
- » **Fried Buttermilk Chicken** - Bleu Cheese, Sourdough Slider Roll (+\$2.50 per person)
- » **Lamb Burger**- with Pistachio Mint Aioli (+\$2.50 per person)
- » **Sea Salt French Fries** (V) (VEG)
- » **Lettuce, Tomato, Onion, Pickles, Assorted Cheese, Condiments** (VEG)
- » **Assorted Cookies** (VEG)

(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.





# Buffet Lunch & Dinner

*All pricing includes artisan bread, sweet cream butter, salad, entrée, one vegetable, and one accompaniment & dessert, iced tea, water, sliced lemons. Please add a 24% service charge and a 7% sales tax to the following menu prices.*

## SEASONAL SALADS

*Select one of the following options.*

- » **Classic Caesar Salad** (VEG) - Grated Parmesan, Tomatoes, Herbed Croutons, Caesar Dressing
- » **Gourmet Mix** (GF) (VEG) - Spring Mix, Goat Cheese, Seasonal Berries, Heirloom Tomato, Mixed Greens, Balsamic Drizzle
- » **Douglasville House Salad** (VEG) (V) - Mixed Greens, Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette and Ranch Dressing

## ENTREES

*Select one of the following options.*

*Dinner pricing begins at 3pm.*

	LUNCH	DINNER
» <b>Southern Fried Chicken</b>	\$31.00/person	\$36.00/person
» <b>Herb Panko-Crusted Chicken</b>	\$33.00/person	\$37.00/person
» <b>Oven Roasted Rosemary Balsamic Chicken Breast</b> (GF)	\$31.00/person	\$36.00/person
» <b>Roasted Honey Thyme Chicken</b> (GF)	\$31.00/person	\$36.00/person
» <b>Bourbon BBQ Pulled Pork</b> (GF)	\$27.75/person	\$30.75/person
» <b>*Flank Steak with Chimichurri</b> (GF)	\$36.00/person	\$41.00/person
» <b>*Pan Roasted Salmon</b> (GF) - Tomato Garlic Sauce	\$34.75/person	\$39.50/person
» <b>Blackened Mahi Mahi- Cajun Cream Sauce</b>	\$32.00/person	\$39.00/person
» <b>Braised Beef Short Rib</b> (GF)	\$37.00/person	\$41.00/person

*\* For dual entrées the price will be the higher of your two entrées*

## VEGETABLES

*Select one of the following options.*

- » **Braised Collard Greens** (VEG) (V) (GF)
- » **Fire Roasted Cauliflower** (VEG) (V) (GF)
- » **Sautéed Farm Fresh Asparagus** (VEG) (V) (GF) - with Mushrooms, Zucchini, and Red Peppers
- » **Pan Roasted Brussels Sprouts** (GF) - Caramelized Onion with Bacon
- » **Honey Glazed Heirloom Carrots** (VEG) (V) (GF)
- » **Broccoli Florets** (VEG) (V) (GF) - with Lemon Butter
- » **Lemon Pepper Snap Peas** (VEG) (V) (GF)
- » **Seasonal Grilled Vegetables** (VEG) (V) (GF)

(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.*





# Buffet Lunch & Dinner

*All pricing includes artisan bread, sweet cream butter, salad, entrée, one vegetable, and one accompaniment & dessert, iced tea, water, sliced lemons. Please add a 24% service charge and a 7% sales tax to the following menu prices.*

## ACCOMPANIMENTS

*Select one pasta or starch from the following options below.*

- » **Caramelized Vidalia Onion Potato Mash** (VEG) (GF)
- » **Cheesy Potato Au Gratin** (VEG) (GF)
- » **Penne** - with Alfredo Sauce (VEG) or Roasted Tomato Basil Sauce (VEG) (V)
- » **Roasted Herb Potatoes** (VEG) (V) (GF)
- » **Three Cheese Macaroni and Cheese** (VEG)
- » **Loganville Gouda Grits** (VEG) (GF)
- » **Israeli Cous Cous** (VEG) (V) - with Wild Mushrooms
- » **Cavatappi** (VEG) - Sautéed Spinach, Wild Mushrooms, Grape Tomatoes in a Pesto Cream
- » **Three Cheese Tortellini** (VEG) - with Caramelized Onion, Cherry Tomato, Artichoke Hearts in a Herb Wine Broth
- » **Rice Pilaf** (VEG) (V) (GF) - with Seasonal Vegetables
- » **Mediterranean Orzo** (VEG) (V) - with Fresh Basil and Oregano

## SWEET ENDINGS

*Select one of the following options below.*

- » **Double Chocolate Ganache Cake** (VEG)
- » **Bourbon Pecan Pie** (VEG) (N)
- » **Peach Cobbler** (VEG)
- » **Assorted Cheesecake** (VEG)
- » **Assorted Cookies and Dessert Bars** (VEG)
- » **White Chocolate Bread Pudding** (VEG) - Caramel Sauce
- » **Assorted Mini Cakes** (VEG)
- » **Assorted Brownies and Lemon Bars** (VEG)





# Plated Lunch & Dinner

*Pricing includes artisan bread, sweet cream butter, salad, entrée, choice of two accompaniments, dessert, iced tea, water and sliced lemons. Please add a 24% service charge and a 7% sales tax to the following menu prices.*

## SALADS

*Select one of the following options.*

- » **Ellijay Mountain Salad** (N) (VEG) - (Add \$2.25 per person) Granny Smith Apples, Candied Walnuts, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette
- » **Arugula & Goat Cheese Salad** (N) (GF) (VEG) - (Add \$2.25 per person) Candied Walnuts, Fig Vinaigrette
- » **Douglasville House Salad** (V) (VEG) - Spring Lettuce Mix, Cucumbers, Tomatoes, Carrots, Tuscan Toast Points with Choice of Ranch Dressing or Balsamic Vinaigrette
- » **Classic Caesar Salad** (VEG) - Crisp Romaine, Grated Parmesan, Tomatoes, Croutons, Caesar Dressing
- » **Spring Berry Salad** (VEG) - (Add \$2.25 per person) Spring Mix, Seasonal Berries, Goat Cheese, Heirloom Tomatoes, Grilled Tuscan Toasts, Balsamic Drizzle

## ENTREES

*Select one of the following options.*

*Dinner pricing begins at 3pm.*

	LUNCH	DINNER
» <b>Southern Fried Chicken</b>	\$24.00/person	\$28.00/person
» <b>Herb Panko-Crusted Chicken</b>	\$25.00/person	\$29.00/person
» <b>Oven Roasted Rosemary Balsamic Chicken Breast</b> (GF)	\$25.00/person	\$29.00/person
» <b>Roasted Honey Thyme Chicken</b> (GF)	\$25.00/person	\$29.00/person
» <b>*Flank Steak with Chimichurri</b> (GF)	\$32.00/person	\$36.00/person
» <b>*Pan Roasted Salmon</b> (GF)	\$27.00/person	\$31.00/person
» <b>Herb Crusted Cod</b> (GF)	\$25.00/person	\$29.00/person
» <b>Braised Beef Short Rib</b> (GF)	\$34.00/person	\$38.00/person
» <b>*Peppercorn Crusted Filet</b> (GF)	\$36.00/person	\$40.00/person

\* For dual entrées the price will be the higher of your two entrées

## VEGETABLES

*Select one of the following options.*

- » **Braised Collard Greens** (VEG) (V) (GF)
- » **Fire Roasted Cauliflower** (VEG) (V) (GF)
- » **Sautéed Farm Fresh Asparagus** (VEG) (V) (GF) - with Mushrooms, Zucchini, and Red Peppers
- » **Pan Roasted Brussels Sprouts** (GF) - Caramelized Onion with Bacon
- » **Honey Glazed Heirloom Carrots** (VEG) (V) (GF)
- » **Broccoli Florets** (VEG) (V) (GF) - with Lemon Butter
- » **Seasonal Grilled Vegetables** (VEG) (V) (GF)

(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.





# Plated Lunch & Dinner

## ACCOMPANIMENTS

Select one pasta or starch from the following options below.

- » Caramelized Vidalia Onion Potato Mash (VEG) (GF)
- » Cheesy Potato Au Gratin (VEG) (GF)
- » Penne - with Alfredo Sauce (VEG) or Roasted Tomato Basil Sauce (VEG) (V)
- » Roasted Herb Potatoes (VEG) (V) (GF)
- » Three Cheese Macaroni and Cheese (VEG)
- » Loganville Gouda Grits (VEG) (GF)
- » Israeli Cous Cous (VEG) (V) - with Wild Mushrooms
- » Cavatappi (VEG) - Sautéed Spinach, Wild Mushrooms, Grape Tomatoes in a Pesto Cream
- » Three Cheese Tortellini (VEG) - with Caramelized Onion, Cherry Tomato, Artichoke Hearts with Herb Wine Broth
- » Rice Pilaf (VEG) (V) (GF) - with Seasonal Vegetables
- » Mediterranean Orzo (VEG) (V) - with Fresh Basil and Oregano

## SWEET ENDINGS

Select one of the following options below.

- » Double Chocolate Ganache Cake (VEG)
- » Bourbon Pecan Pie (VEG) (N) - Whipped Cream
- » Rustic Apple Tart (VEG) - Caramel Sauce
- » Key Lime Pie (VEG) - Whipped Cream
- » Cheesecake (VEG) - Fresh Seasonal Berries Whipped Cream
- » Strawberry Shortcake (VEG) - Whipped Cream
- » Red Velvet Cake (VEG) - Chocolate Garnish





# Nitty Gritty

## *Pricing Includes:*

- *Full service staffing with Proof's professional team of servers and chefs - \$2,500 Event minimum - Front of House staffing fees may apply for events subtotaling under \$2,500 and special service requests*
- *A delicious menu including salad, main course, dessert, assorted rolls, iced sweet and unsweet tea*
- *All China, flatware, glassware, tables, chairs, and serving equipment*
- *Highboy and Buffet Tablecloths*

## *Extra Details:*

- *Tasting of your selected menu (automatically for weddings; by request for all other events meeting tasting minimum)*

## *Pricing Begins:*

- *Appetizer Receptions from \$9.75 per person*
- *Buffet Classics from \$20.00 per person*
- *Buffet Dinner from \$30.75 per person*
- *Plated Dinners from \$28.00 per person*

*\*Please add 24% production fee and 7% sales tax to all pricing*