

proof of the pudding



Culinary Menu for Florida U.S. Boat Shows

CULINARY MENU FOR THE
FT. LAUDERDALE BOAT SHOW

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COMPANY BACKGROUND

Proof's Special Sauce

Here at Proof, we pride ourselves in our dedication and commitment to the guest experience.

**EXCEPTIONAL FOOD
FIRST CLASS SERVICE
HIGHLY INNOVATIVE**

Awards & Recognition

- PROUD ELITE MEMBER OF "LEADING CATERERS OF AMERICA" 2013-2018
- VOTED "BEST MENU DESIGN," "BEST CULINARY INNOVATION," "BEST OFF-SITE CATERING," "BEST ON-SITE CATERING" - 2017
- "BEST ON-PREMISE," "BEST TEAM EFFORT" - INTERNATIONAL SPECIAL EVENTS SOCIETY - 2018
- TOP 25 CATERERS LIST IN U.S. - SPECIAL EVENTS MAGAZINE - 2014 - 2018
- VOTED "BEST MENU DESIGN," "BEST MENU PRESENTATION",
- "BEST CULINARY INNOVATION" - INTERNATIONAL SPECIAL EVENTS SOCIETY - 2014, 2015
- BEST OF ATLANTA EATING PLACES - 2009, 2015
- VOTED "BEST TEAM EFFORT," "BEST CAKE PRESENTATION," "BEST MENU DESIGN," "BEST SOCIAL EVENT 10K -25K" -INTERNATIONAL SPECIAL EVENTS SOCIETY - 2012
- VOTED ATLANTA'S "BEST CATERER" - ATLANTA BUSINESS CHRONICLE - 2000-2018
- VOTED "BEST CATERING SERVICE" DAILY REPORT, BEST OF AWARDS - INTERNATIONAL SPECIAL EVENTS SOCIETY - 2014, 2015

You can trust us with your reputation.

Proof has the specific experience to be considered for this contract and has demonstrated an exemplary record of accomplishments in catering for large events and spaces.

Proof of the Pudding's leadership and management team have contributed countless years of experience, bringing infinite wisdom to the catering table. Off premise catering is where it all started

for us and remains the "hallmark" of our business today. This is where our innovative culinary creations begin, which has earned us much of the business we have today. We are proud to have been selected to be the exclusive food service provider at many fine facilities throughout the Southeast for nearly 40 years.

Yacht Shows

Exclusive since 2018



Sustainable Initiatives

Food Innovation

- Locally sourced, organic foods
- Fostering relationships with local farmers
- Sustainable Menu Design
- Preventive waste measures, production plans to 'cook less' company-wide
- Green friendly Eco & Bare products

Employee & Community Involvement

Providing food to:

- Atlanta Community Food Bank
- Atlanta Mission
- Our Lady of Perpetual Hope
- Atlanta Battered Woman's Shelter
- Local & Regional Churches

Green Facilities

- Single stream recycling
- Motion-activated office lights
- Low-flow restroom facilities & kitchen spray hoses and valves
- Pre-wash recycling efforts
- Energy-saving cooking & HVAC systems
- Web-based energy saving thermostats
- Pre-emptive conservation efforts with our overall carbon footprint

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RECEPTION



SEAFOOD *pricing per person, minimum of 25 guests*

- RED SNAPPER CEVICHE** - 5.00
Jicama, pineapple, jalapeno, crispy plantain
- STONE CRAB CLAW SHOOTER** - 4.00
Key lime aioli
- LOBSTER ROLL** - 7.00
Lemon aioli, artisan lettuce, toasted brioche
- TUNA POKE BITE** - 4.00
Rice cracker, seaweed salad, Sriracha aioli
- SHRIMP COCKTAIL SHOOTERS** - 3.50
Vodka cocktail sauce, lemon
- SCALLOP CARPACCIO** - 5.00
Passion fruit, aji amarillo, pickled red onions
- CONCH AND CORN FRITTERS** - 3.00
Corn remoulade, micro herbs



MEAT *pricing per person, minimum of 25 guests*

- VIETNAMESE STEAK TARTARE** - 4.00
Nuac cham, beet, radish, crostini
- CRISPY CHICKEN LOLLIPOP** - 3.00
Doux South honey mustard
- MEDITERRANEAN BEEF SATAY** - 3.00
Chimichurri glaze
- MINI CUBAN SANDWICH** - 4.00
Mojo pork, ham, Gruyere, Doux south pickels, Dijonnaise



VEGETARIAN *pricing per person, minimum of 25 guests*

- BLACK BEAN & CORN EMPANADA** - 3.00
Mango salsa, ahi Amarillo sauce
- WATERMELON & FETA** - 3.00
Balsamic, micro basil
- ARTISAN CHEESE & CHARCUTERIE BOARD** - 9.00
Honey, assorted nuts and dried fruits, crackers and breads
- TROPICAL FRUIT PLATTER** - 8.00



Dessert *pricing per person, minimum of 25 guests*

- PROOF'S SIGNATURE DESSERTS** - 3.00

**Prices do not include 23% production charge and appropriate state sales tax.*

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GRAB AND GO LUNCH



SNACKS *pricing per person, minimum of 25 guests*

Charcuterie Board - 150.00

Local Meats & Cheeses

Cheese & Fruit Platter - 120.00

Assorted Cheeses & Fresh Fruits

Fruit Platter - 100.00

Chefs Selection of Assorted Fruits

Dip Trio - 85.00

Roasted Garlic Parmesan, French Onion, Homestyle Ranch served with Kettle Chips

Vegetable Crudit  - 80.00

Seasonal Vegetables served with Buttermilk Ranch & Chili Lime Crema

Hummus Trio - 90.00

White Bean, Roasted Red Pepper & Edamame served with Pita Chips

Salsa Sampler - 80.00

Salsa Rojo, Salsa Verde & Mango Habanero



SALADS *pricing per person, minimum of 25 guests*

ASIAN CHICKEN SALAD - 8.50

Grilled chicken, lettuce, green onions, carrots, cilantro, sesame seeds, soy-ginger vinaigrette

GREEK SALAD - 8.00

Artisan lettuce, cucumber, Kalamata, tomatoes, banana peppers, Feta, lemon dressing

GRILLED CHICKEN SPINACH SALAD - 9.00

Grilled chicken, spinach, strawberries, red onions, pecans, carrots, balsamic vinaigrette



WRAPS AND SANDWICHES *pricing per person, minimum of 25 guests*

TUSCAN CHICKEN SANDWICH ON BAGUETTE OR TOMATO WRAP - 8.00

Grilled chicken, lettuce, sun-dried tomato mayo, Mozzarella, roasted red peppers

CHICKEN BAHN MI BAGUETTE OR FLOUR TORTILLA - 8.00

Grilled chicken, cilantro-jalapeno mayo

PORTUGUESE TURKEY SANDWICH - 9.00

Roast turkey, goat's cheese, carrots, cucumber, lettuce, honey mustard dressing on a Portuguese roll

GREEK CHICKEN WRAP - 8.00

Romaine, Feta, cucumber, tomato, Kalamata, red onion, tzatziki

HAM AND CHEESE CROISSANT - 8.00

Ham, Mozzarella, Dijonnaise

TUNA SALAD SANDWICH - 8.00

Tuna, artisan lettuce, egg, celery, red pepper, onion, mayo on wheat

ROASTED VEGETABLES ON CIABATTA - 9.00

Roasted eggplant, onions, red peppers, goat's cheese, spinach



ADDITIONAL SIDES *pricing per person, minimum of 25 guests*

Seasonal Fruit Cup - 5.00

Crudites - 5.00

Carrots and celery with ranch dip

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