

2025/2026 Offsite Culinary Menu Collection

Devour



GIL'S

ELEGANT CATERING

POWERED BY *brook & the pudding*

Passed Savory Bites

Please select a minimum of four. Priced per piece.

Sea

- Ahi Poke** | 6.00 - Chipotle Aioli, Scallion, Crispy Sesame Rice **GF**
- Bang Bang** | 5.00 - Shrimp Skewer Scallion, Sriracha Aioli
- Palacios Shrimp Cocktail Shooter** | 6.00 - Bloody Mary Cocktail Sauce, Horseradish, Lime Wedge **GF**
- Street Corn & Crab Bite** | 6.00 - Jumbo Lump Crab, Charred Corn, Citrus chili Aioli, Cojita, Cilantro **GF**
- Surf & Turf Skewer** | 6.50 - Gulf Shrimp, Dallas Strip Steak, Blistered Poblano Pepper, Ancho Butter **GF**
- Highland Park Lobster Bite** | 6.50 - Poached Lobster Tail, Jalapeno Honey, Crispy Shallot, Cilantro Citrus Crema **GF**
- Oyster Rockefeller** | 6.50 - Gulf Oyster, Parmesan, Nuskes Bacon, Spinach, Panko, Garlic
- Crab Cake** | 5.50 - Blackened Aioli, Scallion

Coop

- Crispy Chicken Lollipop** | 3.50 - Dijon Honey Glaze
- Banh Mi Mini** | 4.50 - Citrus Pulled Chicken, Tajin Aioli, Pickled Carrots & Daikon, Cilantro, Baguette Bite
- Empanada** | 4.00 - Adobo Chicken, Avocado Cream
- Arepa** | 4.50 - Jalapeño-Corn Masa, Chicken-Avocado Salad, Red Bell Pepper, Lime, Cilantro **GF**
- Smoked Duck Meatball** | 5.50 - Sundried Cherries, Dr. Pepper Syrup **GF**
- Chicken Tostada** | 4.75 - Black Bean Puree, Salsa Roja, Cotija, Micro Cilantro **GF N**
- Grilled Chicken Skewer** | 4.50 - Chimichurri Sauce **GF**
- Chicken Tinga Taquito** | 4.50 - Chipotle Chicken, Texas Cheddar, Pico De Gallo, Chili Crema **GF**

Pasture

- Bacon Wrapped Date** | 4.00 - Manchego Cheese, Balsamic Glaze **GF**
- Corn Griddle Cake** | 4.00 - BBQ Pulled Pork, Cabbage Slaw, Lemon-Poppy Dressing
- Quesadilla Cone** | 5.00 - Texas Wagyu Brisket, Colby, Salsa Roja, Pico De Gallo
- Lamb Lollis** | 6.00 - Rosemary, Garlic, Demi-Glaze **GF**
- Prosciutto Melon Skewer** | 4.00 - Basil **GF**
- Mini Taco** | 5.00 - Pork Belly, Chimichurri Slaw, Chicharron Dust, Pineapple Salsa
- Beef Tenderloin Bite** | 6.00 - Arugula Pesto, Rosemary Skewer **GF**
- Muffuletta Skewer** | 5.00 - Capicola, Provolone, Genoa, Spicy Olive **GF**
- Beef Slider** | 4.25 - American Cheese, Onion Jam, POP Sauce, Pickle, Brioche

Garden ALL 'GARDEN' ITEMS CAN BE MODIFIED TO VEGAN

- Empanada** | 4.00 - Black Bea, Roasted Corn, Spinach, Oaxaca Cheese, Mango Salsa
- Fig & Ricotta Crostini** | 4.00 - Honey, Thyme, EVOO, Candied Citrus Zest
- Mini Tomato Pie** | 4.00 - Heirloom Tomato, Roast Garlic Aioli, Longhorn Cheese, Scallion
- Laredo Street Corn** | 4.50 - Fire Roasted Corn, Tajin Crema, Cojita, Crispy Puffed Rice **GF**
- Beet Arancini** | 5.00 - Red Beet Risotto, Creamy Goat Cheese, Pickled Beet, Balsamic
- Caprese Skewer** | 4.00 - Fresh Mozzarella, Cherry Tomatoes, Basil Pesto, Sweet Balsamic Drizzle **GF**
- Watermelon Bite** | 4.00 - Feta, Micro Basil, Balsamic Glaze, Fleur De Sel **GF**

Grazing Stations

Priced per guest.

Lux Communal Cheese & Charcuterie | 17.00 **N**

- » **Cheeses** - Triple Cream, Semi-Soft, Blue, Hard Cheeses
- » **Charcuterie** - Chef's Selection of Cured Meats and Salumi
- » **Grapes & Berries**
- » **Whipped Brie** - Thyme, Local Honeycomb
- » **Artisan Breads & Gourmet Crackers**
- » **Seasonal Marinated & Grilled Vegetables**
- » **Olives & Spiced Nuts**
- » **Compotes & House-Made Jams** - Pickled Vegetables, Dried Fruit

Savory Spread Board | 15.00 **N**

- » **Cheeses** - Triple Cream, Semi-Soft, Blue, Hard Cheeses
- » **Charcuterie** - Chef's Selection of Cured Meats and Salumi
- » **Artisan Breads & Gourmet Crackers**
- » **Olives & Spiced Nuts**
- » **Compotes & House-Made Jams** - Pickled Vegetables, Dried Fruit

Raw Bar | Market Price **GF**

Served with prepared horseradish, cocktail sauce, soy sauce and lemons

- » **Snow Crab Claws**
- » **Crab Legs**
- » **Yellowtail Ceviche** - Grapefruit, Avocado, EVOO, Sea Salt
- » **Oyster On the Half Shell** - Shallot Mignonette
- » **Shrimp** - Court Bouillon Poached

Mezze Table | 16.00 **VEG**

- » **Roasted Pepper Hummus** - Pine Nut, EVOO, Paprika
- » **Babaganoush** - Grilled Flatbread
- » **Tzatziki** - Yogurt, Cucumber, Dill
- » **Greek Salad Brochettes** - Cherry Tomato, Artichoke Heart, Mozzarella, Kalamata Olive
- » **Grilled Pita Bread**

Bruschetta Bar | 14.00

Please Select Three Options:

- » Tomato, Garlic, Basil, Parmesan, Extra Virgin Olive Oil **VEG**
- » Roasted Mushrooms, Toasted Walnuts, Garlic Cloves Thyme and Walnut Oil **N V**
- » Balsamic Roasted Blueberries, Whipped Ricotta, Toasted Pistachios **N,V**
- » Grilled Peach, Pickled Shallot, Mint, Basil, Candied Pecans, White Balsamic Oil (SEASONAL) **N,V**
- » Burrata, Castelvetrano Olives, Roasted Tomatoes, Garlic Clove, Parsley, Artichoke Hearts **VEG**
- » Roasted Beet, Green Apple, Goat Cheese, Thyme-Ginger Oil **VEG**
- » Salami, Artichoke Hearts, Fresh Mozzarella, Pepperoncini, Basil Oil

Trend Stations

Please select three options. Served with house-made focaccia and roasted garlic herb butter.
Priced per guest. Chef attended stations require additional staffing.

Flatbreads | 14.00

- » **Balsamic Roasted Blueberries** - Whipped Ricotta, Pistachio Dust
- » **Caprese** - Pesto, Ripe Tomato, Mozzarella, Balsamic Drizzle **VEG**
- » **Prosciutto & Arugula** - Mozzarella Parmesan, Red Bell Pepper, Arugula, Truffle Bechamel

Farmer's Market Stand | 16.00

Locally sourced farm-to-table trio-salad bar. Based on seasonality (Options will be substituted by chef).

- » **Farro Salad** - Asparagus, Shiitake Mushrooms, Peas, Sliced Radishes, Roasted Garlic Vinaigrette **V**
- » **Artisan Kale Salad** - Arugula, Kale, Cranberries, Heirloom Tomatoes, Micro Herbs, Blood Orange Vinaigrette
- » **Edible Garden Salad** - Black Forest Blend of Lentils & Beans, Mini Roasted Vegetables, Crisp Lettuce, Green Goddess Dressing

Slider Bar | 17.00

All served on a toasted brioche bun. Served with Proof's signature potato chips and bread & butter pickles.

Please Select Three Options.

- » **Angus Beef** - Cheddar Cheese, Crispy Onions, Roasted Garlic Aioli
- » **Hickory Sliced Brisket** - Crispy Onion, Red River Q
- » **Pulled BBQ Pork** - Crunchy Slaw, Golden Q
- » **Buffalo Chicken** - Bleu Cheese Drizzle
- » **Crab Cake** - Crispy Shallots, Cajun Aioli (+2.00 per person)
- » **Grilled Portobello** - Spinach, Roasted Red Pepper, Balsamic Aioli **VEG**

Taco Time | 15.00

All tacos are served on flour tortillas unless specified otherwise.

Please Select Three Options:

- » **Carne Asada** - Texas Sirloin, Griddled Peppers & Onions, Pico de Gallo, Guacamole,
- » **Chicken Al Pastor** - Chicken Tinga, Caramelized Pineapple, Salsa Verde, Queso Fresco
- » **East Texas Pork Chile** - Queso Oaxaca, Pickled Red Onions
- » **Greek Taco** - Shaved Gyro Meat, Shred Lettuce, Cucumber Salsa, Tzatziki Sauce, Feta
- » **Crispy Cod** - Malt Vinegar Slaw, Scallions
- » **Griddled Nopales** - Quinoa, Roasted Poblano, Feta, Creme Fraiche, Pickled Red Onion **VEG**

The Ballpark | 17.00

- » **Brisket Nachos** - Queso, Salsa Fresca, BBQ Sauce, Green Onions, Jalapeño Crema, House-made Tortilla Chips
- » **Mini Pretzel Dog** - Whole-Grain Mustard
- » **BBQ Spiced Kettle Chips** **GF, V**
- » **Caramel Corn** **GF, VEG**

>> **Trend Stations Continued on Next Page**

Trend Stations

Please select three options. Served with house-made focaccia and roasted garlic herb butter.
Priced per guest. Chef attended stations require additional staffing.

Lonestar BBQ Bar | 16.00

Served with Mac + Cheese, Coleslaw, Jalapeño, Cornbread Muffins and Sweet Cream Butter

Please Select Two Options:

- » **Pulled Pork** – Golden BBQ Sauce **GF**
- » **Pulled Chicken** – Pickled BBQ Sauce **GF**
- » **Brisket** – Spicy Red River Sauce (+3.00 per person) **GF**
- » **Pulled Jack Fruit** – Vegan BBQ Sauce **GF**

Carvery | 20.00 (Chef Attended)

- » **Rosemary Rubbed Strip Loin** – Horseradish Creme, Natural Au Jus **GF**
- » **Mini Twice Baked Potatoes** – Cheddar, Chives, Creme Fraiche, Bacon **GF**
- » **Baby Wedge Salad** – Iceberg, Bacon, Tomatoes, Red Onions, Blue Cheese, Blue Cheese Dressing **GF**
- » **Demi Rolls** – Everything Spice **VEG**

Bon Appetit | 21.00

- » **Pecan Crusted Chicken** – Peach Cobbler Salsa
- » **Cabernet Braised Short Ribs** – Cipollini Onions, Merlot-Balsamic Demi-Glace **GF**
- » **Yukon Gold Mash** – Roasted Garlic, Chives **GF, VEG**
- » **Squash Trio** – Sage Brown Butter **GF, VEG**
- » **Ciabatta** – Salted Butter **VEG**

Taste Of Italy | 18.00

Served with House-Made Focaccia and Roasted Garlic Herb Butter

- » **Panzanella Salad** – Heirloom Tomatoes, Red Onions, Frisée, Basil, Rustic Bread, Herbed Red Wine Vinaigrette **VEG**
- » **Spinach Ravioli Ricotta** – Basil Cream, Parmesan **VEG**
- » **Boar Ragu** – Herb + Cheese Polenta, Gremolata **GF**
- » **Lemon-Zested Asparagus** **V, GF**

On The Board | 19.00

- » **Creamy Herbed Polenta** – Fresh Herbs, Parmesan **GF, VEG**
- » **Red Wine Braised Pork & Wild Mushroom Ragu** – Mascarpone Cheese **GF**
- » **Caponata of Stewed Eggplant** – Tomato, Capers, Roasted Red Bell Peppers, Golden Raisins, Pine Nuts **GF, N, V**
- » **Wedge Caesar Salad** – Oven-Dried Tomatoes, Parmesan, Torn Croutons, Traditional Caesar Dressing **VEG**

Italiano 2.0 | 18.00

- » **Brown Butter Gnocchi** – Butternut Squash, Arugula, Parmesan, Toasted Pine Nuts **VEG, N**
- » **Italian Sausage Penne** – Broccoli Rabe, Tomatoes, Fresh Basil, Chili Flake
- » **Mushroom Ravioli** – Asparagus, Peas, Truffle Oil, Wilted Spinach, Basil Cream **VEG**
- » **Rosemary-Cheese Rolls** – Whipped Butter **VEG**

>> Trend Stations Continued on Next Page

Trend Stations

Please select three options. Served with house-made focaccia and roasted garlic herb butter.
Priced per guest. Chef attended stations require additional staffing.

Hibachi Grill | 18.00

Served with Grilled Vegetables (Zucchini, Snap Peas, Carrots, Shiitakes), Vegetable Fried Rice, Steamed White Rice, Yum Yum Sauce and Sriracha

Please Select Two Mains:

- » Soy-Garlic Chicken
- » Kalbi Beef
- » Citrus-Ginger Shrimp
- » Sticky Sesame Tofu

Deep Ellum Thai | 19.00

- » Shrimp & Mango Red Curry - Bell Pepper, Onion, Black Kale **GF**
- » Beef Yellow Curry - Carrots, Potatoes, Peas **GF**
- » Eggplant & Tofu Green Curry - Onions, Thai Basil **GF, VEG**
- » Steamed Jasmine Rice **GF, V**

Dim Sum | 19.00 (Chef Attended)

- » Pork Dumplings and Edamame Dumplings
- » Vegetable Spring Rolls
- » Shrimp & Garlic Noodles
- » Tuna Poke - Chipotle Aioli, Ginger, Scallion, Sesame Seeds, Togarashi, Sushi Rice **GF**
- » Dipping Sauces & Others - Spicy Peanut, Citrus Ponzu, Sweet Chili, Soy Sauce

Noodles | 16.00

Served with Fortune Cookies

- » Ramen, Udon Noodles
- » Pork Belly, Shrimp & Tofu
- » Stir Fried Vegetables - Mushrooms, Snap Peas, Carrots, Cabbage **VEG**
- » Ginger Scallion Sauce, Peanut-Chile Sauce

Coastal Bites Bar | 20.00

Served with Coastal Slaw and Hush Puppies

- » Lobster Roll - Celery, Fennel, on Brioche Roll
- » Shrimp Cocktail - Cocktail Sauce, Lemon Wedges **GF**
- » Crab & Corn Salad - Bell Peppers, Cotija **GF**
- » Benton's Bacon Baked Oyster - Spinach, Parmesan **GF**

Buffets

Includes artisan bread, herb-whipped butter, and chef's seasonal vegetables.

Lunch 36.00 per guest | Dinner 48.00 per guest

Seasonal Salads *Please select one salad for lunch or dinner:*

Summer Peach Salad* - Butter Lettuce, Grilled Peaches, Blue Cheese, Candied Pecans, Strawberries, Poppy Seed Dressing **VEG, N**

Mediterranean Salad - Mixed Greens, Balsamic Roasted Cherry Tomatoes, English Cucumbers, Kalamata Olives, Feta Cheese, Pickled Red Onions, Red Wine Vinaigrette **GF, VEG**

POP House Salad - Little Gem and Butterhead Lettuce, Cucumber, Carrots, Cherry Tomato, Cheddar, Garlic- Herb Croutons, Peppercorn Ranch **VEG**

Caesar Salad - Crisp Romaine Hearts, Aged Parmesan Cheese, Garlic-Herb Croutons, Classic Caesar Dressing

Fall Harvest Salad* - Arugula, Creamy Goat Cheese, Roasted Butternut Squash, Shaved Fennel, Candied Pecans, Cinnamon-Maple Dressing **VEG, N**

Winter Blood Orange Salad* - Arugula, Shaved Fennel, Roasted Beets, Sunflower Seeds, Feta Cheese, Blood Orange Vinaigrette **GF**

Spring Mushroom Salad* - Romaine Hearts, Grilled Asparagus Tips, Caramelized Cipollini Onions, Crispy Prosciutto, Shaved Manchego Cheese, Chive-Buttermilk Dressing **GF**

Entrées *Please select up to two for lunch; select up to three for dinner:*

Roasted Honey Thyme Airline Chicken - Apple Cider Broth **GF**

Caprese Chicken - Fire Roasted Tomato, Local Fresh Mozzarella, Fresh Basil, Herb Oil **GF**

Citrus Roasted Salmon - Honey Miso Glaze **GF**

Pecan Crusted Pork Loin - Whole-Grain Mustard Beurre Blanc, Apple Chutney

Butternut Squash Ravioli - Parmesan Cream Sauce and Basil Pesto **VEG, N**

Sizzling Shrimp & Logan Turnpike Mill Gouda Grits - Andouille Sausage, Peppers, Onions **GF**

Gluten Free Penne - Grilled Eggplant, Smoked Baby Tomato Sauce, Basil, Walnut Pistou **GF, V, N**

Sweet Corn Polenta - Roasted Eggplant Ragout, Lemon-Parley Gremolata, Parmesan Cheese **GF**

Braised Beef Short Ribs - Braised Cipollini Onions, Cabernet Demi-Glace **GF**

Hickory Roasted Sirloin - Chimichurri Sauce, Grilled Pepper Trio **GF**

Roasted Spaghetti Squash - Wild Mushrooms, Leeks, Sweet Peppers, Black Garlic Butter, Crispy Sage **GF, VEG**

Grilled Japanese Eggplant - Hatch Chilis, Texas Pecans, Baby Heirloom Tomato, White Miso **GF, V**

Braised Forest Mushrooms - Lacinato kale, Gigante Beans, Shishito Peppers, Grilled Lemmons **GF, V**

Accompaniments *Please select up to three:*

Cavatappi Pasta - Sautéed Spinach, Wild Mushrooms, Sun-Dried Tomatoes, Pesto Cream **VEG**

Three Cheese Mac - Toasted Parmesan-Parsley Breadcrumbs **VEG**

Basmati Rice - Dried Cranberries Brown Butter Almonds

Roasted Truffle Fingerling Potatoes - Herb-Garlic Marinade **GF, V**

Golden Whipped Potatoes - Garlic Confit **VEG, GF**

Caramelized Vidalia Onion Mashed Potatoes **VEG, GF**

Logan Turnpike Mill Grits - Smoked Gouda Cheese **VEG**

Saffron-Sage Orzo - Caramelized Onions **V**

Wild Rice Pilaf - Roasted Corn, Sautéed Onions **V**

Plated Dual Entrées

Includes artisan bread, herb-whipped butter, and chef's seasonal vegetables.

Entrées *Please select one.*

Pasture & Coop

Cabernet Braised Short Ribs & Pecan Crusted Airline Chicken Breast | 34.00

Parmesan and Leek Farrotto, Seasonal Vegetable Medley, Pinot Noir Demi, Peach Cobbler Chutney **N,VEG**

Grilled Flat Iron Steak & Airline Chicken Breast | 36.00

Boursin Whipped Potatoes, Sautéed Haricots Verts, Shaved Garlic & Oven-Dried Tomatoes, Tomato-Garlic Pan Sauce **GF**

Griddled Filet Medallions & Airline Chicken Breast | 42.00

Garlic Whipped Potatoes, Seasonal Vegetable Medley, Port Glazed Shallots, Brandied Mushroom Demi-Glace **GF**

Thyme Rubbed Flat Iron & Caprese Airline Chicken Breast | 36.00

Tortellini, Citrus Grilled Asparagus, Basil Cream

Coop & Sea

Caprese Airline Chicken Breast & Roasted Sea Bass | 59.00

Mashed Potatoes, Citrus Grilled Asparagus, Frisee Salad, Tomato-Garlic Pan Sauce

Roasted Airline Chicken Breast & Honey Miso Salmon | 41.00

Wild Rice Pilaf, Vegetable Bundle, Roasted Pineapple Teriyaki Sauce **GF**

Roasted Airline Chicken & Macadamia Crusted Sea Bass | 59.00

Boursin Whipped Potatoes, Heirloom Carrots, Creamy Mushroom Ragout **N**

Blackened Chicken & Shrimp Jambalaya | 37.00

Grilled Asparagus, Dirty Rice

Sea & Pasture

Citrus Roasted Black Bass & Cabernet Braised Short Ribs | 48.00

Wild Mushroom Risotto, Port-Glazed Shallots, Lemon-Parmesan Roasted Brussels Sprouts, Fig-Balsamic Reduction **GF**

Citrus-Spiced Prawns & Grilled Flat Iron Steak | 40.00

Roasted Garlic Mashed Potatoes, Sautéed Haricots Verts, Shaved Garlic & Oven-Dried Tomatoes, Chimichurri **GF**

Pan-Seared Salmon & Grilled Filet Medallion | 49.00

Boursin Whipped Potatoes, Roasted Brussels Sprouts With Bacon Vinaigrette, Wild Mushroom Ragout

Potato Crusted Sea Bass & Griddled Filet Medallion | 52.00

Pancetta-Leek Risotto, Green Beans & Pimientos, Lemon Beurre Blanc **GF**

Garden

Brown Butter Cream Gnocchi | 28.00

Butternut Squash, Arugula, Parmesan Cheese, Golden Raisins, Toasted Pine Nuts, Touch of Cream **N**

Sweet Corn Polenta | 28.00

Roasted Eggplant Ragout, Lemon-Parley Gremolata, Parmesan Cheese **GF**

Portobello Wellington | 28.00

Swiss Chard, Dried Cherries, Boursin Cheese, Cherry Gastrique

Grilled Poblano Relleno | 28.00

Red Quinoa, Sweet Potato, Tomatillo Sauce, Queso Fresco **GF**

Caramelized Forest Mushrooms | 28.00

Mashed Potatoes, Roasted Sweet Corn, Pickled Beech Mushrooms, Roasted Cipollini Onions, Red Chimichurri **GF**

Harissa Acorn Squash | 28.00

Saffron Couscous, Garbanzo Beans, Heirloom Carrots, Haricot Verts, Apricot Confit, Cilantro-Mint Chutney **GF**

Moroccan Eggplant | 28.00

Red Quinoa, Green Apple, Currant, Madras Curry, Almonds. Shallot, Charred Kale **GF**

>> Salad and Dessert Selections on Next Page

Plated Dual Entrées

Includes artisan bread, herb-whipped butter, and chef's seasonal vegetables.

Entrées Selections on Previous Page

Seasonal Salads *Please select one.*

Green Goddess | 9.00

Romaine Leaf, Castelvetrano Olives, Hard Cooked Egg, Roasted Red Pepper, Cucumber, Avocado Green Goddess **GF**

Roasted Golden Beet | 9.00

Frisee, Radishes, Cucumber, Hazelnuts, Pickled Red Onions, Creamy Poblano-Feta Dressing **GF, N**

Market Salad | 9.00

Greens, Heirloom Tomato, Baby Cucumbers, Sundried Cherries, Feta, Crouton Baton, Raspberry Vinaigrette **GF, VEG**

Grilled Bruschetta | 9.00

Wild Arugula, Humboldt Fog, Strawberries, Candied Pecans, Honey-Balsamic Dressing **VEG, N**

Brussels & Kale Caesar | 9.00

Shaved Pecorino, Pickled Red Onions, Parsley, Chives, Caraway Breadcrumbs, Caesar Dressing **VEG**

Plated Desserts *Please select one.*

Dark Chocolate Passion Cake | 7.00

Passion Fruit Mousse, Chocolate Mousse, Raspberry & Passion Fruit Coulis

Banana Brulee | 7.00

Peanut Butter Mascarpone Cheese, Molasses Graham Crust

Key Lime Tart | 7.00

Key Lime Curd, Toasted Meringue, Vanilla Shortbread

White Chocolate Spice Cake | 7.00

Rose Water Cream Cheese, Pistachios, Cardamom

Triple Chocolate Mousse Cake | 7.00

Bittersweet Chocolate, Milk & White Chocolate Mousse, Cocoa Nibs, Strawberry Crumble

Tropical Pavlova | 7.00

Mango Lassi Pudding, Tropical Fruits, Lilikoi Sauce, Glazed Macadamia Nuts **N**

Lemon Meringue Cheesecake | 7.00

Cheesecake & Lemon Curd Layers, Toasted Meringue, Raspberry Coulis

Sweets

Priced per serving.

Dessert Shooters | 3.50

- » **Strawberries and Cream** - Strawberry Mousse, Fresh Strawberries, Strawberry Coulis **GF**
- » **White Chocolate Raspberry Mousse** - Raspberry Coulis, Fresh Raspberry, White Chocolate Shavings **GF**
- » **Lemon Curd** - Layered Lemon Mousse and Lemon Curd, Fresh **GF**
- » **Chocolate Kahlua Mousse** - Dark Chocolate Mousse, Chocolate Ganache, Chocolate Crunch **GF**
- » **Butterscotch Pot De Creme** - Ganache, Caramel, Chocolate Shavings, Caramel Corn **GF**
- » **Fluffernutter** - Peanut Butter Mousse, Banana Cream, Marshmallow Fluff, Peanut Butter Cookie **N**
- » **Banana Pudding** - Banana Cream, Nilla Wafers, Vanilla Bean Whipped Cream **N**
- » **S'mores** - Chocolate Mousse, Toasted Marshmallow, Graham Crumble **N**
- » **Strawberry Shortcake** - Yellow Cake, Vanilla-Scented Strawberries, Whipped Cream **N**
- » **Blueberry & Lemon Curd** - Blueberry Compote, Shortbread Cookie, Toasted Italian Meringue **N**
- » **Mexican Chocolate Mousse** - Dulce De Leche, Churro Nug **N**
- » **New York Cheesecake Mousse** - Brandied Cherries, Chocolate Ganache, Gold Leaf **N**
- » **Tres Leches** - Espresso-Hazelnut Cream, Spice Cake, Chocolate Ganache, Candied Hazelnuts, Cocoa Nib **N**
- » **Loopy** - Crushed Fruit Loop, Orange Pastry Cream, Lemon Curd **N**
- » **Earl Grey** - Shortbread, Earl Grey Custard, Lemon Curd, Citrus Zest Curl **N**
- » **Funfetti** - Birthday Cake Crumb, Pastry Cream With Sprinkles, Vanilla Buttercream Whip **N**

Baby Bundt Cakes | 4.00

- » **Red Velvet** - Cream Cheese Glaze
- » **Carrot Cake** - Cream Cheese Glaze
- » **Double Chocolate** - Chocolate Ganache
- » **White Chocolate Raspberry** - Fresh Raspberry, White Chocolate Ganache

Tartlets | 3.00

- » **Linzer** - Hint of Lemon, Raspberry Jam
- » **Key Lime** - Key Lime Curd, Toasted Meringue
- » **Bourbon Chocolate Pecan** - Pecan Filling and Dark Chocolate
- » **Seasonal** - Pastry Cream, Fresh Berries
- » **Lemon Raspberry** - Lemon Pastry Cream, Raspberry Swirl, Fresh Raspberry
- » **Creme Brulee** - Fresh Berries, Shortbread Crust
- » **Chocolate** - Layered Salted Caramel, Chocolate Ganache, Maldon Salt
- » **Coconut Cream Pie Bite** - Coconut Custard, Toasted Coconut, Phyllo Crust

Small Pies | 4.50

- » **Lemon Blueberry** - Cream Cheese Filling, Fresh Blueberries, Lemon Crumble
- » **Dutch Caramel Apple Pie** - Spiced Apple Pie Filling, Crumble Topping, Caramel Drizzle
- » **Chocolate Bourbon Pecan** - Bourbon Pecan Filling, Semi-Sweet Chocolate

>> **Additional Sweet Selections on Next Page**

Sweets

Priced per serving.

Mini Cheesecake Bites | 3.00

- » **White Chocolate Raspberry** - Oreo Crust *(Pictured)*
- » **Chai** - Pecan Crust
- » **Salted Caramel** - Vanilla Wafer Crust

Dessert Bars | 2.50

- » **Pop Brownies** - Walnuts **N**
- » **Pop Fudge Brownies** - Chocolate Ganache
- » **Mystery Bars** - Coconut, Cranberry, Chocolate Chips
- » **White Chocolate Blondies** - White Chocolate Ganache
- » **Apple Blondie Bites** - White Chocolate Ganache
- » **Chai Spiced Snickerdoodle Bar** - White Chocolate Drizzle
- » **Chocolate Cookie Dough Brownie** - Salted Caramel
- » **Tiramisu** **V**
- » **Caramel Chocolate** **V**
- » **Raspberry Blueberry** **V**
- » **Raspberry Passion** **V**
- » **Double Chocolate Brownie** **GF, V**

Cookies | 4.00 *Choose 3*

- » **Chocolate Chip**
- » **Oatmeal Raisin**
- » **Peanut Butter**
- » **S'mores**
- » **Red Velvet**
- » **Chocolate Chip** **V**
- » **Sugar** **V**
- » **Snickerdoodle** **V**



White Chocolate Raspberry
Cheesecake Bite

Nitty Gritty

Pricing

All menu pricing is based on a 4-hour event and 75 guest minimum. Full-seating events may incur additional fees. Pricing does not include an additional 19.7% production charge and 8.25% Sales Tax. Due to market fluctuations, prices are subject to change up to 60 days before the event at which time confirmed prices may be quoted. The following prices are effective January 15, 2025.

Serviceware

Included in 19.7% Production Charge: Proof's décor, serving pieces, serving utensils, china, flatware, napkins, votive candles, buffet tables, table linens (if needed).

Guarantees

A guaranteed number of attendees is required (5) business days, before the date and time of the function (a business day is defined as Monday-Friday.) If the final guarantee is not received as stated, Proof of the Pudding reserves the right to charge for the number of persons specified on the contract. The guarantee is not subject to reduction after the guarantee deadline. Proof will over set by 5% or up to 30 people for your event. Actual over set number to be determined based on guarantee and discussion with your Catering Sales Manager.

Contracts And Deposits

The signed contract, stated terms, addendum and specific banquet event orders constitute the entire agreement between the client and Proof of the Pudding.

Labor Charges

Event Staffing fees are based on a 4-hour event. If additional hours are needed, the rate is 50.00/hour (per staff member). Staffing minimums apply for parties of 30 or less.

» 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	350.00

Food Liability

Proof of the Pudding is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off premise after it has been prepared and served. However, as a participant with Local Food Banks, excess prepared food (not served) is donated and distributed to agencies feeding the needy.

Food Allergies

Proof of the Pudding's kitchen is not an allergy free environment. Our kitchen and facility do use wheat, eggs, soybean, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal food service operations may involve shared cooking and preparation areas, including common fryer oil, grills, stoves, ovens and counters. The possibility exists for the food items to come in contact with other food products. While we will always strive to accommodate all of our clients' dietary needs, due to these facts above we are unable to guarantee that any menu items can be completely free of all allergens

Cancellation

Cancellation of contracted services must be made in writing. If cancellation occurs after the contract is signed, all advance and all amounts paid as partial payment by Lessee are non-refundable. If the event is canceled less than two weeks to 72 hours prior to the event, a fee of 50% of the total estimated services will be charged. Any event canceled less than 72 hours prior to the event will incur 100% of the estimated charges. If an event is canceled with the mutual consent of Proof of the Pudding and client due to inclement weather or other mitigating circumstances, only the actual expenses of food and labor incurred by Proof of the Pudding during preparation will be charged.



GIL'S

ELEGANT CATERING

POWERED BY *proof of the pudding*



Courtney Percival

Director of Sales & Events
Offsite & The Empire Room

cpercival@proofpudding.com

214.532.7344