

Thrive Catering

dinner buffet: fall and winter

option a:

herb roasted springer mountain chicken
"oven fried" chicken
chicken and spinach cannelloni
local fishcakes, homemade tartar sauce
sustainable cajun catfish or local whiting, lemon caper sauce
chicken tetrazzini
brunswick stew, a lowcountry fav!
cuban spiced slow roasted pulled pork, rolls
oxtail stew
beef tips, bourguignon mushroom gravy
organic beef lasagna
quinoa, bean, vegetable stuffed peppers (vegan)
mushroom tetrazzini (vegetarian)

option b:

wild georgia shrimp and **freeman's stoneground grits**, creole cream sauce
wild salmon cakes, homemade remoulade
pecan crusted local fish, herbed remoulade
florentine stuffed springer mountain airline chicken breast
roasted cornish game hens, wild rice stuffing
tuscan herb roast turkey breast, cranberry orange relish
braised and brined pork loin roast, peach chutney
assorted grilled hunter pork, chicken, or game sausages, onions, peppers
braised angus beef brisket, red wine gravy, rolls
veggie lasagna (vegetarian)

option c:

crab cakes, chili remoulade
broiled wild salmon, lemon caper sauce
boneless beef shortribs, red wine gravy
grilled jumbo wild georgia shrimp kabobs
roasted cornish game hens, wild rice stuffing
roasted duck legs, cannellini bean stew
local honey glazed duck breasts, berry wine sauce
grilled skirt steak roulade, chimichurri

option d:

grilled new zealand lamb chops, orange and fresh mint jelly
lobster tails, red pepper butter
seared scallops, beurre blanc
stone crab claws, mustard dipping sauce
dungeness crab legs
filet mignon, horseradish cream sauce
grassfed beef prime rib au jus, horseradish cream sauce



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sides: choice of two:

11 superfood salad whipped potato and turnip
local twice baked potatoes organic corn soufflé
buttermilk smashed potatoes
broccoli and rice casserole herb roasted red potatoes
farmhouse mac and cheese
saffron risotto **hoppin' john and rice**
lemony quinoa with poppyseeds and spinach
freeman' stoneground grits creamy polenta
farro risotto with butternut squash and spinach
wild rice medley savory breadpudding
bruschetta platter

vegetables: choice of two:

arugula salad **farmer's market salad** **sunshine kale salad**
tuscan white bean soup spiced pumpkin soup
herb roast fall vegetables local honey glazed carrots green beans amandine
bourbon glazed sautéed kale or collards succotash with local field peas
lemon zest broccoli cracklin cauliflower rainbow beets
sweet potato souffle roasted acorn squash with honey



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plated dinner fall and winter:

option a:

first course: (choose 1)

fresh farmer's market salad, balsamic vinaigrette

caesar salad with asiago tuile

organic spinach salad, local cheese, candied pecans, seasonal fruit

tuscan white bean soup drizzled with olive oil

bruschetta plate

main course: (client chooses 1 or 2, guest chooses 1)

springer mountain herb roasted airline chicken breast

local fishcakes, homemade tartar sauce

sustainable cajun catfish or local whiting, classic tartar sauce

chicken and sausage jambalaya

chicken and spinach cannelloni

chicken tetrazzini

cuban spiced slow roasted pulled pork

beef tips, bourguignon mushroom gravy

mushroom tetrazzini (vegetarian)

quinoa, bean, vegetable stuffed peppers (vegan)

sides: (choose 1)

savannah red rice

corn souffle

herb roasted red potatoes

farro risotto with asparagus and greens

farmhouse mac and cheese

freeman's mill stoneground grits

sweet potato soufflé

vegetables: (choose 1)

ourbon glazed sautéed kale or collards

local honey glazed carrots

green beans amandine

simply steamed broccoli



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option b:

first course: (choose 1)

arugula salad
sunshine baby kale salad
spiced pumpkin soup
red and yellow beet salad
local georgia cheese sampler

main course: (client choose 1 or 2, guests choose 1)

wild georgia shrimp and **freeman's stoneground grits**, creole cream sauce
wild salmon cakes, lemon caper sauce
local mussels and clams, white wine, saffron risotto
brined roast pork loin, peach chutney
florentine stuffed springer mountain airline chicken breast
braised beef brisket, red wine gravy
beef and vegetable skewers, red pepper coulis
assorted local pork, chicken, or game sausages, onions, peppers
brined roast pork chop, peach chutney
pecan crusted catch of the day, herbed remoulade
tuscan herb roast turkey breast, orange cranberry relish

sides: (choose 1)

farro risotto, grape tomatoes, feta, greens
twice baked potatoes
herb roasted fingerling potatoes
farmhouse mac and cheese with gourmet add-ons: **shrimp, lobster, truffle...**
creamy polenta
frali gourmet spinach fettucine
lemony quinoa, spinach, poppyseeds
whipped potato and turnip

vegetables: (choose 1)

gourmet medley of mushrooms
spaghetti squash
succotash with local field peas
honey glazed acorn squash
sautéed kale
herb roast seasonal vegetables
green beans amandine
broccolini



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option c:

first course: (choose 1)

seaweed salad

baby spinach salad, local cheese, candied pecans, savannah river farms
pancetta

local charcuterie plate

frali gourmet butternut squash ravioli, brown butter, sage, crumbled amaretti
(or ravioli flavor of your choice!)

main course: (client choose 1 or 2, guests choose 1)

readie's honey glazed duck breasts, berry wine sauce

assortment of local shellfish: shrimp, clam, oyster, crab claw, mussel, white wine,

frali's locally made pasta

grilled jumbo wild georgia shrimp kabobs

grilled wild salmon, lemon caper sauce

crab cakes, chili remoulade

boneless beef shortribs, red wine gravy

grilled skirt steak roulade, chimichurri

sides: (choose 1)

farmhouse cheddar macaroni and cheese with lobster

scalloped potatoes

savory breadpudding

gourmet mushroom risotto or risotto milanese

lemony quinoa, spinach, poppyseeds

vegetables: (choose 1)

fall succotash with local field peas

cracklin cauliflower

green and yellow beans

roasted acorn squash, local honey

bourbon braised sauteed kale or collards

roasted fall vegetables

rainbow chard



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option d:

first course: (choose 1)
local pate with garden greens

main course: (choose 1)
local soft shell crabs
grilled new zealand lamb chops, orange and fresh mint jelly
lobster tails with red pepper butter
seared scallops, beurre blanc
stone crab claws, mustard dipping sauce
filet mignon, horseradish cream sauce
grassfed beef ribeye steaks au jus, horseradish cream sauce

sides: choose 1)
farmhouse cheddar macaroni and cheese with truffles
duchess potatoes
carolina gold rice and sea island peas

vegetables: (choose 1)
asparagus green or white with maitaise sauce
spring baby vegetables
morels
green and yellow beans tied with chives

