

# Thrive Catering

## hors d'oeuvres a la carte cold

(pick 2 or 3, great for passing or stationed platters)

dolmades (stuffed grape leaves)

black and white hummus on pita triangle

multigrain tea sandwiches:

tomato with vidalia mayonnaise (a local favorite!), cucumber and chive cream cheese,

chicken salad, ham and swiss, hummus and sprout, **thrive's pimento cheese**,

radish and butter

pinwheels:

ham and swiss with spinach, turkey terrifics, or hummus and veggie

bruschetta:

roasted tomato and basil, tuscan white bean, olive tapenade,

marinated vegetables, roasted eggplant, chicken liver pate,

southern ham spread, or goat cheese

wild mushroom tartlets

spinach and artichoke tartlets

caramelized sweet onion and local blue cheese tartlets

local farm devilled eggs

chilled soup shooters:

icy and spicy gazpacho, asparagus vichyssoise, chilled avocado, carrot ginger velvet,

creamy cucumber, prosciutto and melon shooter

oysters on the half shell with vidalia mignonette

cucumber rounds with local sweetgrass blue cheese mousse, pecans, and apple

wild ga shrimp and pimento cheese toasts

wild ga shrimp and spicy gazpacho shot glasses

whimsical spoons: signature chicken salad or curried tofu with apple and cashew

smoked salmon potato pancakes with greek yogurt and capers

natural ham and cheddar stuffed buttermilk biscuits with honey dijon

local fish and shellfish ceviche

ahi tuna poke

mini lobster rolls

### sweet bites

chocolate dipped organic strawberries

cake pops

lemon tartlet triangles

chocolate dipped profiteroles

mini cupcakes

fudgy brownie triangles

mini fruit tartlets

petit fours

mousse shot glasses, assorted flavors



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## **hors d'oeuvres a la carte hot**

(pick 2 or 3, great for passing or stations)

asian edamame or kale dumpling (v)  
chicken lemongrass dumpling  
spicy pork and cabbage dumpling  
classic mini franks in a blanket with honey dijon and bbq sauce  
oven fried dill pickle slices with remoulade  
spanakopita triangles  
loaded red potatoes topped with hunter farm bacon  
beerbattered chicken fingers with 2 sauces  
warm soup shooters:  
spiced pumpkin or tomato basil bisque w/ grilled cheese toast  
she-crab soup or wild ga shrimp bisque  
vegetable spring rolls with sweet chili sauce  
vegetable samosas with curry sauce  
veggie stuffed mushrooms  
chicken and corn fritters or zucchini and corn fritters  
asparagus wrapped in puff pastry  
wild mushroom tartlets  
mini coney island dog with sauerkraut and mustard  
mediterranean ratatouille tart  
fire roasted veggie empanada with cheese  
chicken and cheese quesadilla cone  
quince manchego filo star with toasted almonds  
mini healthy ham and cheddar or roast tomato and cheddar buttermilk biscuits  
chicken and waffles with honey gravy  
farmhouse macaroni and cheese bites  
**wild ga shrimp and freeman's mill stoneground grits cups**  
bluffton oysters with spinach artichoke gratinee  
candied bacon lollipops  
bacon wrapped scallops  
wild salmon cakes or shrimp cakes with chipotle remoulade  
lobster empanada  
braised short rib and manchego empanada  
shrimp and corn fritters  
sesame chicken sate with spicy peanut sauce  
buffalo chicken springrolls with blue cheese sauce  
tempura shrimp with dipping sauce  
bacon wrapped sirloin and gorgonzola  
skewered local sausages, with pepper, onion, and mustard sauce  
hunter cattle grassfed beef koftas with tzatziki sauce



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truffle parmesan fries or poutine

jalapeno spiked battered avocado fries with dipping sauce

mini shrimp tacos

chorizo stuffed bacon wrapped medjool dates

lobster cobbler

cheddar and green chili stuffed churro bites with dipping sauce

asian bbq pork buns

crabcakes w/chili remoulade

lobster and corn fritters

moroccan lamb cigars in filo

sliders:

**american kobe beef, savannah river farm bbq'd pork,**

crabcake, or philly cheese steak

marinated beef satay with sweet chili sauce

onion, country ham, fontina grit puppies

individual lamb chops with apricot mint sauce



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## appetizer displays

**thrive's** signature spiced mixed nuts

whimsical cheese straw vase:  
a beautiful centerpiece made with parmesan and herbs

organic tortilla chips and pico di gallo or pita chips with hummus,  
served in small snack bowls

additional dips:  
hummus, pico di gallo, white or black bean dip  
spinach artichoke, blue cheese, smoked fish dip, radish dip, pimento cheese

eye-catching fresh sliced seasonal fruit display

bruschetta:  
mix and match toppings such as roasted tomato and basil, tuscan white bean,  
olive tapenade, marinated vegetables, roasted eggplant, chicken liver pate,  
**southern ham spread, or goat cheese...**

multigrain tea sandwiches:  
tomato with vidalia mayonnaise (a local favorite!), cucumber and chive cream cheese,  
**signature chicken salad, ham and swiss, hummus and sprout, thrive's pimento cheese,  
radish and butter...**

pinwheels:  
ham and swiss with spinach and dijon, italian meats, turkey terrifics,  
or hummus and veggie

trio of dips and crudite vegetables:  
a colorful and tasty assortment of local seasonal vegetables,  
with gourmet chips and toasts and choice of 3 dips such as:  
organic hummus, spinach and artichoke, local radish dip,  
**flatcreek blue cheese, or roasted eggplant,...**

the art of the tart:  
bite-size tarts of varied shapes and flavors (choose 3):  
smoked salmon and goat cheese, wild mushroom, local bacon and potato,  
spinach and artichoke, caramelized onion and blue cheese, mini quiches...

mediterranean antipasti:  
marinated vegetables, dolmades, hummus, roasted tomato bruschetta,  
olives, fresh mozzarella, assorted salamis, and feta



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salad cup display:

premade colorful fresh salads in fanciful acrylic cups or mason jars

some ideas: organic caesar salad, rainbow garden salad, chopped greek salad, signature chicken salad, or wild georgia shrimp and cucumber salad

local ga cheese sampler:

a selection of five local cheeses from award-winning dairies.

accompanied by either fruit and nuts or vegetables and olives, with gourmet crackers and toasts.

baked greenhill camembert in pastry

with local honey, fruit, nuts and toasts.

**“make your own darn sandwich”** platter:

with your choice of 3: roasted turkey, maplewood smoked ham, roast beef,

genoa salami, chicken salad, tuna salad, or organic hummus

accompanied by sliced cheddar and swiss, organic greens, vine ripe tomato,

red onion, pickles, assorted breads, mayo and mustard

(great option for gluten free or paleo diets)

house smoked wild salmon platter:

smoked salmon, cream cheese, hummus, red onion, sliced tomato,

olives, and capers with baguette toasts.

medium and large can be displayed on a decorative wood and pewter fish board.

wild georgia shrimp cocktail:

our spin is served with old bay seasoned cauliflower florets, traditional cocktail sauce, and mango chutney.

chilled beef tenderloin platter:

sliced beef tenderloin with rolls and 3 sauces: horseradish cream,

honey dijon, and roasted red pepper. fresh greens, sliced red onion and tomatoes.

