

Thrive Catering

LOWCOUNTRY BOIL

(will require outdoor cooking onsite, which is a fun spectacle to watch, shrimp will be cooked in a separate pot in case of seafood allergies)

Includes: 1-dish meal, slaw, rolls with butter, dessert, beverage, disposables, and 2 staff (more staff added on as needed)

Ideal for casual fun, this crowd-pleasing dish includes a combination of Wild GA shrimp, smoked sausage, cob corn, and red potatoes with spices.

Slaw

Rolls and Butter

Choose Dessert:

Chocolate Chip Walnut Cookie, Lemon Triangle, or Melon Wedge

Choose a Beverage:

Sweet or Unsweet Tea or Infused Water

Fun Add-ons!

Icy and Spicy Gazpacho Shooters

Local Smoked Fish Dip or Thrive's Pimento Cheese with Crackers

Large Shrimp

XL Shrimp

Blue Crab

Snowcrab Legs

"Oven Fried Chicken"

Farmer's Market Salad: Beautifully composed platter of seasonal vegetables & fresh greens. Served w/ a house-made vinaigrette dressing.

Rich Bread pudding, Banana Pudding, or Peach Cobbler



Thrive Catering

BACKYARD BBQ

(will require outdoor grilling onsite)

Includes: 1 entrée, 2 sides, dessert, beverage, disposables, 2 staff

Choose 1 or 2 Entrees:

Hunter Farm or Angus Beef Burgers, Salmon Burgers, Grilled Balsamic Marinated Portobellos, Hunter Farm Bratwurst Sausage, Chicken and Spinach Sausage, Kosher Hot Dogs, BBQ Chicken, Cajun Catfish in Hobo Packets, Signature Chicken Salad, Curried Tofu Salad with Apple and Cashew

Choose 2 Sides:

Confetti Potato Salad, Perfect Pesto Pasta Salad, Cob Corn, Sunshine Kale Salad, Quinoa Tabbouli, Caprese Salad, Slaw, Roast Sweet Potato Salad, Farmer's Market Salad, Marinated Cucumber Salad, Baby Carrots with Chips and Hummus

Buns and Rolls with Butter

Choose Dessert:

Chocolate Chip Walnut Cookie, Fudgy Brownie, Lemon Triangle, Whole Fruit or Melon Wedge, Yogurt Cup

Choose a Beverage:

Sweet or Unsweet Tea or Infused Water

Fun Add-ons!

Icy and Spicy Gazpacho Shooters

Local Farm Deviled Egg Platter

Wild GA Shrimp Cocktail: Our spin is served with Old Bay seasoned Cauliflower Florets, Traditional Cocktail Sauce, and Mango Chutney.

Composed Grilled Summer Vegetable Platter

Classic Mini Franks in a Blanket with Honey Dijon and BBQ Sauce

Buttermilk Chicken Fingers with 2 Sauces

Devilled Crab

Rich Breadpudding, Banana Pudding, or Apple Crumble

Watermelon Wedges

Raspberry Angel Food Cake w/whipped cream and fresh berries



Thrive Catering

SOUTHERN FISH FRY

Chef's secret: Savannah's local craft beer from Southbound Brewing Company in our beer batter! (will require outdoor frying onsite)

Includes: 1 entrée, 2 sides, dessert, beverage, disposables, and 2 staff

Choose 1 or 2 Entrees: Beer-Battered Sustainable Catfish or Local Whiting with Homemade Tartar Sauce, (Unfried Option) Pecan Crusted Baked Catfish or Whiting, Herb Roasted Springer Mountain Chicken, Hunter Farm Bratwurst Sausages, Buttermilk Chicken Fingers, Summer Vegetable Kabobs

Choose 2 Sides: French Fries with Seasalt and Parsley, Sweet Potato Fries, Confetti Potato Salad, Potato Cakes with Greens, Cornbread Hushpuppies, Lemony Quinoa Salad with Spinach and Poppyseeds, Cob Corn, Baked Beans, Slaw, Spinach/Dried Fruit/Cheese/Nut Salad, Marinated Cucumber Salad, Baby, Giardiniera (Mixed Marinated Vegetables)

Rolls with Butter

Choose Dessert: Chocolate Chip Walnut Cookie, Fudgy Brownie, Lemon Triangle, Whole Fruit or Melon Wedge, Yogurt Cup

Choose a Beverage: Sweet or Unsweet Tea or Infused Water

Fun Add-ons!

Icy and Spicy Gazpacho Shooters

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,...

Local Farm Deviled Egg Platter

Southern Ploughman's Platter: a selection of five Local Cheeses from award-winning dairies. Accompanied by vegetables, pickles, chutney, olives, with Crackers and Multigrain Bread.

Classic Mini Franks in a Blanket with Honey Dijon and BBQ Sauce
Fried Dill Pickles Appetizer

Fried Oysters
Fried Wild GA Shrimp
Fritto Misto (Mixed Fried Seafood)

Rich Breadpudding, Banana Pudding, or Peach Cobbler

Watermelon Wedges

Sweet Potato, Apple Caramel, or Bourbon Pecan Pie
(Add fresh whipped cream or ice cream scoop.)



Thrive Catering

SOUTHERN BUFFET

Includes: 1 entrée, 2 sides, dessert, beverage, disposables, and 2 staff

Choose 1 or 2 Entrees: “Oven Fried” Chicken or Herb Roasted Springer Mountain Chicken, Fishcakes, Slow-Roasted Pulled Pork with Rolls, Wild GA Shrimp and Freeman’s Stoneground Grits, BBQ Lentil Sloppy Joes, Hunter Beef and Rice Stuffed Peppers, Chicken, Sausage, and Shrimp Jambalaya, Signature Chicken Salad, Classic Egg Salad, Curried Tofu Salad with Apple and Cashew

Choose 2 Sides: Savannah Red Rice, Herb Roast Potatoes, Sweet Potato Puree, Corn Souffle, Farmhouse Mac and Cheese, Zucchini Rice Casserole, Baked Beans, Macaroni Salad, Cob Corn, Sauteed Collards, Green Beans, Stewed Okra and Tomato, Slaw, Farmer’s Market Salad, Marinated Cucumber Salad

Buttermilk Biscuits or Rolls with Butter

Choose Dessert: Chocolate Chip Walnut Cookie, Fudgy Brownie, Lemon Triangle, Whole Fruit or Melon Wedge, Yogurt Cup

Choose a Beverage: Sweet or Unsweet Tea or Infused Water

Fun Add-ons!

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,...

Multigrain Tea Sandwiches: Tomato with Vidalia Mayonnaise (a local favorite!), Cucumber and Cream Cheese, Chicken Salad, Ham and Swiss, Hummus and Sprout, Thrive’s Pimento Cheese, Radish and Butter...

Local Farm Deviled Egg Platter

Wild GA 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 local tomatoes, & olives.

Classic Mini Franks in a Blanket with Honey Dijon and BBQ Sauce

Buttermilk Chicken Fingers with 2 Sauces

Devilled Crab

Braised Beef Brisket with rolls

Rich Breadpudding, Banana Pudding, or Apple Crumble

Watermelon Wedges

Sweet Potato, Apple Caramel, or Bourbon Pecan Pie

(Add fresh whipped cream or ice cream scoop.)



Thrive Catering

BEACH OR PARK PICNIC

All items are served cold.

Includes: 1 entrée, 2 sides, dessert, beverage, disposables, and 2 staff

Can be served as either a buffet on checked tablecloths, or, packed into individual picnic baskets with ice packs for an extra \$2/pp (and with a deposit for returnable basket use).

Choose 1 or 2 Entrees: Tricolor Frittata, Cold Fried Chicken, Thrive's Signature Chicken Salad in Cup, Ham, Brie, and Apple Baguette, Spinach and Feta Croissant, Curried Tofu Salad with Apple and Cashew, Classic Savannah Tomato Sandwich, Turkey and Swiss on Ciabatta, Chicken Caesar Wrap, Roast Beef Roll with Horseradish Sauce

Choose 2 Sides: Perfect Pesto Pasta Salad, Quinoa Tabbouli, Caprese Salad, Chopped Greek Salad, Organic Hummus and Carrots, Asian Slaw, Roasted Sweet Potato Salad, Sunshine Kale Salad, French Green Lentil Salad, Gourmet Chips, Dolmades, Fruit Salad

Choose Dessert: Chocolate Chip Walnut Cookie, Fudgy Brownie, Lemon Triangle, Whole Fruit or Melon Wedge, Yogurt Cup

Fun Add-ons!

Basket of Freshly Baked Organic Muffins, Buttermilk Biscuits, Bagels, or Danish Pastries, with selection of butter and spreads

Eye-catching Fresh Sliced Seasonal Fruit Display

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,...

Multigrain Tea Sandwiches: Tomato with Vidalia Mayonnaise (a local favorite!), Cucumber and Cream Cheese, Chicken Salad, Ham and Swiss, Hummus and Sprout, Thrive's Pimento Cheese, Radish and Butter...

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,...

Local Farm Deviled Egg Platter:

Wild GA Shrimp Cocktail: Our spin is served with Old Bay seasoned Cauliflower Florets, Traditional Cocktail Sauce, and Mango Chutney.

Smoked Salmon Platter: Smoked Salmon, Cream Cheese, Hummus, Red Onion, Sliced Tomato, Olives, and Capers with Baguette Toasts.

Rich Bread Pudding, Banana Pudding, or Apple Crumble



Thrive Catering

WELCOME BRUNCH

Includes 1 entrée, 1 side, baked goods, fruit, beverage, disposables, and 2 staff.

Choose 1 or 2 Entrees:

Tricolor Frittata, Hunter Sausage and Cheddar Strata, Ham, Egg, and Spinach Breakfast Wraps, or Hunter Bacon, Egg, and Cheese Buttermilk Biscuits

Choose 1 Side:

Freeman's Stoneground Grit Cakes, Hash Browns, Organic Oatmeal with Toppings, or Sweet Potato Pancakes

Choose 1 Fruit:

Eye-catching Fresh Sliced Seasonal Fruit Display, Organic Yogurt, Granola, and Fresh Berry Parfaits, Four Fruit Smoothies, or Fresh Fruit Cups

Basket of Freshly Baked Organic Muffins, Buttermilk Biscuits, Bagels, or Danish Pastries, with selection of butter and spreads

Beverage:

Bottled water, juice, or basic coffee setup



Thrive Catering

OYSTER ROAST

Ideal for casual fun, this crowd-pleasing event includes:

Steamed Oysters served with Cocktail Sauce, Lemons, Hot Sauce, Saltine Crackers

“Oven Fried” Chicken or Thrive’s Signature Chicken Salad

Savannah Red Rice

Slaw

Rolls and Butter

Choose Dessert:

Chocolate Chip Walnut Cookie, Lemon Triangle, or Melon Wedge

Choose a Beverage:

Sweet or Unsweet Tea or Infused Water

Fun Add-ons!

Icy and Spicy Gazpacho Shooters

Local Smoked Fish Dip or Thrive’s Pimento Cheese with Crackers

Large Shrimp

XL Shrimp

Blue Crab

“Oven Fried Chicken”

Slaw

Farmer’s Market Salad: Beautifully composed platter of seasonal vegetables & fresh greens. Served w/ a house-made vinaigrette dressing.

Rich Bread pudding, Banana Pudding, or Peach Cobbler

