



Thrive Catering is pleased to announce a new extension of our services to yachts in Thunderbolt Marine and surrounding yards and marinas... We can help you provision!

We are in a unique position of having fresh local, organic, and gourmet ingredients at our fingertips, as well as an experienced yacht chef to assist you with your choices. A few options...

Produce: From our local farmers market, national gourmet and organic growers. Herbs, microgreens, case quantities,...

Seafood: Fresh and Local, or International fresh or flash frozen as you prefer. (May be seasonal)

Fine Meats: To name a few: Niman Ranch Beef and Pork, Snake River Farms American Kobe Beef, Maple Leaf Farms Duck, Australian Lamb, Ashley Farms Chicken, and many more specialty meats and game. Cut and vacuum packed to your specifications.

Gourmet Items: Wide Selection of Local and International Cheeses and Charcuterie. Prepared frozen hors d'oeuvres. Quality Fresh pastas. Oils, vinegars, and condiments.

Bakery Ideas: Breakfast pastries unbaked frozen. Artisan breads parbaked frozen. A multitude of prepared dessert options, frozen for handy use, as well as sauces and fruit purees. Also, delectable chocolates and truffles.

Crew Options: For those busy or rough weather times: frozen soups, stews, pasta dishes, meat pies, and casseroles.

Also available staple cooking/baking ingredients in bulk quantities.

We'll be happy to meet with you at your convenience to arrange your order. Most items are available next day, however, some may take 2 or 3, so advance timing is appreciated.

Thanks and looking forward to working with you,

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