

Thrive Catering

dinner buffet: fall and winter

option a:

herb roasted springer mountain chicken
buttermilk fried chicken
local fishcakes, homemade tartar sauce
sustainable cajun catfish or local whiting, lemon caper sauce
chicken bog: chicken, sausage, and rice low country fav!
cuban spiced slow roasted pulled pork, bbq sauce, rolls
beef tips, bourguignon mushroom gravy
quinoa, bean, vegetable stuffed peppers (vegan)
veggie lasagna (vegetarian)

option b:

chicken and spinach cannelloni
florentine stuffed springer mountain airline chicken breast
wild georgia shrimp and freeman's stoneground grits, creole cream sauce
shrimp, chicken, and smoked sausage perloo
wild salmon cakes, homemade remoulade
pecan crusted local fish, herbed remoulade
assorted grilled hunter pork, chicken, or game sausages, onions, peppers
braised and brined pork loin roast, peach chutney
braised angus beef brisket, red wine gravy, rolls
oxtail stew
eggplant parmesan (vegetarian)

option c:

roasted cornish game hens, wild rice stuffing
roasted duck legs, cannellini bean stew
local honey glazed duck breasts, berry wine sauce
crab cakes, chili remoulade
grilled jumbo wild georgia shrimp kabobs
broiled wild salmon, lemon caper sauce
seared scallops, beurre blanc
boneless beef short ribs, red wine gravy
grilled flat iron steaks, chimichurri
roasted new zealand lamb chops, apricot and fresh mint jelly

option d:

lobster tails, red pepper butter
filet mignon, horseradish cream sauce
grass fed beef prime rib au jus, horseradish cream sauce



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sides: choice of two:

whipped potato and turnip local twice baked potatoes
sweet 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 wild rice medley
freeman's stoneground grits creamy polenta savory bread pudding
farro risotto with butternut squash and spinach

vegetables: choice of two:

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



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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

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
brined roast pork loin, peach chutney
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 butternut squash and spinach
farmhouse mac and cheese
freeman's mill stoneground grits
sweet potato soufflé

vegetables: (choose 1)

bourbon glazed sautéed kale or collards
local honey glazed carrots
green beans amandine
lemon zest broccoli



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option b:

first course: (choose 1)

arugula salad, heirloom grape tomatoes, parmesan, croutons
little gem salad
sunshine baby kale salad
spiced pumpkin soup
red and yellow beet salad
artisan cheese sampler

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

florentine stuffed springer mountain airline chicken breast
tuscan herb roast turkey breast, orange cranberry relish
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
pecan crusted catch of the day, herbed remoulade
assorted local pork, chicken, or game sausages, onions, peppers
brined roast pork chop, peach chutney
braised beef brisket, red wine gravy
beef and vegetable skewers, red pepper coulis

sides: (choose 1)

farro risotto with butternut squash and spinach
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
bourbon braised 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
(or ravioli flavor of your choice!)

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

local 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
seared scallops, beurre blanc
boneless beef short ribs, red wine gravy
grilled flat iron steak, chimichurri
roasted new zealand lamb chops, apricot and fresh mint jelly

sides: (choose 1)

farmhouse cheddar macaroni and cheese with lobster
scaloped potatoes
savory bread pudding
gourmet mushroom risotto or risotto milanese
lemony quinoa, spinach, poppyseeds

vegetables: (choose 1)

fall succotash with local field peas
cracklin' cauliflower
roasted acorn squash, local honey
bourbon braised sautéed kale or collards
roasted fall vegetables
rainbow swiss chard



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option d:

first course: (choose 1)

local pate with garden greens

main course: (choose 1)

lobster tails with red pepper butter

stone crab claws, mustard dipping sauce

filet mignon, horseradish cream sauce

grass fed 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

