

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
ricotta flatbread triangles with pomegranate salsa and arugula
bruschetta: roasted tomato and basil, tuscan white bean, olive tapenade,
roasted eggplant, chicken liver spread, or local fresh goat cheese
spinach and artichoke tartlets
caramelized sweet onion and local blue cheese tartlets
local farm devilled eggs
watermelon and feta skewers with basil and balsamic drizzle
wild mushroom tartlets
classic southern tea sandwiches: tomato with vidalia mayonnaise (a local favorite!),
cucumber and chive cream cheese, thrive's chicken salad, ham and swiss,
organic hummus and sprout, thrive's pimento cheese, radish and butter
pinwheels: ham and swiss with spinach, turkey terrifics, or hummus and veggie
chilled soup shooters: icy and spicy gazpacho with shrimp, asparagus vichyssoise,
carrot ginger velvet, prosciutto and melon shooter
oysters on the half shell with vidalia mignonette
raspberry brie filo
asparagus wrapped in puff pastry
candied bacon lollipops
cucumber rounds with local sweetgrass blue cheese mousse, pecans, and apple
wild ga shrimp and pimento cheese toasts
whimsical spoons: signature chicken salad or curried tofu with apple and cashew
fried green tomato skewer with bacon or feta crumbles, basil and buttermilk ranch drizzle
beef carpaccio crostini
smoked salmon potato pancakes with greek yogurt and capers
country ham and cheddar stuffed buttermilk biscuits with honey dijon
local fish and shellfish ceviche
mini shrimp rolls (lobster roll style!)
ahi tuna poke

sweet bites

chocolate dipped organic strawberries
cake pops
lemon tartlet triangles
chocolate dipped profiteroles
mini cupcakes
fudgy brownie triangles
chocolate mousse shot glasses (can be vegan)



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hors d'oeuvres a la carte hot

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

Mini pretzel dogs with local honey dijon
wild mushroom tartlets
loaded red potatoes topped with local bacon
beer battered chicken fingers with 2 sauces
soup shooters: potato leek topped w/shrimp or tomato basil bisque w/grilled cheese toast
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
mediterranean ratatouille tart
fire roasted veggie empanada with cheese
chicken and cheese quesadilla cone
chicken and waffles with honey gravy
shrimp spring roll w/sweet chili sauce
farmhouse macaroni and cheese bites
truffle parmesan fries
sesame chicken sate with spicy peanut sauce
asian bbq pork buns
chorizo and manchego arepa
bacon wrapped sirloin and gorgonzola
red quinoa and zucchini fritter with feta
buffalo chicken spring rolls with blue cheese sauce
wild ga shrimp and freeman's mill stoneground grits cups
bluffton oysters topped with spinach artichoke gratinee
bbq pulled pork on mini corn muffin
three cheese arancini
chorizo or goat cheese stuffed bacon wrapped medjool dates
collard green and tasso springroll
daufuskie deviled crab crostini
soup shooters: she-crab soup or wild ga shrimp bisque
country ham & cheddar, country fried steak, or roast tomato & cheddar buttermilk biscuits
steak and cilantro empanadas
wild salmon cakes or shrimp cakes with chipotle remoulade
braised short rib and manchego empanada
shrimp and corn fritters
seafood or sausage stuffed mushroom
bacon wrapped sirloin and gorgonzola
low country boil skewer



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local Vidalia and bacon sausage "pig in a blanket" with mustard sauce
hunter cattle grass fed beef koftas with tzatziki sauce
pulled jerk chicken on sweet potato biscuit
duck spring roll with orange sauce
classic crab cakes w/lemon caper remoulade
za'atar grilled shrimp skewers
blue crab and thai chili sauce Rangoon
moroccan lamb cigars in filo
bacon wrapped scallops
sliders: wagyu beef, bbq'd Berkshire pork, cubanos, or crab cake
individual lamb chops with apricot mint sauce

ideas for late night snacks

parmesan, truffle, or spicy popcorn
warm soft pretzels
candied bacon lollipops glazed with local bourbon
farmhouse macaroni and cheese bites
truffle parmesan fries
"chik fil a"-esque slider
country ham & cheddar, country fried steak, or roast tomato & cheddar buttermilk biscuits
wagyu beef or cuban slider



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appetizer displays

pot of cajun spiced boiled peanuts

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

organic tortilla chips, baby carrots, and pico di gallo or pita chips with hummus

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, or goat cheese...

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

pinwheels:
ham swiss with spinach and dijon, italian meats, turkey terrifics, or hummus & 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, pimento cheese, local radish dip, 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

salad cup display:
premade colorful fresh salads in fanciful acrylic cups or mason jars, some ideas:
organic caesar salad w/parmesan crisp, rainbow garden salad, chopped greek salad, arugula/fruit/nut salad, signature chicken salad, or wild georgia shrimp and cucumber salad.



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artisanal cheese sampler:

a selection of five local or international gourmet cheeses.

accompanied by either fruit and nuts or vegetables and olives, with gourmet crackers and toasts.
(option to add charcuterie)

baked greenhill camembert in pastry
with local honey, fruit, nuts and toasts.

mezze station: organic hummus and roasted eggplant dip, minted feta cubes, walnuts, olives,
heirloom tomato medley, dolmades, quinoa tabbouli, and pita bread

“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. displayed on a decorative wood and pewter fish board.

wild georgia shrimp cocktail:

our spin is local jumbo shrimp 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, local honey dijon, and roasted
red pepper. fresh greens, sliced red onion and tomatoes.

