

Thrive Catering

action stations!

self-serve:

farmer's market salad bar:

fresh assorted lettuces, and selected local veggies from our organic farmers! Such as heirloom grape tomatoes, cucumbers, shredded carrot, corn, and bean sprouts, and a duo of homemade dressings.

top your own chili bar:

classic chili with beef or turkey, white bean chili, or vegetarian, with assorted toppings and corn bread

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

assorted grilled or roasted seasonal vegetable display

soup and salad combo:

salad cups: premade colorful fresh salads in fanciful acrylic cups or mason jars
some ideas: organic caesar salad, rainbow garden salad, chopped greek salad, arugula/fruit/nut salad, signature chicken salad, or wild georgia shrimp and cucumber salad.
accompanied by soup flavor of choice

mediterranean antipasti:

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

baked or mashed potato bar:

baked or mashed russet potatoes with an array of toppings: local bacon, sour cream, scallions, cheddar, broccoli, or salsa. fun option: baked/mashed sweet potatoes as well and add nuts, local wildflower honey, and brown sugar to the mix!

hushpuppy station:

Classic, or with different ingredients (country ham/fontina/sweet onion or smoked fish?) with assorted sauces, sweet whipped butter, and local honey

gourmet grilled cheese station: 3 types grilled cheese: classic, meatie, and gourmet.
accompanied by tomato basil bisque shooters!

farmhouse mac and cheese bar: our popular mac and cheese made with VT white cheddar!
with a choice of 4 assorted toppings such as: chopped bacon, gourmet mushrooms, sundried tomato, fresh spinach, blue cheese, broccoli florets, spicy peppers, fresh herbs, truffle oil (add shrimp or lobster)



Thrive Catering

fried green tomato station:

accompanied by chopped bacon, arugula, buttermilk ranch, crumbled feta, fresh basil, balsamic reduction, and toast triangles

beer battered chicken fingers with homemade buttermilk ranch, bbq, and local honey dijon sauces. (add some veggie "chicken fingers" for your vegetarian guests?)

fried oyster po'boy station:

fried oysters with remoulade, chopped lettuce, rolls, hot sauce
(vegan version: fried cauliflower!)

southern biscuit bar (one of our most popular!):

includes your choice of one meat: sausage gravy, country ham, slow roasted pulled pork, pulled chicken, beer battered chicken tenders, country fried steak, or veggie sausage.

two flavors of biscuit, buttermilk plus sweet potato☺. accompanied by toppings such as fresh sliced tomato and greens, caramelized sweet onion, thrive's pimento cheese, local honey, jam, and butter.

sliders station:

choose your 2 flavors: from wagyu beef burgers, to slow roasted pork, pulled brisket, local fishcakes, or veggie falafels or black bean burgers! served with toppings, pickles, and gourmet chips
(addition option: crab or wild salmon cakes)

impossible burger (vegan!)

a plant-based burger that sears, bleeds and tastes like real meat! available as sliders or burgers with assorted toppings

chicken wing station:

toss traditional wings with 3 of your favorite sauces: BBQ, honey dijon, buffalo, jerk, teriyaki, orange glaze,...with celery and carrots with blue cheese or buttermilk ranch dressings

pasta bar:

selection of 3 types locally made (by a san remo native!) fresh pasta such as linguini alfredo, fusilli marinara, and veggie lasagna, with such toppings as: meatballs, broccoli florets, sautéed mushrooms, blue cheese, parmesan, ... served with garlic bread, delicioso!

additional meat toppings: sausage, chicken, wild georgia shrimp



Thrive Catering

taco bar (fun!):

your choice of 2 meats: natural ground beef, pulled pork, ground turkey, white fish, shrimp, or vegetarian options (such as sweet potato, corn, and black bean. toppings include an assortment of salsas, fresh lettuce, tomato, red onion, homemade guacamole, sour cream and shredded cheddar. served with rice and beans, and tortilla chips.

Or, try a specialty gourmet taco slant: such as baja fish tacos, or caramelized pork tacos with pineapple salsa!

chicken bog:

a tasty low country local combination of chicken, sausage, rice, and peppers, with a side of cornbread

paella station:

authentic Spanish, featuring local seafood

taste of the south: a mini southern buffet!

pulled pork sliders, buttermilk fried chicken, coleslaw, baked beans, and cornbread

fish and chips station:

beer battered local whitefish with crispy fries in paper cones with assorted sauces and malt vinegar, yum!

low country boil station: a local fav!

sweet wild georgia shrimp, kielbasa, local red potatoes, and cob corn boiled with our special spice mix, and ready to eat! (shrimp cooked separately in case of allergies). also on station: cocktail sauce, bread rolls, coleslaw, wet wipes.

(a portion of this can be done with vegan smoked sausage, cauliflower, corn, and potatoes, with spices, at no additional cost.) option to add roasted or fried chicken.

other additions: jumbo shrimp, crawfish, blue crab

elegant iced seafood displays: this could typically include 4 of the following items:

wild georgia shrimp, blue crab cocktail claws, house smoked wild salmon, local fish/shellfish ceviche, raw oysters on the half shell with selected dipping sauces.

(option: add ice sculpture) (option: add lobster claws, crab legs, ahi tune poke)



Thrive Catering

manned stations:

wild georgia shrimp and freeman's stoneground grits:

toppings include creole cream sauce, parmesan cheese, scallions and herbs.

grilled quesadilla station:

choose springer chicken, hunter cattle beef, roasted pork, cremini mushroom, seasoned tofu... with two cheeses, and all the toppings (option: add wild ga shrimp)

martini bar:

assorted flavors of tapas sized savory potions such as: mashed potato and beef shortrib, shrimp and grits, mac and cheese with lobster,...

gyro and falafel station:

lamb gyros and vegan falafels with assorted sauces, tomatoes, cucumbers, lettuce, and pita, served with quinoa tabbouli

classic low country oyster roast (option: add peel and eat wild ga shrimp)

fishcake station: sautéed fresh and served with assorted toppings and rolls
local whitefish or wild salmon cakes

southern crab cakes station

classic carving station:

(all served with rolls, toppings, and selected sauces)

slow roasted cuban spiced pork loin, bbq sauce, peach chutney

local honey glazed ham, pineapple salsa

free range turkey, wild mushroom gravy, cranberry orange relish

pp steamship pork roast, bbq sauce, peach chutney

braised beef brisket, red wine and herb ragout

steamship beef roast (70p min), horseradish cream sauce, honey dijon

house smoked whole side of wild salmon, herbed remoulade

prime rib au jus, horseradish cream sauce

seared beef tenderloin, horseradish cream sauce, honey dijon

