

Thrive Catering

plated luncheon menu

option a:

first course soup or salad: (choose 1)

organic black bean tuscan white bean with olive oil drizzle spiced pumpkin
carrot ginger velvet icy and spicy gazpacho curried local sweet potato
butternut squash and apple broccoli and cheddar french green lentil
tomato basil bisque with cheese crouton potato leek
fresh farmer's market salad, balsamic vinaigrette
caesar salad with asiago tuile
organic spinach salad, local cheese, candied pecans, seasonal fruit
arugula salad with heirloom tomatoes, croutons, parmesan, balsamic vinaigrette

main course: (choose 1 or 2, guest chooses 1)

thrive's signature chicken salad on avocado or fresh greens
grilled or herb roasted springer mountain frenched chicken breast, roasted red
pepper sauce
buttermilk fried chicken, buttermilk ranch
chicken bog, a lowcountry dish
handmade local fishcakes or wild salmon cakes, tartar sauce
daufuskie deviled crab
sustainable cajun catfish or local whiting, classic tartar sauce
slow roasted pulled pork, bbq sauce
braised beef brisket, horseradish cream
veggie lasagna (veg)
hearty vegetable, bean, quinoa stuffed pepper (v)

sides: (choose 1 or 2)

caesar salad with asiago tuile
sunshine kale salad
farro salad with grape tomatoes, feta, and spinach
perfect pesto pasta
savannah red rice
farmhouse mac and cheese
sweet corn souffle
herb roasted red potatoes
freeman's stoneground grits
sweet potato souffle
green beans amandine
sauteed asparagus
bourbon braised kale or collards

(minimum group size 50p)



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option b:

first course soup or salad: (choose 1)

tuscan white bean drizzled with truffle oil icy and spicy gazpacho topped with shrimp
golden tomato basil bisque with cheese crouton
chilled spring pea soup topped with shrimp she-crab soup
porcini mushroom ravioli in consomme with brunoise of vegetables
chilled vichyssoise or warm potato leek topped with shrimp
caesar salad with asiago tuile
caprese salad
organic spinach salad, local cheese, candied pecans, seasonal fruit
little gem salad
watermelon and feta salad, fresh basil, balsamic reduction
gourmet cheese and charcuterie sampler

main course: (choose 1 or 2, guest chooses 1)

classic cobb salad
wild georgia shrimp and cucumber salad on avocado or fresh greens
florentine stuffed springer mountain chicken breast, roasted red pepper sauce
chicken and spinach cannelloni
grilled wild salmon, chili remoulade
pecan crusted local whitefish, homemade tartar sauce
crab pie (a local dish!) (check mkt price)
crab cakes, lemon caper sauce (check mkt price)
local mussels and clams, white wine, saffron risotto
wild georgia shrimp and freeman's mill stoneground grits
brined and grilled pork chop, peach chutney
grilled flatiron steak kabobs
niçoise style stuffed baby vegetables (v)

sides: (choose 1 or 2)

lemony orzo salad
farro salad, grape tomatoes, feta, greens
quinoa tabbouli
herb roasted fingerling potatoes
farmhouse mac and cheese with gourmet add-ons: shrimp, lobster, truffle...
saffron risotto
asparagus spears, lemon caper sauce
local honey glazed rainbow carrots
sauteed broccolini
ratatouille
succotash with local field peas and carolina gold rice
grilled or herb roasted seasonal vegetables

