

# Thrive Catering

## action stations!

(station-style menus have a minimum of 50p)

### 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 sliced radishes, 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!

french fry bar:

traditional and sweet potatoes, served in cones, with assorted toppings

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!



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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 (option to add shrimp or lobster)

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 (option to 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!)

indian street food station:

poppadums:

cooked on station, 2 flavors, plain and spicy, served with fresh tomato, onion, coriander chopped salad, mango chutney, and raita  
or

naan:

freshly flatbread baked in special hot oven of 3 assorted flavors: plain, garlic, and paneer stuffed, served with chickpea chole curry, mango chutney, and raita

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

includes sausage gravy and your choice of one meat: country ham, slow roasted pulled pork, pulled chicken, crispy chicken fritters, country fried steak, or veggie sausage. two flavors of biscuit, buttermilk and sweet potato. accompanied by toppings such as 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 bbq pork, pulled brisket, local fishcakes, or veggie falafels or black bean burgers! Served with toppings, pickles, and gourmet chips  
(option to add crab or wild salmon)

impossible burger sliders (vegan!)

a plant-based burger that sears and tastes like real meat! Served with assorted toppings, pickles, and gourmet chips

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



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## pasta bar:

selection of 3 types pasta such as linguini alfredo, fusilli marinara with meatballs, and veggie lasagna ... served with garlic bread, delicioso!

option to add additional meat toppings: sausage, chicken, or wild georgia shrimp

## street tacos (fun!):

your choice of 2 composed tacos: such as baja fish tacos, pork carnitas with pineapple salsa, or classic beef tacos. served with rice and beans, salsa, guacamole, and tortilla chips

## 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

## house smoked mojo chicken station:

marinated roast chicken with black beans and rice, avocado, plantains and a habanero mango salsa

## 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!

seared lamb chop station: served with 2 dips such as fresh mint apricot jelly and local honey dijon, and rosemary roasted potatoes skewer

## 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, 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 to add ice sculpture, lobster claws, crab legs, ahi tune poke)



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## **manned stations:**

wild georgia shrimp and freeman's stoneground grits:

toppings include creole cream sauce, parmesan cheese, scallions & herbs

grilled quesadilla station:

choose springer chicken, hunter cattle beef, roasted pork, cremini mushroom, seasoned tofu... with two cheeses, and all the toppings! (option to 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 (check mkt price), polenta with duck confit...

pizza station (fresh from the pizza oven!):

choice of 3 gourmet types: chef's recommendation is one classic, one gourmet, and one vegetarian, with assorted additional toppings

gyro and falafel station:

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

hunter farms whole pig roast:

chef attended carving station with sliced rolls, slaw, spicy corn chou chou, bbq and hot sauces, pickled peaches, green beans

classic low country oyster roast

(option to 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

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

