

Thrive Catering

dinner buffet: spring and summer

option a:

thrive's signature chicken salad cups

herb roasted springer mountain chicken

"oven fried" chicken

chicken and spinach cannelloni

local fishcakes with homemade remoulade

sustainable cajun catfish or local whiting, classic tartar sauce

chicken and sausage jambalaya

cuban spiced slow roasted pulled pork, rolls

beef tips, bourguignon mushroom gravy

organic beef lasagna

quinoa, bean, vegetable stuffed peppers (vegan)

option b:

wild salmon cakes, homemade remoulade

wild georgia shrimp and cucumber salad cups

wild georgia shrimp and **freeman's stoneground grits**, creole cream sauce

pecan crusted local fish, herbed remoulade

florentine stuffed springer mountain airline chicken breast

assorted grilled local pork, chicken, or game sausages, onions and peppers

braised and brined pork loin, peach chutney

grilled and brined pork chops, grilled seasonal fruit

braised angus beef brisket, red wine gravy, rolls

eggplant parmigiana (vegetarian)

pasta primavera (vegetarian)

option c:

grilled wild salmon, lemon caper sauce

crab cakes, chili remoulade

grilled jumbo wild georgia shrimp kabobs

local honey glazed duck breasts, berry wine sauce

boneless beef shortribs, red wine gravy

grilled skirt steak roulade, chimichurri

option d:

lobster tails, red pepper butter

seared scallops, beurre blanc

grilled new zealand lamb chops, orange and fresh mint jelly

local soft shell crabs

dungeness crab legs

filet mignon, horseradish cream sauce

grassfed beef prime rib au jus, horseradish cream sauce



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sides: choice of two:

11 superfood salad corn soufflé
herb roasted local new potatoes
zucchini and rice casserole savannah red rice
saffron risotto perfect pesto pasta
lemony quinoa with spinach and poppy seed
farmhouse mac and cheese lemony orzo
farro salad with feta, grape tomato, and spinach
freeman's stoneground grits grilled corn on the cob
bruschetta platter

vegetables: choice of two:

caesar salad **farmer's market salad** southern slaw
greek salad caprese salad
spring pea soup icy and spicy gazpacho ratatouille
spring vegetable medley grilled summer vegetables
stewed okra and tomato asparagus
local honey glazed carrots green beans amandine
succotash with local field peas
lemon zest broccoli bourbon glazed sauteed kale sweet potato souffle



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plated dinner spring and summer:

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

panzanella salad

chilled vichyssoise topped with shrimp

chilled spring pea soup

icy and spicy gazpacho

bruschetta plate

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

chicken and sausage jambalaya

chicken and spinach cannelloni

chicken tetrazzini

cuban spiced slow roasted pulled pork

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, asparagus, greens

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

simply steamed broccoli



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option b:

first course: (choose 1)

caprese salad

sunshine baby kale salad

steamed artichoke, lemon caper sauce

steamed asparagus spears, orange scented caramelized vidalia onions

local georgia cheese sampler

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

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

brined roast pork loin, peach chutney

florentine stuffed springer mountain airline chicken breast

braised beef brisket, red wine gravy

beef and vegetable skewers, red pepper coulis

assorted local pork, chicken, or game sausages, onions, peppers

brined roast pork chop, peach chutney

sides: (choose 1)

farro risotto, grape tomatoes, feta, greens

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

pasta primavera

vegetables: (choose 1)

asparagus spears, lemon caper sauce

gourmet medley of mushrooms

local honey glazed rainbow carrots

broccolini

sugar snap peas

sauteed spring vegetable medley

grilled summer vegetables

ratatouille

succotash with local field peas



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option c:

first course: (choose 1)

seaweed salad

frali gourmet artichoke and goat cheese ravioli (or flavor of your choice!)

baby spinach salad, local cheese, candied pecans, savannah river farms
pancetta

local charcuterie plate

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

readie's honey glazed duck breasts with berry sauce

assortment of local shellfish: shrimp, clam, oyster, crab claw, mussels, white
wine, **frali's locally made pasta**

grilled jumbo wild georgia shrimp kabobs

grilled wild salmon, lemon caper sauce

crab cakes, chili remoulade

boneless beef shortribs, red wine gravy

grilled skirt steak roulade with chimichurri

sides: (choose 1)

farmhouse cheddar macaroni and cheese with lobster

scalloped potatoes

savory breadpudding

gourmet mushroom risotto or risotto milanese

lemony quinoa, spinach, poppyseeds

vegetables: (choose 1)

baby vegetable skewers

green and white asparagus spears

local farm rainbow carrots



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option d:

first course: (choose 1)
local pate with garden greens

main course: (choose 1)
local soft shell crabs
grilled new zealand lamb chops, orange and fresh mint jelly
lobster tails, red pepper butter
seared scallops, beurre blanc
stone crab claws, mustard dipping sauce
filet mignon, horseradish cream sauce
grassfed 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

