

Thrive Catering

dinner buffet: fall and winter

typically comprised of 2 proteins, 1 salad and 3 sides

option a: choice of two:

herb roasted springer mountain chicken
buttermilk fried chicken
local fishcakes, homemade tartar sauce
sustainable cajun catfish or local whiting, lemon caper sauce
chicken bog: chicken, sausage, and rice low country fav!
cuban spiced slow roasted pulled pork, bbq sauce, rolls
beef tips, bourguignon mushroom gravy
quinoa, bean, vegetable stuffed peppers (vegan)
veggie lasagna (vegetarian)

option b: choice of two:

chicken and spinach cannelloni
florentine stuffed springer mountain chicken breast
wild georgia shrimp and freeman's stoneground grits, creole cream sauce
shrimp, chicken, and smoked sausage perloo
wild salmon cakes, homemade remoulade
pecan crusted local fish, herbed remoulade
assorted grilled pork, chicken, or game sausages, onions, peppers
braised and brined pork loin roast, peach chutney
braised angus beef brisket, red wine gravy, rolls (check mkt price)
oxtail stew
eggplant parmesan (vegetarian)

option c: choice of two:

roasted cornish game hens, wild rice stuffing
roasted duck legs, cannellini bean stew
local honey glazed duck breasts, berry wine sauce
crab cakes, chili remoulade (check mkt price)
grilled jumbo wild georgia shrimp kabobs
grilled wild salmon, lemon caper sauce
seared scallops, beurre blanc (check mkt price)
boneless beef short ribs, red wine gravy
grilled flat iron steaks, chimichurri
roasted new zealand lamb chops, apricot and fresh mint jelly (check mkt price)

option d:

lobster tails, red pepper butter
filet mignon, horseradish cream sauce
grass fed beef prime rib au jus, horseradish cream sauce



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salad: choice of one:

arugula garden salad rainbow garden salad sunshine kale salad
classic caesar salad

side starches: choice of one or two:

whipped potato and turnip local twice baked potatoes
sweet corn soufflé buttermilk smashed potatoes broccoli and rice casserole
herb roasted red potatoes farmhouse mac and cheese saffron risotto
hoppin' john and rice lemony quinoa with poppyseeds and spinach wild rice medley
freeman's stoneground grits creamy polenta savory bread pudding
farro risotto with butternut squash and spinach

side vegetables: choice of one or two:

tuscan white bean soup spiced pumpkin soup sweet potato souffle
herb roast fall vegetables local honey glazed carrots green beans amandine
bourbon glazed kale or collards rainbow beets succotash with local field peas
lemon zest broccoli roasted acorn squash with honey cracklin' cauliflower

