

# Thrive Catering

## family-style dinner fall and winter:

typically comprised of a first course salad, second course of 2 proteins and 3 sides

### option a:

#### first course: (choose 1)

fresh farmer's market salad, balsamic vinaigrette

caesar salad with asiago tuile

arugula salad, heirloom grape tomatoes, parmesan, croutons, balsamic vinaigrette

#### main course: (choose 2 proteins, 3 sides)

springer mountain herb roasted frenched chicken breast, red pepper sauce

buttermilk fried chicken

chicken bog: chicken, sausage, and rice, low country fav!

local fishcakes, homemade tartar sauce

sustainable cajun catfish or local whiting, classic tartar sauce

cuban spiced slow roasted pulled pork, bbq sauce, rolls

beef tips, bourguignon mushroom gravy

mushroom tetrazzini (vegetarian)

quinoa, bean, vegetable stuffed peppers (vegan)

#### side starches:

savannah red rice

corn souffle

buttermilk whipped potatoes

herb roasted red potatoes

broccoli rice casserole

farro risotto, butternut squash, spinach

farmhouse mac and cheese

freeman's mill stoneground grits

#### side vegetables:

bourbon glazed sautéed kale or collards

local honey glazed carrots

green beans amandine

lemon zest broccoli

herb roasted seasonal vegetables

sweet potato soufflé



# Thrive Catering

## family-style dinner fall and winter:

### option b:

#### first course: (choose 1)

fresh farmer's market salad, balsamic vinaigrette  
caesar salad with asiago tuile  
arugula salad, heirloom grape tomatoes, parmesan, croutons  
sunshine baby kale salad  
spiced pumpkin soup  
tuscan white bean soup drizzled with olive oil

#### main course: (choose 2 proteins, 3 sides)

florentine stuffed springer mountain airline chicken breast  
chicken and spinach cannelloni  
tuscan herb roast turkey breast, orange cranberry relish  
wild georgia shrimp and freeman's stoneground grits, creole cream sauce  
wild salmon cakes, lemon caper sauce  
shrimp, chicken, and smoked sausage perloo  
pecan crusted local fish, herbed remoulade  
assorted local pork, chicken, or game sausages, onions, peppers  
brined roast pork loin, peach chutney  
braised beef brisket, red wine gravy (check mkt price)  
oxtail stew  
eggplant parmigiana (vegetarian)

#### side starches:

farro risotto, butternut squash, spinach  
twice baked loaded potatoes  
herb roasted fingerling potatoes  
farmhouse mac and cheese  
freeman's stoneground grits  
creamy polenta  
saffron risotto  
whipped buttermilk mashed potatoes

#### side vegetables:

gourmet medley of mushrooms  
local honey glazed rainbow carrots  
broccolini  
honey glazed acorn squash  
succotash with local field peas  
roasted butternut squash and beet medley  
sweet potato souffle  
bourbon braised collards or kale  
cracklin' cauliflower



# Thrive Catering

## family-style dinner fall and winter:

### option c:

#### **first course: (choose 1)**

arugula salad, heirloom grape tomatoes, parmesan, croutons

little gem salad

frali gourmet mushroom ravioli (or flavor of your choice!)

baby spinach salad, local cheese, candied pecans, local pancetta

artisan cheese and charcuterie plate

#### **main course: (choose 2 proteins, 3 sides)**

local honey glazed duck breasts with berry sauce

assortment of local shellfish: shrimp, clam, oyster, crab claw, mussels, white

wine, frali's locally made pasta or saffron risotto

grilled jumbo wild georgia shrimp kabobs

grilled wild salmon, lemon caper sauce

crab cakes, chili remoulade

seared scallops, beurre blanc

boneless beef shortribs, red wine gravy

grilled flat iron with chimichurri

grilled new zealand lamb chops, apricot and fresh mint jelly

#### **side starches:**

farmhouse cheddar macaroni and cheese with lobster

scalloped potatoes

savory bread pudding

blue corn grits

gourmet mushroom risotto or risotto milanese

lemony quinoa, spinach, poppyseeds

#### **side vegetables:**

herb roasted seasonal vegetables

broccolini

roasted acorn squash, local honey

local farm rainbow carrots

gourmet mushroom medley

rainbow swiss chard

