

Thrive Catering

family-style dinner spring and summer:

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

organic spinach salad, gourmet cheese, candied pecans, seasonal fruit

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

zucchini rice casserole

farro risotto, asparagus, spinach

farmhouse mac and cheese

perfect pesto pasta

grilled corn on the cob

freeman's mill stoneground grits

side vegetables:

bourbon glazed sautéed kale or collards

local honey glazed carrots

green beans amandine

lemon zest broccoli

grilled summer vegetables

sweet potato soufflé



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family-style dinner spring and summer:

option b:

first course: (choose 1)

fresh farmer's market salad, balsamic vinaigrette
caesar salad with asiago tuile
organic spinach salad, gourmet cheese, candied pecans, seasonal fruit
caprese salad
watermelon and feta salad
icy and spicy gazpacho

main course: (choose 2 proteins, 3 sides)

florentine stuffed springer mountain airline chicken breast
chicken and spinach cannelloni
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 pork, chicken, or game sausages, onions, peppers
brined roast pork loin, peach chutney
braised beef brisket, red wine gravy (check mkt price)
eggplant parmigiana (vegetarian)

side starches:

farro risotto, grape tomatoes, feta, greens
twice baked loaded potatoes
herb roasted fingerling potatoes
farmhouse mac and cheese
freeman's stoneground grits
creamy polenta
saffron risotto
lemony quinoa, spinach, poppyseeds
whipped buttermilk mashed potatoes
lemony orzo
penne pasta primavera

side vegetables:

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
roasted butternut squash and beet medley
sweet potato souffle



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family-style dinner spring and summer:

option c:

first course: (choose 1)

fresh farmer's market salad, balsamic vinaigrette
caesar salad with asiago tuile
little gem salad
frali gourmet artichoke and goat cheese 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, orange 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:

baby vegetable skewers
green and white asparagus spears
local farm rainbow carrots
gourmet mushroom medley

