

# Thrive Catering

## plated dinner fall and winter:

(an optimal option could be a duo main plate such as surf and turf for crowd-pleasing option and speed of service)

### 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  
tuscan white bean soup drizzled with olive oil

#### 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  
brined roast pork loin, peach chutney  
beef tips, bourguignon mushroom gravy  
mushroom tetrazzini (vegetarian)  
quinoa, bean, vegetable stuffed peppers (vegan)

#### sides: (choose 1)

savannah red rice  
corn souffle  
buttermilk mashed potatoes  
farro risotto with butternut squash and spinach  
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  
lemon zest broccoli



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## option b: \$48/pp:

### first course: (choose 1)

arugula salad, heirloom grape tomatoes, parmesan, croutons  
little gem salad  
sunshine baby kale salad  
spiced pumpkin soup  
red and yellow beet salad  
artisan cheese sampler

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

florentine stuffed springer mountain airline chicken breast  
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  
local mussels and clams, white wine, saffron risotto  
pecan crusted catch of the day, herbed remoulade  
brined roast pork chop, peach chutney  
braised beef brisket, red wine gravy (check mkt price)  
beef and vegetable skewers, red pepper coulis

### sides: (choose 1)

farro risotto with butternut squash and spinach  
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

### vegetables: (choose 1)

gourmet medley of mushrooms  
spaghetti squash  
succotash with local field peas  
honey glazed acorn squash  
bourbon braised sautéed kale  
herb roast seasonal vegetables  
green beans amandine  
broccolini



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## option c:

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

seaweed salad

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

pancetta

local charcuterie plate

frali gourmet butternut squash ravioli, brown butter, sage

(or ravioli flavor of your choice!)

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

local honey glazed duck breasts, berry wine sauce

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

frali's locally made pasta

grilled jumbo wild georgia shrimp kabobs

grilled wild salmon, lemon caper sauce

crab cakes, chili remoulade (check mkt price)

seared scallops, beurre blanc (check mkt price)

boneless beef short ribs, red wine gravy (check mkt price)

grilled flat iron steak, chimichurri

roasted new zealand lamb chops, apricot and fresh mint jelly (check mkt price)

### **sides: (choose 1)**

farmhouse cheddar macaroni and cheese with lobster

scalloped potatoes

savory bread pudding

gourmet mushroom risotto or risotto milanese

lemony quinoa, spinach, poppyseeds

### **vegetables: (choose 1)**

fall succotash with local field peas

cracklin' cauliflower

roasted acorn squash, local honey

bourbon braised sautéed kale or collards

roasted fall vegetables

rainbow swiss chard



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## option d:

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

local pate with garden greens

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

lobster tails with red pepper butter

stone crab claws, mustard dipping sauce

filet mignon, horseradish cream sauce

grass fed 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

haricot vert tied with chives

