

# Thrive Catering

## hors d'oeuvres a la carte cold

dolmades (stuffed grape leaves)  
black and white hummus on pita triangle  
ricotta flatbread triangles with pomegranate salsa and arugula  
hoppin' john hummus crostini  
bruschetta: roasted tomato and basil, tuscan white bean, olive tapenade,  
roasted eggplant, chicken liver spread, or fresh goat cheese  
spinach and artichoke tartlets  
caramelized sweet onion and local blue cheese tartlets  
local farm devilled eggs  
oysters on the half shell with vidalia mignonette  
wild mushroom tartlets  
classic southern tea sandwiches:  
cucumber and chive cream cheese, thrive's chicken salad, ham and swiss,  
organic hummus and sprout, thrive's pimento cheese, radish and butter  
pinwheels: ham and swiss with spinach, turkey terrifics, or hummus and veggie  
raspberry almond brie filo  
cucumber rounds with blue cheese mousse, pecans, and apple  
wild ga shrimp and pimento cheese toasts  
whimsical spoons: signature chicken salad  
smoked chicken tartlet with olive and gouda  
candied bacon lollipops  
local smoked trout blini with crème fraiche and micro arugula  
beef carpaccio crostini  
smoked salmon potato pancakes with greek yogurt and capers  
country ham and cheddar stuffed buttermilk biscuits with honey dijon  
mini shrimp rolls (lobster roll style!)  
local fish and shellfish ceviche  
peruvian style ceviche  
banh mi sliders  
muffuletta sliders  
ahi tuna poke



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## hors d'oeuvres a la carte hot

mini franks in pastry with local honey dijon  
spanakopita triangles  
vegetable samosas with curry sauce  
vegetable spring rolls with sweet chili sauce  
veggie stuffed mushrooms  
asparagus wrapped in puff pastry  
loaded red potatoes topped with local bacon

soup shooters: potato leek topped w/shrimp or tomato basil bisque w/grilled cheese toast  
chicken dumpling or edamame dumpling with lemongrass  
asian bbq pork steamed buns  
buffalo chicken empanada w/blue cheese sauce  
fire roasted veggie empanada with cheese  
elote corn roasted cheese bite with crema  
chicken and cheese quesadilla cone  
chicken and waffles with honey gravy  
hot cajun shrimp toast  
farmhouse macaroni and cheese bites  
truffle parmesan fries  
sesame chicken sate with spicy peanut sauce  
bone marrow crostini with microgreen spray  
bluffton oysters topped with spinach artichoke gratinee  
chargrilled oysters with bacon, jalapeno, pimento cheese  
steak and cilantro empanadas  
wild ga shrimp and freeman's mill stoneground grits cups  
shrimp cakes w/lemon aioli  
blue crab and thai chili sauce rangoon  
crispy duck bacon wonton  
chicken wellington puff  
three cheese arancini  
collard green and tasso springroll  
soup shooters: wild ga shrimp bisque  
country ham & cheddar buttermilk biscuits with dijon  
seafood or sausage stuffed mushroom  
low country boil skewer

local vidalia and bacon sausage "pig in a blanket" with mustard sauce  
bbq pulled pork slider  
cuban slider  
duck spring roll with orange sauce  
bacon wrapped scallops  
katafi wrapped large shrimp  
individual lamb chops with apricot mint sauce



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## appetizer displays

(50p min)

pot of cajun spiced boiled peanuts

whimsical cheese straw vase:

a beautiful centerpiece made with parmesan and herbs

eye-catching fresh sliced seasonal fruit display:

bruschetta:

mix and match toppings such as roasted tomato and basil, tuscan white bean, olive tapenade, marinated vegetables, roasted eggplant, chicken liver pate, or goat cheese...

classic southern tea sandwiches:

cucumber & chive cream cheese, thrive's signature chicken salad, ham swiss, hummus & sprout, thrive's pimento cheese, radish and butter...

pinwheels:

ham swiss with spinach and dijon, italian meats, turkey terrifics, or hummus & veggie

trio of dips and crudite vegetables:

a colorful and tasty assortment of local seasonal vegetables, with gourmet chips and toasts and choice of 3 dips such as: organic hummus, spinach and artichoke, thrive's pimento cheese, local radish dip, blue cheese, or roasted eggplant...

the art of the tart:

bite-size tarts of varied shapes and flavors (choose 3):

smoked salmon and goat cheese, wild mushroom, local bacon and potato, spinach and artichoke, caramelized onion and blue cheese, smoked chicken, olive, and gouda, quiche lorraine...

mediterranean antipasti:

marinated vegetables, dolmades, hummus, roasted tomato bruschetta, olives, fresh mozzarella, assorted salamis, and feta

salad cup display:

premade colorful fresh salads in fanciful acrylic cups or mason jars, some ideas:

organic caesar salad w/parmesan crisp, rainbow garden salad, chopped greek salad, arugula/fruit/nut salad, signature chicken salad, or wild georgia shrimp and cucumber salad

artisanal cheese sampler:

a selection of five local or international gourmet cheeses.

accompanied by either fruit and nuts or vegetables and olives, with gourmet crackers and toasts  
(add charcuterie option)

baked greenhill camembert in pastry with local honey, fruit, nuts and toasts



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mezze station: organic hummus and roasted eggplant dip, minted feta cubes, walnuts, olives, heirloom tomato medley, dolmades, quinoa tabbouli, and pita bread

“make your own darn sandwich” platter:

with your choice of 3: roasted turkey, maplewood smoked ham, roast beef, genoa salami, chicken salad, tuna salad, or organic hummus. accompanied by sliced cheddar and swiss, organic greens, vine ripe tomato, red onion, pickles, assorted breads, mayo and mustard  
(great option for gluten free or paleo diets)

house smoked wild salmon platter:

smoked salmon, cream cheese, hummus, red onion, sliced tomato, olives, and capers with baguette toasts. displayed on a decorative wood and pewter fish board.

wild georgia shrimp cocktail:

our spin is local jumbo shrimp served with old bay seasoned cauliflower florets, traditional cocktail sauce, and mango chutney.

chilled beef tenderloin platter:

sliced beef tenderloin with rolls and 3 sauces: horseradish cream, local honey dijon, and roasted red pepper. fresh greens, sliced red onion and tomatoes.

