

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



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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
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



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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 legs with berry sauce

grilled jumbo wild georgia shrimp kabobs

grilled wild salmon, lemon caper sauce

crab cakes, chili remoulade

boneless beef shortribs, red wine gravy

grilled flat iron with chimichurri

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

