

# Thrive Catering

## **plated dinner spring and summer:**

(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/gourmet cheese, candied pecans, seasonal fruit  
chilled vichyssoise topped with shrimp  
chilled spring pea soup  
icy and spicy gazpacho

#### **main course: (client chooses 1 or 2, guest chooses 1)**

springer mountain herb roasted 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 whipped potatoes  
farro risotto, asparagus, greens  
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:

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

caprese salad  
watermelon and feta salad  
steamed artichoke, lemon caper sauce  
steamed asparagus spears, orange scented caramelized vidalia onions  
artisan cheese sampler

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

florentine stuffed springer mountain chicken breast  
wild georgia shrimp and freeman's stoneground grits, creole cream sauce  
wild salmon cakes, lemon caper sauce  
brined roast pork chop, peach chutney  
braised beef brisket, red wine gravy (check mkt price)  
steak and vegetable skewers, red pepper coulis

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

farro risotto, grape tomatoes, feta, greens  
twice baked loaded 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

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

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



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## option c: \$57/pp:

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

seaweed salad

baby spinach salad, local/gourmet cheese, candied pecans, savannah river farms pancetta

local charcuterie plate

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

grilled jumbo wild georgia shrimp kabobs

grilled wild salmon, lemon caper sauce

crab cakes, chili remoulade (check mkt price)

boneless beef shortribs, red wine gravy (check mkt price)

grilled flat iron with chimichurri

roasted leg of lamb, apricot and fresh mint jelly (check mkt price)

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

farmhouse cheddar macaroni and cheese with lobster

scalloped potatoes

savory breadpudding

gourmet mushroom risotto or risotto milanese

lemony quinoa, spinach, poppyseeds

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

baby vegetable skewers

green and white asparagus spears

local farm rainbow carrots

