

Thrive Catering

hors d'oeuvres a la carte cold

dolmades (stuffed grape leaves)

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

shrimp cocktail cups

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

whimsical spoons: signature chicken salad

smoked chicken tartlet with olive and gouda

candied bacon lollipops

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
loaded red potatoes topped with local bacon
soup shooters: potato leek topped w/shrimp or tomato bas
buffalo chicken emapanada w/blue cheese sauce
fire roasted veggie empanada with cheese
hot cajun shrimp toast
sesame chicken sate with spicy peanut sauce
bluffton oysters topped with spinach artichoke gratinee
shrimp cakes w/lemon aioli
chicken wellington puff
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



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appetizer displays

(50p min)

pot of cajun spiced boiled peanuts

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

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



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“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.

