

Thrive Catering

family-style dinner spring and summer:

typically comprised of a first course salad, bread & butter, main 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

organic spinach salad, gourmet cheese, candied pecans, seasonal fruit

main course: (choose 2 proteins, 3 sides)

springer mountain herb roasted 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

braised beef brisket, red wine gravy

mushroom tetrazzini (vegetarian)

grain and vegetable stuffed portobello (vegan)

side starches:

savannah red rice

corn souffle

buttermilk whipped potatoes

herb roasted red potatoes

zucchini rice casserole

farro risotto, asparagus, spinach

farmhouse mac and cheese

perfect pesto pasta

grilled corn on the cob

freeman's mill stoneground grits

side vegetables:

bourbon glazed sautéed kale or collards

local honey glazed carrots

green beans amandine

lemon zest broccoli

grilled summer vegetables

sweet potato soufflé



Thrive Catering

family-style dinner spring and summer:

option b:

first course: (choose 1)

fresh farmer's market salad, balsamic vinaigrette

caesar salad with asiago tuile

organic spinach salad, gourmet cheese, candied pecans, seasonal fruit
caprese salad

watermelon and feta salad

icy and spicy gazpacho

main course: (choose 2 proteins, 3 sides)

florentine stuffed springer mountain chicken breast

chicken and spinach cannelloni

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 white fish, herbed remoulade

brined roast pork loin, peach chutney

boneless beef shortribs, red wine gravy

oxtail stew

eggplant parmigiana (vegetarian)

side starches:

farro risotto, grape tomatoes, feta, greens

twice baked loaded potatoes

herb roasted fingerling potatoes

farmhouse mac and cheese

freeman's stoneground grits

creamy polenta

saffron risotto

lemony quinoa, spinach, poppyseeds

whipped buttermilk mashed potatoes

lemony orzo

penne pasta primavera

side vegetables:

asparagus spears, lemon caper sauce

local honey glazed rainbow carrots

broccolini

sauteed spring vegetable medley

grilled summer vegetables

ratatouille

succotash with local field peas

roasted butternut squash and beet medley

sweet potato souffle



Thrive Catering

family-style dinner spring and summer:

option c:

first course: (choose 1)

fresh farmer's market salad, balsamic vinaigrette

caesar salad with asiago tuile

little gem salad

baby spinach salad, local/gourmet cheese, candied pecans, local pancetta

artisan cheese and charcuterie plate

main course: (choose 2 proteins, 3 sides)

local honey glazed duck breasts with berry sauce

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

wine, frali's locally made pasta or saffron risotto

grilled wild salmon, lemon caper sauce

crab and shrimp cakes, chili remoulade

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:

baby vegetable skewers

green and white asparagus spears

local farm rainbow carrots

