

# Thrive Catering

## plated dinner fall and winter:

(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

#### 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  
braised beef brisket, red wine gravy  
mushroom tetrazzini (vegetarian)  
grain and vegetable stuffed portobello (vegan)

#### sides: (choose 1)

savannah red rice  
corn souffle  
buttermilk mashed potatoes  
farro risotto with butternut squash and spinach  
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)**

arugula salad, heirloom grape tomatoes, parmesan, croutons  
little gem salad  
sunshine baby kale salad  
red and yellow beet salad  
artisan cheese sampler

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

florentine stuffed springer mountain airline chicken breast  
wild georgia shrimp and freeman's stoneground grits, creole cream sauce  
wild salmon cakes, lemon caper sauce  
pecan crusted local white fish, herbed remoulade  
brined bone-in roast pork chop, peach chutney  
boneless beef short ribs, red wine gravy

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

farro risotto with butternut squash and spinach  
twice baked potatoes  
herb roasted fingerling potatoes  
farmhouse mac and cheese  
creamy polenta  
lemony quinoa, spinach, poppyseeds  
whipped potato

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

succotash with local field peas  
honey glazed acorn squash  
bourbon braised sautéed kale  
herb roast seasonal vegetables  
green beans amandine  
broccolini



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## option c:

### first course: (choose 1)

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)

local honey glazed duck breasts, berry wine sauce  
grilled wild salmon, lemon caper sauce  
crab and shrimp cakes, chili remoulade  
roasted new zealand lamb chops, apricot and fresh mint jelly

### sides: (choose 1)

farmhouse cheddar macaroni and cheese with lobster  
scaloped potatoes  
savory bread pudding: leek, mushroom, gruyere  
gourmet mushroom risotto or risotto milanese  
lemony quinoa, spinach, poppyseeds

### vegetables: (choose 1)

fall succotash with local field peas  
cracklin' cauliflower  
roasted acorn squash, local honey  
bourbon braised sautéed kale or collards  
roasted fall vegetables  
rainbow swiss chard

