

# 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  
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  
braised beef brisket, red wine gravy  
mushroom tetrazzini (vegetarian)  
grain and vegetable stuffed portobello (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  
little gem salad  
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 bone-in roast pork chop, peach chutney  
boneless beef shortribs, red wine gravy

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

farro risotto, butternut squash, greens  
twice baked loaded potatoes  
herb roasted fingerling potatoes  
farmhouse mac and cheese  
creamy polenta  
lemony quinoa, spinach, poppyseeds  
whipped potato  
penne pasta primavera

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

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



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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 with berry sauce  
crab and shrimp cakes, chili remoulade  
grilled new zealand lamb chops, orange and fresh mint jelly

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

farmhouse cheddar macaroni and cheese with lobster  
scalloped potatoes  
savory breadpudding : leek, mushroom, gruyere  
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

