

# Thrive Catering

## hors d'oeuvres a la carte cold

dolmades (stuffed grape leaves)

ricotta flatbread triangles with pomegranate salsa and arugula

hoppin' john hummus crostini

bruschetta: roasted tomato and basil, tuscan white bean, olive tapenade

spinach and artichoke tartlets

local farm deviled eggs

watermelon and feta skewers with basil and balsamic drizzle

caramelized vidalia, red wine, and blue cheese tartlets

chilled soup shooters: icy and spicy gazpacho with shrimp

wild mushroom tartlets

classic southern tea sandwiches:

tomato and vidalia onion mayo, 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

candied bacon lollipops with bourbon glaze

oysters on the half shell with vidalia mignonette

cucumber rounds with blue cheese mousse, pecans, and apple

mini summer tomato pie (a southern classic!)

wild ga shrimp and pimento cheese toasts

country ham and cheddar stuffed buttermilk biscuits with honey dijon

whimsical edible spoons: signature chicken salad

beef carpaccio crostini on parmesan tuile

mini shrimp rolls (lobster roll style!)

peruvian style ceviche

banh mi sliders

muffuletta sliders

ahi tuna poke with edible wasabi sesame spoon



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## hors d'oeuvres a la carte hot

chicken dumpling or edamame dumpling with lemongrass  
spanakopita triangles  
veggie stuffed mushrooms  
wild mushroom tartlets  
loaded red potatoes topped with local bacon  
soup shooters: tomato basil bisque w/grilled cheese toast  
bacon wrapped sirloin and gorgonzola  
buffalo chicken empanada w/blue cheese sauce  
fire roasted veggie empanada with cheese  
country ham & cheddar buttermilk biscuits with dijon  
hot cajun shrimp toast  
sesame chicken sate with spicy peanut sauce  
bluffton oysters topped with spinach artichoke gratinee  
chargrilled oysters with bacon, jalapeno, pimento cheese  
steak and cilantro empanadas  
seafood or sausage stuffed mushroom  
wild ga shrimp and freeman's mill stoneground grits cups  
wild salmon cakes  
daufuskie deviled crab crostini  
low country boil skewer  
local sausage "pig in a blanket" with mustard sauce  
bbq pulled pork slider  
grass fed beef koftas with tzatziki sauce  
crab and shrimp cakes  
cuban slider or wagyu slider  
bacon wrapped scallops  
individual lamb chops with apricot mint sauce

## ideas for late night snacks

parmesan, truffle, or spicy popcorn  
candied bacon lollipops glazed with bourbon  
grilled cheese tea sandwiches  
gourmet donuts  
sausage and cheddar biscuits  
muffaletta sliders  
pepperoni and mozzarella calzones  
cuban sliders



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## appetizer displays

pot of cajun spiced boiled peanuts

whimsical cheese straw vase:  
a beautiful centerpiece made with parmesan and herbs

eye-catching fresh sliced seasonal fruit display:

bruschetta:  
mix and match toppings such as roasted tomato and basil, tuscan white bean, olive tapenade, roasted eggplant, goat cheese, or herbed mushroom spread...

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, mini tomato pie, 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, option to add charcuterie



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

“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)

oyster on the half shell station:

all chilled on ice with accoutrements such as mignonette, cocktail sauce, hot sauces, horseradish, lemons, and crackers

or

oysters 2 ways: half chilled and half baked with a spinach artichoke gratinee and served warm

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.

chilled beef tenderloin platter:

sliced beef tenderloin with rolls and 3 sauces: horseradish cream, local honey dijon, and roasted red pepper. fresh greens, sliced red onion and tomatoes.

