

Thrive Catering

dinner buffet: spring and summer

typically comprised of 2 proteins, 1 salad and 3 sides

option a:

herb roasted springer mountain chicken
buttermilk fried chicken
chicken bog: chicken, sausage, and rice, low country fav!
local fishcakes with homemade remoulade
sustainable cajun catfish or local whiting, classic tartar sauce
cuban spiced slow roasted pulled pork, bbq sauce, rolls
beef tips, bourguignon mushroom gravy
braised angus beef brisket, red wine gravy, rolls
vegetable lasagna (vegetarian)
grain and vegetable stuffed portobellos (vegan)

option b:

chicken and spinach cannelloni
florentine stuffed springer mountain chicken breast
wild salmon cakes, homemade remoulade
wild georgia shrimp and freeman's stoneground grits, creole cream sauce
shrimp, chicken, and smoked sausage perloo
pecan crusted local white fish, herbed remoulade
braised and brined pork loin, peach chutney
boneless beef short ribs, red wine gravy
eggplant parmigiana (vegetarian)

option c:

local honey glazed duck breasts, berry wine sauce
grilled wild salmon, lemon caper sauce
crab and shrimp cakes, chili remoulade
local trout with crab and spinach stuffing



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salad: choice of one:

rainbow garden salad southern slaw classic caesar salad
greek salad caprese salad
farro salad with feta, grape tomato, and spinach
icy and spicy gazpacho

side starches: choice of one or two:

sweet corn soufflé herb roasted local new potatoes
zucchini and rice casserole savannah red rice saffron risotto
perfect pesto pasta lemony quinoa with spinach and poppy seed grilled corn on the cob
lemony orzo farmhouse mac and cheese freeman's stoneground grits
buttermilk smashed potatoes penne pasta primavera

side vegetables: choice of one or two:

ratatouille green beans amandine
spring vegetable medley asparagus spears grilled summer vegetables
local honey glazed carrots roasted butternut squash and beet medley
lemon zest broccoli bourbon glazed sauteed kale sweet potato souffle

