

Thrive Catering

family-style dinner fall and winter:

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
arugula salad, heirloom grape tomatoes, parmesan, croutons, balsamic vinaigrette

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)
vegetable and grain stuffed portobellos (vegan)

side starches:

savannah red rice
corn souffle
buttermilk whipped potatoes
herb roasted red potatoes
broccoli rice casserole
farro risotto, butternut squash, spinach
farmhouse mac and cheese
freeman's mill stoneground grits

side vegetables:

bourbon glazed sautéed kale or collards
local honey glazed carrots
green beans amandine
lemon zest broccoli
herb roasted seasonal vegetables
sweet potato soufflé



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family-style dinner fall and winter:

option b:

first course: (choose 1)

fresh farmer's market salad, balsamic vinaigrette
caesar salad with asiago tuile
arugula salad, heirloom grape tomatoes, parmesan, croutons
sunshine baby kale salad

main course: (choose 2 proteins, 3 sides)

florentine stuffed springer mountain chicken breast
chicken and spinach cannelloni
tuscan herb roast turkey breast, orange cranberry relish
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, butternut squash, spinach
twice baked loaded potatoes
herb roasted fingerling potatoes
farmhouse mac and cheese
freeman's stoneground grits
creamy polenta
saffron risotto
whipped buttermilk mashed potatoes

side vegetables:

local honey glazed rainbow carrots
broccolini
honey glazed acorn squash
succotash with local field peas
roasted butternut squash and beet medley
sweet potato souffle
bourbon braised collards or kale
cracklin' cauliflower



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option c:

first course: (choose 1)

arugula salad, heirloom grape tomatoes, parmesan, croutons

little gem salad

baby spinach salad, local 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:

herb roasted seasonal vegetables

broccolini

roasted acorn squash, local honey

local farm rainbow carrots

rainbow swiss chard

