

Thrive Catering

stations!

(station-style menus have a minimum of 50p)

farmer's market salad bar:

fresh assorted lettuces, and selected local veggies from our organic farmers! Such as heirloom grape tomatoes, cucumbers, shredded carrot, corn, and sliced radishes, and a duo of homemade dressings

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

assorted grilled or roasted seasonal vegetable display

soup and salad combo:

salad cups: premade colorful fresh salads in fanciful acrylic cups or mason jars
some ideas: organic caesar salad, rainbow garden salad, chopped greek salad, arugula/fruit/nut salad, signature chicken salad, or wild georgia shrimp and cucumber salad.
accompanied by soup flavor of choice

mediterranean antipasti:

marinated vegetables, dolmades, hummus, roasted tomato bruschetta, olives, fresh mozzarella, assorted salamis, and feta

baked or mashed potato bar:

baked or mashed russet potatoes with an array of toppings: local bacon, sour cream, scallions, cheddar, broccoli, or salsa. fun option: baked/mashed sweet potatoes as well and add nuts, local wildflower honey, and brown sugar to the mix!

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

gourmet grilled cheese station: 3 types grilled cheese: classic, meatie, and gourmet.

accompanied by tomato basil bisque shooters!

farmhouse mac and cheese bar: our popular mac and cheese made with VT white cheddar!

with a choice of 4 assorted toppings such as: chopped bacon, gourmet mushrooms, sundried tomato, fresh spinach, blue cheese, broccoli florets, spicy peppers, fresh herbs, truffle oil
(option to add shrimp or lobster)



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southern biscuit bar (one of our most popular!):

includes sausage gravy and your choice of one meat: country ham, slow roasted pulled pork, pulled chicken, crispy chicken fritters, country fried steak, or veggie sausage. two flavors of biscuit, buttermilk and sweet potato. accompanied by toppings such as caramelized sweet onion, thrive's pimento cheese, local honey, jam, and butter

sliders station:

choose your 2 flavors: from wagyu beef burgers, to slow roasted bbq pork, pulled brisket, local fishcakes, or veggie falafels or black bean burgers! Served with toppings, pickles, and gourmet chips (option to add crab or wild salmon sliders)

impossible burger sliders (vegan!)

a plant-based burger that sears and tastes like real meat! Served with assorted toppings, pickles, and gourmet chips

chicken wing station:

toss traditional wings with 3 of your favorite sauces: BBQ, honey dijon, buffalo, jerk, teriyaki, orange glaze,...with celery and carrots with blue cheese or buttermilk ranch dressings

pasta bar:

selection of 3 types pasta such as linguini alfredo, fusilli marinara with meatballs, and veggie lasagna ... served with garlic bread, delicioso!

(option to add additional meat toppings: sausage, chicken, or wild georgia shrimp)

street tacos (fun!):

your choice of 2 composed tacos: such as baja fish tacos, pork carnitas with pineapple salsa, or classic beef tacos. served with rice and beans, salsa, guacamole, and tortilla chips

chicken bog:

a tasty low country local combination of chicken, sausage, rice, and peppers, with a side of cornbread

chicken and risotto station:

an elegant station of grilled springer mountain chicken breast paired with either saffron or wild mushroom risotto, and a green side vegetable: asparagus spears, broccolini, or sauteed seasonal greens (option to upgrade to grilled salmon)

house smoked mojo chicken station:

marinated roast chicken with black beans and rice, avocado, plantains and a habanero mango salsa (option to substitute mojo pork)

taste of the south: a mini southern buffet!

pulled pork sliders, buttermilk fried chicken, coleslaw, baked beans, and cornbread



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low country boil station: a local fav!

sweet wild georgia shrimp, kielbasa, local red potatoes, and cob corn boiled with our special spice mix, and ready to eat! (shrimp cooked separately in case of allergies).

also on station: cocktail sauce, bread rolls, coleslaw, wet wipes.

(a portion of this can be done with vegan smoked sausage, cauliflower, corn, and potatoes, with spices, at no additional cost)

(option to add roasted or fried chicken to menu, and other possible additions: jumbo shrimp, crawfish, crablegs at mkt price)

manned stations:

wild georgia shrimp and freeman's stoneground grits:

toppings include creole cream sauce, parmesan cheese, scallions & herbs

grilled quesadilla station:

choose springer mountain chicken, all-natural beef, roasted pork, cremini mushroom, seasoned tofu... with two cheeses, and all the toppings!

(option to add wild ga shrimp)

martini bar:

assorted flavors of tapas sized savory potions such as: mashed potato and beef shortrib, shrimp and grits, mac and cheese with lobster (check mkt price), polenta with duck confit...

hunter farms whole pig roast:

chef attended carving station with sliced rolls, slaw, spicy corn chow chow, bbq and hot sauces, pickled peaches, green beans

classic low country oyster roast (option to add peel and eat wild ga shrimp)

fishcake station: sautéed fresh and served with assorted toppings and rolls:

local whitefish or wild salmon cakes

southern crab and shrimp cakes station

classic carving station:

(all served with rolls, toppings, and selected sauces)

slow roasted cuban spiced pork loin, bbq sauce, peach chutney

local honey glazed ham, pineapple salsa

free range turkey, wild mushroom gravy, cranberry orange relish

steamship pork roast, bbq sauce, peach chutney

braised beef brisket, red wine and herb ragout

steamship beef roast (70p min), horseradish cream sauce, honey dijon

house smoked whole side of wild salmon, herbed remoulade

prime rib au jus, horseradish cream sauce

seared beef tenderloin, horseradish cream sauce, honey dijon

