

Thrive Catering

dinner buffet: spring and summer

typically comprised of 2 proteins, 1 salad and 3 sides

option a: choice of two:

herb roasted springer mountain chicken
buttermilk fried chicken
chicken bog: chicken, sausage, and rice, low country fav!
local fishcakes with homemade remoulade
cajun seasoned 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 (check mkt price)
vegetable lasagna (vegetarian)
jambalaya stuffed portobellos (vegan)

option b: choice of two:

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 flounder, herbed remoulade
braised and brined pork loin, peach chutney
boneless beef short ribs, red wine gravy
eggplant parmigiana (vegetarian)

option c: choice of two:

local honey glazed duck breasts, berry wine sauce
grilled wild salmon, lemon caper sauce
crab 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 elote corn (off cob)
lemony orzo farmhouse mac and cheese freeman's stoneground grits
buttermilk smashed potatoes

side vegetables: choice of one or two:

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

