

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

tuscan white bean soup with a drizzle of olive oil

butternut squash and apple soup

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

cajun seasoned 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)

jambalaya 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:

southern braised 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
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 flounder, 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
southern braised collards or kale
cracklin' cauliflower



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family-style dinner fall and winter:

option c:

first course: (choose 1)

arugula salad, heirloom grape tomatoes, parmesan, croutons
fresh greens topped with a scoop of crab salad
baby spinach salad, local cheese, candied pecans, local pancetta
artisan cheese and charcuterie plate
she crab soup

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, linguini pasta or saffron risotto
grilled wild salmon, lemon caper sauce
crab cakes, chili remoulade

side starches:

farmhouse cheddar macaroni and cheese with lobster
scaloped 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

