

# Thrive Catering

## family-style dinner spring and summer:

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

organic spinach salad, gourmet cheese, candied pecans, seasonal fruit

icy and spicy gazpacho

#### 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 (check mkt price)

mushroom tetrazzini (vegetarian)

jambalaya stuffed portobellos (vegan)

#### side starches:

savannah red rice

corn souffle

buttermilk whipped potatoes

herb roasted red potatoes

zucchini rice casserole

farro risotto, asparagus, spinach

farmhouse mac and cheese

perfect pesto pasta

elote corn (off cob)

freeman's mill stoneground grits

#### side vegetables:

southern braised kale or collards

local honey glazed carrots

green beans amandine

lemon zest broccoli

grilled summer vegetables

sweet potato soufflé



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## family-style dinner spring and summer:

### option b:

#### **first course: (choose 1)**

fresh farmer's market salad, balsamic vinaigrette  
caesar salad with asiago tuile  
organic spinach salad, gourmet cheese, candied pecans, seasonal fruit  
caprese salad  
watermelon and feta salad  
icy and spicy gazpacho

#### **main course: (choose 2 proteins, 3 sides)**

florentine stuffed springer mountain chicken breast  
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, grape tomatoes, feta, greens  
twice baked loaded potatoes  
herb roasted fingerling potatoes  
farmhouse mac and cheese  
freeman's stoneground grits  
creamy polenta  
saffron risotto  
lemony quinoa, spinach, poppyseeds  
whipped buttermilk mashed potatoes  
lemony orzo

#### **side vegetables:**

asparagus spears, lemon caper sauce  
local honey glazed rainbow carrots  
broccolini  
grilled summer vegetables  
ratatouille  
succotash with local field peas  
roasted butternut squash and beet medley  
sweet potato souffle



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## family-style dinner spring and summer:

### option c:

#### **first course: (choose 1)**

fresh farmer's market salad, balsamic vinaigrette

caesar salad with asiago tuile

fresh greens topped with a scoop of crab salad

baby spinach salad, local/gourmet 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, linguini pasta or saffron risotto

grilled wild salmon, lemon caper sauce

crab cakes, chili remoulade

#### **side starches:**

farmhouse cheddar macaroni and cheese with lobster

scalloped potatoes

savory bread pudding

gourmet mushroom risotto or risotto milanese

lemony quinoa, spinach, poppyseeds

#### **side vegetables:**

baby vegetable skewers

green and white asparagus spears

local farm rainbow carrots

