

Thrive Catering

plated dinner spring and summer:

(an optimal option could be a duo main plate such as surf and turf for crowd-pleasing option and speed of service)

option a:

first course: (choose 1)

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

main course: (client chooses 1 or 2, guest chooses 1)

springer mountain herb roasted chicken breast
local fishcakes, homemade tartar sauce
cajun seasoned local whiting, classic tartar sauce
brined roast pork loin, peach chutney
braised beef brisket, red wine gravy
mushroom tetrazzini (vegetarian)
jambalaya stuffed portobello (vegan)

sides: (choose 1)

savannah red rice
corn souffle
buttermilk whipped potatoes
farro risotto, asparagus, greens
farmhouse mac and cheese
freeman's mill stoneground grits
sweet potato soufflé

vegetables: (choose 1)

southern braised kale or collards
local honey glazed carrots
green beans amandine
lemon zest broccoli



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option b:

first course: (choose 1)

caprese salad
watermelon and feta salad
artisan cheese sampler

main course: (client choose 1 or 2, guests choose 1)

florentine stuffed springer mountain chicken breast
wild georgia shrimp and freeman's stoneground grits, creole cream sauce
wild salmon cakes, lemon caper sauce
pecan crusted local flounder, herbed remoulade
brined bone-in roast pork chop, peach chutney
boneless beef shortribs, red wine gravy

sides: (choose 1)

farro risotto, butternut squash, greens
twice baked loaded potatoes
herb roasted fingerling potatoes
farmhouse mac and cheese
creamy polenta
lemony quinoa, spinach, poppyseeds
whipped potato
penne pasta primavera

vegetables: (choose 1)

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



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option c:

first course: (choose 1)

baby spinach salad, local/gourmet cheese, candied pecans, savannah river farms pancetta
fresh greens topped with a scoop of crab salad
local charcuterie plate

main course: (client choose 1 or 2, guests choose 1)

local honey glazed duck breasts with berry sauce
crab cakes, chili remoulade
grilled new zealand lamb chops, orange and fresh mint jelly

sides: (choose 1)

farmhouse cheddar macaroni and cheese with lobster
scalloped potatoes
savory breadpudding : leek, mushroom, gruyere
gourmet mushroom risotto or risotto milanese
lemony quinoa, spinach, poppyseeds

vegetables: (choose 1)

baby vegetable skewers
green and white asparagus spears
local farm rainbow carrots

