

Thrive Catering

dinner buffet: spring and summer (GF FRIENDLY):

typically comprised of 2 proteins, 1 salad and 3 sides with gf bread and butter

option a: choice of two:

herb roasted springer mountain 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, gf rolls
beef tips, bourguignon mushroom gravy
braised angus beef brisket, red wine gravy, gf rolls
jambalaya stuffed portobellos (vegan)

option b:

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
braised and brined pork loin, peach chutney
boneless beef short ribs, red wine gravy

option c:

local honey glazed duck breasts, berry wine sauce
grilled wild salmon, lemon caper sauce
crab cakes, chili remoulade (check mkt price)
local trout with crab and spinach stuffing
grilled jumbo wild georgia shrimp kabobs
grilled flat iron steak, chimichurri
grilled new zealand lamb chops, orange and fresh mint jelly

option d:

lobster tails, red pepper butter
filet mignon, horseradish cream sauce
grassfed beef prime rib au jus, horseradish cream sauce



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salad: choice of one:

rainbow garden salad southern slaw classic caesar salad (gf croutons)
greek salad caprese salad
icy and spicy gazpacho

side starches: choice of one or two:

herb roasted local new potatoes
zucchini and rice casserole savannah red rice saffron risotto
lemony quinoa with spinach and poppy seed elote corn (off cob)
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 kale sweet potato souffle

