

Thrive Catering

hors d'oeuvres a la carte cold

(1/pp min passed, 2/pp min stationed)

ricotta flatbread triangles with pomegranate salsa and arugula
hoppin' john hummus crostini
bruschetta: roasted tomato and basil, tuscan white bean, olive tapenade
spinach and artichoke tartlets
watermelon and feta skewers with basil and balsamic drizzle
wild mushroom tartlets
local farm deviled eggs
caramelized vidalia, red wine, and blue cheese tartlets
chilled soup shooters: icy and spicy gazpacho with shrimp
classic southern tea sandwiches:
tomato and vidalia onion mayo, cucumber and chive cream cheese, thrive's chicken salad,
ham and swiss, organic hummus and sprout, thrive's pimento cheese, radish and butter
pinwheels: ham and swiss with spinach, turkey terrifics, or hummus and veggie
oysters on the half shell with vidalia mignonette
cucumber rounds with blue cheese mousse, pecans, and apple
mini summer tomato pie (a southern classic!)
wild ga shrimp and pimento cheese toasts
country ham and cheddar stuffed buttermilk biscuits with honey dijon
whimsical edible spoons: signature chicken salad
muffuletta sliders
korean style wild salmon belly skewers
pepper smoked beef tenderloin crostini on parmesan tuile
mini shrimp rolls (lobster roll style!)
banh mi sliders
ahi tuna poke with edible wasabi sesame spoon



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hors d'oeuvres a la carte hot

(1/pp min passed, 2/pp min stationed)

chicken dumpling or edamame dumpling with lemongrass
spanakopita triangles
veggie stuffed mushrooms
wild mushroom tartlets
loaded potato skins topped with local bacon
soup shooters: tomato basil bisque w/grilled cheese toast
bourbon glazed pork belly bites
buffalo chicken empanada w/blue cheese sauce
fire roasted veggie empanada with cheese
country ham & cheddar buttermilk biscuits with dijon
sesame chicken sate with spicy peanut sauce
bacon wrapped tenderloin and gorgonzola
hot cajun shrimp toast
bluffton oysters topped with spinach artichoke gratinee
chargrilled oysters with bacon, jalapeno, pimento cheese
steak and cilantro empanadas
seafood or sausage stuffed mushroom
wild ga shrimp and freeman's mill stoneground grits cups
wild salmon cakes
daufuskie deviled crab crostini
local sausage "pig in a blanket" with mustard sauce
bbq pulled pork slider
grass fed beef koftas with tzatziki sauce
low country boil mini martini
crab cakes
cuban slider or wagyu slider
bacon wrapped scallops
individual lamb chops with apricot mint sauce (check mkt price)

ideas for late night snacks

parmesan, truffle, or spicy popcorn
bourbon glazed pork belly bites
grilled cheese tea sandwiches
gourmet donuts
country ham and cheddar biscuits
muffaletta sliders
pepperoni and mozzarella calzones
cuban sliders



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appetizer displays

pot of cajun spiced boiled peanuts

whimsical cheese straw vase:

a beautiful centerpiece made with parmesan and herbs

eye-catching fresh sliced seasonal fruit display

bruschetta:

mix and match toppings such as roasted tomato and basil, tuscan white bean, olive tapenade, roasted eggplant, goat cheese, or herbed mushroom spread...

classic southern tea sandwiches:

cucumber & chive cream cheese, thrive's signature chicken salad, ham swiss, hummus & sprout, thrive's pimento cheese, radish and butter...

pinwheels:

ham swiss with spinach and dijon, italian meats, turkey terrifics, or hummus & veggie

trio of dips and crudite vegetables:

a colorful and tasty assortment of local seasonal vegetables, with gourmet chips and toasts and choice of 3 dips such as: organic hummus, spinach and artichoke, thrive's pimento cheese, local radish dip, blue cheese, or roasted eggplant...

the art of the tart:

bite-size tarts of varied shapes and flavors (choose 3):

smoked salmon and goat cheese, wild mushroom, local bacon and potato, spinach and artichoke, caramelized onion and blue cheese, mini tomato pie, quiche lorraine...

mediterranean antipasti:

marinated vegetables, dolmades, hummus, roasted tomato bruschetta, olives, fresh mozzarella, assorted salamis, and feta

salad cup display:

premade colorful fresh salads in fanciful acrylic cups or mason jars, some ideas:

organic caesar salad w/parmesan crisp, rainbow garden salad, chopped greek salad, arugula/fruit/nut salad, signature chicken salad, or wild georgia shrimp and cucumber salad

artisanal cheese sampler:

a selection of five local or international gourmet cheeses.

accompanied by fruit, marinated vegetables, and olives, with gourmet crackers and toasts

(option to add charcuterie)

mezze station: organic hummus and roasted eggplant dip, minted feta cubes, walnuts, olives, heirloom tomato medley, dolmades, quinoa tabbouli, and pita bread



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oyster on the half shell station:

all chilled on ice with accoutrements such as mignonette, cocktail sauce, hot sauces, horseradish, lemons, and crackers

or

oysters 2 ways: half chilled and half baked with a spinach artichoke gratinee and served warm

house smoked wild salmon platter:

smoked salmon, cream cheese, red onion, sliced tomato, olives, capers, and hard boiled eggs with baguette toasts. displayed on a decorative wood and pewter fish board.

wild georgia shrimp cocktail:

our spin is local jumbo shrimp served with old bay seasoned cauliflower florets, traditional cocktail sauce, and mango chutney.

chilled beef tenderloin platter:

sliced beef tenderloin with rolls and 3 sauces: horseradish cream, local honey dijon, and roasted red pepper. fresh greens, sliced red onion and tomatoes.

