

Thrive Catering

buffet lunch menu

hot lunch buffet:

choose 2 entrees, 1 side, comes with garden salad/coleslaw and bread

wild salmon cakes, chili remoulade
cuban sandwich with slow-roasted pork
warm roast beef with cheddar and arugula on baguette
wild georgia shrimp and freeman's mill stoneground grits
devilled crab
braised beef brisket sliders
pulled pork sliders, bbq sauce
herb roasted springer mountain chicken, roasted red pepper sauce
buttermilk fried chicken, buttermilk ranch
veggie lasagna
jambalaya stuffed portobello

sides:

farmhouse mac and cheese
honey glazed carrots
southern braised kale or collards
herb roasted red potatoes
mashed potatoes
organic beans and rice
savannah red rice
green beans
lemon zest broccoli

homemade soups as sides:

tuscan white bean tomato basil bisque organic black bean
carrot ginger velvet hearty chicken noodle icy and spicy gazpacho
curried local sweet potato butternut squash and apple broccoli and cheddar
vegetarian chili spiced pumpkin



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cold lunch buffet:

choose 2 entrees, 1 side, comes with garden salad/coleslaw and bread/chips

gourmet sandwiches:

on foccacia:

italian meats panini: pesto, turkey, ham, salami, provolone

turkey pesto panini: pesto, roasted turkey, roasted red pepper, provolone, baby spinach

caprese panini: pesto, vine ripe tomatoes, fresh mozzarella, baby spinach

on baguette:

healthy ham, brie, green apple

roast beef with cheddar and arugula

fresh goat cheese, grilled portobello, roasted red pepper, organic spinach

on ciabatta rolls:

signature chicken salad: springer mountain chicken, celery, red grapes, toasted almonds, dried cranberries, light mayo-yogurt dressing, organic greens

sustainable tuna salad: responsibly caught tuna, red onion, relish, parsley, light mayo-olive oil dressing, organic greens

curried tofu salad: cashew, green apple, light veganise-curry dressing, organic greens

healthy ham and swiss: vine ripe tomato, organic greens

healthy turkey and cheddar: vine ripe tomato, organic greens

on multigrain:

classic BLT

plowman's sandwich: chutney, sharp white cheddar, fresh cucumber, sprouts

on wheat tortillas:

thai veggie wraps: tofu, cucumber, red bell pepper, shredded carrot, local beansprouts, organic greens, spicy peanut sauce

chicken caesar wraps: springer mountain chicken, crisp romaine, garlic croutons, parmesan, homemade dressing

organic hummus and veggie wrap: cucumber, tomato, carrot, bell pepper, organic greens

turkey terrific wrap: cranberry jelly, boursin cheese, roasted turkey, organic spinach

muffaletta wrap: olive spread, giardiniera, roasted red peppers, ham, salami, provolone



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salads:

entree salads:

11 superfood salad signature chicken salad sustainable tuna salad
classic egg salad chopped greek salad caprese salad
curried tofu salad with green apple and cashew herb roasted vegetable salad

side salads:

perfect pesto pasta salad organic spinach with dried fruits, nuts, & cheese
black bean salad classic caesar salad quinoa tabbouli
sunshine kale salad israeli couscous marinated cucumber salad
farro salad with spinach, feta, & grape tomatoes
roasted sweet potato salad with arugula, raisin, & red onion

additional platters:

“make your own darn sandwich” platter:

your choice of 3: roasted turkey, maple wood smoked ham, roast beef, genoa salami, thrive’s
chicken salad, tuna salad, or organic hummus
accompanied by: sliced cheddar and swiss, organic greens, vine ripe tomato, red onion, pickles,
assorted breads, healthy chips, mayo and mustard
(great option for gf or paleo diets)

trio of dips and crudité vegetables:

colorful tasty medley of local seasonal vegetables, olives, gourmet chips with a choice of 3
homemade dips such as: organic hummus, spinach artichoke, local radish dip, thrive’s pimento
cheese, or roasted eggplant...

springer mountain chicken caesar salad platter:

romaine, diced springer mountain chicken, garlicky croutons, shredded parmesan, and
homemade caesar dressing

cobb salad platter:

composed platter of diced springer mountain chicken, avocado, cucumber, vine ripe tomato,
chopped bacon, hardboiled egg, crumbled blue cheese over greens

wild georgia shrimp and cucumber salad

with herbed mayo dressing, served with mixed greens



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sweet treats:

homemade organic cookies or lemon triangles

(choose from chocolate chip, oatmeal cranberry walnut, lavender sugar, ginger, peanut butter, oatmeal chocolate chip, white chocolate chip and almond, or coconut oatmeal)

pecan pralines (a savannah fav!)

fudgy brownie triangles (made with fair-trade chocolate)

assorted platter of cookies and baked goods

cream filled chocolate drizzled profiteroles

apple and berry crumble with organic oatmeal topping

bread pudding with crème anglaise

healthy smoothies with pomegranate juice, greek yogurt/almond milk, & fresh fruit

eye-catching fresh sliced seasonal fruit display

