



Dinner Buffet Menu Selections

Choose between: 2 entrees, 2 sides and 2 Vegetables

Option A
\$24/person
Choose Two

Chicken Breast en Croute
with Swiss Cheese and Mushrooms
Braised Duck Legs with Cherry Sauce
Chicken and Spinach Cannelloni
Tuscan Herb Roasted Chicken
Chicken Tetrizzini
Mushroom Tetrizzini
Homestyle Meatloaf
Meat Lasagna
Veggie Lasagna
Pasta Primavera

Option B
\$27/person
Choose Two

Wild GA Shrimp, Chicken and Sausage Jambalaya
Baby Back Pork Ribs with BBQ Sauce
Slow Roasted Cuban Style Pulled Pork
Assorted Stuffed Vegetables Nicoise
Slow Braised Beef Brisket
Light Chicken Parmagiana
Eggplant Parmagiana Stacks
Grilled Wild Salmon
Roasted Tofurky

Option D
Market Price

Thyme Crusted Prime Rib au Jus
South African Lobster Tails
Maine Lobster tails
Seafood Display

Option C
\$30/person
Choose Two

Herbed Lamb Chops with Mint Orange Sauce
Pecan Crusted Grouper with Remoulade
Crab or Wild Salmon Cakes
Classic Ossobucco with Gremolata
Roman Style Porchetta
Quail Kabobs
Flat Iron Steaks
Lobster Ravioli
Duck Breast

Thrive uses as many organic and local ingredients in all of their freshly prepared dishes.



Don't hesitate to ask which meats are organically raised.

Sides

Herbed Buttermilk Smashed Potatoes
Rosemary Roasted Red Potatoes
Zucchini and Brown Rice Casserole
Sweet Potato Puree
Perfect Pesto Pasta Salad
Farro Salad

Greek Pasta Salad
Red Beans and Rice
Basmati Rice
New Potato Salad
Ancient Grain Pilaf
Asian Slaw

Vermont Cheddar Mac and Cheese
Savory Bread Pudding
BBQ Baked Beans
Garden Salad
Caesar Salad
Fruit Platter

Turn over for vegetables and desserts!





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Vegetables: Choice of Two

Green Beans Amandine
Herb Roasted Seasonal Vegetables
Steamed Collard Greens
Corn Souffle
Honey Glazed Carrots

Spiced Cauliflower
Simply Steamed Broccoli
Chardonnay Braised Cabbage
Smashed Root Vegetables
Vegetarian Chili

Organic Black Bean
Tuscan Bean Soup
Tomato Basil Bisque
Carrot Ginger Velvet
Icy and Spicy Gazpacho

Dessert

Dessert is sold separately
Please ask about our dessert prices!

Cakes

Chocolate Caramel Pecan
Layered White Vanilla
Coconut
Angel food with Raspberry
Blueberry Yogurt Pound Cake
Flourless Chocolate Torte
Carrot Cake
Cheesecake: any flavor
Opera Torte

Pies/Tarts

Mini Peach and Blueberry Tarts
Mini Apple Galettes
Apple Pie with Caramel
Pecan Pie
Lemon Meringue
Coconut Cream
Peanut Butter Mousse
Grasshopper
Bread Pudding

Platters

Cookies
Brownies
Chocolate Dipped Fruit
Fresh Fruit
Towering Profiteroles
Petit Fours
Cheesecake Pops
Mini Shot Glasses of Mousse

Cupcakes

Red Velvet
Vanilla Vanilla
Devils Food
Carrot
Lavender
Coconut
Mini Bunt Cakes

All Dinners Include:

Bread Basket

Choice of Two Beverages: Sweet Tea, Lemonade, Unsweet Tea or Fruit Infused Water

Table Setting Options

Eco-Friendly Disposable Plates, Cups, and Utensils: Add \$1.00/pp

Ceramic White Plates, Glasses and Stainless Steel Silverware: Add \$4.00/pp

Linens: \$3.00 each Chafer Rental with Sternos: \$15.00 each (for pick-up orders only)



Service charges apply for all served parties. Delivery charges apply for drop off caterings.

Thrive can accommodate gluten free, lactose free, dairy free, vegan and vegetarian diets

Thrive can accommodate up to 100 guests and a minimum of 12 guests. Gratuity of 12% is added for all served parties

Check out our website at www.thriveacarryoutcafe.com

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