



# Hot/Cold Appetizer Menu



All appetizers are individually priced per person

## \$4.00/person

- Cheese Straws: made with local Georgia Cheddar
- Poached Pear and Brie Bundle
- Brie with Raspberry Preserves in Phyllo
- Spanikopita
- Caramelized Sweet Onion and Blue Cheese Tartlets
- Organic Deviled Eggs
- Mushroom Cheese Puffs
- Artichoke and Spinach Tarts
- Apple, Bacon and Blue Cheese Bouchee
- Assortment of Quiches: ask about flavors
- Assortment of Tea Sandwiches: ask about flavors
- Stuffed Mushroom Florentine
- Andouille Sausage en Croute
- Bruschetta
- Stuffed New Potatoes with Bacon

## \$8.00/person

- Mini Salmon Cakes with Chipotle Remoulade
- Chicken Quesadillas with Pico di Gallo
- Shrimp and Sausage Kabobs
- Steak Kabobs with Dijon and Horseradish Sauce
- Cornettes with Wild Salmon or Avocado Mousse
- Lamb Lollipops
- Mini Steak Sandwiches
- Mini Cuban Sliders

## \$10.00/person

- Crab Cakes served with a chipotle remoulade
- Escargot with Garlic Butter
- The Spoons: whimsical Chinese spoons with delicious bites of signature chicken salad, wild GA shrimp salad or vegetable tartare.

## \$6.00/person

- Potato Cakes with Smoked Salmon and Chives
- Beef Wellington
- Chicken Salad Cups
- Smoked Salmon Cucumber Rosettes
- Curried Chicken Salad in Phyllo
- Chicken Satay with Peanut Sauce
- Pork Potstickers with Asian Sauces
- Shrimp Salad in Cucumber Cups
- Meatballs: Thai, Italian or Swedish
- Mini Reuben Sliders

## Platters: platters serve 10-12

The Dips Platter.....	\$39.99
Finger Sandwiches Assortment.....	\$49.99
Antipasti Platter.....	\$69.99
Pastry Wrapped Brie.....	\$29.99
Smoked Salmon Platter.....	\$59.99
Seafood Display Platter: Grilled/Poached/Smoked Salmon, Wild GA Shrimp Cocktail or Salad, Locally Smoked Trout Toasts and Shellfish Gratinee.....	market
Beef Tenderloin Platter: Sliced Baguette, Pickles, Tomato, Greens, Horseradish and Mustards.....	market
Local GA Cheese Platter.....	\$69.99

## 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 Dish Rental: \$15 each (Includes Sterno)

Chafer Rentals apply to pick-up orders only. All served parties, no fee is charged.



*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](http://www.thriveacarryoutcafe.com)*