



THURSTON
SOUTHERN
CATERING

Catering Menu

Fall / Winter

Thurston Southern Catering
1033 Wappoo Road, Suite B
Charleston, SC 29407

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Passed Cold Hors D'oeuvres

SHRIMP COCKTAIL

Chili-Cocktail Sauce

DEVEILED EGGS

*- Traditional -
Paprika & Fresh Chives*

Crispy Country Ham & Fresh Chives

Pickled Shrimp & Fresh Dill

POACHED HEIRLOOM APPLE

Gorgonzola Dolce, Frissee, Hazelnuts

HEIRLOOM TOMATO CROSTINI

*Fresh Mozzarella, Aged Balsamic,
Extra Virgin Olive Oil*

SERVED ON TOAST

*Choice of:
Blue Crab "BLT"*

Wild Mushrooms - Chevre, Fresh Herbs

Foie Gras Torchon - Vanilla-Pineapple Jam

Sweet Cherry - Ricotta, Black Pepper, Basil

Roasted Baby Beet - Mascarpone, Pistachio

MINI BISCUITS

*Choice of:
Pimento Cheese*

Country Ham with Apricot Mustard

WHITE BEAN HUMMUS CUPS

Vegetable Crudité

BEEF TARTAR

Mustard Aioli, Cucumber Cup

TUNA POKE

Sushi Grade Tuna, Sesame, Tamari

MINI MAINE LOBSTER ROLLS

Fresh Herbs, Brioche Roll

TEA SANDWICHES

*Filling Choices:
Traditional Egg Salad on White*

Cucumber, Cream Cheese, Dill on White

Poached Pear, Blue Cheese, Walnuts on White

Truffle Egg Salad on Pumpernickel

Shem Creek Shrimp Paste on Rye

Chicken Salad on Honey Wheat



Passed Hot Hors D'oeuvres

CORNBREAD FRITTERS

*Chicken Sausage, Scallion,
Honey-Dijon Mustard*

CHARLESTON "SHE-CRAB" BISQUE

Aged Sherry, Blue Crab Salad

FRIED GREEN TOMATOES

Country Ham, Goat Cheese, Pepper Jam

MINI LUMP CRAB CAKES

Chow-Chow, Mustard Aioli

MINI FRIED CHICKEN BISCUITS

Charleston Honey & Hot Sauce

WARM GOUGERES

*Filling Choices:
Pimento Cheese*

Rataouille and Goat Cheese

Smoked BBQ Pork

"MEATLOAF" BITE

Cured Tomato Jam, Whipped Potatoes

CHICKEN POT PIE

Roasted Chicken Hand Pie, Carrots, Peas

TOMATO PIE TARTLET

Aged Cheddar Cheese

SERVED ON TOAST

Choice of:

Sweet & Sour Eggplant

Pickled Shrimp Toast

Shrimp Mousse, Fresh Basil & Mint

Crispy Fried Oyster - Smoked Tomato Aioli

POTATO PANCAKES

*Crème Fraiche, Smoked Trout Roe,
Fresh Chives*

BBQ DUCK CONFIT

*Geechie Boy Mills Johnny Cake,
Crisp Vegetable Slaw*

BEEF "WELLINGTON"

*Filet Mignon, Mushroom Duxelle,
Crispy Collard Greens*

TWICE-BAKED RED BLISS POTATOES

*Crispy Country Ham, Scallions,
White Cheddar Cheese*

STUFFED CREMINI MUSHROOM

*Italian Sausage & Brioche Stuffing,
Garlic Aioli*



Displayed Hors D'oeuvres

OYSTERS ON THE HALF SHELL

Traditional Accompaniments

DIP DISPLAYS

Served with Assorted Crostini & Crackers

Pimento Cheese

Warm Heirloom Tomato

Chilled Blue Crab

Charleston Shrimp Paste

Smoked Rainbow Trout

Baked Artichoke

Caramelized Onion & Creme Fraiche

TRADITIONAL ANTIPASTI

*Italian Cured Meats, Fresh Mozzarella, Olives,
Fire-Roasted Peppers, Assorted Breads & Crackers*

SEASONAL FRUIT

Assorted Fruit & Vanilla Greek Yogurt Dip

FARMER'S CRUDITÉS

Seasonal Vegetables & Garlic Buttermilk Dressing

SMOKED SALMON DISPLAY

*Bagel Chips, Chives, Cream Cheese,
Chopped Egg, Capers, Red Onion*

CHARCUTERIE

*Chef's Selection of Cured Meats & Traditional
Accompaniments*

ARTISAN CHEESE

*Assorted Cracker & Bread Display,
Seasonal Accompaniments*

CHILLED SEAFOOD DISPLAY

A la Carte selection of:

Whole / Half Lobster

Local Clams

PEI Mussels

Split King Crab Legs

Shrimp Cocktail

Oysters on the Half Shell

Stone Crab Claws

Seasonal Ceviche



Soup & Salad

Plated, Family-Style, or Buffet

**CHARLESTON "SHE-CRAB"
BISQUE**

Aged Sherry, Blue Crab Salad

LOCAL OYSTER CHOWDER

Potatoes, Smoked Bacon, Cream

TOMATO BISQUE

*Mini Grilled Goat Cheese &
Honey Sandwiches*

TRUFFLED POTATO SOUP

Bacon Lardons, Crispy Potatoes, Chives

FRENCH ONION SOUP

Toasted Baguette, Bruleed Gruyere Cheese

LOBSTER BISQUE

Lobster Salad, Herbs, Croutons

PUMPKIN BISQUE

Sage Marshmallows, Toasted Pumpkin Seeds

CLASSIC WEDGE

*Chilled Iceberg, Crispy Country Ham,
Fresh Chives, Blue Cheese Dressing*

CAESAR SALAD

*Crisp Romaine, Parmesan, Croutons, White
Anchovies*

ROASTED BUTTERNUT SQUASH

*Arugula, Dried Cherries,
Brown Butter-Almond Vinaigrette*

ROASTED BABY BEET

*Chevre, Arugula, Pistachios,
Citrus Vinaigrette*

FARMERS GARDEN SALAD

*Assorted Greens, Seasonal Vegetables,
Choice of House Dressings:
Green Garlic Buttermilk & Balsamic Vinaigrette*

BABY SPINACH SALAD

*Crispy Fried Onions, Grated Farm Egg,
Pickled Red Onion,
Warm Country Ham Vinaigrette*



Tasting Stations

Displayed or Chef Attended

OYSTER ROAST

*Saltines, Cocktail Sauce, Champagne-Basil
Mignonette, Lemon Wedges*

LOWCOUNTRY BOIL

*Gulf Shrimp, Mussels, Garlic Sausage, Corn, Red
Bliss Potatoes, Spiced Broth, Garlic Bread*

130* BEEF TENDERLOIN

*Horseradish Mashed Potatoes,
Haricot Vert, Crispy Onion Straws,
Sweet Shrimp Béarnaise*

TACO STATION

Served with: Flour or Corn Tortillas

*All American - Seasoned Ground Beef,
Salsa, Sour Cream, Monterey Jack Cheese*

*Fish - Sauteed Mahi-Mahi
Jalapeno Tartar Sauce, Pineapple Salsa*

*Pork Carnitas - Slow Cooked Shoulder
Salsa Verde, Cabbage, Queso Fresco*

*Garden - Roasted Mushroom & Poblano
Goat Cheese, Arugula, Honey Vinaigrette*

MASHED POTATO BAR

*Garnishes: White Cheddar Cheese, Scallions,
Charred Corn, Roasted Garlic*

Additional garnishes:

*Smoked Bacon | Lobster | Truffle Butter
Lump Crab | Crispy Fried Chicken | Steak Tips*

MAC & CHEESE STATION

*Garnishes: Aged Cheddar Cheese, Scallions,
and Smoked Bacon*

Additional garnishes:

Lobster | Lump Crab | Crispy Fried Chicken

SHRIMP & GRITS

*Shaved Corn, Peppers & Onions, Geechie Boy
Grits, Garlic Cream,
House Spice, Herb Salad*

CHARLESTON DAILY CATCH

*Carolina Gold Rice Cakes, Sauteed Squash,
Smoked Tomato Cream, Tomato Jam*

LOWCOUNTRY CRAB CAKE

*Corn Puree, Butterbean Succotash,
Crispy Collards*

MEDITERRANEAN SALAD STATION

*Hummus, Babba Ganoush, Orzo Salad,
Bulgur Wheat Salad, Assorted Olives,
Feta Cheese, Roasted Vegetables, Tatziki,
Grilled Pita Bread*



Tasting Stations

Displayed or Chef Attended

SLIDER STATION

*Served on fresh broiche roll
with client's choice of:*

*Roasted Forest Mushroom
Arugula, Garlic Aioli*

Lump Crab Cake

Chow Chow, Whole Grain Musard Aioli

Angus Beef Burgers

Cheddar, Sweet Pickle, Mustard, Ketchup

Pulled Pork

Slaw & Sauces On Side

Fried Green Tomato

Goat Cheese, Pepper Jam

Fried Chicken

Romaine, Sweet Pickle, Honey Dijon

Braised Meatball

Fresh Mozzarella, Garlic Aioli

CARVING STATIONS

Honey-Glazed Ham

Herb-Roasted Airline Turkey Breast

Harissa Rubbed Leg of Lamb

Slow-Roasted Prime Rib

Carved New York Strip

Sausage Stuffed Pork Loin

Honey & Thyme Cured Pork Belly

SIDES

Geechie Boy Mill Grits

Brussel Sprout Slaw

Macaroni & Cheese

Mashed Potatoes

Wild Mushroom Farro Verde

Butterbean Succotash

Warm Baby Potato Salad with Bacon

Creamed Corn

Chef's Choice Seasonal Side

SAUCES

Sauce Bearnaise

Veal Demi Glace

Horseradish Cream Fraiche

Black Garlic Jus Lie

Roasted Turkey Gravy

Chimichurri

Roasted Peach Butter

Chef's Choice Seasonal Sauce



Entrees

Plated, Family-Style, or Buffet

SEASONAL DAYBOAT CATCH

*Geechie Boy Speckled Grits, Grilled Oyster
Mushrooms, Cured Tomatoes, Lemon Vinaigrette*

SLOW-BRAISED SHORT RIB

*Cauliflower Mash, Baby Carrots,
Black Garlic Jus, Gremolata*

PAN-SEARED SCALLOPS

*Farro Verde, Ratatouille,
Lemon Beurre Blanc, Shaved
Asparagus Salad*

MAPLE GLAZED PORK CHOP

*Fried Macaroni & Cheese, Onion Jam,
Braised Greens, Potlicker Jus*

BARBEQUED SHRIMP & GRITS

*Shaved Corn, Peppers & Onions,
Geechie Boy Grits, Garlic Cream,
House Spice, Herb Salad*

PAN-SEARED CRAB CAKES

*Corn Puree, Butterbean Succotash,
"She-Crab" Hollandaise,
Crispy Collards*

LOWCOUNTRY BOIL

*Gulf Shrimp, Mussels, Garlic Sausage, Corn,
Red Bliss Potatoes, Spiced Broth, Garlic Bread*

130-DEGREE BEEF TENDERLOIN

*Horseradish Mashed Potatoes,
Haricot Vert, Crispy Onion Straws,
Sweet Shrimp Béarnaise*

PAN-SEARED SONOMA DUCK BREAST

*Sweet Potato Puree, Root Vegetable Hash, Brussel
Sprout Petals, Maple Jus*

BBQ PORK RIBS

*Warm Potato Salad, Brussel Sprout Slaw,
Pickled Radish, Black Garlic BBQ Sauce*

STUFFED FREE-RANGE CHICKEN

*Chicken Sausage & Cornbread Stuffing,
Yukon Gold Potato Puree,
Sautéed Kale, Chicken Jus*

BUTTERNUT SQUASH RISOTTO

Fresh Thyme, Parmesan

DUO OF PISTACHIO CRUSTED

LAMB LOIN

& BRAISED SHOULDER

*Braised White Beans,
Lemon-Roasted Broccolini*



Desserts

Passed, Plated, or Displayed

KEY LIME PIE

Graham Cracker Crust, Chantilly

BANANA PUDDING

*Vanilla Wafers, Vanilla Custard,
Meringue*

SINGLE ORIGIN CHOCOLATE BROWNIES

*Salted Caramel,
Vanilla Ice Cream,
Pecan Pralines*

"COOKIES & MILK"

*Chocolate Chip Cookies &
Ice Cold Milk Shoosers*

CARROT CAKE

Cream Cheese Icing

ASSORTED COOKIES

ASSORTED TRUFFLES AND MACARONS

PUMPKIN CHEESECAKE

*Bourbon-Soaked Golden Raisins,
Gingersnap Crust*

CRÈME BRULEE

Turbinado Sugar Crust, Citrus Salad

DERBY PIE

*Toasted Pecans,
Single Origin Chocolate,
Bourbon Chantilly*

WHITE CHOCOLATE BREAD PUDDING

Coffee Ice Cream

CRISPY CHERRY HAND PIE

Butter Pecan Ice Cream

CELEBRATORY CAKES

WEDDING CAKES

CUPCAKES

MINI DESSERTS

Consultation provided



Late Night Snacks

Passed or Displayed

PIMENTO CHEESE FRITTERS

FRIED MAC N CHEESE BITES

MINI CHEESE QUESADILLAS

Pico de Gallo

MINI CORN DOGS

Honey-Dijon

MINI GRILLED CHEESE SANDWICHES

Goat Cheese and Honey

TATER TOTS

Garlic Buttermilk Dressing

CHEESEBURGER SLIDERS

*American Cheese, Shredded Lettuce, Tomato,
Comeback Sauce*

FRIED PETITE HAND PIES

Choice of: Apple, Sweet Potato, or Pumpkin

SPIKED MINI MILKSHAKES

Assorted Flavors Available