



**THURSTON**  
**SOUTHERN**  
CATERING

# Catering Menu Spring / Summer

Thurston Southern Catering  
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## Passed Cold Hors D'oeuvres

### **SHRIMP COCKTAIL**

*Chili-Cocktail Sauce*

### **DEVILED EGGS**

*- Traditional -  
Paprika & Fresh Chives*

*Crispy Country Ham & Fresh Chives*

*Pickled Shrimp & Fresh Dill*

### **LOWCOUNTRY WATERMELON**

*Country Ham, Housemade Blackberry Vinegar*

### **HEIRLOOM TOMATO CROSTINI**

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

### **TEA SANDWICHES**

*Filling Choices:  
Traditional Egg Salad on White*

*Cucumber, Cream Cheese, Dill on White*

*Local Strawberry & Basil Cream Cheese on White*

*Truffle Egg Salad on Pumpernickel*

*Shem Creek Shrimp Salad on Rye*

*Chicken Salad on Honey Wheat*

### **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*

### **SERVED ON TOAST**

*Choice of:  
Wild Mushrooms - Chevre, Fresh Herbs*

*Blue Crab "BLT"*

*Avocado - Lemon, Sesame, Heart of Palm*

*Foie Gras Torchon - Vanilla Pineapple Jam*

*Grilled Peach - Ricotta, Black Pepper, Basil*

*Roasted Baby Beet - Mascarpone, Pistachio*



## Passed Hot Hors D'oeuvres

### **CORNBREAD FRITTERS**

*Chicken Sausage, Scallion,  
Honey-Dijon Mustard*

### **CHARLESTON "SHE-CRAB" SHOOTERS**

*Aged Sherry, Blue Crab Salad*

### **FRIED GREEN TOMATOES**

*Country Ham, Goat Cheese, Pepper Jam*

### **MINI LUMP CRAB CAKES**

*Chow-Chow, Mustard Aioli*

### **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*

### **STUFFED CREMINI MUSHROOM**

*Italian Sausage & Brioche Stuffing,  
Garlic Aioli*

### **TOMATO PIE TARTLET**

*Aged Cheddar Cheese*

### **MINI FRIED CHICKEN BISCUITS**

*Charleston Honey & Hot Sauce*

### **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*



# 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 Dill Shrimp Salad*

*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

*Station, Display, or Plated*

**CHILLED WATERMELON  
GAZPACHO**

*Blackberries, Feta, Fresh Basil*

**CHARLESTON "SHE-CRAB"  
BISQUE**

*Aged Sherry, Blue Crab Salad*

**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, Herbs, Croutons*

**CHILLED POTATO & LEEK**

*Crab Salad, Crispy Potato Sticks,  
Chives*

**CLASSIC WEDGE**

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

**ROASTED BABY BEET**

*Chevre, Arugula, Pistachios, Citrus Vinaigrette*

**CAESAR SALAD**

*Crisp Romaine, Parmesan, Croutons, White  
Anchovies*

**HEIRLOOM TOMATO SALAD**

*Fresh Mozzarella, Cornbread Croutons,  
Fresh Basil, Sherry Gastrique, Olive Oil*

**FARMERS GARDEN SALAD**

*Assorted Greens, Seasonal Vegetables,  
Choice of House Dressings*

**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**

*Sweet 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*

*Herbed Beef Tenderloin*

*Beef Teres Major*

*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 or Buffet*

## **PAN SEARED GROUPER**

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

## **GRILLED MAHI-MAHI**

*Creamed Corn, Grilled Oyster Mushrooms,  
Cured Tomatoes, Lemon Vinaigrette*

## **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**

*Arugula, Blueberry, & Almond Salad  
Farro Verde, Black Garlic Jus*

## **GOCHUJANG BBQ PORK RIBS**

*Sticky Rice, Brussel Sprout Slaw,  
Pickled Radish*

## **STUFFED FREE-RANGE CHICKEN**

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

## **HEIRLOOM TOMATO RISOTTO**

*Goat Cheese, Cured Tomatoes,  
Arugula Pesto, Toasted Pinenuts*

## **DUO OF PISTACHIO CRUSTED LAMB LOIN**

**& BRAISED SHOULDER**  
*Potato Puree, Baby Artichokes, Peas,  
Pea Tendrils, Lemon Vinaigrette*





# 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**

## **BERRY CHEESECAKE**

*Lemon Gel, Graham Cracker 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**

*Basil Ice Cream, Pistachio*

## **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, Peach, Berry, Sweet Potato, or  
Pumpkin*

**SPIKED MINI MILKSHAKES**

*Assorted Flavors Available*