



THURSTON
SOUTHERN
CATERING

Catering Menu

Fall / Winter

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

843-352-2099
events@thurstonsouthern.com



Passed Cold Hors D'oeuvres

SEA SALT HONEY BISCUITS

Pimento Cheese

\$1.95

DEVILED EGGS

Crispy Country Ham, Fresh Chives

\$1.95

SHRIMP COCKTAIL

Chili-Cocktail Sauce

\$2.95

SWEET SHRIMP SALAD

Fresh Basil, Crisp Endive

\$3.95

OYSTERS ON THE HALF SHELL

Apple-Thyme Mignonette

\$2.95

MINI COUNTRY HAM BISCUITS

Apricot Mustard

\$2.95

POACHED HEIRLOOM APPLE

Frisee, Hazelnut, Blue Cheese

\$2.95

MINI MAINE LOBSTER ROLLS

Fresh Herbs, Hawaiian Bread

\$4.95

BLUE CRAB "BLT"

Blue Crab Salad, Toast Point

\$3.95

BEEF TARTAR

Mustard Aioli, Crostini

\$2.95

MARINATED WILD MUSHROOMS

Chevre, Toast Point

\$3.95

FOIE GRAS TORCHON

Heirloom Apple Butter, Brioche Toast

\$4.95

WHITE BEAN HUMMUS CUPS

Vegetable Crudité

\$2.95

TUNA POKE

Sushi Grade Tuna, Sesame, Tamari

\$3.95

EGG SALAD TEA SANDWICHES

Fresh Herbs

\$1.95

ROASTED CHICKEN & WILD RICE SALAD

Cranberries, Butter Lettuce Cups

\$2.95



Passed Hot Hors D'oeuvres

MINI GRILLED CHEESE SANDWICHES

Chevre, Honey, Brioche

\$1.95

BRAISED MEATBALL SLIDER

Fresh Mozzarella, Roasted Garlic Aioli

\$2.95

FRIED GREEN TOMATOES

Country Ham, Goat Cheese, Pepper Jam

\$1.95

WARM PUMPKIN BISQUE

Toasted Pumpkin Seeds & Sage Marshmallows

\$2.95

CRISPY FRIED OYSTERS

Smoked Tomato Aioli

\$2.95

MINI LUMP CRAB CAKES

Chow-Chow, Mustard Aioli

\$3.95

MINI FRIED CHICKEN BISCUITS

Charleston Honey & Hot Sauce

\$2.95

BRAISED FOREST MUSHROOMS

Geechie Boy Grits

\$2.95

BRAISED SHORT RIB QUESADILLA

Chili Crema, Queso Fresco, Fried Onions

\$3.95

SALT ROASTED BABY BEETS

Mascarpone Cheese, Pistachios

\$2.95

TWICE-BAKED RED BLISS POTATOES

Crispy Country Ham, Scallions,

White Cheddar Cheese

\$1.95

POTATO PANCAKES

Crème Fraiche, Smoked Trout Roe, Fresh Chives

\$3.95

SWEET & SOUR EGGPLANT

Fresh Basil, Brioche

\$2.95

BBQ SHRIMP

House Spice, White Wine, Fresh Cream, Toast Points

\$2.95



Displayed Hors D'oeuvres

PEEL & EAT SHRIMP

Chili Cocktail Sauce & Lemon

\$1.95

OYSTERS ON THE HALF SHELL

Traditional Accompaniments

\$2.95

CHILLED BLUE CRAB DIP

Lemon, Herbs, Crisp Lavosh

\$3.95

SMOKED SALMON DISPLAY

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

\$4.95

FRUIT DI MARE

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

~Market Price~

CHARCUTERIE PLATTER

Assorted Cured Meats, Traditional Accompaniments

\$5.95

ARTISAN CHEESE DISPLAY

Assorted Cracker & Bread Display,

Seasonal Accompaniments

\$4.95

ANTIPASTI PLATTER

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

\$5.95

SEASONAL FRUIT PLATTER

Assorted Fruit & Vanilla Greek Yogurt Dip

\$4.95

FARMER'S CRUDITÉS PLATTER

Seasonal Vegetables & Garlic Buttermilk Dressing

\$3.95



Soup & Salad

Station, Display, or Plated

WARM PUMPKIN BISQUE

Toasted Pumpkin Seeds & Sage Marshmallows
\$5.95

CHARLESTON "SHE-CRAB" BISQUE

Aged Sherry, Blue Crab Salad
\$6.95

TOMATO BISQUE

Mini Grilled Goat Cheese & Honey Sandwiches
\$5.95

TRUFFLED POTATO SOUP

Bacon Lardons, Crispy Potatoes, Chives
\$5.95

FRENCH ONION SOUP

Toasted Baguette, Bruleed Gruyere Cheese
\$4.95

LOBSTER BISQUE

Lobster, Herbs, Croutons
\$7.95

WHITE BEAN SOUP

Benton's Ham Hock, Lacinato Kale
\$4.95

CLASSIC WEDGE

*Chilled Iceberg, Crispy Country Ham,
Fresh Chives, Blue Cheese Dressing*
\$6.95

ROASTED BABY BEET

Chevre, Arugula, Pistachios, Citrus Vinaigrette
\$5.95

CAESAR SALAD

*Crisp Romaine, Parmesan, Croutons, White
Anchovies*
\$5.95

HEIRLOOM TOMATO SALAD (SEASONAL)

*Fresh Mozzarella, Cornbread Croutons,
Fresh Basil, Sherry Gastrique, Olive Oil*
\$6.95

FARMERS GARDEN SALAD DISPLAY

*Assorted Greens, Seasonal Vegetables,
Choice of House Dressings*
\$5.95

BABY SPINACH SALAD

*Crispy Fried Onions, Grated Farm Egg, Pickled
Red Onion, Warm Country Ham Vinaigrette*
\$6.95



Entrees

Platted or Buffet

CIDER GLAZED GROUPEr

*Roasted Cauliflower Puree, Assorted Cauliflower
& Broccoli Poached Apples, Golden Raisins,
Frisee Salad*
\$29.95

GRILLED MAHI-MAHI

*Braised Forest Mushrooms, Geechie Boy Polenta,
Broccoli Rabe, Sweet Onion Jam*
\$24.95

PAN-SEARED SCALLOPS

*Carrot Puree, White Asparagus, Shaved Rainbow
Carrot Salad, Ginger Beurre Blanc*
\$25.95

BARBEQUED SHRIMP & GRITS

*Shaved Corn, Peppers & Onions, Geechie Boy Grits,
Garlic Cream, House Spice, Herb Salad*
\$23.95

PAN-SEARED CRAB CAKES

*Creamed Corn, Grilled Oyster Mushrooms,
Cured Tomatoes, Lemon Vinaigrette*
\$25.95

LOWCOUNTRY BOIL

*Gulf Shrimp, Mussels, Garlic Sausage, Corn,
Red Bliss Potatoes, Spiced Broth, Garlic Bread*
\$24.95

GRILLED PETITE FILET MIGNON

*Horseradish Mashed Potatoes, Haricot Vert,
Crispy Onion Straws, Sweet Shrimp Béarnaise*
\$32.95

PAN-SEARED SONOMA DUCK BREAST

*Brown Butter-Sweet Potato Puree, Baby Potato Hash,
Shaved Fennel Salad, Maple Jus*
\$26.95

GOCHUJANG BBQ PORK RIBS

Carolina Gold Rice Cakes, Brussel Sprout Slaw
\$24.95

STUFFED FREE-RANGE CHICKEN

*Chicken Sausage & Cornbread Stuffing, Yukon Gold
Potato Puree, Sautéed Kale, Chicken Jus*
\$19.95

KEEGAN-FILION HERITAGE PORK CHOP

*Fried Macaroni & Cheese, Onion Jam,
Braised Greens, Potlicker Jus*
\$24.95

FOREST MUSHROOM RISOTTO

*Goat Cheese, Lacinato Kale Pesto,
Toasted Pine Nuts*
\$11.95



Stations

Displayed or Chef Attended

Carving Stations

HONEY GLAZED BONE-IN HAM

*Warm Baby Potato Salad, Mini Honey Biscuits,
Apricot-Dijon Mustard*
\$9.95

CARVED NEW YORK STRIP

*Hawaiian Rolls, Baby Arugula, Onion Jam,
Horseradish Crème Fraiche*
\$9.95

SLOW ROASTED PRIME RIB

*Roasted Garlic Mashed Potatoes, Braised
Mushrooms, Crispy Onion Straws*
\$14.95

ROASTED AIRLINE TURKEY BREAST

*Geechie Boy Cornbread & Wild Rice Stuffing,
Cranberry Preserves, Turkey Gravy*
\$12.95

HARISSA RUBBED LEG OF LAMB

*Couscous Salad, Roasted Eggplant,
Minted Greek Yogurt*
\$12.95

MASHED POTATO BAR

*Garnishes: White Cheddar Cheese, Scallions,
Charred Corn, Roasted Garlic*
\$5.95

Additional guests garnishes:

Smoked Bacon~\$2 | Lobster~\$5

Truffle Butter~\$3 | Lump Crab~\$3

Crispy Fried Chicken~\$4 | Steak Tips~\$4

MAC & CHEESE STATION

\$5.95

Topped with guests choice of:

Smoked Bacon~\$2 | Lobster~\$3

Lump Crab~\$2 | Brioche Breadcrumbs~\$1

Crispy Fried Chicken~\$3

SLIDER STATION

Sweet Hawaiian Roll,

Traditional Accompaniments

Guest choice of:

Roasted Forest Mushroom~\$3.95

Lump Crab Cake~\$4.95

Angus Beef Burgers~\$3.95

Pulled Pork~\$3.95

Fried Green Tomato~\$2.95

Fried Chicken~\$2.95

MEDITERRANEAN SALAD STATION

*Hummus, Babba Ganoush, Orzo Salad, Bulgur
Wheat Salad, Assorted Olives, Feta Cheese, Roasted
Vegetables, Tatziki, Grilled Pita Bread*
\$7.95



Desserts

Passed, Plated, or Displayed

KEY LIME PIE

Graham Cracker Crust, Chantilly

\$5.95

BANANA PUDDING

Vanilla Wafers, Vanilla Custard, Meringue

\$7.95

SINGLE ORIGIN

*Chocolate Brownies Salted Caramel, Vanilla
Ice Cream, Pecan Pralines*

\$6.95

"COOKIES & MILK"

*Chocolate Chip Cookies & Ice Cold
Milk Shooers*

\$6.95

CARROT CAKE

Cream Cheese Icing

\$7.95

ASSORTED COOKIES

*Chocolate Chip, Peanut Butter,
Snicker Doodle, Oatmeal Raisin*

\$5.95

PUMPKIN CHEESECAKE

Gingersnap Crust, Salted Caramel

\$7.95

CRÈME BRULEE

Turbinado Sugar Crust, Citrus Salad

\$6.95

DERBY PIE

*Toasted Pecans, Single Origin Chocolate,
Bourbon Chantilly*

\$7.95

DONUT BREAD PUDDING

Coffee Ice Cream, Salted Caramel

\$6.95

APPLE CROSTADA

*Cinnamon Ice Cream, Spiced Apple
Cider Syrup*

\$7.95

ASSORTED TRUFFLES

*Single Origin Chocolate, Coconut,
Gran Marner, Hazelnut*

\$6.95



Late Night Snacks

Passed or Displayed

PIMENTO CHEESE FRITTERS

\$1.95

FRIED MAC N CHEESE BITES

\$1.95

MINI CHEESE QUESADILLAS

Pico de Gallo

\$1.95

MINI CORN DOGS

Honey-Dijon

\$1.95

TATER TOTS

Garlic Buttermilk Dressing

\$1.95

CHEESEBURGER SLIDERS

American Cheese, Shredded Lettuce, Tomato,

Comeback Sauce

\$3.95

FRIED PETITE HAND PIES

Choice of: Apple, Sweet Potato, or Pumpkin

\$2.95

SPIKED MINI MILKSHAKES

\$3.95