



A Taste of Hamby

Fall/Winter Menu Collection

HEAVY HORS D'OEUVRES DISPLAYS

Hamby Signature Farm Stand

Fruits: Kiwi, Red & Green Grapes, Dried Dates, Dried Figs
Veggies: Butternut Squash Sticks, Belgian Endive, Mushrooms a la Grecque Dill Dip and Lemon Cream Dip
Cheeses: Oakspring Derby (VA), Plank-Roasted Goat Cheese with Muscadine
Chutney Candied Pecans, Hamby Traditional Deviled Egg, Pecan Raisin Crisps,
French Baguette Seasonal Caramelized Vidalia Onion & Mushroom Tart

Soup & Salad Display

Chef recommends Salads be served Pre-Dressed.

Hamby Signature Salad baby spinach, Boston Bibb & frisee lettuces, Chardonnay poached pear, blue cheese crumbles, candied pecans, Olde Colony Bakery cream bread croutons & champagne vinaigrette
Roasted Tomato Basil Bisque
Roasted Sweet Potato, Kale, Black-Eyed Peas, Sorghum Vinaigrette
Parmesan Crostini

Savory & Sweet Biscuit Bar

Silver Dollar Sweet & Savory Biscuits
Shortcake Biscuits with +Mixed Berries, Local Honey, Muscadine Jam, Molasses Whipped Cream
+Lemon, Sugar Macerated Strawberries, Blueberries and Charleston Tea Plantation Infused
Peaches Sweet Potato Biscuits with Carolina Pit Ham & Creamy Carolina Mustard
Buttermilk Biscuits with Lowcountry Sausage Gravy
Pimento Cheese Biscuits with Fried Chicken Bites & Sweet Potato Mustard

Hamby Heritage Display (est. 1979)

Hamby Tea Sandwiches Chicken Salad, Shrimp Salad, Pineapple & Cream Cheese on Raisin Bread
Blanched Asparagus with dill sauce
Swedish Meatballs Hamby
Housemade Broccoli Salad
(Hot) Spinach Artichoke Dip Petite Toasts
(Cold) Hamby's Pimento Cheese Spread Carrots & Celery Sticks, Radishes & Cucumbers

Southern Butcher Block

Selection of Meats, Cheeses & Spreads
Bourbon-Smoked Turkey Breast & Carolina
Pit Ham Blue Cheese & Herbed/Peppered
Goat Cheese
Mason Jar Buffet with Pickled Carrots, Red Beets, Okra, Pearl Onions & Green
Beans Sweet Potato Mustard & Chow Chow
Sweet Potato Biscuits, Pimento Cheese Biscuits & Corn Sticks



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HEAVY HORS D'OEUVRES DISPLAYS – CONT'D

Taste of the Sea

Seafood Availability Based on Seasonality.

Shrimp (Chilled. Boiled. Peeled & Tail On) *3.5 shrimp/guest

Plank Roasted Local Amberjack Creamed Horseradish, Grilled Flatbread

Meeting Street Crab Dip Olde Colony Cream Bread Toast Points

Cucumber Dill Salad

Cornbread "Madeleines" Jalepeno Honey Butter

Housemade Carolina Slaw Cabbage, Peppers, Carrots, Vidalia Onion, Apple Cider Vinaigrette
Lemon Wedges, Cocktail Sauce