



A Taste of Hamby

Spring/Summer Menu Collection

SPECIALTY STATIONS

Roadside BBQ

Slow-Roasted Carolina Pulled Pork BBQ
Selection of Sauces: Hickory BBQ, Tangy Mustard BBQ, Carolina Vinegar
Housemade Mini Corn Muffins & Rolls, Black-Eyed Pea Salad with Sorghum Vinaigrette
Hamby's Collard Slaw, Home Style Baked Mac & Cheese

Southern Pasta

Accompanied with freshly grated Parmesan & Artisan Breadsticks

Smoked Chicken Ravioli

Southern Pesto (Collards, Parsley, Pecans, Garlic, EVOO)

Southern "Tomato Pie" Pasta

Penne Pasta, Creamy Roasted Tomato Sauce, Baby Heirloom
Tomatoes, Caramelized Vidalia Onion, Chiffonade of Basil

Lowcountry Shrimp & Grits

Chef-Sautéed Large Shrimp Served with Yellow Stone Ground Gullah Grits
Tasso Gravy, Crisp Bacon, Shaved Cheddar & Chopped Scallions

Artisan Flatbread

3.25 pieces/guest total

Margherita Fresh Tomatoes, Mozzarella, Basil & EVOO

Maine Lobster Roasted Corn, Spinach, Artichoke, Fontina & Parmesan

Slider Station

Select 2 options. Each slider is 2.5 to 3 bites. Also great for late-night passed!
Served with Housemade Hand-Cut Chips – Sea Salt, Black Pepper & Parmesan Housemade Pickled Carrots

Black Eyed Pea Slider lettuce, tomato, artichoke aioli

Fried Chicken Slider lettuce, tomato, creamy Carolina mustard

Pulled Pork Slider with creamy apple coleslaw

Cheeseburger Slider lettuce, tomato, sharp cheddar & chipotle aioli



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Lowcountry Charcuterie

(Carved) Housemade Smoked Kielbasa
(Carved) Chicken, Rapini & Chardonnay Sausage
Chicken Country Pate Wrapped with Pecan-Wood Smoked Bacon, Country Ham
Rillette of Blue Cheese, Curds of Cheddar
Housemade Pickled Okra & Pearl Onion
Cabernet Grain Mustard, Muscadine Chutney, Nutty Pecan & Peanut Rillette
Baguette & Olde Colony Cream Bread Toast Points

CHEF-ASSEMBLED SMALL PLATE DUOS

*Guests will receive fully-assembled duo small plate as indicated below.
These small plate components are coupled per the vision of Executive Chef John Brunski.*

Waffling Around

Pulled Pork & Olde Colony Cream Bread Waffle – Zucchini Pickle Chip & Hickory BBQ
Sauce Roasted Chicken Pot Pie atop Grit or Cornmeal Waffle

Biscuit Bakeshop

Sweet Potato Biscuit with Country Ham & Honey Mustard
Sauce “Bread & Butter” Zucchini Pickle Spear
Buttermilk Biscuit with Sage Sausage Patty & Sallie’s Greatest Peach Jam
Yellow Squash Pickle Spear

Hearty Homestyle

Buttermilk Fried Chicken Drumettes atop Seasonal Succotash
Classic Meatloaf with Creamy Mashed Potatoes

In the Garden

Fried Green Tomato & Eggplant “Steak” with Gorgonzola
Cream Black Eyed Pea Cake with Artichoke Relish

Surf & Turf

Pan Seared Crab Cakes with Scuppernong 5-Pepper Jam
Salad of Bibb & Frisee with Red & Yellow Grape Tomatoes and Grain Mustard Vinaigrette

Tournedos of Beef with Madeira Cream
Creamy Parmesan Cauliflower Mash

Under the Sea

Seasonal Stuffed Oyster on the Half Shell (2 per plate)
Tail-On Pickled Shrimp with *Housemade Pickled Veggies
**Served in Low Mason Jar*



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MINI MEALS

Chef to Carve/Prepare Protein Selection. Guests to Self-Serve 1 of 2 Side Elements.

Pecan-Crusted Medallion of Chicken

Bourbon Sweet Potato Mustard
Southern Green Beans
Roasted Mashed Sweet Potatoes

Seasonal Tart & Hamby Signature Salad

Asparagus & Fontina Tart
Baby spinach, Boston Bibb & frisee lettuces, (Spring/Summer) strawberries, blue cheese crumbles,
candied pecans & champagne vinaigrette **Served in Bibb Lettuce Cup*
Pickled Farm Veggies (Baby Carrots, Pearl Onions, Red Onion)

Carved Hickory Smoked Loin of Pork

Southern Herbed Cornbread Stuffing
Housemade Artichoke Relish
Grilled Okra

Brochette of Tenderloin Tips

Onions, Peppers, Mushrooms
Roasted Roma Tomato
Carolina Gold Rice Pilaf
Rosemary Demi Glace

Carved Tenderloin of Beef

Madeira Cream
Starch Accompaniment: Ex. New Potatoes, Fingerlings, Russian Reds
Chef's Selection of Seasonal Vegetables: Ex. Asparagus, Haricot Verts, English Peas,
Wild Mushrooms

Blue Crab Stuffed Jumbo Shrimp

Classic Remoulade
Warm Yukon Gold Potato Salad with Cheddar Vinaigrette
Ribbons of Asparagus and Roasted Spaghetti Squash