

# THE MARKET AT HAMBY MEAL SOLUTIONS



48 Hour (Business Days) Advance Notice is Recommended | Ideal for Pickup or Delivery  
No Substitutions | 12 Guest Minimum

## BACKYARD BBQ

\$12/GUEST

Slow-Roasted Carolina Pulled Pork BBQ  
Selection of Sauces: Hickory BBQ & Tangy Mustard BBQ  
Housemade Mini Corn Muffins and Rolls  
Carolina Slaw  
Home Style Baked Mac & Cheese

## DOWN SOUTH CHICKEN FRY

\$13/GUEST

Garden Salad – *Baby Spinach, Boston Bibb & Frisee Lettuces, Cucumber, Carrots, Tomatoes & Buttermilk Ranch Dressing*  
Buttermilk Fried Chicken (Assorted Pieces)  
Southern Green Beans  
Creamy Red Skin Mashed Potatoes

## MARKET CHICKEN

\$14/GUEST

Smoked Chicken Breast with Muscadine Grape Chutney  
Hamby Chopped Salad – *Iceberg, Tomatoes, Aged Cheddar, Scallions & Mediterranean Vinaigrette Dressing*  
Sugar Snap Peas & Red Bell Pepper  
Classic Squash Casserole

## ITALIAN BISTRO

\$17/GUEST

Kale and Hearts of Romaine Caesar Salad with Focaccia Croutons and Classic Caesar Dressing  
Chicken Breast stuffed with Artichoke, Spinach & Fontina, Rosemary Jus Lie  
Acorn Squash "Lasagna" Wedges, Ricotta, Swiss Chard with Butternut Squash Marinara  
Risotto of Orzo with Tomato, Corn & Lemon Basil

## LUCK OF THE SOUTH

\$12/GUEST

Center Cut Hickory Smoked Chop of Duroc Pork with Pear Sage Purée  
Black-Eyed Pea Salad (Chopped Kale, Pecans, Red Bell Pepper, Corn) with Sorghum Vinaigrette  
Stewed Collards with Buttered Carrots  
Jalapeño Cornbread Muffins

## HOMESTYLE SHORT RIBS

\$18/GUEST

Salad of Brussels Sprouts, Gala Apples, Dried Cherries, Sliced Almonds, Champagne Vinaigrette  
Braised Short Ribs with Carrot & Celery Jardinière  
Cheesy Buttermilk Stone-Ground Gullah Grits  
Roasted Cauliflower & Butternut Squash with Sage Brown Butter

## LOWCOUNTRY SHRIMP & GRITS

\$14/GUEST

Chef-Sautéed Large Shrimp  
Yellow Stone Ground Gullah Grits with Tasso Gravy  
Crisp Bacon, Shaved Cheddar & Chopped Scallions  
Accompanied with House-Pickled Farm Fresh Veggies (Ex. Okra, Carrots, Green Beans)

## LOWCOUNTRY BOIL

\$14/GUEST

Large Shrimp (Unpeeled), Smoked Housemade Kielbasa, New Potatoes & Freshly Shucked Sweet Corn  
Seasoned with Hamby's House Blend of Spices  
Cocktail Sauce & Lemons  
Accompanied with Carolina Slaw  
*Hamby Recommendation: Shrimp should be cooked on site for optimal product quality; delivery options available upon request.*

**The cost per guest includes the pre-wrapped cutlery packet with napkin and clear dinner plates.**

**The disposable chafing dishes & sterno are an additional charge. As a standard, the food will come hot from the kitchen, whether guests are picking up or delivering.**

## A LA CARTE

### DESSERTS

**\$1.50/GUEST** Served in Individual Sleeve/Traying Options Available Upon Request

Chocolate Chip Cookie, Oatmeal Raisin Cookie, Lemon Bar, Brownie Cake

### BEVERAGES

**\$1.50/GUEST** Individual Bottles/Cans

Water or Soda (Choice of: Coke, Diet Coke, Sprite)

### PREMIUM BEVERAGES

**\$2.00/GUEST** Individual Bottles

Housemade Florida Citrus Lemonade  
Fresh-Brewed Unsweetened Iced Tea  
Fresh-Brewed Sweetened Iced Tea

### DELIVERY FEES APPLY

Within 10 Miles	— \$30	26 – 40 Miles	— \$60
11 – 25 Miles	— \$45	41+ Miles	— \$75