

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

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 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 — \$45 26 – 40 Miles — \$75
11 – 25 Miles — \$60 41+ Miles — Calculated by Hamby Team