

THE MARKET AT HAMBY MEAL SOLUTIONS



24 Hour (Business Days) Advance Notice is Recommended | Ideal for Pickup or Delivery
No Substitutions | 6 Guest Minimum
Plasticware, Napkins, Cups & Plates Available for Additional Charge

DOWN SOUTH CHICKEN FRY \$15/GUEST

Garden Salad - Vertical Roots Hamby Blend Lettuces [Bibb, Frisee, Newham, Red Oak] Cucumber, Carrots, Tomatoes w/ Buttermilk Ranch Dressing
Buttermilk Fried Chicken [Assorted Pieces]
Southern Green Beans
Creamy Mashed Potatoes

MEDITERRANEAN EATS \$15/GUEST

Greek Style Chicken topped with Roma Tomatoes, Pepperoncini, Feta
Classic Cucumber Salad with Diced Tomatoes, Fresh Mint
Greek Rice [Spanakorizo]
Grilled Pita with Chef's Selection of Hummus

ITALIAN BISTRO \$19/GUEST

Vertical Roots Romaine Blend Lettuces [Truchas, Newham]
Croutons, Shaved Parmesan, Red Onion w/ Housemade Caesar Dressing
"Not So Chicken Parm" Grilled Chicken, Bruschetta, Mozzarella, Parmesan
Roasted Califlower with Pistachio, Oregano
Risotto of Orzo with Tomato, Corn & Lemon Basil

BACKYARD BBQ \$14/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

HOMESTYLE SHORT RIBS \$25/GUEST

Vertical Roots Romaine Blend Lettuces [Truchas, Newham], Blue Cheese Crumbles, Red Onion, Sliced Mushrooms, Cucumber w/ Balsamic Vinaigrette
6-Hour Red Wine Braised Boneless Short Ribs
Roasted Brussels Sprouts with Warm Bacon Vinaigrette
Creamy Boursin Mashed Potatoes

LUCK OF THE SOUTH \$13/GUEST

Smoked Meatloaf with Brown Sugar Bourbon Glaze
Black Eyed Pea Salad (Pecans, Red Bell Pepper, Corn, Parsley) with Sorghum Vinaigrette
Stewed Collards *vegetarian upon request
Jalapeño Cornbread

Delivery Orders Require a \$300 Minimum Order

LOWCOUNTRY SHRIMP & GRITS \$18/GUEST

Hamby Chopped Salad - Vertical Roots Hamby Blend Lettuces (Bibb, Frisee, Newham, Red Oak) Tomatoes, Aged Cheddar, Scallions w/ Classic Buttermilk Ranch Dressing
Chef-Sautéed Large Shrimp (Approx. 5-6 per serving)
Yellow Stone Ground Gullah Grits w/ Tasso Gravy
Crisp Bacon, Shaved Cheddar & Chopped Scallions

LOWCOUNTRY BOIL \$19/GUEST

Large Shrimp (Unpeeled), Smoked Housemade Kielbasa, Red Potatoes & Freshly Shucked Sweet Corn
Seasoned with Hamby's House Blend of Spices
Housemade Carolina Slaw
Cocktail Sauce & Lemons
Housemade Classic Cornbread

*Liquid Sent Separately
To Be Reintegrated with Ingredients Prior to Serving
Hamby Recommendation: Shrimp should be cooked on site for optimal product quality.*

COMIN' UP VEGGIES \$15/GUEST

**Vegan Upon Request for Additional Charge*

Vertical Roots Romaine Blend Lettuces (Truchas, Newham)
Croutons, Shaved Parmesan, Red Onion, Housemade Caesar Dressing
Housemade Vegetarian Lasagna (Spaghetti Squash, Zucchini, Portabella Mushroom, Buffalo Mozzarella) - GF
Garlic Bread and Fresh Parmesan

A LA CARTE

DESSERTS [\$2.50/GUEST]

*GF + Vegan Options Available Upon Request
Served in Individual Sleeve/Traying Options Available Upon Request*
Chocolate Chip Cookie, Oatmeal Raisin Cookie, Lemon Bar, Turtle Brownie, Peanut Butter Cookie, Snickerdoodle Cookie

PREMIUM BEVERAGES

Water - \$2 {20 oz.} Soda - \$1 {Choice of: Coke, Diet Coke, Sprite}

[\$2/Guest or \$8/Gallon]
Fresh-Brewed Unsweetened Iced Tea
Fresh-Brewed Sweetened Iced Tea

[\$2/Guest or \$10/Gallon]
Housemade Florida Citrus Lemonade
Individual 16 oz. Containers or Gallons

DELIVERY FEES APPLY

Within 10 Miles — \$45 26 – 40 Miles — \$75
11 – 25 Miles — \$60 41+ Miles — Calculated by Hamby Team