



HAMBY
catering & events
SINCE 1979

SEASONAL MENU COLLECTION

925 Saint Andrews Boulevard
Charleston, South Carolina 29407
843.571.3103

www.hambycatering.com
info@hambycatering.com
Instagram: [@hambycatering](https://www.instagram.com/hambycatering)



ABOUT HAMBY

Hamby Catering is a female-founded, female owned full service catering company, rooted in family and tradition. Team Hamby has been serving the Lowcountry since 1979, and we strive to provide unforgettable culinary creations and unique event experiences. We are committed to using the freshest and most sustainable ingredients, served with a special touch of time-tested Southern hospitality.

Our services include customized menu creation, balanced beverage pairing, professional event service, design and decor consultation and rental coordination. Through our past and present, we continue to embrace and celebrate the Lowcountry heritage that deeply influences our company culture and cuisine.



STATION STYLE EVENT RECEPTION FORMULA

For a well-balanced menu, the Hamby culinary team recommends following the 4x4 culinary cornerstone guidelines for a station-style reception.

- » Select 4 passed hors d'oeuvres
- » Select 4 stations or displays

Our culinary team recommends that you choose no less than 3 and no more than 5 stations or displays in order to serve the optimal quantity of well-balanced offerings to your guests.





PASSED HORS D'OEUVRES

Our culinary team recommends an equal mix of hot and cold selections for your event reception.

Selection(s) will be priced 1 piece per item per guest.

C= Cold HD; H=Hot HD

Vegetarian

- Grilled Watermelon Bite** feta, pickled rind, lavash, microgreen (C)
- Chickpea Fritter** cumin spiced yogurt sauce (H)
- Truffled Deviled Egg** shaved truffle, fresh dill (C) *GF*
- Peach & Strawberry Crostini** whipped goat cheese, chiffonade of basil (C)
- Endive** whipped blue cheese, chopped figs, honey, roasted and salted pecans (C)
- Smoked Gouda Mac & Cheese Bite** stewed tomato (H)
- Fried Green Tomato Round** classic pimento cheese, chives (H)
- Mini Tomato Pie** (H)
- Tazza Bruschetta** heirloom tomatoes, red onion, mozzarella, basil, phyllo cup (C)
- Farm Fresh Roasted Veggie Crostini** herbed goat cheese (C)

Sea

- Petite Crab Cake** scallion, 5-pepper remoulade (H)
- Crab & Corn Fritter** old bay aioli (H)
- Cheddar & Bacon Grit Cake** shrimp, tasso gravy, chive spear (H)
- Cajun-Spiced Shrimp** tasso crema, cucumber round, chive (C) *GF*
- Tuna Tartare** sesame wonton crisp, avocado cream, scallion (C)
- Lobster Deviled Egg** shallots, scallions, fresh lobster (C) *GF*
- Smoked Salmon Blini** crème fraîche, caviar, dill fronds (C)
**GF with cucumber round in lieu of blini*
- Seared Scallop** crispy prosciutto, blood orange and vidalia onion marmalade, microgreens (H) *GF*
- Buffalo Cornmeal Fried Oyster Bite** pickled radish and cabbage (H) **served on spoon or brioche*

Land

- Duck Confit Crostini** marsala mushroom duxelle, crème fraîche, parsley (C)
- Tenderloin of Beef Crostini** herbed boursin, pickled peach, fresh mint (C)
- Rillettes of Beef** pickled carrot, microgreen, french bread (C)
- Chicken Salad Phyllo Cup** cranberry, pecan, parsley (C)
- Fried Chicken & Waffle Bite** icebox pickle, housemade pimento cheese (H)
- Sweet Potato Biscuit** honey mustard spread, carolina pit ham, sweet pickled cucumber (C)
- Brown Sugar Candied Bacon Deviled Egg** (C) *GF*
- Carolina Pulled Pork** pineapple, Hawaiian slaw, scallion, brioche round (C)
- Pork Belly Sweet Potato Round** blackberry sage jam, julienne granny smith (C) *GF*



HEAVY HORS D'OEUVRES DISPLAYS

Hamby Signature Farm Stand

**Selection Subject to Change Based on Seasonality*

Watermelon, Strawberries, Cantaloupe, Red & Green Grapes, Pickled Peaches, Lemon Cream Dip
Petite Tomatoes, Broccoli, Pickled Carrots & Okra, Roasted Yellow Squash & Zucchini, Dill Dip
Chef's Selection Cheddar & Plank-Roasted Goat Cheese with Blackberry Sage Jam
Candied Pecans, Pecan Raisin Crisps, French Baguette, Assorted Crackers
Suggested Add On Accompaniment: Hamby Traditional Deviled Egg

Soup & Salad Display

Select 1 Salad, 1 Soup, 1 Compound Salad

Salad Options:

Hamby Signature Vertical Roots lettuces, strawberries, blue cheese crumbles, candied pecans, croutons, house vinaigrette

Garden Vertical Roots lettuces, cucumber, carrots, baby heirlooms, green goddess dressing

Caesar Vertical Roots romaine lettuces, croutons, shaved parmesan, red onion, Caesar dressing

Soup Options:

Served with Parmesan Crostini

Roasted Tomato Basil Bisque, Seasonal Gazpacho or Split Pea with Pork Belly

Compound Salad Options:

Black-Eyed Pea Salad with Sorghum Vinaigrette, Cucumber Salad with Tomatoes, Broccoli Salad

Savory & Sweet Biscuit Bar

Mixed Berry Biscuits with Honey Butter & Peach Preserves
Sweet Potato Biscuits with Carolina Pit Ham & Honey Mustard Spread
Buttermilk Biscuits with Cheddar Bacon Scallion Compound Butter
Cheddar Scallion Biscuits with Fried Chicken & Sweet Potato Mustard

Hamby Heritage Display

Hamby Tea Sandwiches Chicken Salad, Shrimp Salad, Egg Salad
Blanched Asparagus with Dill Dip, Muscadine BBQ Meatballs, Hamby Sweet Potato Biscuits with Carolina Pit Ham
(Hot) Spinach Artichoke Dip with Petite Toasts
(Cold) Pimento Cheese Spread with Carrots, Celery & Assorted Crackers

Southern Charcuterie

Chef's Selection of Artisan Meats & Cheeses, Candied Peppered Bacon, Cajun Pork Rinds
Pickled Okra, Green Beans
Cabernet Grain Mustard, Fig Jam, Green Tomato Chow Chow, Baguette Crisps, Assorted Crackers
Garnishes of fresh herbs and dried/fresh fruits

Taste of the Sea

Seasoned Shrimp (*Chilled. Boiled. Peeled & Tail On*) Lemon Wedges, Cocktail Sauce
Maple Rosemary Roasted Salmon with Creamed Horseradish, Lavash
Smoked White Fish Dip & Toast Points, Lobster Deviled Eggs
Cucumber Salad with Tomatoes, Mini Corn Muffins with Jalapeno Honey Butter



CHEF ATTENDED SPECIALTY STATIONS

Raw + Chilled Seafood

Seafood Selection Subject to Sourcing Availability. Market Pricing Applicable.

Selection of Seasonal Oysters on the Half Shell

Seasonal Ceviche [Shrimp or Seasonal Fish] with Corn Tortilla Strips

Seasoned Shrimp (*Chilled. Boiled. Peeled & Tail On*)

Mignonette, Mango Basil Sauce, Cocktail Sauce, Hot Sauce, Lemon Wedges

Lowcountry Shrimp & Grits

Chef-Sautéed Large Shrimp with Yellow Stone Ground Grits

Tasso Gravy, Crisp Bacon, Shaved Cheddar & Chopped Scallions

Fish & Chips

Fried Catfish with Creole Grits, Bacon Butterbean Succotash & Sriracha Tomato Butter

Grilled Bruschetta Chicken

Mozzarella, Parmesan

Roasted Cauliflower with Pistachio, Oregano

Risotto of Orzo with Tomato, Corn & Lemon Basil

Southern Staples

Buttermilk Fried Chicken Cutlets with Herbed Gravy

Classic Collard Greens, Charleston Red Rice

Braised Short Ribs

Pre-Selected Choice:

- 1) Served with Boursin Mashed Potatoes & Seasonal Veggie
- 2) Served with Yellow Stone Ground Grits & Crispy Onions

Tandoori Salmon or Chicken

Pre-Selected Choice: Salmon or Boneless Chicken Thigh with Curry Cream Sauce

Coconut Rice, Sautéed Bell Peppers, Broccoli, Red Onion

Classic Carving Station

Pre-Selected Protein Choice:

Beef Tenderloin or Strip Short Loin with Madeira Cream

Loin of Pork with Artichoke Relish

Bourbon Smoked or Traditional Roasted Turkey Breast with Cranberry Relish

Served with Chef's Selection of Starch & Seasonal Veggie

(Ex. Fingerling Potatoes/Mashed Potatoes; Brussels, Asparagus)

Can Also Be Served with Classic Rolls & Spreads in Lieu of Starch & Veggie Accompaniment



Roadside BBQ

Slow-Roasted Carolina Pulled Pork BBQ with Hickory BBQ, Tangy Mustard BBQ, Carolina Vinegar
Housemade Mini Corn Muffins & Rolls
Carolina Slaw, Home Style Baked Mac & Cheese
Premium Upgrade: Chef Attended Brisket Carving Option

Southern Pasta Bakes

Accompanied with freshly grated Parmesan & Artisan Garlic Bread

Pre Selected Choice of 2 Pasta Bakes *Gluten Free Pasta Upon Request, for Additional Fee.*

Classic Lasagna

*Veggie Lasagna Bake: Spaghetti Squash, Zucchini, Portabella Mushroom, Mozzarella **Vegan Upon Request*

Sweet Italian Pork Sausage Bake: Rigatoni, Vodka Sauce, Cherry Tomatoes, Mozzarella

Chicken Penne Bake: House Roasted Pulled Chicken, Parmesan Alfredo, Mozzarella

Premium Addition: Caesar or Garden Salad

Let's Taco Bout It

Pre Selected Choice of 2 Proteins

Grilled Seasonal White Fish, Pork Carnitas, Pulled Chicken, Braised Beef (Barbacoa), Buffalo Cauliflower

Assorted Toppings Pickled Red Onion, Queso Fresco, Shredded Cabbage,

Salsa Verde, Pico de Gallo, Corn and Black Bean Salsa served with Corn Tortilla Chips

Soft Flour Tortillas, Sour Cream, Limes, Hot Sauce

Premium Addition: Guacamole Made Fresh On Site

Premium Addition: Southwest Salad [Romaine, Heirloom Tomatoes, Pepperoncini, Corn and Black Bean Salsa, Feta Cheese, Fried Onions, Avocado Chipotle Ranch

Artisan Flatbread

Two Selections Suggested.

Margherita artisan marinara, heirloom tomatoes, mozzarella, basil chiffonade

Roasted Cauliflower & Red Pepper artichoke spread, smoked gouda, oregano

The Classic soppressata, fennel, red onion, marinara, mozzarella

Maine Lobster roasted corn, spinach artichoke spread, fontina, parmesan

Chipotle Chicken cheddar & mozzarella, pickled red cabbage, scallion, creamy BBQ

Braised Barbacoa mozzarella, pickled red onion, cilantro, salsa verde

Premium Addition: Caesar or Garden Salad

Slider Station

Two Selections Suggested.

Accompaniments: Hand-Cut Chips (Sea Salt, Black Pepper & Parmesan) and Pickled Carrots & Okra

Black Bean Cilantro Slider cajun cream [*Suggested Pairing: corn & black bean salsa & chips*]

Citrus Marinated Grilled Chicken Slider teriyaki grilled pineapple slaw, red onion

Korean Fried Chicken "KFC" Slider creamy kimchi slaw

Pulled Pork Slider creamy housemade slaw

Angus Beef Slider lettuce, tomato, pimento cheese & bacon jam

Shrimp Roll fresh herbs & seasoning, lemon



Creamy Gouda Mac & Cheese Station

Stewed Tomatoes, Fried Onions, Chopped Bacon, Scallions, Herbed Panko
Premium Upgrades: Chopped Brisket, Pulled Pork, Fried Chicken Bites, Lobster

Chicken Bog

Traditional Chicken Bog: Pulled Chicken, Smoked Sausage, Sautéed Bell Peppers & Vidalia Onions,
Carolina Rice, Hot Sauce Selection

Lowcountry Oyster Roast

Station to Include Oyster Cooker, Knives, Gloves, Paper Towels

Singles or Cluster Oysters.

Seafood Selection Subject to Sourcing Availability. Market Pricing Applicable.

Saltines, Lemons, Cocktail Sauce

Housemade Chili

Hamby Housemade Chili with Cornbread

Accompaniments: Sour Cream, Shredded Cheddar, Pickled Jalapenos, Diced Onions

Lowcountry Boil

Peel & Eat Shrimp, Smoked Sausage, New Potatoes, Onions, Sweet Corn on the Cob

Hamby Blend of Spices. Cocktail Sauce & Lemons.



SEATED SERVED SELECTIONS

Accompanied by Signature Hamby Bread & Butter Service Artisan Focaccia, Multi-Grain Loaf, Pecan Raisin Crisp

Starter Selections

Garden Vertical Roots lettuces, cucumber, carrots, baby heirlooms, green goddess dressing
Hamby Signature Vertical Roots lettuces, strawberries, blue cheese crumbles, candied pecans, croutons, house vinaigrette

Caesar Vertical Roots romaine lettuces, croutons, shaved parmesan, red onion, Caesar dressing
Caprese Vertical Roots lettuces, sliced mozzarella, baby heirloom tomatoes, fresh basil, balsamic reduction

Roasted Tomato Basil Bisque fried basil (GF)

Hamby She-Crab Soup chive spear

Loaded Potato Soup

Chilled Seasonal Gazpacho (GF)

Entrée Seafood Selections

Seafood Selection Subject to Sourcing Availability

Seared Red Snapper

Julienned Seasonal Vegetables, Stone Ground Creamy Grit Cakes
Lobster Bisque, Yellow Curry Aioli, Microgreens

Fried Catfish

Creole Grits, Bacon Butterbean Succotash
Sriracha Tomato Butter

Lowcountry Shrimp & Grits

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

Lowcountry Crab Cakes

5-Pepper Remoulade. Smoked Farro, Spring Peas, Mushrooms, Pancetta, Parsley Oil
Roasted Asparagus with Lemon Zest

Seared Sea Scallop

Pickled Okra & Corn Relish with Arugula, Hoecake, Apple Brandy Cream Sauce

Entrée Land Selections

Grilled Filet of Beef (GF)

Roasted Brussels Sprouts with Warm Bacon Vinaigrette.
Baby Carrots, Boursin Mashed Potatoes & Madeira Cream. Microgreens.

Braised Short Rib

Cherry Balsamic Glaze. Parsnip Puree, Smoked Corn Cake with Chipotle Butter. Pickled Red Cabbage, Cotija

Espresso BBQ Chicken

Parsnip Mash, Loaded Cauliflower "Mac" & Cheese



Grilled Bruschetta Chicken

Mozzarella, Parmesan
Roasted Cauliflower with Pistachio, Oregano
Risotto of Orzo with Tomato, Corn & Lemon Basil

Roasted Herb Chicken [Bone In]

Butternut Squash Puree, Classic Collard Greens, Spiced Pecans

Crispy Manchester Farms Quail

Yellow Stone Ground Gullah Grits, Herbed Gravy, Southern Braised Greens

Seared Duck Breast (GF)

Butternut Squash & Sage Puree, Melange of Sautéed Mushrooms & Arugula. Port Cherry Sauce

Entrée Vegetarian Selections

Mille Feuille of Artichoke, Tomato, Eggplant (GF)

Asparagus, Concasse of Tomato, Parisian Potatoes, Gorgonzola Cream

Herbed Balsamic Marinated Portabella

Cherry Tomato & Spinach Risotto, Roasted Corn & Sweet Potato.
Chive Oil, Microgreens

Entrée Vegan Selections

Grilled Portobello "Sammy"

Oven-Roasted Fennel, Eggplant, Shaved Brussels Sprouts (GF)
Spaghetti Squash, Carrot/Ginger Coulis

Balsamic Marinated Eggplant

Seasonal Veggie Medley & Fluffy Rice
Roasted Red Pepper & Tomato Puree

Dual Entrée Selections

Grilled Filet of Beef & Crab Cake

Grilled Asparagus, Parsley Fingerling Potatoes, Madeira Cream, 5-Pepper Remoulade, Microgreens

Tandoori Salmon and Chicken

Marinated Salmon and Boneless Chicken Thigh
Coconut Rice, Sautéed Bell Pepper, Broccoli, Red Onion



BUFFET SELECTIONS

Accompanied by Signature Hamby Bread & Butter Service (Housemade Buttermilk Biscuit & Housemade Focaccia)

Tier 1 BUFFET

Bread & Butter Service (Housemade Mini Corn Muffins & Rolls)

Garden Salad Vertical Roots lettuces, cucumber, carrots, baby heirlooms, green goddess dressing

Buttermilk Fried Chicken Cutlets

Slow-Roasted Carolina Pulled Pork with hickory BBQ & tangy mustard BBQ

Southern Green Beans caramelized onions

Home Style Baked Macaroni & Cheese

Tier 2 BUFFET

Caesar Salad Vertical Roots romaine lettuces, croutons, shaved parmesan, red onion, Caesar dressing

Chicken Bruschetta with mozzarella, parmesan

Seared Filet of White Fish with citrus beurre blanc (ex. snapper, cod, mahi)

Roasted Cauliflower with Pistachio, Oregano

Risotto of Orzo with Tomato, Corn, Lemon Basil

Tier 3 BUFFET

Hamby Signature Vertical Roots Lettuces, strawberries, blue cheese crumbles, candied pecans, homestyle croutons & house vinaigrette

6-Hour Red Wine Braised Boneless Short Ribs

Seasonal Seafood Cake with Old Bay mustard aioli

Boursin Mashed Potatoes

Roasted Brussels Sprouts with Warm Bacon Vinaigrette

A LA CARTE SIDE ADDITIONS

Loaded Cauliflower "Mac" & Cheese

Creamy Sautéed Kale & Potatoes

Parsnip Mash

Classic Collard Greens

Seasonal Succotash

Roasted Asparagus with Lemon Zest

Herb Roasted Red Potatoes



DESSERT SELECTIONS

Chef-Attended Bananas Foster (GF)

Flambéed On Site with Dark Rum & Banana Liqueur

Bananas, Brown Sugar & Cinnamon served atop Vanilla Bean Ice Cream

Chef-Attended Artisan Donut Station

Donuts Made On Site – Served Hot & Fresh.

Works Best for Guest Counts Exceeding 100. Requires at Least 2 Station Attendants & Generator Rental.

Can Also Be Pre-Made at Hamby Commissary.

Housemade Icings/Glazes & Accompaniments (Examples Listed Below).

SELECT 2 OPTIONS: Cinnamon Sugar, Powdered Sugar, Buttermilk Vanilla Glaze with Chopped M&Ms; Chocolate Glaze with Crispy Bacon; Raspberry Glaze with Ground Benne Wafers; Espresso Glaze with Toasted Pecans

Chef-Attended Crepes A La Mode

Selection of Toppings: Hot Sour Cherries, Nutella, Caramel Sauce, Whipped Cream, Macerated Strawberries & Blueberries, Vanilla Bean Ice Cream

Display Desserts

Hamby Mini Assorted Sweets heath bars, lemon squares, coconut squares, brownie bites, Hamby delights, mini cheesecakes, bourbon brownie bites

Hamby Assorted Tartlets southern pecan pie, key lime pie, banana pudding, mud pie, seasonal fruit

White Chocolate and Raspberry Bread Pudding with blackberry crème anglaise

Seasonal Fruit Cobbler (Individual or Bulk) *GF, V upon request

Assorted Mini Cupcakes red velvet, chocolate, vanilla, lemon blueberry *GF upon request

Petite Housemade Pop Tarts cinnamon, strawberry

Artisan Shooter Display smores, strawberry shortcake, tiramisu, lemon meringue pie

Plated Dessert Selections

Citrus Verrines orange curd, strawberry jam, coconut soy pastry cream, mandarins, strawberries **V, GF**

Blueberry Lemon Cake layered with whipped lemon “butter”cream **V**

White Chocolate & Raspberry Bread Pudding with Blackberry Crème Anglaise

Flourless Chocolate Cake with orange curd drizzle, almond crumble **GF** *nut free upon request

Praline Cups with fresh berries & white chocolate mousse, fresh mint

Individual Seasonal Fruit Cobbler *GF, V upon request



LATE NIGHT SELECTIONS

Ask Your Event Producer About Optimal Service Styles

Spuds & Spreads Station

Waffle Fries, Tater Tots, Shoestring Fries, Sweet Potato Fries
Ex. Espresso BBQ, Sriracha Honey, Classic Ketchup, Apple Butter, Cajun Ranch

Margherita Flatbread artisan marinara, heirloom tomatoes, mozzarella, basil chiffonade

Pretzel Bites beer cheese

Hamby Tea Sandwiches: *chicken salad, shrimp salad, pimento cheese, egg salad*

Korean Fried Chicken "KFC" Slider creamy kimchi slaw

Fried Chicken & Waffle Bite icebox pickle, housemade pimento cheese

Buttermilk Fried Chicken Nuggets honey mustard & cajun ranch

Angus Beef Slider lettuce, tomato, pimento cheese & bacon jam

Braised Barbacoa Flatbread mozzarella, pickled red onion, cilantro, salsa verde

Pigs in a Blanket classic mustard & ketchup

Sweet Potato Biscuit honey mustard spread, carolina pit ham, sweet pickled cucumber

Baby Hot Dogs with pre-selected accompaniments [ex. chili, relish, mustard, ketchup]



BRUNCH SELECTIONS

Because Breakfast Foods Work for ANY time of day!

Chef-Attended Lowcountry Shrimp & Grits

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

Chef-Attended Hashed Brown Station

Accompaniments: Crumbled Sausage, Scallions, Diced Ham, Stewed Tomatoes, Chef's Selection of Cheese, Hot Sauce & Ketchup

Chicken & Waffles

Southern Fried Chicken & Artisan Waffle
Bourbon Infused Syrup, Candied Bacon, Chive

Quiche & Salad Display

Quiche Lorraine or Asparagus & Fontina Quiche **Frittata Upon Request*
Hamby Signature Vertical Roots lettuces, strawberries, blue cheese crumbles, candied pecans, homestyle croutons & house vinaigrette

Savory & Sweet Biscuit Bar

Mixed Berry Biscuits with Honey Butter & Peach Preserves
Sweet Potato Biscuits with Carolina Pit Ham & Honey Mustard Spread
Buttermilk Biscuits with Cheddar Bacon Scallion Compound Butter
Cheddar Scallion Biscuits with Fried Chicken & Sweet Potato Mustard

Smoked Salmon Display

Accompaniments: Mini Bagels, Lavash, Herbed Cream Cheese, Red Onions, Capers

A LA CARTE SELECTIONS

BREAKFAST PANINI Choice of: English Muffin OR Croissant;

Option 1: Fried Egg & Cheddar Cheese with Choice of Protein [Pecan-Wood Smoked Bacon or Breakfast Sausage]

Option 2: Fried Egg & Mozzarella Cheese with Spinach & Tomato

Petite Housemade Pop Tarts *cinnamon, strawberry*

Chef's Selection of Breakfast Breads {*Scones, Muffins, Coffee Cake Loaf, Baked Donuts, Danishes, Croissants, Biscuits*} with Seasonal Fruit Jam & Butter

Parfait with Vanilla Bean Yogurt, Hamby's Housemade Granola, Seasonal Jam

Artisan Breakfast Meats *Ex. Chicken Apple Sausage, Turkey Bacon, Traditional Sausage, Traditional Bacon*

Pimento Cheese Creamy Stone-Ground Grits

Hamby Tea Sandwiches: *Chicken Salad, Shrimp Salad, Pimento Cheese, Egg Salad*

Caprese Skewer *fresh mozzarella, tomato, housemade basil oil & balsamic salt*

Fresh Cut Fruit *lemon cream dip*