Dessert Selections

HAMBY

catering & events

Weddings • Celebrations • The Market

Dessert Selections
Chef-Attended Bananas Foster (GF)
Flambéed on site with dark rum and banana liqueur
bananas, brown sugar + cinnamon,
served atop vanilla bean ice cream

Chef-Attended Crepes A La Mode
Selection of toppings:
hot sour cherries, Nutella, caramel sauce, whipped cream,
macerated strawberries + blueberries, vanilla bean ice cream

Chef-Attended Artisan Donut Station
Donuts Made On Site – Served Hot + Fresh.
Housemade Icings/Glazes + Accompaniments (Examples below).
SELECT 2 OPTIONS:
Cinnamon Sugar  Chocolate Glaze  with crispy bacon
Powdered Sugar  Raspberry Glaze  with ground Benne Wafers
Buttermilk Vanilla Glaze  with Chopped M&Ms
Espresso Glaze  with toasted pecans
Works best for guest counts over 100. Requires at least two station attendants + generator rental. Can also be pre-made at Hamby Commissary.

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 + Raspberry Bread Pudding
with blackberry crème anglaise

Petite Housemade Pop Tarts
*GF, V upon request

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

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

White Chocolate + Raspberry Bread Pudding
with blackberry crème anglaise

Artisan Shooter Display
s’mores, strawberry shortcake, tiramisu, lemon meringue pie

Plated Dessert Selections

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

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

White Chocolate + Raspberry Bread Pudding
with blackberry crème anglaise

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

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

Individual Seasonal Fruit Cobbler
*GF, V upon request