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 (C)
- feta, pickled rind, lavash, microgreen

Chickpea Fritter (H)
- cumin spiced yogurt sauce

Truffled Deviled Egg (C) GF
- shaved truffle, fresh dill

Endive (C)
- whipped blue cheese, chopped figs, honey, roasted and salted pecans

Peach + Strawberry Crostini (C)
- whipped goat cheese, chiffonade of basil

Smoked Gouda Mac + Cheese Bite (H)
- with stewed tomato

Fried Green Tomato Round (H)
- with Hamby’s classic pimento cheese, chives

Tazza Bruschetta (C)
- heirloom tomatoes, red onion, mozzarella, basil, phyllo cup

Sea

Cajun-Spiced Shrimp (C) GF
- tasso crema, cucumber round, chive

Tuna Tartare (C)
- sesame wonton crisp, avocado cream, scallion

Buffalo Cornmeal Fried Oyster Bite (H)
- pickled radish and cabbage
  *served on spoon or brioche

Petite Crab Cake (H)
- scallion, 5-pepper remoulade

Cheddar + Bacon Grit Cake (H)
- topped with shrimp, tasso gravy, chive spear

Lobster Deviled Egg (C) GF
- shallots, scallions, fresh lobster

Crab & Corn Fritter (H)
- Old Bay aioli

Smoked Salmon Blini (C)
- crème fraiche, caviar, dill fronds
  *GF with cucumber round in lieu of blini

Seared Scallop (H) GF
- crispy prosciutto, blood orange + Vidalia onion marmalade, microgreens

Land

Duck Confit Crostini (C)
- marsala mushroom duxelle, crème fraiche, parsley

Tenderloin of Beef Crostini (C)
- herbed boursin, pickled peach, fresh mint

Rillette of Beef (C)
- pickled carrot, microgreen, french bread

Hamby Chicken Salad Phyllo Cup (C)
- cranberry, pecan, parsley

Fried Chicken + Waffle Bite (H)
- icebox pickle, housemade pimento cheese

Sweet Potato Biscuit (C)
- honey mustard spread, Carolina pit ham, sweet pickled cucumber

Brown Sugar Candied Bacon Deviled Egg (C) GF
- pineapple, Hawaiian slaw, scallion, brioche round

Carolina Pulled Pork (C)
- blackberry sage jam, julienne granny smith

Pork Belly Sweet Potato Round (C) GF
Heavy Hors d’Oeuvres Displays

Hamby Signature Farm Stand ———

Selection Subject to Change Based on Seasonality

Fruit:
watermelon, strawberries, cantaloupe, red and green grapes, pickled peaches
served with lemon cream dip

Vegetables:
petite tomatoes, broccoli, pickled carrots + okra, roasted yellow squash + zucchini
served with dill dip

Also Includes:
chef’s selection of 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 or broccoli salad

Selection Subject to Change Based on Seasonality
Heavy Hors d’Oeuvres Displays

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

Southern Charcuterie

Chef’s Selection of Artisan Meats and Cheeses
Also includes:
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

Hamby Heritage Display (est. 1979)

Hamby Tea
Sandwiches
chicken salad, shrimp salad, egg salad

Blanched Asparagus
with dill dip

Muscadine BBQ Meatballs

Sweet Potato Biscuits
with Carolina pit ham

Spinach Artichoke Dip (H)
with petite toasts

Pimento Cheese Spread (C)
with carrots, celery + assorted crackers

Taste of the Sea

Seasoned Shrimp
(chilled, boiled, peeled with tail on)
with lemon wedges, cocktail sauce

Maple Rosemary
Roasted Salmon
with creamed horseradish, lavash

Seasonal Fish Dip
served with toast points

Lobster Deviled Eggs

Cucumber Salad
with tomatoes, mini corn muffins with jalapeno honey butter