HAMBY catering & events
Weddings • Celebrations • The Market

Specialty Stations
Chef-Attended Specialty Stations

**Raw + Chilled Seafood** (GF)
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 with 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 and chopped scallions

**Roadside BBQ**
Slow-Roasted Carolina Pulled Pork with sauces including hickory BBQ, tangy mustard BBQ and Carolina vinegar served with homemade mini corn muffins and rolls, Carolina slaw, home-style baked mac + cheese

**Fish & Grits**
Fried catfish with creole grits, bacon butterbean succotash + sriracha tomato butter

**Southern Pasta Bakes**
Accompanied with freshly grated parmesan and artisan garlic bread

**Grilled Bruschetta Chicken**
Mozzarella, parmesan-roasted cauliflower with pistachio, oregano risotto of orzo with tomato, corn and lemon basil

**Sweet Italian Pork Sausage Bake**
Rigatoni, vodka sauce, cherry tomatoes, mozzarella

**Southern Staples**
Buttermilk fried chicken cutlets with herbed gravy, classic collard greens, Charleston red rice

**Tandoori Salmon or Chicken**
Pre-selected choice: Salmon or Boneless Chicken Thigh with curry cream sauce, coconut rice, sautéed bell peppers, broccoli, red onion

**Premium upgrade:** Caesar or garden salad

**Braised Short Ribs**
Served with pre-selected choice of: boursin mashed potatoes and seasonal veggie or yellow stone ground grits and crispy onions

**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 and seasonal veggie (ex. fingerling potatoes/mashed potatoes, brussels, green beans) can also be served with classic rolls and spreads in lieu of starch and veggie accompaniment

**Roadside BBQ**
Slow-Roasted Carolina Pulled Pork with sauces including hickory BBQ, tangy mustard BBQ and Carolina vinegar served with homemade mini corn muffins and rolls, Carolina slaw, home-style baked mac + cheese

**Premium upgrade:** Chef attended brisket carving option

**Southern Pasta Bakes**
Accompanied with freshly grated parmesan and artisan garlic bread

**Pre-selected choice of two 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 upgrade:** Caesar or garden salad

**Bouquet Roasted Chicken**
Served with chef’s selection of starch and seasonal veggie (ex. fingerling potatoes/mashed potatoes, brussels, green beans) can also be served with classic rolls and spreads in lieu of starch and veggie accompaniment

**Tandoori Salmon or Chicken**
Pre-selected choice: Salmon or Boneless Chicken Thigh with curry cream sauce, coconut rice, sautéed bell peppers, broccoli, red onion

**Premium upgrade:** Caesar or garden salad

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**Premium upgrade:** Caesar or garden salad
Let’s Taco Bout It
pre-selected choice of two 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

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 with 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

Traditional Chicken Bog
pulled chicken, smoked sausage, sautéed bell peppers + vidalia onions, Carolina rice, hot sauce selection

Lowcountry Oyster Roast
*singles or cluster oysters
station to include oyster cooker, knives, gloves, paper towels
saltines, lemons, cocktail sauce

Housemade Chili
Hamby house made chili with cornbread
Accompaniments:
sour cream, shredded cheddar, pickled jalapenos, diced onions

Lowcountry Boil
*pel and eat shrimp, smoked sausage, new potatoes, onions, sweet corn on the cob, and Hamby blend of spices. Served with cocktail sauce and lemons
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