Seated Served Selections

Accompanied by Signature Hamby Bread & Butter Service - artisan focaccia, multi-grain loaf, pecan raisin crisp.

Starter Selections

Salads

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

Soups

Roasted Tomato Basil Bisque
fried basil (GF)

Chilled Seasonal Gazpacho (GF)

Hamby She-Crab Soup
chive spear

Loaded Potato Soup
Seated Served Selections

**Entrée Selections**

**Seafood**
*Seafood selection subject to sourcing availability.*

- **Seared Red Snapper**
  served with julienned seasonal vegetables, stone ground creamy grit cakes, lobster bisque, yellow curry aioli, microgreens

- **Lowcountry Crab Cakes**
  5-pepper remoulade with smoked farro, spring peas, mushrooms, pancetta with parsley oil roasted asparagus with lemon zest

- **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 and chopped scallions

- **Seared Sea Scallop**
  pickled okra and corn relish with arugula, hoecake,
  apple brandy cream sauce

**Land**

- **Grilled Filet of Beef (GF)**
  roasted brussels sprouts with warm bacon vinaigrette and baby carrots, boursin mashed potatoes with madeira cream and microgreens

- **Braised Short Rib**
  in a cherry balsamic glaze with 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 and lemon basil

- **Roasted Herb Chicken (Bone In)**
  butternut squash puree, classic collard greens, spiced pecans

- **Crispy Manchester Farms Quail**
  yellow stone ground Gullah grits with herbed gravy and Southern braised greens

- **Seared Duck Breast (GF)**
  butternut squash and sage puree, melange of sautéed mushrooms and arugula, port cherry sauce

**Vegetarian/Vegan**

- **Roasted Butternut Squash + Mushroom Melange (VG)**
  creamy wheat orzo, crispy ribbons of leek and zucchini

- **Grilled Portobello “Sammy” (VG)**
  oven-roasted fennel, eggplant, shaved brussels sprouts (GF), spaghetti squash, carrot/ginger coulis

- **Herbed Balsamic Marinated Portabella (V)**
  cherry tomato and spinach risotto, roasted corn and sweet potato, chive oil and microgreens

- **Balsamic Marinated Eggplant (VG)**
  seasonal veggie medley and fluffy rice with roasted red pepper and 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

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