Catering Menu

Hamby Catering & Events
Weddings • Celebrations • The Market
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 three and no more than five stations or displays in order to serve the optimal quantity of well-balanced offerings to your guests.
Brunch Selections

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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 and chopped scallions

Chef-Attended Hashed Brown Station
accompaniments: crumbled sausage, scallions, diced ham, stewed
tomatoes, chef’s selection of cheese, hot sauce and ketchup

Chicken + Waffles
Southern fried chicken + artisan waffle
bourbon infused syrup, candied bacon, chive

Quiche + Salad Display
quiche lorraine or
asparagus and fontina quiche
*Frittata upon request

Hamby Signature Salad
Vertical Roots lettuce, strawberries, blue cheese crumbles,
candied pecans, homestyle croutons with house vinaigrette

Savory & Sweet Biscuit Bar

<table>
<thead>
<tr>
<th>Mixed Berry Biscuits</th>
<th>Sweet Potato Biscuits</th>
<th>Cheddar Scallion Biscuits</th>
<th>Buttermilk Biscuits</th>
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<tr>
<td>with honey butter and peach preserves</td>
<td>with Carolina pit ham and honey mustard spread</td>
<td>with fried chicken and sweet potato mustard</td>
<td>with cheddar bacon scallion compound butter</td>
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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 and mozzarella cheese with spinach and tomato

Petite Housemade Pop Tarts
cinnamon, strawberry

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 and balsamic salt

Fresh Cut Fruit
with lemon cream dip

Chef’s Selection of Breakfast Breads
scones, muffins, coffee cake loaf, baked donuts, danishes, croissants or biscuits, also served with seasonal fruit jam and butter

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925 St. Andrews Blvd., Charleston, SC 29407 | (843) 571-3103 | HAMBYCATERING.COM
Buffet Selections

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Buffet Selections
Buffet Selections

Accompanied by Signature Hamby Bread & Butter Service (housemade buttermilk biscuit & housemade focaccia)

Tier I Buffet

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 sauces

Southern Green Beans
caramelized onions

Home Style Baked Macaroni + Cheese

Tier II Buffet

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

Chicken Bruschetta
with mozzarella, parmesan

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

Roasted Cauliflower
with pistachio, oregano

Risotto of Orzo
with tomato, corn, lemon basil

Tier III Buffet

Hamby Signature Salad
Vertical Roots lettuces, strawberries, blue cheese crumbles, candied pecans, homestyle croutons and 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
Hors d’Oeuvres

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**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

- **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

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

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

- **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

- **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*

- **Carolina Pulled Pork** *(C)*
  - pineapple, Hawaiian slaw, scallion, brioche round

- **Pork Belly Sweet Potato Round** *(C) GF*
  - blackberry sage jam, julienne granny smith
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
# Hors d’Oeuvres

## Heavy Hors d’Oeuvres Displays

### Savory + Sweet Biscuit Bar

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### Southern Charcuterie

**Chef’s Selection of Artisan Meats and Cheeses**

- candied peppered bacon, cajun pork rinds, pickled okra, green beans, cabernet grain mustard, fig jam
- green tomato chow chow, assorted crackers
- garnishes of fresh herbs and dried/fresh fruits

### Hamby Heritage Display (est. 1979)

<table>
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<tr>
<th>Hamby Tea Sandwiches</th>
<th>Sweet Potato Biscuits</th>
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<tr>
<td>chicken salad, shrimp salad</td>
<td>with Carolina pit ham</td>
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<tr>
<th>Blanched Asparagus</th>
<th>Spinach Artichoke Dip (H)</th>
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<tr>
<td>with dill dip</td>
<td>with petite toasts</td>
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<tr>
<th>Muscadine BBQ Meatballs</th>
<th>Pimento Cheese Spread (C)</th>
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### Taste of the Sea

<table>
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<tr>
<th>Seasoned Shrimp</th>
<th>Seasonal Fish Dip</th>
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<td>(chilled, boiled, peeled with tail on) with lemon wedges, cocktail sauce</td>
<td>served with toast points</td>
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<tr>
<th>Maple Rosemary Roasted Salmon</th>
<th>Lobster Deviled Eggs</th>
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<td>with creamed horseradish, lavash</td>
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| Cucumber Salad | |
|----------------|----------------
| with tomatoes, mini corn muffins with jalapeno honey butter |
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

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

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

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

**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, brussel, 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

**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

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**Specialty Stations**

**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

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 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

*Seafood selection subject to sourcing availability. Market pricing applicable.
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

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

**Fried Catfish**
- creole grits, bacon butterbean succotash
- sriracha tomato butter

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

**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 sautéd 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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**Seated Served Selections**

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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

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
Cinnamon, strawberry

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

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

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
Ask your Event Producer about optimal service styles.

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**Spuds & Spreads Station**

- waffle fries, tater tots, shoestring fries, sweet potato fries
- ex. espresso BBQ, sriracha honey, classic ketchup, apple butter, cajun ranch

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### Late Night Favorites

**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**
- with creamy kimchi slaw

**Fried Chicken + Waffle Bi**
- icebox pickle, housemade pimento cheese

**Buttermilk Fried Chicken Nuggets**
- with 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)
Bar Menu
Beer & Wine Bar Packages

**Standard Beer & Wine Bar**

$11.00 per guest  |  3 hours  |  Bar pricing for guest counts of 50 or more.

**BEER** (Select Four | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

**WINE** (Select Two)
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**SPARKLING WINE**
House Sparkling Wine

**Premium Beer & Wine Bar**

$13.50 per guest  |  3 hours  |  Bar pricing for guest counts of 50 or more.

**BEER** (Select Four | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken, Local Craft Beer OR Hard Seltzer

**WINE**
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**SPARKLING WINE**
Louis Pedrier

**Beer & Wine Bar Packages Include:**

**SODAS**
Coke, Diet Coke, Sprite, Ginger Ale

**FRUIT & GARNISHES**
Fresh Lemons, Fresh Limes

**COMPLIMENTARY**
Bottled Still Water

**BAR EQUIPMENT**
Ice and Ice Scoops, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.*

**Additional Hours:**

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<td>Beer &amp; Wine</td>
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<td>$170/3 hours</td>
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<td>$3.50 per guest, per hour</td>
<td>$4.00 per guest, per hour</td>
<td>+$30.00 per additional hour</td>
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Bar Menu

**Full Bar Packages**

**Standard Full Bar**
$14.00 per guest | 3 hours | Bar pricing for guest counts of 50 or more.

**SPIRITS**
Frïs Vodka, Firefly S ęct Tea Vodka, Seagram’s Gin, Bacardi Rum, Seagram’s 7 Blended Whiskey, Jim Beam Bourbon, Dewar’s White Label Scotch

**BEER** (Select Four | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

**WINE** (Select Two)
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**SPARKLING WINE**
House Sparkling Wine

**Premium Full Bar**
$17.25 per guest | 3 hours | Bar pricing for guest counts of 50 or more.

**SPIRITS**
Titos Vodka, Firefly S ęct Tea Vodka, Tanqueray Gin, Bacardi Light Rum, Mount Gay Rum, Seagram’s VO Blended Whiskey, Maker’s Mark Bourbon, Johnnie Walker Red Label Scotch, Sauza Tequila

**BEER** (Select Four | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken, Local Craft Beer OR Hard Seltzer

**WINE**
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**SPARKLING WINE**
Louis Pedrier

**Full Bar Packages Include:**

- **SODAS**
  Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

- **MIXERS**
  Sour Mix, Lime Juice, Triple Sec, Dry Vermouth, Sweet Vermouth, Angostura Bitters, Olive Juice

- **JUICES**
  Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Fresh Squeezed Lemonade

- **FRUIT & GARNISHES**
  Fresh Lemons, Fresh Limes, Fresh Oranges, Queen Olives & Maraschino Cherries

- **COMPLIMENTARY**
  Bottled Still Water

- **BAR EQUIPMENT**
  Ice and Ice Scoops, Shakers, Strainers, Muddlers, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

**Additional Hours:**

- **Standard Full Bar**
  $4.25 per guest, per hour

- **Premium Full Bar**
  $5.50 per guest, per hour

- **Professional Bartender**
  $170/3 hours
  +$30.00 per additional hour
Top Shelf Bar Packages

Lowcountry Bar
$19.50 per guest  |  3 hours  |  Bar pricing for guest counts of 50 or more.

SPIRITS
Titos Vodka, Dixie Vodka, Firefly Sweet Tea Vodka, High Wire “Hat Trick” Gin, Toppers Carribean White Rum, Crown Royal Whiskey, Maker’s Mark Bourbon, Johnnie Walker Black Label Scotch, Sauza Tequila

SPECIALTY COCKTAILS
Firefly Sweet Tea Vodka & Fresh Squeezed Lemonade

BEER (Select Two | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

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LOCAL BEER
(Select Two from the following Local Options | Bottled Beer may not be available)
Seasonal Offerings from Holy City, Palmetto or Westbrook Breweries

WINE (Tier Three)
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Full Bar Packages Include:
*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.

SODAS
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

MIXERS
Sour Mix, Lime Juice, Triple Sec, Sweet & Dry Vermouth, Angostura Bitters, Olive Juice, Water

JUICES
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Fresh Lemonade

FRUIT & GARNISHES
Fresh Lemons, Fresh Limes, Fresh Oranges, Queen Olives & Maraschino Cherries

BAR EQUIPMENT
Ice and Ice Scoops, Shakers, Strainers, Muddlers, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

Additional Hours:
Lowcountry Bar
$6.25 per guest, per hour

Professional Bartender
$170/3 hours
+$30.00 per additional hour
### Top Shelf Bar Packages

**Platinum Bar**

$27.00 per guest  |  3 hours  |  Bar pricing for guest counts of 50 or more.

**SPRITS**

Grey Goose Vodka, Ketel One Vodka, Firefly Sweet Tea Vodka, Hendricks Gin, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, Maker’s Mark Bourbon, Crown Royal Whiskey, Sauza Tequila, Glenlivet Scotch, Johnnie Walker Black Label Scotch

Choice of Patron Silver Tequila or Hennessy VS

**SPECIALTY COCKTAILS**

House-made Margarita, Firefly Sweet Tea Vodka & Fresh Squeezed Lemonade

**BEER** *(Select Two | Bottled Beer is Standard)*

Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

**LOCAL BEER** *(Select Two from the following Local Options | Bottled Beer may not be available)*

Seasonal Offerings from Holy City, Palmetto or Westbrook Breweries

**WINE** *(Tier Three | Select Four)*

Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Malbec, Cabernet Sauvignon, Rosé

**SPARKLING WINE**

Louis Pedrier

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**Full Bar Packages Include:**

<table>
<thead>
<tr>
<th>SODAS</th>
<th>JUICES</th>
<th>BAR EQUIPMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda</td>
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<td></td>
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</tbody>
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*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.*

**Additional Hours:**

<table>
<thead>
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<th>Platinum Bar</th>
<th>Professional Bartender</th>
</tr>
</thead>
<tbody>
<tr>
<td>$8.00</td>
<td>$170/3 hours</td>
</tr>
<tr>
<td>per guest, per hour</td>
<td>+$30.00 per additional hour</td>
</tr>
</tbody>
</table>
Hamby Catering Bar Services & Policies

STAFFING
We require one bartender per 50 guests + a bar back for each additional location. Minimum of three bartenders required for two bar locations (if open simultaneously). Final staffing decisions made at the discretion of the bar service manager. Travel fees based on venue location.

BAR LOCATIONS
All packages include the inventory and supplies for one bar location per every 150 guests. Any additional bar locations are a flat rate of $125 each. We will provide at least 4ft of bar space per 50 guests (i.e. a 150-guest function would warrant a 12ft-long bar, and three bartenders).

WEDDINGS
If your ceremony is in the same general vicinity as your reception, we will need to send our bartenders early enough to be setup prior to your guests’ arrival. This warrants an early bar setup fee, at $25 per hour per bartender. We will not send open bar service for longer than five hours for liability purposes.

NON-DRINKERS
We price our packages using the statistic that only 70% of the population drinks alcohol. Please provide us with your complete guest count for accurate pricing. Pricing for juices, sodas, ice, water, garnishes for guests under 21 is $7.50 per person.

LOCAL BEER SCRAMBLE
A fun, low-cost way to incorporate a touch of Charleston beer culture, for just $2.00 per person. Two random local brews will be available at each of your bar locations, but the brands will not be revealed until one week prior. A Spike salesperson can share with you what is in-house at that point for you to choose, if you’d like.

WHITE CLAW VARIETY PACK
White Claw (variety pack #1) can be added to any package for $1.50 per person.

DINNER WINE SERVICE
Wine service to tables during dinner can be added for additional cost, and requires additional staff. Consult your sales associate for pricing based on your guest count, wine choice, and bar package.