Hors d’Oeuvres
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 one piece per item, per guest.

C = Cold HD, H = Hot HD, * = Seasonal, GF = Gluten Free, V = Vegan, Veg = Vegetarian

Vegetarian

*Grilled Watermelon Bite (C)
whipped feta, pickled rind, lavash, microgreen

Traditional Deviled Egg (C, GF)
pickled okra

Endive (C)
whipped blue cheese, chopped figs, honey, crumbled roasted pecans

Mini Tomato Pie (H)

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

Smoked Gouda Mac and Cheese Bite (H)
stewed tomato, thyme

Fried Green Tomato Fritter (H)
classic pimento cheese, chives

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

Farm Fresh Roasted (C)
Veggie Crostini
herbed goat cheese, seasonal vegetables

Spinach Artichoke Phyllo Cup (H, V)

Sea

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

Buffalo Cornmeal Fried Oyster (H, GF)
pickled radish, cabbage and whipped blue cheese (served on spoon)

Cheddar and Bacon Grit Cake (H)
shrimp, tasso gravy, chive spear

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

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

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

Crab and Corn Fritter (H)
Old Bay aioli

Smoked Salmon (C, GF)
persian cucumber, crème fraîche, dill fronds

Seared Scallop (H, GF)
pineapple avocado salsa

Land

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

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

Brown Sugar Candied Bacon Deviled Egg (C, GF)

Fried Chicken and Waffle Bite (H)
icebox pickle, classic pimento cheese

Sweet Potato Biscuit (C)
honey mustard, carolina pit ham, icebox pickle

Stuffed Peppadew (H, GF)
boursin and crumbled sausage

Chicken Dumpling (H)
thaï chili sauce (served on spoon)

Hashbrown Cup (H, GF)
crispy fried onion, microgreen
**Hors d’Oeuvres**

**Heavy Hors d’Oeuvres Displays**

### Seasonal Grazing Display

- Chef’s Selection of Seasonal Fruits *(GF, Veg)*
  - *lemon cream dip*
- Chef’s Selection of Grilled, Raw and Pickled Vegetables *(GF, Veg)*
  - *dill dip*
- Assorted Artisan Cheeses
  - crackers, breads, and pecan raisin crisps

### Hamby Heritage Display (est. 1979)

- Hamby Tea Sandwiches
  - chicken salad, shrimp salad, egg salad
- Blanched Asparagus *(GF, Veg)*
  - *dill dip*
- Muscadine BBQ Meatballs

### Taste of the Sea

- Seasoned Shrimp *(C, GF)*
  - (chilled, boiled, peeled, tail on)
  - lemon wedges, cocktail sauce
- Maple Rosemary Roasted Salmon *(C)*
  - creamed horseradish, lavash
- Lobster Deviled Eggs *(C, GF)*
- Classic Charleston Crab Dip *(H)*
  - assorted crackers
- Cucumber Salad *(C, GF, Veg)*
- Mini Corn Muffins
  - jalapeno honey butter

### Additional Options

- Chef’s Selection of Spreads and Jams
- Housemade Smoked Mixed Nuts
  - optional addition: Chef’s Selection of Artisan Meats

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925 ST. ANDREWS BLVD., CHARLESTON, SC 29407 | (843) 571-3103 | HAMBYCATERING.COM