



HAMBY

catering & events

Weddings • Celebrations • The Market

Buffet Selections

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Accompanied by Signature Hamby Bread and Butter Service (chef's selection of rolls with salted butter)

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

Tier I Buffet

Garden Salad

*artisan lettuces, cucumber, carrots,
baby heirlooms, green goddess dressing*

Buttermilk Fried Chicken Cutlets

Slow-Roasted Carolina Pulled Pork

*hickory bbq, carolina vinegar and
tangy mustard sauces*

Southern Green Beans

garlic and roasted red pepper

Home Style Baked Macaroni and Cheese

Tier III Buffet

Hamby Signature Salad

*artisan lettuces, seasonal fruit, blue cheese crumbles, candied pecans,
homestyle croutons and house vinaigrette*

6-Hour Red Wine Braised Boneless Short Ribs

Seasonal Seafood Cake

Old Bay mustard aioli

Roasted Garlic Red Skin Mashed Potatoes

Roasted Brussels Sprouts

warm bacon vinaigrette

Tier II Buffet

Caesar Salad

*artisan romaine lettuces, croutons,
shaved parmesan, red onion, caesar dressing*

Chicken Bruschetta

mozzarella, parmesan

Seared Filet of White Fish

lemon herb butter

Chef's Selection of Seasonal Vegetables

Risotto of Orzo

with tomato, corn, lemon basil

A La Carte Side Additions

Classic Collard Greens

(contains pork)

Seasonal Succotash

Roasted Asparagus with Lemon Zest

Roasted Seasonal Vegetables

Vegetable Pirlou

Yellow Rice

Herb Roasted Red Potatoes