Specialty Stations

HAMBY catering & events
Weddings • Celebrations • The Market
Tapas Stations

Chef-Attended Tapas Stations

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

Grilled Bruschetta
Chicken
orzo with tomato, corn and lemon basil with chef’s selection of seasonal vegetable

Braised Short Ribs
roasted garlic mashed potatoes with chef’s selection of seasonal vegetable

Tandoori
Salmon or Chicken (GF)
select one protein:
Salmon or Boneless Chicken Thigh
with curry cream sauce, coconut rice, sautéed bell peppers, broccoli, red onion

Roadside BBQ
Slow-Roasted Carolina Pulled Pork
hickory bbq, tangy mustard and carolina vinegar served with housemade cornbread and rolls, carolina slaw, baked mac and cheese

Cheddar Scallion Biscuit with Buttermilk Fried Chicken
hot honey icebox pickles served with housemade chips (salt, pepper, and parmesan), pickled vegetable

Espresso BBQ Chicken Thigh
baked macaroni and cheese, fried onions, scallion

Southern Staples
buttermilk fried chicken cutlets with herbbed gravy, classic collard greens, baked mac and cheese

Housemade Chili
with cornbread
accompaniments: sour cream, shredded cheddar, pickled jalapenos, scallions

Traditional Chicken Bog
pulled chicken, smoked sausage, sautéed bell peppers and vidalia onions, carolina rice, hot sauce

Classic Carving Station
served with chef’s selection of seasonal starch and seasonal vegetable

select one protein:

Beef Tenderloin
garlic parmesan
compound butter

Strip Short Loin
garlic parmesan
compound butter

Marinated Flank Steak
chimichurri

Loin of Pork	
tuscan herb
compound butter

*Bourbon Smoked Turkey Breast
cranberry relish

*Seasfood selection subject to sourcing availability. Market pricing applicable.
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Raw and Chilled Seafood (GF)
Seafood selection subject to sourcing availability. Market pricing applicable.

Selection of Seasonal Oysters
on the half shell
Seasonal Fish Ceviche
corn tortilla strips
Seasoned Shrimp
(chilled, boiled, peeled, with tail on)
mignonette, mango basil sauce, cocktail sauce,
hot sauce, lemon wedges, saltines

Lowcountry Shrimp and Grits
sauteed large shrimp with yellow stone ground grits, tasso gravy,
crisp bacon, shaved cheddar, chopped scallions, hot sauce

Creole Shrimp and Grits
blackened shrimp with creole grits, bacon butterbean
succotash and microgreens

Seared Seasonal White Fish (GF)
lemon herb compound butter, roasted garlic red skin mashed potatoes
and chef’s selection of seasonal vegetable

Seared Ahi Tuna (C, GF)
romaine and carrot chopped salad,
fresh herbs, pistachio pesto

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

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

Whipped Feta (Veg.)
roasted beets, pine nuts, figs, microgreens

Creamy Gouda Mac and Cheese Station
(Veg.)
fried onions, chopped bacon, scallions, herbed panko
*ask your event producer about adding a protein

Vegetable Spring Roll (V)
vermicelli noodles, raw julianed vegetables, mint, cilantro, edible flowers and ponzu
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**Southern Pasta Bakes**
*select one pasta bake*
accompanied with freshly grated parmesan, artisan garlic bread, and classic caesar salad

- **Classic Lasagna**
- **Sweet Italian Pork Sausage Bake:**
  rigatoni, vodka sauce, cherry tomatoes, mozzarella
- **Chicken Penne Bake:**
  house-roasted pulled chicken, parmesan alfredo, mozzarella, broccoli
- **Roasted Veggie Bake (V, GF)**
  seasonal veggies, marinara

**Artisan Flatbread**
*select one flatbread*
accompanied with classic caesar salad and freshly grated parmesan

- **Margherita (Veg.)**
  artisan marinara, heirloom tomato, mozzarella, basil
- **The Classic**
  chef’s selection of meats, red onion, marinara, mozzarella
- **Braised Barbacoa**
  mozzarella, pickled red onion, cilantro, salsa verde
- **Buffalo Chicken**
  buffalo chicken spread, blue cheese crumbles, scallion, ranch drizzle
- **Lowcountry Shrimp**
  roasted corn, spinach artichoke spread, mozzarella, parmesan

**Let’s Taco Bout It**
*select one taco, served on flour tortillas*
accompanied with yellow rice and street corn salad

- **Pork Carnitas Taco**
  carolina slaw and honey bbq sauce
- **Korean Fried Chicken Taco**
  creamy kimchi slaw
- **Beef Barbacoa Taco**
  sliced radish, pickled red onion, cojita cheese
- **Blackened Mahi Taco**
  pineapple salsa, lime cilantro crema
- **Chili Lime Shrimp Taco**
  creamy kimchi slaw
- **Patatas Bravas Taco (Veg.)**
  lettuce, shredded cheddar, chipotle sour cream

**Slider Station**
Accompaniments:
hand-cut chips (sea salt, black pepper, parmesan) and pickled carrots and okra
*select one slider*

- **Caprese Slider (C, Veg.)**
  tomato, mozzarella, basil, pesto, balsamic glaze
- **Korean Fried Chicken “KFC” Slider**
  creamy kimchi slaw
- **Angus Beef Slider**
  lettuce, tomato, classic pimento cheese and bacon jam
- **Smoked Short Rib Slider**
  apple compote and fried onions
- **Pulled Pork Slider**
  creamy housemade slaw
- **Shrimp Roll**
  fresh herbs, lemon, grilled split top bun
- **Citrus Marinated Grilled Chicken Slider**
  teriyaki grilled pineapple slaw, red onion