

Holiday 2024



At Home With
HAMBY
catering & events



Email, call, order online or stop by:
niki@hambycatering.com
843.725.4035 | HambyCatering.com
925 St. Andrews Blvd., Charleston

Available during the month of December. No substitutions. 48-hour advance notice requested. **CLOSED** Christmas Eve, Christmas Day and New Year's Day. New Year's Day package available for pick up Tuesday, Dec. 31st, from 9 am - 5 pm at The Market.

\$179 *Serves 12* Heritage Holiday Eats

Hamby Tea Sandwiches
(4 dz. chicken, 2 dz. pimento, 2 dz. shrimp)

Blanched Asparagus
with dill dip (2 dz.)

Muscadine BBQ
Meatballs* (32 pieces)

Spinach Artichoke Dip*
with petite toasts

Mini Tomato Pies*
(48 pieces) *heat before serving

Ornaments + Tinsel

Southern Charcuterie Board
(serves 10-15) \$85

Farm Board (serves 10-15) \$95

Mini Ham Biscuits (2 dz.)
Buttermilk \$20 | Sweet Potato \$24

Caprese Skewers
(2 dz.) \$24

Crab Cakes (16 ct.)
remoulade, scallions \$45
Frozen. Heating instructions included.

Holiday Whipped Feta Dip
(1 lb.) \$20
with roasted fresno chilis, toasted pecans,
cranberry + herbs

Smoked Honey Citrus Salmon
(feeds 8-12) \$129
with sliced fennel (skin on)

Cranberry Jalapeno Popper Dip
(1 lb.) \$15

Smoked Salmon Lox (1 lb.)
with cabernet grain mustard, herbed cream
cheese, capers, diced red onion, cucumber,
petite bagels, lavash
(serves 4-8) \$99

Breakfast Casserole
(serves 12-15)
Lorraine \$60

Hash Brown \$60

Shrimp and Grits \$75

Egg White & Mushroom \$65

\$235 *Serves 12* Jingle Bells Party

Sliced Rosemary Roasted Pork Loin
french bread, artichoke relish, grain mustard, mayo

Cheddar Chive Biscuits (2 dz.)

Chicken Salad Sandwiches (4 dz.)

Cold Boiled Shrimp (2 lb.)
with cocktail sauce + lemons

Chef's Selection of
Holiday Sweets (2 dz.)

Jingle Bells Upgrade
(in lieu of pork loin) - add'l. \$199
sliced beef tenderloin, medium rare
olde colony cream bread, horseradish, grain mustard, mayo

\$199 *Serves 8* New Year's Day Package

Pickup Tuesday, Dec. 31st from 9 AM- 5 PM

Carolina Pit Ham
with bourbon brown sugar glaze

Traditional Collard Greens

Baked Mac + Cheese

Hoppin' John
field peas + carolina gold rice

Cornbread Squares

New Year's Upgrade
(in lieu of ham) - add'l. \$199
Sliced Beef Tenderloin, medium rare
olde colony cream bread, horseradish, grain
mustard, mayo

\$35 *Serves 6-8* Something Sweet

Bûche de Noël
with buttercream filling

Holiday Rum Cake
with citrus glaze

Mini Cannolis 2 dz.
(chocolate and traditional)

Holiday Assorted Sweets 2 dz. \$30

Yule Log Libations

Montefresco	Sass
Prosecco	Pinot Gris
\$18	\$21

Ultraviolet
Cabernet Sauvignon
\$23

Poached Pear Salad
(serves 8) \$32
cabernet sauvignon poached pear, artisan
greens, maytag blue cheese, slivered
almonds, hamby champagne vinaigrette