



The Market at Hamby

PICK UP AVAILABLE

Mon. - Fri. 9 am - 5pm | Sat. 9 am - 3 pm

24-hour advance ordering required.



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



925 St. Andrews Blvd.
Charleston, SC 29407
843.725.4035

Mon-Friday 9 AM- 5 PM
Saturday 9 AM- 3 PM
Sunday CLOSED

Grab and go available from the Market daily, pre-orders are not required for daily selections.

Hamby observes the following holidays:

- New Years Day
- Martin Luther King Jr. Day
- Memorial Day
- Independence Day
- Thanksgiving Day
- Black Friday
- Christmas Eve
- Christmas Day

DELIVERIES

Delivery is available upon request and does require a 48 hour notice. All deliveries are available based on seasonality. Delivery minimums are \$300 Monday-Thursday and \$600 on Fridays and Saturdays. This does not include taxes and delivery fees.

We offer two types of delivery services:

- Hand Off Service—A member of the Hamby Team will deliver your order and leave the host in charge of setting up.
- Set Up Service—A member of the Hamby Team will deliver the items an hour before serving time and set all items up and explain the set up before leaving.

DISPOSABLES

Disposables are available upon request. The Market at Hamby offers disposable china, serveware and utensils. Hamby also offers disposable chafing dishes.

OTHER INFORMATION

Online ordering is available through our website: www.hambycatering.com. Gifts from local artisan vendors can be purchased through the Market daily. Seasonal holiday menus are available.



Curated Wines

King + Cannon Pinot Noir - \$24
Willamette Valley

Luli Syrah - \$27
California

Luli, Sauvignon Blanc - \$30
California

Alice Verdeca - \$21
Italy

Rotating Varieties

Montefresco, Prosecco - \$18
Italy

Gassier Rose - \$24
France

Rotating seasonal
High Rises & Topsy's

Beverages

Gallons:

served chilled, cups and ice not included

Lemonade - \$9

Sweet | Unsweet Tea - \$9

Individual:

Coke, Diet Coke, or

Sprite - \$2

Bottled Water - \$3

Kombucha - \$4

Desserts

Chef's Selection
of Cookie - \$2.50

Lemon Bar or Turtle
Brownie - \$3.50

GF = Gluten Free | V = Vegan | Veg = Vegetarian

Sandwiches and Salad Mixes Available Daily

Tea Sandwiches

Box = 24 Triangles (Serves 6-8) | Double Stuffed = 2x Filling

Egg Salad (Veg.) - \$15
Pimento Cheese (Veg.) - \$15
Chicken Salad - \$16
Shrimp Salad - \$19
Cucumber Boursin
(*minimum 3 boxes*) (Veg.) - \$23

DOUBLE-STUFFED
Egg Salad (Veg.) - \$23
Pimento Cheese (Veg.) - \$23
Chicken Salad - \$24
Shrimp Salad - \$28

SALAD MIXES (GF)

*(1 lb. = 2 Cups | ~8 Sandwiches)
1/2 pound | full pound*

Egg Salad (Veg.) - \$6 | \$10
Pimento Cheese (Veg.) - \$7 | \$12
Chicken Salad - \$7 | \$12
Shrimp Salad - \$10 | \$18



Mini Housemade Biscuits

2 Dozen

Sweet Potato Biscuits - \$24
carolina pit ham, honey mustard

Buttermilk Biscuits - \$20
carolina pit ham, carolina gold mustard

Sweet Potato Biscuits Plain - \$14

Buttermilk Biscuits Plain - \$10

Sweets and Snacks

Turtle Brownies 1/2 dozen - \$18	Candied Pecans 1/2 lb - \$14
Lemon Bars 1/2 dozen - \$22	Pecan Raisin Crisps 1/4 lb - \$7
Mini Assorted Sweets 2 dozen - \$22	Pickled Okra 1 lb. - \$8
Cheese Straws 1/4 lb - \$8 1/2 lb - \$15	Pickled Carrots 1 lb. - \$11
Olde Colony Benne Wafers 1/4 lb - \$6 1/2 lb - \$11	



Heat And Serve Casseroles, Sides & Soups • Available Daily at The Market

GF = Gluten Free | V = Vegan | Veg = Vegetarian

May be ordered in half pan or full pan sizes upon request.

premade, served frozen with heating instructions | based on availability | serves 3-5 guests

Casseroles

DINNER CASSEROLES

- \$32 Chicken, Artichoke, and Rice (GF)
- \$29 Chicken Tetrazzini
- \$29 Chicken Alfredo
- \$29 Chicken Pot Pie
- \$32 Traditional Lasagna
- \$32 Shepherd's Pie (GF)
- \$32 Beef Stroganoff
- \$28 Cheesy Beefy Taco

VEGETABLE CASSEROLES

- \$26 Veggie Taco (Veg.)
- \$29 Roasted Vegetable Penne Bake (V, GF)
- \$22 Ratatouille Bake (GF, Veg.)

BREAKFAST CASSEROLES

- \$19 Lorraine (GF)
ham, spinach, cheddar, onion
- \$19 Hashbrown (Veg.)
- \$22 Egg White, Spinach, Mushroom, Feta, Shallot (GF, Veg.)
- \$24 French Toast



Sides

- Southern Baked Macaroni and Cheese (Veg.) - \$18
- Green Beans (GF, Veg.) - \$18
garlic and butter
- Scalloped Potatoes (Veg.) - \$22

Soups

- Tomato Basil (Veg.) - \$10
- Homestyle Chicken Noodle - \$12
- Loaded Potato - \$12
- SheCrab - \$26



Boards and Trayed Items • Available for Pre-order

GF = Gluten Free | V = Vegan | Veg = Vegetarian

Hamby Boards

presented on verterra trays | serves 10-15 | seasonality applies

Artisan Cheese Board - \$75

3 artisan cheeses

housemade pickled vegetables

chef's selection of fresh fruit

*cabernet grain mustard | fig jam
green tomato chow chow*

candied pecans

assorted crackers

Charcuterie Board - \$85

*chef's selection of
cured meats and cheeses*

housemade pickled vegetables

dried apricots

*cabernet grain mustard | fig jam
green tomato chow chow*

assorted crackers

Farmboard - \$95

Fruit Half Only or Vegetable Half Only - \$50

*seasonal melons, strawberries,
pineapple, red grapes, lemon cream dip*

*cherry tomatoes, bell peppers, grilled
squash and zucchini, pickled carrots
and okra, lemon dill dip*

*praline pimento cheese ball
goat cheese with blackberry sage jam*

traditional deviled eggs

pecan raisin crisps

water crackers



Trayed Items

*presented on black disposable trays
serves 10-15 | seasonality applies*

Sliced Beef Tenderloin - \$219

*mayo, grain mustard, horseradish,
choice of cream bread or slider roll*

Traditional Crudite - \$48

*chef's selection of raw vegetables,
lemon dill dip*

Fresh Cut Mixed Fruit

Small (serves 6) - \$20

Large (serves 12-15) - \$50



Hors d'Oeuvres and Dips • Available for Pre-order

GF = Gluten Free | V = Vegan | Veg = Vegetarian

Hors d'Oeuvres

2 dozen unless otherwise listed

Cold

Deviled Eggs (GF, Veg.) - \$24

Caprese Skewers (GF, Veg.) - \$24
balsamic glaze, nut-free pesto

Blanched Asparagus (GF, Veg.) - \$19
lemon dill dip

Cold Boiled Shrimp (GF) (2 lbs.) - \$49
cocktail sauce, lemon wedges

Hamby Pickled Shrimp (GF) (2 lbs.) - \$59
(requires 24-48 hours advance ordering)

Hot

Warming Instructions Included

Mini Tomato Pies (Veg.) (16ct. Bite Sized) - \$19

Mini Crabcakes (16 ct.) - \$45

Muscadine BBQ Meatballs (32 ct.) - \$22

Pastry Wrapped Kielbasa Bites (12 ct.) - \$25
kielbasa, puff pastry, cabernet grain mustard

Carolina Pulled Pork BBQ (GF) (2 lbs.) - \$39
slider rolls, carolina vinegar sauce

Buttermilk Fried Chicken Nuggets - \$30
cajun ranch, honey mustard

Housemade Dips

1 lb. unless otherwise listed,
may be purchased in bulk quantities

COLD

Traditional Spinach Dip (Veg.) - \$12

Classic Hummus (GF, V) - \$10

Vidalia Onion Dip (Veg.) - \$12

HOT

(warming instructions included)

Signature Crab Dip - \$29

Buffalo Chicken Dip - \$15

Spinach Artichoke Dip (Veg.) (2lbs) - \$35

Assorted Dippers

(Serves 6-8)

Cajun Pork Rinds (GF) - \$12

Parmesan, Salt, & Pepper
Housemade Chips (GF) - \$8

Corn Tortilla Chips (GF) - \$8

Chef's Selection of Crackers - \$5

Carrot & Celery Sticks (GF) - \$6

Crispy Pita Chips - \$8

Petite Toasts - \$5



Brunch To-Go • Available for Pre-order

GF = Gluten Free | V = Vegan | Veg = Vegetarian

48 hour notice requested

Breakfast Burritos - \$9 per person

scrambled egg, cheddar | sour cream, salsa

minimum order of (6) per protein:

Crumbled Sausage | Crispy Bacon | Fried Potatoes (Veg.)

Chicken And Waffle Kit - \$15 per person

minimum order of (6):

belgian waffles, fried chicken cutlet, maple syrup

Seasonal Parfaits - \$7 per person

minimum order of (6):

greek yogurt, housemade granola, seasonal berries

Classic Hot Breakfast - \$25 per person

Minimum Order of (12):

*classic scrambled eggs, creamy Stone-ground grits, buttermilk
Biscuits with seasonal jam and salted butter*

choice of protein:

crispy bacon | sausage patty

Breakfast Casseroles

hot sauce, ketchup | serves 9-12 guests

Asparagus and Fontina
(GF, Veg.) - \$60

Kielbasa, Gouda, and Yukon
Gold Potatoes (GF) - \$60

Lorraine - \$60
ham, onion, spinach, cheddar

Hashbrown (Veg.) - \$55

French Toast (Veg.) - \$55
maple syrup

Shrimp and Grits - \$75

Artisan Breakfast Breads - \$35

seasonal jam, salted butter | 1 dozen

*examples: scones, muffins, coffee cake,
biscuits, croissants, cinnamon rolls, etc.*

**gluten free and vegan options available
for additional cost*

Biscuits And Gravy - \$39

*1 dozen buttermilk biscuits, housemade
sausage gravy*

Smoked Salmon Lox - \$99

(Serves 4-8 Guests)

*petite bagels, lavash, cabernet grain
mustard, herby cream cheese, capers, red
onion, cucumber*

Petite Quiches (4 ct.) - \$25

Mushroom Melange (Veg.)

Quiche Lorraine

spinach, ham, onion, cheddar

Sausage and Cheddar

Fresh Cut Mixed Fruit

Small (serves 6-8) - \$20

Large (serves 10-12) - \$50

Seasonal Pop Tarts (6ct) - \$30

Southern Tomato Pies - \$25

(Veg.) (4 ct., 3"x 3" Shell)

heirloom tomato | pimento cheese



Lunch To-Go • Available for Pre-order

GF = Gluten Free | V = Vegan | Veg = Vegetarian

May be ordered in individual boxes or in bulk trays | 48 hour notice requested

Sandwiches and Wraps

listed price includes assorted potato chips and pickled carrot | min. 4 per selection

Housemade Chicken Salad

croissant, lettuce, tomato

Chicken Caesar Wrap

romaine, parmesan, pickled red onion, crouton, caesar dressing

Bourbon Smoked Turkey

ciabatta, lettuce, tomato, cheddar, cranberry orange aioli \$14

Housemade Shrimp Salad

croissant, lettuce, tomato

Open Faced Caprese (Veg.)

grilled ciabatta, heirloom tomato, mozzarella, basil, balsamic glaze

Classic Italian

focaccia, salami, smoked ham, provolone, lettuce, tomato, herby sauce —\$15

Beef Brisket

focaccia, sliced brisket, provolone, chow chow, pickles —\$16

Salads

+grilled chicken (6 oz.) - \$7 | +blackened shrimp (5) - \$8 | min. 4 per selection

Garden (GF, V)

—\$10

artisan blend lettuces, cucumbers, carrots, tomatoes, balsamic vinaigrette

Caesar (Veg.)

—\$12

artisan blend lettuces, parmesan, red onion, croutons, caesar dressing

Mediterranean (GF, Veg.)

artisan blend lettuces, feta, pepperoncini, kalamata olives, crispy chickpeas, cucumber, tomatoes, greek dressing

Hamby Signature (Veg.)

artisan blend lettuces, seasonal fruit, blue cheese crumbles, candied pecans, croutons, champagne vinaigrette \$14

Smokehouse Cobb

artisan blend lettuces, tomatoes, smoked turkey breast, crispy bacon, hard boiled egg, sweet onion crisps, cheddar, buttermilk ranch dressing

Sides - \$15

served in quarts | serves 3-5 guests

Traditional Potato Salad (Veg.) | Mediterranean Pasta Salad (Veg.)

Traditional Broccoli Salad (Veg.) | Cucumber Salad (GF, Veg.)



Dinner To-Go • Available for Pre-order

GF = Gluten Free | V = Vegan | Veg = Vegetarian

48 hour notice requested

*pre-made, packaged chilled with heating instructions | chef-warming fee applies if picking up ready to serve
minimum 6 servings per selection*

COMIN' UP VEGGIES

\$21/GUEST

Garden Salad (GF, V) *artisan blend lettuces, cucumbers, carrots, tomatoes, balsamic vinaigrette*
Roasted Vegetable Penne Bake (V, GF) *seasonal veggies, housemade marinara*
Chef's Selection of Bread and Salted Butter

LET'S TACO 'BOUT IT

\$25/GUEST

Select One Protein: Beef Barbacoa, Pulled Chicken, Pork Carnitas, or Seasonal Veggie
Flour Tortillas (12 ct.)
Assorted Toppings *chipotle sour cream, pico de gallo, pickled red onions, cotija cheese, lime wedges, shredded lettuce*
Black Bean and Corn Salad (GF, Veg.)

BACKYARD BARBECUE

\$25/GUEST

Garden Salad (GF, V) *artisan blend lettuces, cucumbers, carrots, tomatoes, balsamic vinaigrette*
Slow Roasted Carolina Pulled Pork BBQ (GF)
hickory BBQ, carolina vinegar, tangy mustard
Hawaiian Slider Rolls
Carolina Slaw (GF, V)
Southern Baked Macaroni and Cheese (Veg.)

DOWN SOUTH CHICKEN FRY

\$25/GUEST

Garden Salad (GF, V) *artisan blend lettuces, cucumbers, carrots, tomatoes, balsamic vinaigrette*
Buttermilk Fried Chicken Cutlet
Southern Baked Macaroni and Cheese
Chef's Selection of Seasonal Vegetable (GF)

ITALIAN BISTRO

\$25/GUEST

Caesar (Veg) *artisan blend lettuces, parmesan, red onion, croutons, caesar dressing*
Grilled Bruschetta Chicken (GF) *tomato, basil, mozzarella*
Roasted Fingerling Potatoes (GF, Veg.)
Chef's Selection of Seasonal Vegetable (GF, Veg.)

MEDITERRANEAN EATS

\$25/GUEST

Greek Style Chicken (GF) *tomato, pepperoncini, feta*
Classic Cucumber Salad (GF, Veg.) *tomato, fresh mint*
Spanakorizo (GF, Veg.) *greek rice, spinach*
Hummus and Pita Wedges (Veg.)

LOWCOUNTRY BOIL

\$27/GUEST (min. 10 guests)

best served within 1-2 hours of pickup/delivery | (GF)
Large Shrimp (*unpeeled, tail-on*),
Smoked Kielbasa, Red Potatoes, Sweet Corn
with lemons, cocktail sauce
Carolina Slaw (V)
Classic Cornbread (Veg.)

HOMESTYLE SHORT RIBS

\$32/GUEST

Caesar (Veg.) *artisan blend lettuces, parmesan, red onion, croutons, caesar dressing*
Red Wine Braised Boneless Short Ribs (GF)
Roasted Garlic Mashed Potatoes (GF, Veg.)
Chef's Selection of Seasonal Vegetable (GF, Veg.)

Chef's Selection of Breads and Salted Butter
\$3/GUEST (*minimum 6 guests*)

