



HAMBY

catering & events

Weddings • Celebrations • The Market

Hors d'Oeuvres

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

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

Glazed Tofu (V, H, GF)
toasted sesame seeds, scallion

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

Ratatouille Bite (V, H, GF)
*roasted seasonal vegetables, fresh thyme
served on Asian spoon*

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

Bruschetta Bite (C, Veg)
*smoked + whipped feta, fresh basil,
balsamic glaze*

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

Sea

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

Cornmeal Fried Oyster (H, GF)
*whipped buffalo blue cheese, microgreens,
dehydrated lemon*

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

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

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

Pickled Shrimp (C, GF)
*crumbled benne seed wafers, fresh herbs
served on Asian spoon*

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

Crab and Corn Fritter (H)
Old Bay aioli

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

Seared Scallop (H, GF)
pineapple avocado salsa

Wonton Wrapped Shrimp (H)
*sweet thai chili sauce
served in shot glass*

Land

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

Curried Chicken Salad (C, GF)
raisins, pecan, parsley, persian cucumber

**Carolina Pulled Pork
Hashbrown Bite (H, GF)**
hickory bbq drizzle, scallion

**Brown Sugar Candied Bacon
Deviled Egg (C, GF)**

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

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

Short Rib and Grits Bite (H)
*cherry glazed short rib, pimento cheese
grit cake, microgreens*

Chicken Fajita Bite (H)
*roasted chicken + fajita veggies, tortilla
cup, chipotle crema, cilantro*

Heavy Hors d'Oeuvres Displays

Seasonal Grazing Display

Chef's Selection of Seasonal Sliced Fruits (GF, Veg)
lemon cream dip

Chef's Selection of Grilled, Raw and Pickled Vegetables (GF, Veg)
dill dip

Assorted Artisan Cheeses
crackers, breads, pecan raisin crisps

Chef's Selection of Spreads and Jams

Housemade Smoked Mixed Nuts

optional addition:
Chef's Selection of Artisan Meats

Hamby Heritage Display (est. 1979)

Hamby Tea Sandwiches
chicken salad, shrimp salad, egg salad

Blanched Asparagus (GF, Veg)
dill dip

Muscadine BBQ Meatballs (H)

Sweet Potato Biscuits (C)
carolina pit ham and honey mustard

Spinach Dip (C, Veg)
petite toasts

Pimento Cheese Spread (C)
carrots, celery and assorted crackers

Mezze Display

Grilled Seasonal Vegetables
ex., carrots, squash, peppers, onion, zucchini

Dried Fruits and Pickled Vegetables
ex. pepperoncini, sweet peppers

Greek Couscous Salad

Crispy Chickpeas & Grilled Pita

Stuffed Grape Leaves

Grilled Halloumi Cheese

Chef's Selection of Dips and Spreads (GF, Veg)
ex. smoked + whipped feta, hummus, tzatziki, tapenade, etc.

optional addition:
Greek Marinated Beef 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

