



HAMBY
catering & events
let's party
Deb Allen
Mrs. Chob

HAMBY
catering & events
Weddings • Celebrations • The Market

Specialty Stations

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



Tapas Stations

**Seafood selection subject to sourcing availability.
Market pricing applicable.*

Chef-Attended Tapas Stations

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

Beef

Braised Short Ribs (GF)

roasted garlic mashed potatoes and chef's selection of seasonal vegetable

Greek Meatballs

*Marinated Beef Meatballs,
whipped and smoked feta, roasted Greek vegetables
option to be falafel for vegetarian*

Housemade Chili (GF)

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

Smashburger Station

*Hand Pressed Beef Slider
cheddar cheese, housemade burger sauce
shoestring french fries, classic ketchup*

Steak Frites (GF)

*sliced, marinated flank steak, shoestring french
fries, chimichurri, truffle aioli*

Chicken

Chicken + Portabella Gnocchi

*pan seared gnocchi, sliced chicken breast,
creamy pesto (nut-free) sauce*

Espresso BBQ Chicken Thigh

*baked mac and cheese, crispy onions, green
onions*

Grilled Bruschetta Chicken

*orzo with tomato, corn and lemon basil with
chef's selection of seasonal vegetable*

Southern Staples

*buttermilk fried chicken cutlets with herbed gravy,
classic collard greens, baked mac
and cheese*

Tandoori Chicken (GF)

*Boneless Chicken Thigh
with curry cream sauce, coconut rice, sautéed
bell peppers, broccoli, red onion*

Traditional Chicken Bog (GF)

*pulled chicken, smoked sausage, sautéed bell
peppers and vidalia onions, carolina rice, hot sauce*

Pork

Rigatoni Pasta Bake

*sweet italian pork sausage, rigatoni, vodka
sauce, cherry tomatoes, mozzarella
accompaniments: freshly grated parmesan,
artisan garlic bread, and caesar salad*

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*

Vegetarian

Creamy Gouda Mac and Cheese Station (Veg.)

*fried onions, chopped bacon, scallions,
herbed panko
protein options available

Vegan Macaroni + Cheese (V)

creamy cashew sauce, english peas, fresh basil

Chilled Noodle Salad (V)

*vermicelli noodles, edamame, red bell pepper,
mint, cilantro, green onion, gochujang sauce,
wasabi pea crumble
served in Asian to-go box with chopsticks*



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Raw and Chilled Seafood (GF)

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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*

Fish + Chips

beer battered cod, housemade chips with malt vinegar dust

Seared Salmon

*with chimichurri, risotto of orzo (tomato, corn, zucchini, lemon, basil),
saffron corn sauce*

Lowcountry Shrimp and Grits (GF)

*sautéed large shrimp with yellow stone ground grits, tasso gravy, crisp
bacon, shredded cheddar, chopped scallions, hot sauce*

Creole Shrimp and Grits (GF)

*blackened shrimp with creole grits, butterbean
succotash and microgreens*

Seasonal White Fish (GF)

*lemon herb compound butter, risotto of orzo (tomato, corn, zucchini,
lemon, basil), chef's selection of seasonal vegetable*

Seared Ahi Tuna (C, GF)

*romaine and carrot chopped salad,
fresh herbs, pesto (nut-free)*

Lowcountry Boil (GF)

*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 (GF)

**singles oysters*

*station to include oyster cooker, knives, gloves, paper towels
saltines, lemons, cocktail sauce, hot sauce*



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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

Smoked Short Rib Slider

apple compote and fried onions

Curry Chicken Salad Slider (C)

microgreens

Korean Fried Chicken "KFC" Slider

creamy kimchi slaw

Pulled Pork Slider

creamy housemade slaw

Citrus Marinated Grilled Chicken Slider

teriyaki grilled pineapple slaw, red onion

Angus Beef Slider

lettuce, tomato, classic pimento cheese and bacon jam

Shrimp Roll (C)

fresh herbs, lemon, grilled split top bun

Grilled or Fried White Fish Slider

smoked tartar sauce, microgreens



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

avocado pineapple salsa

Patatas Bravas Taco (Veg)

lettuce, shredded cheddar,
chipotle sour cream

Classic Carving Station

*seasonal

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

