

## SELECTION OF MENUS

Weddings. Rehearsal Dinners. Cocktail Parties. Corporate Meetings.

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## About Us

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Hamby Catering & Events has been serving the Lowcountry since 1979 as a family-owned and operated business. As a full-service catering company, Hamby not only offers all food and beverage services and associated staffing, but can also assist with:

- Vendor Recommendations
- Floor Plan and Timeline Creation
- Rental Coordination
- Setup and Breakdown of Hamby-Coordinated Items
- Advice on Event Logistics

Our team customizes every menu to suit the palate and budgetary needs of our clients, making each event unique and personalized. We are dedicated to using the freshest, most sustainable ingredients and finest preparation techniques. Hospitality and warmth are served alongside scrumptious food.

The enclosed menus are meant to serve as examples only. The pricing range for each menu includes the food items only, unless otherwise noted. Hamby Catering & Events does offer a discount for events booked in multiples (ex. rehearsal dinner, wedding reception, wedding brunch, etc.).

**Let Hamby be your catering partner for life's most memorable events.**



## At Your Stations (\$18-21/guest)

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### Passed Hors D'Oeuvres

Tomato, Fresh Mozzarella & Basil Skewer with Balsamic Reduction Drizzle

Parmesan Squares

Shaved Luter's Country Ham on Sweet Potato Biscuits

### Chef Attended Stations

Marinated Pork Tenderloin with Artichoke Relish

Housemade Rolls, Cream Bread & Condiments

Penne & Bowtie Pasta Station

Choice of Alfredo & Marinara Sauces

Parmesan Cheese, Grilled Chicken Strips, Stir Fry Seasonal Vegetables

### Southern Display Station

Down South Eggrolls – Pulled Pork BBQ & Collard Greens Served with Peach Chutney

Black-Eyed Pea Cakes with "Chow-Chow" Relish

White Cheddar Mac & Cheese Bites



## Post Wedding Brunch (\$20-24/guest)

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### Chef Attended Omelet Station

Made-To-Order Omelets with Choice Of Ingredients - Black Forest Ham, Sautéed Mushrooms, Sautéed Onions, Hickory-Smoked Bacon & Cheddar Cheese

### Buffet Table

Nova Smoked Salmon Display with Capers, Red Onions, Cream Cheese & Fresh Bagels

Farm Fresh Sliced Tomatoes

Buttermilk Biscuits with Luter's Country Ham

Creamy White Grits with Cheddar Cheese & Butter

Fresh Sliced Melons & Strawberries with Lemon Yogurt Dip

Assorted Muffins - Apple Strudel, Blueberry, & Raisin Bran

Banana Nut Bread

### Eye-Opener Bar

*NOTE: May Be Added at Additional Charge*

Mimosas, Bloody Marys, Premium White Wine, Juices & Sodas



## Lowcountry Oyster Roast & BBQ (\$25-28/guest)

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### Main Attractions

Steamed Local Select Oysters with Cocktail Sauce, Lemons, Tabasco & Saltine Crackers

\*Can Be Substituted for Frogmore Stew with Local Shrimp

Carolina Pulled Pork BBQ with Selection of Sauces & Housemade Rolls

Southern Fried Chicken

### Southern Sides

Charleston Red Rice

Yellow Squash Casserole

Farm Fresh Green Beans

Buttermilk Biscuits & Corn Muffins

### Delish Desserts

Seasonal Fruit Cobbler with Vanilla Bean Ice Cream

Old South Pecan Pie with Whipped Cream



## Simple Fresh Southern Luncheon (\$25-28/guest)

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### Assorted Display

Mrs. Hamby's Signature Tea Sandwiches

*Open Faced Cucumber, Shrimp Paste on Bremner Wafer, Chicken Salad, Tomato Rounds*

### First Course

Toogoodoo Farms Spinach with Fried McClellanville Oysters

Served with Smoked Bacon Vinaigrette

### Entree

Jumbo Shrimp Stuffed with Lowcountry Crab

Remoulade & Lemon Dill Sauce

Grilled Asparagus

### Sweet Finish

Mini Praline Basket with White Chocolate Mousse & Fresh Local Berries



## Traditional Flair Reception (\$27-31/guest)

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### Passed Amuse Bouche

Fresh Gazpacho in Demitasse Cups

Marinated Local Shrimp Wrapped in Snow Pea Pods

Goat Cheese & Sun-Dried Tomato Crostini

### Chef Attended Stations

Tenderloin Of Beef, Housemade Rolls, Cream Bread and Condiments

Lowcountry Shrimp & Grits - Sauteed Local Shrimp over Gechee Grits w/ Tasso Ham Gravy, Cheddar, Bacon and Scallions

### Assorted Display Stations

Lowcountry Crab-Stuffed Mushroom Caps

Mrs. Hamby's Tea Sandwiches – Select Two

*Chicken Salad, Shrimp Salad, Egg Salad, Pimento Cheese, Ham Salad*

Chicken Satays with Peanut Dipping Sauce

Hot Artichoke Dip with Melba Rounds

Tomato Pie Tartlets

Proscuitto-Wrapped Asparagus

### Dessert Station

Bananas Foster with Vanilla Bean Ice Cream



## Classic Cuisine (\$28-31/guest)

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### Open During Cocktail Hour

Fresh Fruit Display with Chocolate Fondue, Caramel, Lemon Cream Dip or Frangelica Mousse  
Imported Cheeses with Apples, Grapes, and Assorted Crackers

### Passed Hors D'Oeuvres During Cocktail Hour

Hamby's Famous Country Ham on Sweet Potato Biscuits  
Lowcountry Shrimp Spread on Water Crackers  
Carolina Cucumber Canape

### Chef Attended Carving Station

Marinated Pork Tenderloin Served with Artichoke Relish  
Homemade Rolls, Cream Bread & Condiments  
Fried Green Tomatoes with Horseradish Cream Sauce

### Assorted Finger Foods Table

Marinated Vegetable Display with Dill Dip  
Hot Crab Newberg Dip with Patty Shells  
Cherry Tomatoes with Herbed Cream Cheese  
Open-Faced Cucumber Rounds  
Hamby's Famous Shrimp Salad, Chicken Salad, and Pimiento Cheese Tea Sandwiches

### Sweet Treat

Mini Pecan Tartlets



## Family Style Service (\$28-32/guest)\*

\*Note: Kids' Table Menu Priced at \$12-15/guest

### Passed Hors D'Oeuvres

Petite Crabcakes with Remoulade Sauce

Pork Tenderloin Croustades with Artichoke Relish or Chutney

Fried Green Tomato Wedges with Pimento Cheese

### Open During Cocktail Hour

\*\*\*Served in Martini Glasses\*\*\*

Lowcountry Shrimp & Grits - Sautéed Local Shrimp over Geechee Grits w/ Tasso Ham Gravy, Cheddar, Bacon and Scallions

### Seated Serve

\*\*\*Served From Tray Jacks\*\*\*

Mixed Baby Green Salad with Green Apples, Dried Cranberries, Sugared Pecans & Feta Cheese

Raspberry Citrus Vinaigrette

\*\*\*Entrée Served Family Style To Each Table\*\*\*

Sautéed Chicken with Champagne Sauce

Roasted Garlic Smashed Red Potatoes

Bourbon and Maple Mashed Sweet Potatoes

Grilled Veggie Kabobs – Squash, Zucchini, Assorted Peppers, Onion, Mushroom, Cherry Tomato

Fresh Sautéed Green Beans with Toasted Almonds

Mini Sweet Potato Biscuits and Mini Corn Muffins with Butter

\*\*\*Served at Kids' Table\*\*\*

Chicken Fingers with Honey Mustard Sauce

Hand Cut Fries with Ketchup

Pigs in a Blanket

Mac & Cheese Bites

### Pie In the Sky

Assorted Seasonal Pie Display Table



## Foodie Fare (\$36-42/guest)

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### Display Stations

Seasonal Fruit Skewers with Selection of Dips

Cheese Selection with Apples, Grapes, and Assorted Crackers – Danish Saga Aged Blue, Layered Double Gloucester & Stilton, Somerset Cheddar Port Wine, Double Cream Soft-Ripened French Brie

### Passed Hors D'Oeuvres

Mini-Potato Cake with Crème Fraiche & Apple Smoked Bacon

Seared Tuna on Rice Wafer with Wasabi Mayo

Local Shrimp Mini Grit Cake Topped with Julienne Red Peppers

### Chef Attended Carving Station

Tenderloin of Beef with Housemade Rolls, Cream Bread and Condiments

Haricot Verts with Herb Butter & Diced Garlic

Sweet Potato Fries with Honey Mustard & Blue Cheese Dip

### Chef Attended Station

Pan-Seared Crabcake – Cooked to Order with Choice of Remoulade, Lemon Dill Sauce or Corn Salsa

Pimento Cheese Spread with Flatbreads & Celery

### Mediterranean Display Table

Tomato, Fresh Mozzarella & Basil Crostini with Balsamic Reduction Drizzle

Hummus, Eggplant Capanata & Olive Tapenade with Pita Wedges, Fried Chips, Flatbreads, Assorted Oils

Peppers, Gourmet Olives & Pepperoncinis

Greek Seasoned Chicken Skewers with Tzatziki Sauce

### Passed Late Night Munchies

Southern Fried Chicken Mini Biscuit with Honey Mustard Sauce

Fresh Baked Cookie with Cold Milk Shot



## Island Delight (\$40-44/guest)

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### Passed Hors D'Oeuvres

Fried Oyster on Savory Cracker with Tartar & Cocktail Sauce

Sliced Pork Tenderloin on Crostini with Artichoke Relish

Seared Tuna on Rice Wafer with Wasabi Mayo

Prosciutto-Wrapped Melon

### Chef Attended Stations

Paella Station – Chicken, Chorizo Sausage & Fresh Shellfish

Cooked with Peppers & Onions, Served Over Long Grain Wild Rice

Mashed Potato Bar with Selection of Regular & Sweet Potato

Crème Fraiche, Bacon, Butter, Scallions & Cheddar Cheese

Brown Sugar, Butter, Cinnamon, Marshmallows, Toasted Coconut, Raisins, Pecans, Walnuts

### Assorted Display Stations

Raw & Marinated Farm Fresh Vegetable Display

Beef or Chicken Empanadas

Lowcountry Boiled Shrimp with Cocktail Sauce & Lemons (Served Chilled)

Puff Pastry-Wrapped Brie with Apples & Assorted Crackers

### Sweet Finish

Ice Cream Sundae Bar – Fresh Vanilla Bean, Chocolate & Strawberry Ice Cream with Whipped Cream, Chocolate Fudge & Caramel Sauce, Chopped Nuts, Assorted Sprinkles & Candy Pieces



## Platinum Seated Serve (\$50-60/guest)

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Decorative Seasonal Fruit and Cheese Display

### Passed Hors D'Oeuvres for Cocktail Hour

Seared Scallops in Pastry Shell with Crème Fraîche & Diced Chives

Apple Smoked Bacon Wrapped Quail Bites

Petite Salmon Cakes with Sundried Tomato Remoulade

Puffed Pastry Wrapped Mushrooms Stuffed with Selection of Cheese

### First Course

Butternut Squash Soup with Water Crackers

### Second Course

Mixed Baby Greens with Sliced Bartlett Pears, Toasted Walnuts, Herb Encrusted Goat Cheese, Drizzled with Strawberry Vinaigrette Accompanied by Sliced Sourdough Rounds

### Entree

Rosemary Encrusted Rack of Lamb

Crab-Stuffed Local Lowcountry Prawns on a Bed of Wilted Spinach

Roasted Root Vegetables

*Wine Pairing Selection with Table Service*

### Dessert

Petite Molten Chocolate Bundt Cake with Spun Sugar Candy Topper

Coffee Bar with Choices of Frangelica, Bailey's Irish Cream, Kahlua, Cream & Sugar Service

Housemade Chocolates and Cookies