



HAMBY
catering & events
SINCE 1979

SEASONAL MENU COLLECTION

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ABOUT HAMBY

Hamby Catering is a family owned and operated catering company that has been serving the Lowcountry since 1979. We are proud to provide the area with unforgettable culinary creations and unique event experiences. We are committed to using only the freshest and most sustainable ingredients in our menu offerings. Our talented team works with each client to create a personalized menu for their special event and deliver top-notch customer service. Hamby has extended their services to include customized menu creation, balanced beverage pairing, professional event service, design and decor consultation and rental coordination. Through our past and present, we continue to embrace and celebrate the Lowcountry heritage that deeply influences our company culture and cuisine.

STATION STYLE EVENT RECEPTION FORMULA

For a well-balanced menu, the Hamby culinary team recommends following the 4x4 culinary cornerstone guidelines for a station-style reception.

- » Select 4 passed hors d'oeuvres
- » Select 4 stations or displays

Our culinary team recommends that you choose no less than 3 and no more than 5 stations or displays in order to serve the optimal quantity of well-balanced offerings to your guests.



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 1.5 pieces per item per guest.*

Vegetarian

- Truffled Deviled Egg** shaved truffle, fresh dill (C) GF
- Watermelon Cube** fresh mozzarella, housemade basil oil & housemade balsamic salt (C) GF
- Fontina Mac & Cheese Bites** with tomato jam (H)
- Fried Green Tomato Wedge** with Hamby's classic pimento cheese (H)
- Roasted Corn & Pimento Guacamole Tostada** pickled sweet peppers, micro cilantro (C) GF, V
- Mini Tomato Pie** (H)
- Caprese Flatbread Bite** heirloom tomatoes, charred corn, mozzarella, basil chiffonade (H)
- Farm Fresh Roasted Veggie Crostini** herbed goat cheese (C)
- Chipotle Corn Cake** pickled red cabbage, cotija crumbles (H)

Sea

- Petite Crab Cake** frisee & red pepper with pre-selected choice of remoulade OR muscadine 5-pepper jam (H)
- Cheddar & Bacon Grit Cake** topped with shrimp, tasso gravy & chive spear (H)
- Tuna Tartare** atop sesame wonton crisp with avocado cream (C)
- Lobster Deviled Egg** shallots, scallions, fresh lobster (C) GF
- Smoked Salmon Blini** crème fraiche, caviar, fennel fronds (C)
- Cedar-Skewered Country Ham Wrapped Scallop** with blood orange & Vidalia onion marmalade (H) GF
- Fried Oyster Po Boy** black truffle aioli, gherkins, tomato concasse, brioche (H)

Land

- Sea Salt & Black Pepper Seared Tenderloin of Beef Crostini** herbed boursin, pickled peach
- Hamby Chicken Salad Phyllo Cup** cranberry, walnut (C)
- Fried Chicken & Waffle Bite** icebox pickle, housemade pimento cheese (H)
- Sweet Potato Biscuit Round** honey mustard spread, Carolina pit ham, sweet pickled cucumber (C)
- Brown Sugar Candied Bacon Deviled Egg** (C) GF
- Panko Smoked Turkey Bite** black pepper gravy, red pepper spear atop Portuguese cornbread (H)
- Braised Short Rib** atop pimento cheese grit cake with tomato jam (H) GF
- Manchester Farms Quail** hoecake, dried cherry chutney, fried parsley (H)
- Pork Belly "Crouton" Stack** watermelon, frisee, toasted black sesame, sorghum vinaigrette (C) GF
- Green Tomato "BLT" Stack** crisp bacon, basil aioli, microgreens (C)
- Carolina Pulled Pork Crostini** Hawaiian slaw



HEAVY HORS D'OEUVRES DISPLAYS

Hamby Signature Farm Stand

Watermelon, Strawberries, Cantaloupe, Red & Green Grapes, Pickled Peaches, Lemon Cream Dip
Radishes, Cauliflower, Pickled Carrots & Okra, Roasted Yellow Squash & Zucchini, Dill Dip
McCadam Sharp Cheddar (VT) & Plank-Roasted Goat Cheese with Muscadine Chutney
Candied Pecans, Hamby Traditional Deviled Egg, Pecan Raisin Crisps, French Baguette, Water Crackers
Mini Tomato Pies

Soup & Salad Display

Spring/Summer:

Hamby Signature Salad: baby spinach, Boston Bibb & frisee lettuces, strawberries, blue cheese crumbles, candied pecans, housemade croutons & champagne vinaigrette
Seasonal Gazpacho, Parmesan Crostini
Ratatouille Orzo Pasta Salad

Fall/Winter:

Hamby Signature Salad: baby spinach, Boston Bibb & frisee lettuces, champagne poached pear, blue cheese crumbles, candied pecans, housemade croutons & champagne vinaigrette
Roasted Tomato Basil Bisque, Parmesan Crostini
Roasted Sweet Potato, Kale, Black-Eyed Peas, Sorghum Vinaigrette

Savory & Sweet Biscuit Bar

Strawberry Biscuits with Macerated Strawberries & Blueberries, Honey Butter, Peach Preserves
Sweet Potato Biscuits with Carolina Pit Ham & Honey Mustard Spread
Buttermilk Biscuits with Lowcountry Sausage Gravy
Pimento Cheese Biscuits with Fried Chicken Bites & Sweet Potato Mustard

Hamby Heritage Display (est. 1979)

Hamby Tea Sandwiches Chicken Salad, Shrimp Salad, Egg Salad
Blanched Asparagus with Dill Dip, Muscadine BBQ Meatballs, Hamby Sweet Potato Biscuits with Carolina Pit Ham
(Hot) Spinach Artichoke Dip Petite Toasts
(Cold) Hamby's Pimento Cheese Spread Carrots, Celery & Whole Grain Crackers

Southern Antipasto

Chef's Selection of Artisan Meats (ex. Candied Peppered Pork Jowl Bacon, Prosciutto, Veal Pastrami, Soppressata)
Chef's Selection of Artisan Cheese (ex. Rilletto of Blue Cheese, Cheddar, Buffalo Mozzarella)
Cajun Boiled Peanuts
Pickled Green Tomatoes, Green Beans & Green Tomato Chow Chow
Cabernet Grain Mustard, Fig Jam
Baguette Crisps, Portuguese Cornbread

Taste of the Sea

Shrimp (Chilled. Boiled. Peeled & Tail On). *3.5 shrimp/guest Lemon Wedges, Cocktail Sauce
Maple Rosemary Roasted Salmon with Creamed Horseradish, Flatbread
Smoked Catfish Truffle Pate, Toast Points
Lobster Deviled Eggs
Housemade Carolina Slaw, Mini Corn Muffins with Jalapeno Honey Butter



SPECIALTY STATIONS

These stations present a selection of Hamby House Specialties. Some offerings are chef-attended while others can easily be self-serve. Ask your Event Producer for more information and recommendations on service style.

Southern Fish & Chips

Beer Battered White Fish, Housemade Tartar Sauce
Carolina Slaw, Baked Parmesan Potato Wedges with Hamby's House Blend of Spices

New Orleans-Style Shrimp Etouffee (GF)

Chef-Sautéed Large Shrimp with a Cajun Kick, Fluffy White Rice, Sautéed Onions & Peppers

Carved Harissa Glazed Pork Belly

Smashed Coriander, Cinnamon Sweet Potatoes. Honey Cilantro Pesto, Harissa

Short Ribs a la Mode

Braised Short Ribs atop Creamy Mashed Potatoes
Trio of Sauces: Horseradish Beurre Blanc, Red Eye Gravy, Grain Mustard Cream Sauce

Coarse Black Pepper & Sea Salt Rubbed Carved Beef

Pre-Selected Choice: Tenderloin or Teres Major with Madeira Cream
(Fall/Winter: Au Gratin Potatoes, Spring/Summer: Fingerling Potatoes)
Chef's Selection of Seasonal Vegetables (Fall/Winter: ie. Brussels Sprouts, Roasted Cauliflower, Root Vegetables)
(Spring/Summer: ie. Asparagus, Haricot Verts, English Peas, Wild Mushrooms)

Roadside BBQ (Self Serve)

13-Hour Slow-Roasted Carolina Pulled Pork BBQ with Hickory BBQ, Tangy Mustard BBQ, Carolina Vinegar
Housemade Mini Corn Muffins & Rolls, Black-Eyed Pea Salad with Sorghum Vinaigrette
Carolina Slaw, Home Style Baked Mac & Cheese

Southern Ravioli (Self Serve)

Accompanied with freshly grated Parmesan & Artisan Breadsticks
Smoked Chicken Ravioli Southern Pesto (Collards, Parsley, Pecans, Garlic, EVOO)
Hamby Housemade Pimento Cheese Ravioli Creamy Roasted Tomato Sauce

Chicken Bog (GF)

Traditional Chicken Bog: Pulled Chicken, Smoked Sausage, Sautéed Bell Peppers & Vidalia Onions,
Carolina Rice, Trio of Hot Sauces

Lowcountry Shrimp & Grits

Chef-Sautéed Large Shrimp Served with Yellow Stone Ground Gullah Grits
Tasso Gravy, Crisp Bacon, Shaved Cheddar & Chopped Scallions



Pecan-Crusted Medallion of Chicken

Bourbon Sweet Potato Mustard

Southern Green Beans (Caramelized Onions & Bacon), Roasted Mashed Sweet Potatoes

Artisan Flatbread

Pick Two

Caprese Heirloom Tomatoes, Mozzarella, Charred Corn, Basil Chiffonade

Maine Lobster Roasted Corn, Spinach, Artichoke, Fontina, Parmesan

Son of a Peach Goat Cheese, Prosciutto, Basil Chiffonade, Balsamic Drizzle

Chipotle Pork cheddar & mozzarella, pickled red cabbage, scallion, creamy BBQ

Slider Station (Self Serve)

Select 2 options. Each slider is 3-4 bites.

Standard Accompaniment: Hand-Cut Chips (Sea Salt, Black Pepper & Parmesan) and Pickled Carrots & Okra

Black Eyed Pea Slider lettuce, tomato, artichoke aioli

Buffalo Fried Chicken Slider pickled red onion, frisee, tomato, blue cheese aioli

Pulled Pork Slider with Carolina slaw

Cheeseburger Slider gruyere, Vidalia onion marmalade and muscadine jam

Beef Brisket Slider with Pat's housemade BBQ, horseradish cream, fried onions

Lowcountry Oyster Roast

Station to Include Oyster Cooker, Knives, Gloves, Paper Towels

Singles or Cluster Oysters

Saltines, Lemons, Cocktail Sauce

Build Your Own Chili Station

Hamby Housemade Chili with Housemade Cornbread

Accompaniments: Sour Cream, Shredded Cheddar, Pickled Jalapenos, Chopped Scallions, Diced Tomatoes & Onions



CHEF-ASSEMBLED SMALL PLATE DUOS

Guests will receive fully assembled duo small plate as indicated below.

Chickening Out

Smoked BBQ Chicken Thigh, Sea Island Field Peas, Pimento Cheese Grits, Scallions

Buttermilk Fried Chicken Medallions – *Artisan Waffle & Bourbon Infused Syrup*

Surf & Turf

Pan Seared Crab Cakes with 5-Pepper Muscadine Jam. Seasonal Farm Fresh Succotash

Tournedos of Beef with Madeira Cream. Creamy Parmesan Cauliflower Mash

Fishing for Sweet Tea

Smoked Catfish Cake
Pimento Coulis, Parsley Oil, Microgreens

Sweet Tea Brined Chicken
Duck Fat Roasted Tri Colored Potatoes, Blackberry Demi Glace

Under the Sea (GF)

Seared Scallops, Sweet Corn Puree, Candied Bacon, Chives

Tail-On Pickled Shrimp with Housemade Pickled Veggies (**Served in Squatty Glass Vessel*)

Land Locked in the South (GF)

Grilled Pork Tenderloin, Braised Red Cabbage, Peach Mostarda

Seared Duck Breast, Butternut Squash & Sage Puree, Microgreens, Port Cherry Sauce

Comin' Up Veggies (GF, V)

**Can Be Prepared Vegan Upon Request*

Tri-Colored Quinoa Salad cucumber, pickled red onions, charred pineapple)
Paired with Housemade Seasonal Tomato Gazpacho

Vegetarian Lasagna spaghetti squash, zucchini, portabella mushroom, buffalo mozzarella



SEATED SERVED SELECTIONS

Accompanied by Signature Hamby Bread & Butter Service French Baguette, Multi-Grain Loaf, Pecan Raisin Crisp

Starter Selections

- Timbale of Tri-Colored Quinoa Salad** cucumber, pickled red onions, charred pineapple **(GF, Vegan)**
Garden baby spinach, Boston Bibb & frisee, cucumber, carrots, baby heirlooms & green goddess dressing **(GF)**
Hamby Signature baby spinach, Boston Bibb & frisee, strawberries, blue cheese crumbles, candied pecans, homestyle croutons & champagne vinaigrette
The Wedge iceberg, crisp bacon, grape tomatoes, aged cheddar, scallions & buttermilk ranch dressing **(GF)**
Watermelon Pork Belly "Crouton" Salad frisee, toasted black sesame seeds, housemade sorghum vinaigrette **(GF)**
Checkerboard of Cantaloupe & Honeydew prosciutto, burrata, salad of chicory, treviso & arugula, vinaigrette **(GF)**
Roasted Tomato Basil Bisque with fried basil **(GF)**
Corn Bisque with Crisp Prosciutto **(GF)**
Hamby She-Crab Soup with chive spear *(optional sherry topper)*
Chilled Seasonal Gazpacho **(GF)**
Chilled Cucumber Avocado Soup sriracha, crème fraiche **(GF)**

Entrée Seafood Selections

Seafood Availability Based on Seasonality. In alignment with the SC Aquarium Sustainable Seafood Initiative

Seared Red Snapper

May Be Substituted with Comparable Seasonal White Fish Based on Availability
Julienned Seasonal Vegetables, Stone Ground Creamy Grit Cakes
Lobster Bisque, Yellow Curry Aioli

Shrimp & Gullah Grits

Chef-Sautéed Large Shrimp. Yellow Stone Ground Gullah Grits
Tasso Gravy, Crisp Bacon, Shaved Cheddar & Chopped Scallions

Cajun-Style Shrimp Etouffee (GF)

Chef-Sautéed Large Shrimp with a Cajun Kick. Fluffy White Rice, Sautéed Onions & Peppers

Lowcountry Crab Cakes

Scuppernong 5-Pepper Jam. Smoked Farro, Spring Peas, Mushrooms, Pancetta. Pimento & Parsley Oil

Seared Sea Scallop

Sweet Corn Puree, Candied Bacon, Chives. Roasted Asparagus with Lemon Zest

Entrée Land Selections

Grilled Filet of Beef (GF)

Roasted Brussels Sprouts with Warm Bacon Vinaigrette. Baby Carrots, Boursin Mashed Potatoes & Madeira Cream

Braised Short Rib

Cherry Balsamic Glaze. Parsnip Puree, Smoked Corn Cake with Chipotle Butter. Pickled Red Cabbage, Cotija

Harissa Glazed Pork Belly

Smashed Coriander, Cinnamon Sweet Potato, Roasted Brussels Sprout Petals
Honey Cilantro Pesto, Harissa



Citrus Braised Osso Buco

Parmesan Polenta, Citrus Jus. Southern Radicchio Salad

Honey Chipotle Fried Chicken "Poussin"

Petite French Chicken. Creamy Cauliflower Mash, Seasonal Succotash

Seared Duck Breast (GF)

Butternut Squash & Sage Puree, Melange of Sautéed Mushrooms & Arugula. Port Cherry Sauce

Crispy Manchester Farms Quail

Stuffed with Sage & Pecan Crackling Cornbread
Heirloom Baby Carrots, Southern Braised Greens, Port Wine Reduction

Entrée Vegetarian Selections

Mille Feuille of Artichoke, Tomato, Eggplant (GF)

Bi-Colored Asparagus, Concasse of Tomato, Parisian Potatoes, Gorgonzola Cream

Herbed Balsamic Marinated Portabella (GF)

Yukon God Potato Risotto, Roasted Corn & Sweet Potato. Chive Oil, Microgreens

Entrée Vegan Selections

Grilled Portobello "Sammy"

Oven-Roasted Fennel, Eggplant & Butternut Squash, Shaved Brussels Sprouts (GF)
Spaghetti Squash, Carrot/Ginger Coulis

Dual Entrée Selections

Grilled Filet of Beef & Crab Cake

Blanched Asparagus, Parsley Fingerling Potatoes, Madeira Cream, 5-Pepper Jam

Tea and the Sea

Sweet Tea Brined Chicken
Duck Fat Roasted Tri Colored Potatoes, Blackberry Demi Glace

Pan Seared Scallop, Beurre Blanc

Braised Rainbow Chard, Pickled Rainbow Chard Stems

Plated Dessert Selections

White Chocolate & Raspberry Bread Pudding with Blackberry Crème Anglaise

Flourless Chocolate Cake with seasonal fruit puree, whipped cream, fresh mint (GF)

Bananas Foster Cheesecake with salted caramel

Praline Cups with fresh berries & white chocolate mousse, fresh mint

Mint Chocolate Pots de Crème with whipped cream, chocolate shavings, fresh mint & raspberries

Cheesecake Mousse Benne Wafer crust, raspberry puree

Seasonal Fruit Cobbler with vanilla bean ice cream



BUFFET SELECTIONS

Accompanied by Signature Hamby Bread & Butter Service (French Baguette & Multi-Grain Loaf)

Tier 1 BUFFET

Bread & Butter Service (Housemade Mini Corn Muffins & Rolls)

Garden baby spinach, Boston Bibb & frisee lettuces, cucumber, carrots, baby heirlooms & green goddess dressing

Buttermilk Fried Chicken Cutlets

Slow-Roasted Carolina Pulled Pork with hickory BBQ & tangy mustard BBQ

Southern Green Beans caramelized onions & chopped bacon

Home Style Baked Macaroni & Cheese

Tier 2 BUFFET

The Wedge iceberg, crisp bacon, grape tomatoes, aged cheddar, scallions & buttermilk ranch dressing

Hickory Smoked Chicken Breast with muscadine grape chutney

Seared Snapper Filet with citrus beurre blanc

Braised Southern Collard Greens

Rosemary-Roasted Fingerling Potatoes with olive oil

Tier 3 BUFFET

Hearts of Romaine tomatoes, shaved Parmesan, garlic cream bread croutons & Caesar dressing

Red Wine Braised Boneless Short Ribs carrot & celery jardinière

Shrimp & Gullah Grits with tasso gravy, crisp bacon, shaved cheddar & scallions

Boursin Mashed Potatoes

Roasted Brussels Sprouts with Warm Bacon Vinaigrette

Tier 4 BUFFET

Hamby Signature baby spinach, Boston Bibb & frisee lettuces, strawberries, blue cheese crumbles, candied pecans, homestyle croutons & champagne vinaigrette

Grilled Medallion of Beef with Madeira cream sauce

Lowcountry Crab Cakes with classic remoulade

Roasted Asparagus

Creamy Cauliflower Mash

Desserts

Flourless Chocolate Cake with salted caramel drizzle & fresh mint (GF)

Hamby Mini Assorted Sweets heath bars, lemon squares, coconut squares, brownie bites, Hamby delights, mini cheesecakes, bourbon brownie bites

Hamby Assorted Tartlets southern pecan pie, key lime pie, banana pudding, mud pie, seasonal fruit

Housemade Cherry Pineapple Blondie Bar

White Chocolate and Raspberry Bread Pudding with blackberry crème anglaise

Homemade Fruit Cobbler (*pre-selected choice of 1*) apple, peach or mixed berry with vanilla bean ice cream

Assorted Cookies Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Butter Sugar

Mint Chocolate Pots de Crème whipped cream, chocolate shavings, freshly grated orange zest mint **Individual Vessels*

Classic Cheesecake Mousse raspberry puree, Benne Wafer crumbles, fresh mint **Individual Vessels*



DESSERT STATIONS

Some offerings are chef-attended while others can easily be self-serve. Ask your Event Producer for more information and recommendations on service style.

Southern Cobbler Flight

Homemade Fruit Cobblers in Petite Vessels
Equal Mix of Apple, Peach and Mixed Berry served with Vanilla Bean Ice Cream

Bananas Foster (GF)

Flambéed On Site with Dark Rum & Banana Liqueur
Bananas, Brown Sugar & Cinnamon served atop Vanilla Bean Ice Cream

Artisan Donut Station

Donuts Made On Site – Served Hot & Fresh.
Works Best for Guest Counts Exceeding 100. Requires at Least 2 Station Attendants & Generator Rental.
Housemade Icings/Glazes & Accompaniments (Examples Listed Below).

SELECT 2 OPTIONS: Cinnamon Sugar, Powdered Sugar, Buttermilk Vanilla Glaze with Chopped M&Ms; Chocolate Glaze with Crispy Bacon; Raspberry Glaze with Ground Benne Wafers; Espresso Glaze with Toasted Pecans

Bacon Smores Station

Torched On Site
Bite-Sized Graham Crackers on Clothespins dipped in Chocolate, Meringue, Bacon Crumbles

Chef Attended Crepes A La Mode

Selection of Toppings: Hot Sour Cherries, Nutella, Caramel Sauce,
Whipped Cream, Macerated Strawberries & Blueberries, Vanilla Bean Ice Cream



BRUNCH SELECTIONS

Because Breakfast Foods Work for ANY time of day!

Crispy Challah French Toast

Pan e Vita Challah Bread, Maple Bacon Jam, Macerated Strawberries & Blueberries, Fresh Mint

Chef Attended Omelette Station

Accompaniments: Shredded Cheddar, Crumbled Feta, Baby Spinach, Crisp Bacon, Diced Ham
Diced Veggies: Tomatoes, Onions, Peppers

Yellow Stone Ground Grits Bar

Crisp Bacon, Shredded Cheddar, Creamy Mushroom Sauce, Chopped Scallions, Tri-Colored Peppers

Savory & Sweet Biscuit Bar

Strawberry Biscuits with Macerated Strawberries & Blueberries, Honey Butter, Peach Preserves
Sweet Potato Biscuits with Carolina Pit Ham & Honey Mustard Spread
Buttermilk Biscuits with Lowcountry Sausage Gravy
Pimento Cheese Biscuits with Fried Chicken Bites & Sweet Potato Mustard

Lowcountry Shrimp & Grits

Chef-Sautéed Large Shrimp Served with Yellow Stone Ground Gullah Grits
Tasso Gravy, Crisp Bacon, Shaved Cheddar & Chopped Scallions

Smoked Salmon Display

Accompaniments: Mini Bagels, Pumpernickel Toasts, Herbed Cream Cheese, Red Onions, Capers

Artisan Deviled Egg Flight

Lobster Deviled Egg *shallots, scallions, fresh lobster GF*
Truffled Deviled Egg *shaved truffle, fresh dill GF*
Brown Sugar Candied Bacon Deviled Egg *GF*
Smoked Salmon Mousse Deviled Egg *GF*

A LA CARTE SELECTIONS

Plantation Parfait *vanilla bean yogurt, seasonal fruits, housemade granola, seasonal fruit jam*
Artisan Breakfast Sausages *Ex. Blueberry Venison, Turkey, Sage Country*
Crispy Bacon
Pimento Cheese Creamy Stone-Ground Grits
Herbed Lyonnaise Home Fries with Vidalia Onions
Casserollettes or Frittata Bites *{asparagus & fontina cheese} {kielbasa, cheddar, Yukon gold potato}*
Breakfast Panini *toasted cream bread, fried egg, cheddar, smoked bacon*
Hamby Tea Sandwiches: *Chicken Salad, Shrimp Salad, Pimento Cheese, Egg Salad,*
Cream Cheese & Pineapple on Raisin Bread
Tomato & Cucumber Open Faced Rounds
Caprese Skewer *fresh mozzarella, tomato, housemade basil oil & balsamic salt*
Breakfast Breads *croissants, Ms. Maybell's banana nut muffins, buttermilk biscuits, seasonal fruit jam*
Fresh Cut Fruit *lemon cream dip*