

## **Brunch Selections**

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\*Ask your Event Producer about optimal service styles!

Because breakfast foods work for any time of day!

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

### **Lowcountry Shrimp and Grits**

chef-sautéed large shrimp served with yellow stone ground grits tasso gravy, crisp bacon, shaved cheddar, chopped scallions, hot sauce

### **Hashed Brown Casserole Station**

Accompaniments: scallions, crumbled bacon, hot sauce and ketchup

## **French Toast Station**

Accompaniments: bourbon infused syrup, macerated seasonal fruit

## **Breakfast Burrito**

choice of: crumbled sausage, crispy bacon, or fried potatoes (Veg.) with scrambled eggs and cheese, served with sour cream and salsa

## Breakfast Casserole and Salad Display

ham, spinach, onion, and cheddar egg casserole or asparagus and fontina egg casserole with

Hamby Signature Salad artisan lettuces, seasonal fruits, goat cheese crumbles, candied pecans with house vinaigrette

# **Smoked Salmon Display**

Accompaniments: mini bagels, lavash, herbed cream cheese, red onions, capers, sliced cucumber

# Southern Tomato Pie

petite tomato pie with signature salad artisan lettuces, seasonal fruits, goat cheese crumbles, candied pecans with house vinaigrette

# Mini Croissant Display

curry chicken salad, shrimp salad, traditional chicken salad, chickpea salad

# A La Carte Selections

Petite Housemade Pop Tarts (seasonal)

### **Parfait**

vanilla bean yogurt, housemade granola, seasonal jam

### Hamby Tea Sandwiches:

chicken salad, shrimp salad, pimento cheese, egg salad

#### Caprese Skewer

fresh mozzarella, tomato, housemade basil oil and balsamic salt

### Chef's Selection of Seasonal Sliced Fruits

lemon cream dip

### Chef's Selection of Biscuits and Breads

ex. scones, muffins, coffee cake loaf, baked donuts, danishes, croissants or biscuits, served with seasonal fruit jam and butter

