



# HAMBY

*catering & events*

Weddings • Celebrations • The Market

## Buffet Selections

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



## Buffet Selections

*Accompanied by Signature Hamby Bread & Butter Service - chef's selection of artisan breads and salted butter.*

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

### Tier I Buffet

**Garden Salad** (GF, Veg)  
*artisan lettuces, cucumber, carrots,  
baby heirlooms, green goddess dressing*

**Buttermilk Fried Chicken Cutlets**

**Slow-Roasted Carolina Pulled Pork** (GF)  
*hickory bbq, carolina vinegar and  
tangy mustard sauces*

**Southern Green Beans** (GF, V)  
*garlic and roasted red pepper*

**Home Style Baked Macaroni and Cheese** (Veg)

### Tier III Buffet

**Hamby Signature Salad**  
*artisan lettuces, seasonal fruit, goat cheese crumbles, candied pecans,  
house vinaigrette*

**6-Hour Red Wine Braised Boneless Short Ribs** (GF)

**Salmon Croquette**  
*smoked tartar sauce*

**Roasted Garlic Red Skin Mashed Potatoes** (GF, Veg)

**Roasted Brussels Sprouts** (GF)  
*warm bacon vinaigrette*

### Tier II Buffet

**Caesar Salad**  
*artisan romaine lettuces, croutons,  
shaved parmesan, shaved red onion, caesar dressing*

**Chicken Bruschetta** (GF)  
*mozzarella, parmesan*

**Seared Seasonal White Fish** (GF)  
*lemon herb butter*

**Chef's Selection of Seasonal Vegetables** (GF, Veg)

**Risotto of Orzo** (Veg)  
*with tomato, corn, lemon basil*

### A La Carte Side Additions

**Classic Collard Greens** (GF)  
*(contains pork)*

**Seasonal Succotash** (GF)

**Roasted Asparagus with Lemon Zest** (GF)

**Roasted Seasonal Vegetables** (GF)

**Yellow Rice** (GF)

**Herb Roasted Red Potatoes** (GF)

