



# HAMBY

*catering & events*

Weddings • Celebrations • The Market

## Catering Menu

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



## *About Hamby*

Hamby Catering is a female-founded, female owned full service catering company, rooted in family and tradition. Team Hamby has been serving the Lowcountry since 1979, and we strive to provide unforgettable culinary creations and unique event experiences. We are committed to using the freshest and most sustainable ingredients, served with a special touch of time-tested Southern hospitality. Our services 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 three and no more than five stations or displays in order to serve the optimal quantity of well-balanced offerings to your guests.







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## Hors d'Oeuvres

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## 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 one piece per item, per guest.*

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

## Vegetarian

**\*Grilled Watermelon Bite (C)**  
*whipped feta, pickled rind, lavash, microgreen*

**Traditional Deviled Egg (C, GF)**  
*pickled okra*

**Glazed Tofu (V, H, GF)**  
*toasted sesame seeds, scallion*

**Mini Tomato Pie (H)**

**Peach and Strawberry Crostini (C)**  
*whipped goat cheese, chiffonade of basil*

**Smoked Gouda  
Mac and Cheese Bite (H)**  
*stewed tomato, thyme*

**Ratatouille Bite (V, H, GF)**  
*roasted seasonal vegetables, fresh thyme  
served on Asian spoon*

**Fried Green Tomato Fritter (H)**  
*classic pimento cheese, chives*

**Bruschetta Bite (C, Veg)**  
*smoked + whipped feta, fresh basil,  
balsamic glaze*

**Farm Fresh Roasted Veggie  
Crostini (C)**  
*herbed goat cheese, seasonal vegetables*

## Sea

**Tuna Tartare (C)**  
*sesame wonton crisp, avocado cream, scallion*

**Cornmeal Fried Oyster (H, GF)**  
*whipped buffalo blue cheese, microgreens,  
dehydrated lemon*

**Petite Crab Cake (H)**  
*scallion, 5-pepper remoulade*

**Cheddar and Bacon Grit Cake (H)**  
*shrimp, tasso gravy, chive spear*

**Lobster Deviled Egg (C, GF)**  
*shallots, scallions, fresh lobster*

**Pickled Shrimp (C, GF)**  
*crumbled benne seeds, fresh herbs  
served on Asian spoon*

**Cajun-Spiced Shrimp (C, GF)**  
*tasso crema, persian cucumber, chive*

**Crab and Corn Fritter (H)**  
*Old Bay aioli*

**Smoked Salmon (C, GF)**  
*persian cucumber, crème fraîche, dill  
fronds*

**Seared Scallop (H, GF)**  
*pineapple avocado salsa*

**Wonton Wrapped Shrimp (H)**  
*sweet thai chili sauce  
served in shot glass*

## Land

**Tenderloin of Beef Crostini (C)**  
*herbed boursin, pickled peach, fresh mint*

**Curried Chicken Salad (C, GF)**  
*raisins, pecan, parsley, persian cucumber*

**Carolina Pulled Pork  
Hashbrown Bite (H, GF)**  
*hickory bbq drizzle, scallion*

**Brown Sugar Candied Bacon  
Deviled Egg (C, GF)**

**Sweet Potato Biscuit (C)**  
*honey mustard, carolina pit ham, icebox pickle*

**Fried Chicken and Waffle Bite (H)**  
*icebox pickle, classic pimento cheese*

**Short Rib and Grits Bite (H)**  
*cherry glazed short rib, pimento cheese  
grit cake, microgreens*

**Chicken Fajita Bite (H)**  
*roasted chicken + fajita veggies, tortilla  
cup, chipotle crema, cilantro*



## Heavy Hors d'Oeuvres Displays

### Seasonal Grazing Display

**Chef's Selection of Seasonal Sliced Fruits** (GF, Veg.)  
*lemon cream dip*

**Chef's Selection of Grilled, Raw and Pickled Vegetables** (GF, Veg.)  
*dill dip*

**Assorted Artisan Cheeses**  
*crackers, breads, pecan raisin crisps*

**Chef's Selection of Spreads and Jams**

**Housemade Smoked Mixed Nuts**

*optional addition:*  
**Chef's Selection of Artisan Meats**

### Hamby Heritage Display (est. 1979)

**Hamby Tea Sandwiches**  
*chicken salad, shrimp salad, egg salad*

**Blanched Asparagus** (GF, Veg.)  
*dill dip*

**Muscadine BBQ Meatballs**

**Sweet Potato Biscuits**  
*carolina pit ham and honey mustard*

**Spinach Dip** (C, Veg.)  
*petite toasts*

**Pimento Cheese Spread** (C)  
*carrots, celery and assorted crackers*

### Mezze Display

**Grilled Seasonal Vegetables**  
*ex., carrots, squash, peppers, onion, zucchini*

**Dried Fruits and Pickled Vegetables**  
*ex. pepperoncini, sweet peppers*

**Greek Couscous Salad**

**Crispy Chickpeas & Grilled Pita**

**Stuffed Grape Leaves**

**Grilled Halloumi Cheese**

**Chef's Selection of Dips and Spreads** (GF, Veg.)  
*ex. smoked + whipped feta, hummus, tzatziki, tapenade, etc.*

### Taste of the Sea

**Seasoned Shrimp** (C, GF)  
*(chilled, boiled, peeled, tail on) lemon wedges, cocktail sauce*

**Maple Rosemary Roasted Salmon** (C)  
*creamed horseradish, lavash*

**Lobster Deviled Eggs** (C, GF)

**Classic Charleston Crab Dip** (H)  
*assorted crackers*

**Cucumber Salad** (C, GF, Veg.)

**Mini Corn Muffins**  
*jalapeno honey butter*







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Est. 1979  
Deb Allen  
Mrs. Chob

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## 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**  
*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*

**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 classic 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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Veg = Vegetarian*

### **Raw and Chilled Seafood (GF)**

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

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, shaved 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*





## Tapas Stations

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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, cotija 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

*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*

# H

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# HAMBY

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## Seated Served Selections

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Seated Served Selections

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

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Starter Selections

Salads

Garden (GF, Veg)

artisan lettuces, cucumber, carrots, baby heirlooms,  
green goddess dressing

Caesar

artisan romaine lettuces, croutons, shaved parmesan,  
shaved red onion, Caesar dressing

Hamby Signature (GF, Veg)

artisan lettuces, seasonal fruit, goat cheese crumbles,  
candied pecans, house vinaigrette

Whipped Feta (GF, Veg)

heirloom tomato, basil oil, micro-arugula,  
balsamic reduction

Entrée and Sides Selections

Seafood Entrées

\*Seafood selection subject to sourcing availability.\*

Classic Crabcake  
housemade remoulade

Seared Seasonal White Fish (GF)  
lemon herb compound butter

Blackened Salmon (GF)  
grain mustard remoulade

Land Entrées

Grilled Filet of Beef (GF)  
garlic parmesan compound butter

Braised Short Ribs (GF)  
red wine jus

Roasted French Cut Chicken Breast (GF)  
herb red wine reduction

Grilled Bruschetta Chicken (GF)  
mozzarella, parmesan

Starches (Veg)

Orzo Risotto  
tomato, corn and lemon basil

Roasted Garlic Red Skin Mashed Potatoes (GF)

Herb Roasted Red Potatoes (GF)

Baked Southern Macaroni and Cheese

Yellow Rice (GF)

Vegetables (GF)

Roasted Asparagus (V)  
lemon zest

Roasted Brussels Sprouts  
warm bacon balsamic vinaigrette

Green Beans (V)  
garlic and roasted red peppers

Roasted Seasonal Vegetables (V)

Seasonal Succotash (V)

Classic Collard Greens (contains pork)



## Seated Served Selections

### *Vegetarian/Vegan (GF)*

**Cauliflower Steak (GF, V)**  
*romesco sauce, crispy kale, crunchy chickpeas*

**Glazed Tofu Bowl (GF, V)**  
*jasmine rice, roasted tri-color peppers*

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### *Pre-Selected & Dual Entrée Selections*

**Lowcountry Shrimp & Grits (GF)**  
*sautéed shrimp atop yellow stone ground grits with tasso  
gravy, shredded cheddar and scallion*

**Grilled Filet of Beef & Crabcake**  
*herb roasted red potatoes, roasted asparagus with lemon zest,  
garlic parmesan compound butter, remoulade, microgreens*

**Roasted Salmon**  
*chimichurri, risotto of orzo with tomato, corn, lemon basil,  
saffron corn sauce*

**Braised Short Ribs & Bruschetta Chicken (GF)**  
*garlic mashed potatoes, roasted rainbow carrots,  
microgreens*

**Steak Frites (GF)**  
*sliced, marinated flank steak, shoestring french fries,  
chimichurri and truffle aioli*







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## Buffet Selections

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## 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)







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## Brunch Selections

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## Brunch Selections

### Brunch Selections

*\*Ask your Event Producer  
about optimal service styles!*

*Because breakfast foods work for any time of day!*

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#### 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*

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## Dessert Selections

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## Dessert Selections

### Cereal Bar Display

*ex. rice krispies, fruity pebble treats, cinnamon toast crunch and chocolate chip, coco puffs, golden grahams and chocolate chip, trix treats, etc.*

### Cozy n' Toasty S'mores

*\*fire pit on-site required, minimum of 60 guests\**  
Jumbo Fluffy Marshmallows (*skewers included*)  
original graham crackers | milk chocolate

## Display Desserts

### Hamby Mini Assorted Sweets

*hamby delights, oatmeal caramel bar, lemon squares, raspberry cheesecake*

### Hamby Assorted Tartlets

*southern pecan pie, key lime pie, banana pudding, mud pie, seasonal fruit, peach tartlet, apple crumble*

### Artisan Shooter Display

*strawberry shortcake, banana pudding, "dirt" cup*

### Petite Housemade Pop Tarts

*Seasonal*

### Assorted Mini Cupcakes

*Chef's Selection*

### Petite Housemade Cookies

*Chef's Selection*

### Dessert Flight

#### Pick 5 of the below display options

*lemon square | chocolate cupcake | peach tartlet | apple tartlet | petite cookie  
cornbread cookie | dirt cup | banana pudding shooter  
strawberry shortcake shooter | key lime tartlet | pecan pie*

## Plated Dessert Selections

### Flourless Chocolate Cake

*seasonal fruit drizzle (GF)*

### Hummingbird Cake

*cream cheese frosting, edible flower*

### Chocolate Mousse

*seasonal fruit, coconut whipped cream (GF V)*







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## Late Night Selections

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## Late Night Selections

Ask your Event Producer about optimal service styles.

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### Late Night Favorites

*Can be passed or displayed!*

#### **Pretzel Bites (Veg)**

*beer cheese*

#### **Truffle Shoestring Fries (GF, Veg)**

*garlic aioli*

#### **Korean Fried Chicken “KFC” Slider**

*creamy kimchi slaw*

#### **Fried Chicken and Waffle Bite**

*icebox pickle, classic pimento cheese*

#### **Petite Homemade Pizzas**

*mozzarella, pepperoni, basil, hot honey  
can also be mozzarella, basil, & hot honey for vegetarian  
served in mini pizza boxes*

#### **Baby Hot Dogs**

*mustard and ketchup*

#### **Angus Beef Slider**

*lettuce, tomato, pimento cheese and bacon jam*

#### **Sweet Potato Biscuit**

*honey mustard, carolina pit ham, icebox pickle*

#### **Shoestring French Fries (GF, Veg)**

*classic ketchup*

#### **Buttermilk Fried Chicken Nuggets**

*honey mustard and cajun ranch*

#### **Cornmeal Battered Corn Dog**

*Classic Ketchup  
served on a stick*

#### **Hamby Tea Sandwiches (select two)**

*chicken salad | shrimp salad  
pimento cheese | egg salad*







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**Bar Menu**



## Hamby Catering Bar Services & Policies

### STAFFING

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*We require one bartender per 50 guests + a bar back for each additional location. Minimum of three bartenders required for two bar locations (if open simultaneously). Final staffing decisions made at the discretion of the bar service manager.*

### BAR LOCATIONS

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*All packages include the inventory and supplies for one bar location per every 150 guests. Any additional bar locations are a flat rate of \$150 each. We will provide at least 4ft of bar space per 50 guests (i.e. a 150-guest function would warrant a 12ft-long bar, and three bartenders).*

### WEDDINGS

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*If your ceremony is in the same general vicinity as your reception, we will need to send our bartenders early enough to be setup prior to your guests' arrival. This warrants an early bar setup fee. We will not send open bar service for longer than five hours for liability purposes.*

### NON-DRINKERS

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*We price our packages using the statistic that only 70% of the population drinks alcohol. Please provide us with your complete guest count for accurate pricing. Pricing for juices, sodas, ice, water, garnishes for guests under 21 is \$10.50 per person for three hours.*

### LOCAL BEER SCRAMBLE

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*A fun, low-cost way to incorporate a touch of Charleston beer culture, for just \$2.50 per person. Two random local brews will be available at each of your bar locations, but the brands will not be revealed until one week prior. A Spike salesperson can share with you what is in-house at that point for you to choose, if you'd like.*

### WHITE CLAW VARIETY PACK

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*White Claw (variety pack #1) can be added to any package for \$2.50 per person.*

### DINNER WINE SERVICE

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*Wine service to tables during dinner can be added for additional cost, and requires additional staff. Consult your sales associate for pricing based on your guest count, wine choice, and bar package.*





## Beer & Wine Bar Packages

*\*Ask your Event Producer about our Wine Package Purveyors!*

### Standard Beer & Wine Bar

*\$12.00 per guest | 3 hours | Bar pricing for guest counts of 50 or more.*

#### BEER (Select Four | Bottled Beer is Standard)

Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Stella Artois, Corona Extra, Heineken

#### WINE (Select Two)

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Seasonal Rosé

#### SPARKLING WINE

House Sparkling Wine

### Premium Beer & Wine Bar

*\$14.50 per guest | 3 hours | Bar pricing for guest counts of 50 or more.*

#### BEER (Select Four | Bottled Beer is Standard)

Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Stella Artois, Corona Extra, Heineken, Local Craft Beer OR Hard Seltzer

#### WINE (Select Four)

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Seasonal Rosé

#### SPARKLING WINE

House Sparkling Wine

### Beer & Wine Bar Packages Include:

#### SODAS

Coke, Diet Coke, Sprite, Ginger Ale

#### FRUIT & GARNISHES

Fresh Lemons, Fresh Limes, Fresh Oranges

#### COMPLIMENTARY

Bottled Still Water, Sparkling Water

#### BAR EQUIPMENT

Ice and Ice Scoops, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

*\*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.*

### Additional Hours:

Standard  
Beer & Wine  
\$3.75 per guest,  
per hour

Premium  
Beer & Wine  
\$4.00 per guest,  
per hour

Bartender  
\$210/3 hours  
+\$35.00  
per additional hour





Full Bar Packages

\*Ask your Event Producer about our Wine Package Purveyors!

Standard Full Bar

\$16.00 per guest | 3 hours | Bar pricing for guest counts of 50 or more.

SPIRITS

Score Vodka, Firefly Sweet Tea Vodka, Seagram’s Gin, Bacardi Rum, Seagram’s 7 Blended Whiskey, Evan Williams Bourbon, Dewar’s White Label Scotch, Sauza Silver Tequila

BEER (Select Four | Bottled Beer is Standard)

Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Stella Artois, Corona Extra, Heineken

WINE (Select Two)

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Seasonal Rosé

SPARKLING WINE

House Sparkling Wine

Premium Full Bar

\$18.50 per guest | 3 hours | Bar pricing for guest counts of 50 or more.

SPIRITS

Titos Vodka, Firefly Sweet Tea Vodka, Bombay Sapphire Gin, Mount Gay Rum, Seagram’s VO Blended Whiskey, Maker’s Mark Bourbon, Johnnie Walker Red Label Scotch, Sauza Silver Tequila

BEER (Select Four | Bottled Beer is Standard)

Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Stella Artois, Corona Extra, Heineken, Local Craft Beer OR Hard Seltzer

WINE (Select Four)

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Seasonal Rosé

SPARKLING WINE

House Sparkling Wine

Beer & Wine Bar Packages Include:

SODAS

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

MIXERS

Sour Mix, Sweetened Lime Juice, Triple Sec, Dry Vermouth, Sweet Vermouth, Angostura Bitters, Olive Juice

JUICES

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Fresh Squeezed Lemonade

FRUIT & GARNISHES

Fresh Lemons, Fresh Limes, Fresh Oranges, Queen Olives & Maraschino Cherries

COMPLIMENTARY

Bottled Still Water, Sparkling Water

BAR EQUIPMENT

Ice and Ice Scoops, Shakers, Strainers, Muddlers, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

Additional Hours:

Standard Full Bar	Premium Full Bar	Bartender
\$5.00 per guest, per hour	\$6.00 per guest, per hour	\$210/3 hours +\$35.00 per additional hour



Top Shelf Bar Packages

\*Ask your Event Producer about our Wine Package Purveyors!

Platinum Bar

\$28.50 per guest | 3 hours | Bar pricing for guest counts of 50 or more.

SPIRITS

Tito’s Vodka, Ketel One Vodka, Firefly Sweet Tea Vodka, Hendricks Gin, Bombay Sapphire Gin, Mount Gay Rum, Bacardi Rum, Maker’s Mark Bourbon, Crown Royal Whiskey, Sauza Tequila, Glenlivet 12 Year Scotch, Johnnie Walker Black Label Scotch, Old Forester Bourbon, Espolon Silver Tequila

SPECIALTY COCKTAILS

House-made Margarita and Firefly Sweet Tea Vodka & Fresh Squeezed Lemonade

BEER (Select Four Domestic, Three Local | Bottled Beer is Standard)

Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

WINE (Tier Three | Select Four)

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Sauvignon Blanc, Rosé

LOCAL BEER (Bottled Beer may not be available)

Seasonal Offerings selected by Bar Team

SPARKLING WINE

Louis Pedrier

\*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.

Full Bar Packages Include:

SODAS

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

MIXERS

Sour Mix, Sweetened Lime Juice, Triple Sec, Sweet & Dry Vermouth, Angostura Bitters, Olive Juice, Water

JUICES

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Fresh Squeezed Lemonade

FRUIT & GARNISHES

Fresh Lemons, Fresh Limes, Fresh Oranges, Queen Olives & Maraschino Cherries

COMPLIMENTARY

Bottled Still Water, Sparkling Water

BAR EQUIPMENT

Ice and Ice Scoops, Shakers, Strainers, Muddlers, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

Additional Hours:

Platinum Bar      Bartender \$210/3 hours  
\$8.75 per guest, per hour      +\$35.00 per additional hour

