



HAMBY

catering & events

Weddings • Celebrations • The Market

Seated Served 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.

Seated Served 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

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

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*

