



HAMBY

catering & events

Weddings • Celebrations • The Market

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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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*



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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*

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