



THE
RUTLEDGE ROOM

MENU

HAMBY
catering & events

(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

PASSED HORS D'OEUVRES

VEGETARIAN

BEETROOT HUMMUS (C, GF, V)
persian cucumber, poppyseed, mint

SPINACH ARTICHOKE CUP (H, V)

CAPRESE SKEWER (C, GF)
mozzarella, strawberry, cherry tomato, basil,
balsamic reduction

MINI TOMATO PIE (H)

OYSTER MUSHROOM CROSTINI (H)
mascarpone, herbs, chiffonade of basil

KIMCHI ARANCINI (H)
gochujang, microgreen

SEA

SEARED SCALLOP (H, GF)
pineapple avocado salsa

PETITE CRAB CAKE (H)
5-pepper remoulade, scallion

SMOKED SALMON (C, GF)
persian cucumber, crème fraiche, dill fronds

TUNA TARTARE (C)
sesame wonton crisp, avocado cream, scallion

SHRIMP CEVICHE (C, GF)
plantain crisp, cilantro lime crema
**served on spoon*

CORNMEAL FRIED OYSTER (H, GF)
whipped blue cheese, buffalo drizzle, pickled
cabbage and radish
**served on spoon*

BLOODY MARY SHRIMP (C, GF)

LAND

TENDERLOIN OF BEEF CROSTINI (C)
herbed boursin, pickled peach, fresh mint

CHICKEN SALAD PHYLLI CUP (C)
cranberry, pecan, parsley

BROWN SUGAR CANDIED
BACON DEVILED EGG (C, GF)

BEEF TARTARE (C, GF)
dijon cream sauce, capers, micro arugula, parmesan crisp

HOT HONEY FRIED CHICKEN (H)
icebox pickle

GLAZED PORK BELLY (H, GF)
green tomato chutney

(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

HEAVY HORS D'OEUVRES DISPLAYS

SEASONAL GRÖZING DISPLAY

Chef's Selection of Seasonal Fruits (GF, Veg)
with lemon cream dip

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

Assorted Artisan Cheeses

Crackers and Breads

Chef's Selection of Spreads and Jams

Housemade Smoked Mixed Nuts

Optional Addition:
Chef's Selection of Artisan Meats

HAMBY HERITAGE DISPLAY

Hamby Tea Sandwiches
chicken salad | shrimp salad | egg salad

Blanched Asparagus (GF, Veg)
dill dip

Muscadine BBQ Meatballs

Sweet Potato Biscuits
carolina pit ham, honey mustard

Spinach Dip (C) (Veg)
petite toasts

Hamby Pimento Cheese Spread (C) (Veg)
carrots, celery, assorted crackers

TASTE OF THE SEA

SEASONED SHRIMP (GF)
(chilled, boiled, peeled, tail-on)
lemon wedges, cocktail sauce

MAPLE ROSEMARY ROASTED SALMON (GF)
creamed horseradish, lavash

LOBSTER DEVILED EGGS (GF)

CLASSIC CHARLESTON CRAB DIP (H)
assorted crackers

CUCUMBER SALAD
(GF, Veg)

MINI CORN MUFFINS
jalapeno honey butter



(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

CHEF-ATTENDED SPECIALTY STATIONS

RAW AND CHILLED SEAFOOD

seafood selection subject to sourcing availability. market pricing applicable.

SEASONAL OYSTERS

half shell

SEASONAL FISH CEVICHE

corn tortilla strips

SEASONED SHRIMP

(chilled, boiled, peeled, tail on)

mignonette, mango basil sauce, cocktail sauce, hot sauce, lemon wedges

(option to add: chef's selection of crab claws)

IOWCOUNTRY

SHRIMP AND GRITS

sautéed shrimp with stone ground yellow grits, tomato gravy, feta

SEARED SEASONAL WHITE FISH

herb couscous, coconut beet puree, pineapple slaw

PUIED PORK SLIDER

creamy housemade slaw, homestyle macaroni and cheese

MUSHROOM RAVIOLE (VEG)

butternut squash, sage butter

SESAME ENCRUSTED SEARED AHI TUNA

romaine and carrot chopped salad, fresh herbs, pistachio pesto

WHISKEY PINEAPPLE CHICKEN (GF)

coconut rice, charred broccoli with lemon zest, roasted seasonal vegetable

CHEDDAR SCAFFION BISCUIT
WITH HOT HONEY BUTTERMILK FRIED CHICKEN
icebox pickle, housemade chips (salt, pepper, and parmesan), pickled vegetable

GRILLED CHICKEN BRUSCHETTA

chef's seasonal vegetable, orzo risotto with corn, tomato and lemon basil

BRAISED SHORT RIBS (GF)

roasted garlic mashed potatoes and chef's selection of seasonal vegetable

HERB ENCRUSTED RACK OF LAMB (GF)

fondant potatoes, chimichurri drizzle

VEGETABLE SPRING ROLL (V) (C)

vermicelli noodles, raw julienned vegetables, mint, cilantro, edible flowers with ponzu sauce

CLASSIC CARVING STATION (GF)

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

*LOIN OF PORK

tuscan herb
compound butter

*BOURBON SMOKED

TURKEY BREAST
cranberry relish

*seasonal

(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

SEATED SERVED SELECTIONS

served with chef's selection of artisan breads, trio of butters

PLATED SALADS

GRILLED ROMAINE

shaved parmesan, housemade caesar, anchovy

ROMAINE AND CARROT CHOPPED SALAD (GF)

fresh herbs, pistachio pesto

CAPRESE (GF)

mozzarella, heirloom tomato, fresh basil, olive oil,
balsamic reduction

KALE (GF, V)

butternut squash, pomegranate seeds, pepitas, lemon
maple vinaigrette

HAMBY SIGNATURE

artisan lettuces, seasonal fruit, blue cheese crumbles,
candied pecans, croutons, house vinaigrette

PLATED SOUPS

CHARLESTON SHE-CRAB

sherry drizzle

*GAZPACHO (GF, V)

chef's spring/summer fruit

FRENCH ONION

gruyere, housemade crouton

*BUTTERNUT SQUASH (VEG)

crème fraiche, pepitas

**seasonal*

PRE-SELECTED AND DUAL ENTRÉE SELECTIONS

LOWCOUNTRY

SHRIMP AND GRITS

sautéed shrimp atop yellow stone ground grits with tasso
gravy, shredded cheddar and scallion

GRILLED FILET OF BEEF AND CRABCAKE

herb roasted red potatoes, roasted asparagus with lemon
zest, garlic parmesan compound butter, remoulade,
microgreens

SHRIMP SKEWER AND FRENCH CUT CHICKEN BREAST

vegetable pirlou, green beans, with roasted red pepper and
garlic chimichurri and red wine jus

(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

SEATED SERVED SELECTIONS

1-3 entrees recommended | speak with your event producer for best service selections

LAND

FILET OF BEEF

fondant potato, roasted broccoli,
mushroom cream sauce

BEEF SHORT RIB (GF)

purple mashed potato, chef's selection of roasted
vegetables, port cherry sauce, microgreens

ROASTED FRENCH CUT CHICKEN BREAST (GF)

roasted garlic red skin mashed potatoes,
chef's selection of roasted vegetables,
herb red wine reduction

GRILLED BRUSCHETTA CHICKEN

risotto of orzo with tomato, corn and lemon basil, chef's
selection of seasonal vegetable

HERB ENCRUSTED RACK OF LAMB (GF)

fondant potatoes, chimichurri drizzle

SEA

LOWCOUNTRY SHRIMP AND GRITS

sautéed shrimp with stone ground yellow grits,
tomato gravy, feta

SPINACH ARTICHOKE STUFFED FLOUNDER

blistered vegetable risotto

CIOPPINO (GF)

chef's selection of seafood, tomato white wine broth

SMOKED SALMON

blistered tomato and
spinach alfredo

CLASSIC CRABCAKE

housemade remoulade, herb roasted red potatoes,
roasted asparagus, lemon zest

VEGETARIAN/VEGAN

HERB ROASTED POTATOES (GF, V)

blistered tomatoes, asparagus tips,
mushrooms, shallot garlic sauce

ROASTED BUTTERNUT SQUASH AND MUSHROOM MELANGE (GF, V)

GF orzo, crispy ribbons of leek and zucchini

MUSHROOM RAVIOLE (Veg)

butternut squash, sage butter

PLATED DESSERT SELECTIONS

ALMOND TOFFEE CUP

mascarpone cream, mascarated berries, fresh mint

HUMMINGBIRD CAKE

cream cheese frosting, edible flower

FLOURLESS CHOCOLATE CAKE

seasonal fruit drizzle (GF)

CHOCOLATE MOUSSE

seasonal fruit, coconut whipped cream (GF, V)

(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

BUFFET SELECTIONS

served with chef's selection of artisan breads and salted butter

TIER ONE BUFFET

GARDEN SALAD

artisan lettuces, cucumber, carrot, baby heirlooms, green goddess (GF, Veg)

BUTTERMILK FRIED CHICKEN CUTLETS

SLOW-ROASTED CAROLINA PULLED BBQ (GF)

hickory bbq, tangy mustard bbq, carolina vinegar

GREEN BEANS

garlic and roasted red peppers (GF, V)

HOME STYLE BAKED MACARONI & CHEESE (Veg)

TIER TWO BUFFET

CAESAR SALAD

artisan lettuces, shaved parmesan, red onion, croutons, caesar dressing

GRILLED BRUSCHETTA CHICKEN

mozzarella, parmesan (GF)

SEARED WHITE FISH

lemon herb compound butter (GF)

ROASTED SEASONAL VEGETABLES (GF, Veg)

ORZO RISOTTO

tomato, corn, and lemon basil (Veg)

TIER THREE BUFFET

HABBY SIGNATURE SALAD

artisan lettuces, seasonal fruit, blue cheese crumbles, candied pecans, croutons, house vinaigrette (Veg)

BRAISED SHORT RIBS (GF)

red wine jus

SEASONAL SEAFOOD CAKE

old bay mustard aioli

ROASTED GARLIC RED SKIN MASHED POTATOES (GF, Veg)

ROASTED BRUSSELS SPROUTS

warm bacon balsamic vinaigrette (GF)

(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

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

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

ARTISAN DONUT DISPLAY

cinnamon sugar | powdered sugar | plain

SWEET TREATS GRAZING DISPLAY

CHEF'S SELECTION OF PETITES

petite cookies | mini cupcakes | petite pecan pie
petite key lime pie | petite lemon bars | petite brownies

CHEF'S SELECTION OF SEASONAL FRUIT

lemon cream dip

CHEF-ATTENDED DESSERTS

CHEF-ATTENDED ARTISAN DONUTS

Donuts Made On Site – Served Hot and Fresh.

SELECT 2 OPTIONS:

Cinnamon Sugar

Raspberry Glaze
ground Benne Wafers

Chocolate Glaze
crispy bacon

Powdered Sugar

requirements:

100 guests | donut machine | generator rental | (2) additional chefs

CHEF-ATTENDED CANOLI TWO WAYS

Housemade Cannoli

Mascarpone Cream (Piped Onsite)

Mascarpone Cream Dip with Fried Cannoli Chips
chocolate chips, crumbled candied pecans, powdered sugar

(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

LATE NIGHT SELECTIONS

MARGHERITA FLATBREAD (Veg)

artisan marinara, heirloom tomatoes, mozzarella, basil

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

BUTTERMILK FRIED CHICKEN NUGGETS

honey mustard and cajun ranch

ANGUS BEEF SLIDER

lettuce, tomato, pimento cheese and bacon jam

PIGS IN A BLANKET

classic ketchup

SWEET POTATO BISCUIT

honey mustard, carolina pit ham, icebox pickle

THE CLASSIC

chef's selection of meats, red onion, marinara, mozzarella

SHOESTRING FRENCH FRIES (GF, Veg)

classic ketchup

BABY HOT DOGS

mustard and ketchup

HABBY TEA SANDWICHES (select two)

chicken salad | shrimp salad | pimento cheese | egg salad



(GF=Gluten Free, V=Vegan, VEG=Vegetarian, C=Cold, H=Hot)

BRUNCH SELECTIONS

IOWACOUNTRY 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 (GF, Veg)

scallions, crumbled bacon, hot sauce and ketchup

CHEDDAR SCALLION BISCUIT WITH HOT HONEY BUTTERMILK FRIED CHICKEN

icebox pickle served with housemade chips (salt, pepper, and parmesan), pickled vegetable

BREAKFAST CASSEROLE AND SALAD DISPLAY

ham, spinach, onion, and cheddar
egg casserole (GF) OR
asparagus and fontina egg casserole (GF, Veg)
with
Hamby Signature Salad
artisan lettuces, seasonal fruits, blue cheese
crumbles, candied pecans, homestyle croutons
with house vinaigrette

MAPLE FRENCH TOAST DISPLAY

bourbon infused syrup,
macerated seasonal fruit

SMOKED SALMON DISPLAY

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

BREAKFAST BURRITO

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

A La Carte Selections

PETITE HOUSEMADE
POP TARTS (seasonal)

PARFAIT (Veg)
vanilla bean yogurt,
housemade granola, seasonal jam

HAMBY TEA SANDWICHES:
chicken salad, shrimp salad,
pimento cheese, egg salad

CAPRESE SKEWER (GF, Veg)
fresh mozzarella, tomato, basil, balsamic glaze

FRESH CUT FRUIT (GF, Veg)
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