

Private Events

by



HARBOUR CLUB

AT WESTEDGE

Welcome to your next delicious meal!

We are honored that you are considering the Harbour Club for your next special event.

The Harbour Club at WestEdge provides a one of a kind setting and offers an elevated catering menu for reception style events and seated meals. Led by world trained Executive Chef Wes Long, our menu is scratch made and responsibly sourced. Prepared in house by our talented team, we are committed to supporting local, organic and sustainable food vendors, which is reflected in the high quality and fresh dishes available to you and your guests.

Our team is trained in variety of preparation methods and techniques. From classical French Cooking to modern molecular fusion and gastronomy, our state-of-the-art kitchen allows us to offer a unique and contemporary approach.

We are proud to offer unforgettable culinary creations, and unique event experiences. Our talented team will work with you to create a personalized menu, fulfilling your event vision.

GENERAL INFORMATION

All food and beverage items served at the Harbour Club must be supplied and prepared by the Club. Food prices are not guaranteed by the Harbour Club until six months prior to the function. The Harbour Club at WestEdge cannot allow the removal of food items from the function by the client, guest or invitees.

All food and beverage purchases, staffing and additional chargers are subject to an automatic 22% service charge for the organization, set-up, service, and breakdown of the event. State and local taxes are charged at 9% sales tax and 2% hospitality tax apply unless tax exemption has been established in writing. Liquor is taxed at an additional 5% excise tax in South Carolina. All non-food items are subject to an 11% sales tax. These tax amounts are subject to change.

MORNING FARE

— *Plated Breakfast* —

Ask your associate about our seasonal offerings

— *Assorted Breakfast Displays* —

Includes regular and decaf coffee and chilled juices

**Priced per guests*

CONTINENTAL 16

Assorted breakfast breads including muffins, croissants and pastries, gourmet yogurt, housemade granola, berries, whole fruit

TRADITIONAL 24

Assorted breakfast breads including muffins, croissants and pastries, scrambled eggs, breakfast potatoes, stone ground grits, smoked bacon, sausage links, fruit salad, gourmet yogurt

**Minimum of 20 guests*

— *Brunch* —

PETITE BRUNCH 22

Fresh bakery selection, seasonal fruit, tea sandwiches, chilled salad display, assorted quiches, petit dessert display

**Minimum of 20 guests*

MORNING FARE

— Brunch — (continued)

Viva La Brunch! BUILD YOUR OWN



Served with a bakery & fruit selection

*Priced per guest, minimum of 20 guests

CHOICE OF 3 ITEMS 22 / CHOICE OF 4 ITEMS 28

*Limit 1 item per category




Farm Fresh Eggs

- CHEESE TRIO SCRAMBLE 
- EGG WHITE FRITTATA 
- EGG CASSEROLE
- SEASONAL QUICHE

Savory Sides

- APPLEWOOD SMOKED BACON
& TURKEY SAUSAGE
- SLICED HAM
- CORNED BEEF HASH
- LOX *Additional \$4 per guest

Spuds and Such

- BREAKFAST POTATOES WITH
PEPPERS & ONIONS 
- CRISPY HASH BROWNS 
- CREAMY STONE GROUND GRITS 
- HOT STEEL CUT OATMEAL WITH
CINNAMON & BROWN SUGAR

Luncheon

- LOWCOUNTRY SHRIMP & GRITS
- TOMATO PIE  *Available March-October
- FRIED CHICKEN & WAFFLES
- CHICKEN BREAST AND WHIPPED MAPLE BUTTER
- SALMON FLORENTINE OVER ORZO

Add a Bit of Southern Comfort

*Priced per guest

BREAKFAST BURRITOS 10

Eggs, potatoes, cheese, peppers,
salsa, onions, chorizo, bacon

OMELETTE BAR 10

Made to order with fresh seasonal
ingredients and assorted cheeses

*Attendant fee applies

BISCUITS & GRAVY 8

FRENCH TOAST BAR 8

Macerated strawberries,
warm maple syrup, powdered sugar

GRIDDLE BAR 8

Buttermilk pancakes with whipped
vanilla cream, shaved chocolate,
warm maple syrup and fresh berries

MIDDAY MEALS

— Plated Lunch —

Served with sliced French baguette and sea salt whipped butter

*Priced per guest, minimum of 15 guests. Entrée count due 1 week prior to event.

Soup 10

THE WESTEDGE SHE CRAB

Sherry, chive and lump crab

LOW COUNTRY VEGETABLE STEW

Crispy onion, scallion oil, pickled okra

TRADITIONAL FRENCH ONION

Gruyere, baguette, chive

Small Salad 8

HOUSE

Mixed greens, tomato, cucumber, shredded carrot

SPINACH AND BRI

Fig, red onion, crispy bacon

COBB

Greens, boiled eggs, avocado, blue cheese, bacon

Entrée Salad 20

Includes choice of salad and grill selection

GRILLED CHICKEN · GRILLED SHRIMP BRAISED SALMON · GRILLED PETIT FILET

Mains

CHICKEN PARMESAN 20

Eggplant, roasted tomato sauce, penne pasta

BUTTERNUT PUMPKIN RISOTTO 20

Swiss chard, seasonal mushrooms, crispy leeks, torn herbs

RED SNAPPER 28

Wild rice pilaf, grilled asparagus, olive tapenade

GRILLED PETIT FILET 30

Caramelized onions, mushrooms, herb roasted fingerling potatoes

MIDDAY MEALS

— Assorted Lunch Displays —

**Priced per guest*

SOUP AND SALAD BAR 24

Two housemade soups, gourmet salad bar, sliced French baguette, grilled chicken, beef, shrimp, fresh baked cookies and brownies

** Minimum 10 guests*

SANDWICH BAR 30

Assorted wraps and sandwiches, gourmet salad bar, soup du jour, housemade chips, seasonal fresh fruit, fresh baked cookies and brownies

** Minimum 10 guests*

Club Table CREATE YOUR OWN 37

Soup du jour, gourmet salad bar, two hot entrées, three sides, chef's seasonal desserts

** Minimum 20 guests*

Entrées

Select 2

- | | |
|------------------------|--------------------|
| CHICKEN PARMESAN | PASTA BOLOGNESE |
| PECAN ENCRUSTED | LOWCOUNTRY |
| CHICKEN BREAST | SHRIMP & GRITS |
| SPICED MAPLE SYRUP | PAN ROASTED SALMON |
| OVEN ROASTED PORK LOIN | LEMON BEURRE BLANC |
| MAPLE PINEAPPLE GLAZE | CITRUS BAKED |
| LONDON BROIL | EAST COAST COD |

Sides

Select 3

- WHITE CHEDDAR SMASHED RED BLISS POTATOES 🌱
HERB ROASTED FINGERLING POTATOES 🌱 · GRILLED CORN 🌱
HARICOT VERT 🌱 · SAUTEED SEASONAL VEGETABLES 🌱
CROOKNECK SQUASH CAST IRON SUCCOTASH 🌱
SWEET & SPICY COLLARD GREENS
SOUTHERN STEWED TOMATOES 🌱

MIDDAY MEALS

— *Snack Break* —

**Priced per guest*

ON THE GO 🍷 10

Protein, granola, cereal bars, whole fruit, gourmet chips

DIP IT 🍷 12

*Seasonal vegetable crudité, house made hummus,
French onion dip, house made chips*

** Minimum of 10 guests*

SWEET & SALTY 🍷 12

Trail mix, roasted peanuts, fresh baked cookies and brownies

** Minimum of 10 guests*

LIGHT & HEALTHY 16

*Seasonal and Vegetable crudité, domestic cheese and meats,
gourmet crackers, fruit infused water*

** Minimum of 10 guests*

DU REPOS 🍷 16

*Assorted donuts, Beignets, eclairs, cheese board,
gourmet crackers, seasonal fresh fruit*

** Minimum of 15 guests*

Perfect Pairing with the Wide Awake Beverage Station!



EVENING EATS

— Starters: Passed or Displayed —

**Priced per piece, with a 25 piece minimum per selection*

**Minimum of 2 pieces per guest per hour for Passed*

**Minimum of 3 pieces per guest per hour for Displayed*

Cold Hors D'oeuvres

SMOKED SALMON MOUSSE	3
SAFFRON-CURRY DEVILED EGG	 3
SCALLOP CEVICHE	4
TUNA TARTARE	4
BEEF TARTARE	3
GRILLED AND CHILLED SHRIMP SKEWER	3
WILD MUSHROOM PATE	  3
CURRY CHICKEN SALAD WITH RAISIN	4
MINIATURE SHRIMP COCKTAIL	3
FOIE GRAS MOUSSE	5
PIMENTO CHEESE SANDWICH	 3
SALMON TATAKI	3
VEGETABLE TARTARE	  3
LOCAL HAM AND CHEESE	4

Hot Hors D'oeuvres

DEVILS ON HORSEBACK	4
VEGETABLE SPRING ROLL	  3
SHRIMP AND GRIT SPOON	3
MINIATURE CRAB CAKE	4
PUMPKIN BISQUE "SHOT"	  3
SESAME BEEF SKEWER	4
BLACK EYED PEA CROQUETA	  3
REUBEN TARTLET	4
LOBSTER CORN DOG	5
LOBSTER BISQUE "SHOT"	5
BLACK AND BLEU RIBEYE	5
SWEET AND SOUR PORK	4

EVENING EATS

— Nosh Boards —

***Priced per guest, minimum of 15 guests*

BAKED BRIE & FRUIT 12

*Puff pastry, fruit preserves, local honey, berries,
toasted almonds, baguette, assorted crackers **

BREADS & SPREADS 15

*Homemade grilled flatbread, french rolls and toasted baguette,
tomato parmesan puree, pimento cheese, roasted garlic hummus,
warm spinach & artichoke, honey basil pesto,
manchego cheddar fondue **

HARBOUR CRUDITES 16

*Market and seasonal raw vegetables, hummus, poblano ranch,
cucumber-yoghurt sauce, burnt onion crème fraiche, bleu cheese,
saffron sour cream **,*

ADD TO ANY BOARD 8

VEGAN ANTIPASTI 16

*Grilled vegetables, vegetable bundles, mustards, egg free breads,
roasted peppers, chickpea spread, fruit preserves*

CHEESE BOARD 18

*Domestic and imported cheeses, dijon, local honey,
fruit preserves, fresh fruit, breads and crackers **

MEAT BOARD 20

Domestic and imported meats, mustards, breads and olives

ANTIPASTI 22

*Domestic and imported meats and cheeses, grilled vegetables,
olives, mustard, assorted breads and crackers*

THE SOUTHERN 22

*Country ham biscuits, deviled eggs, pimento cheese on bunny bread,
pickled vegetables, sausage and cheddar balls, crab dip,
miniature brisket pot pies*

LOW COUNTRY TOWER MKT PRICE

*Local no peel and eats, crab claw, crab dip, lobster tail salad,
oyster on the half shell, wine steamed and chilled mussels,
smoked oysters, saltines, cajun dip, mignonette, lemon, horseradish*



EVENING EATS

— Plated Dinner —

Served with sliced French baguette and sea salt whipped butter

*Priced per guest, minimum of 15 guests. Entrée count due 1 week prior to event.

Soup

THE WESTEDGE SHE CRAB 10

Sherry, chive and lump crab

PUMPKIN BISQUE   10

Pumpkin seeds, pumpkin oil, quinoa

TRADITIONAL FRENCH ONION 10

Gruyere, baguette, chive

Salad

HOUSE 8

Mixed greens, tomato, cucumber, shredded carrot

SPINACH AND BRIE 12

Fig, red onion, crispy bacon

TOMATO & MOZZARELLA   12

Peppercorn-balsamic, sea salt, basil, and olive oil

QUINOA & BLACK KALE   14

Toasted almond, avocado, lemon-herb vinaigrette

SUMMER BERRY   14

Baby spinach, candied walnut, fig infused balsamic dressing

Mains

POULTRY

PECAN & MAPLE ENCRUSTED BONE IN CHICKEN BREAST 32

Stone ground grits, swiss chard, spicy maple butter

HERB & BRIE STUFFED CHICKEN 32

Root vegetables, cauliflower puree, thyme chicken jus

CHICKEN PARMESAN 34

Eggplant, roasted tomato sauce, penne pasta

CRISPY DUCK BREAST 38

Parsnip puree, grilled crookneck squash, baby spinach, raspberry coulis

EVENING EATS

— Plated Dinner —

Mains (continued)

STEAKHOUSE

RACK OF LAMB 42

*Pistachio, celery root, fingerling potato,
mint-lime "salad"*

RED WINE BRAISED SHORT RIB 44

Yukon potato puree, haricot vert, cooking jus

NY STRIPLOIN FRITES 46

Dijon aioli, shoestring fries

GRILLED RIBEYE 48

Caramelized onions, loaded potato mash, baby spinach

CAST IRON FILET MIGNON OF BEEF 48

*Beef fat red bliss mash, grilled asparagus,
peppercorn red wine reduction*

SEA

LOW COUNTRY BOUILLABAISSE 32

*Local fish, shrimp, ipswich scallops, saffron,
potato, leek, rouille crouton*

CAST IRON SALMON 34

*Smashed red bliss potato, haricot vert,
lemon-chive "fondue"*

LOCAL SHRIMP "LAKSA" 34

*Saffron curry, oven roasted tomato,
rice noodle, radish and herb salad*

IPSWICH SCALLOP 36

*Cauliflower puree, melted leeks,
grape tomato, lemon pan butter*

LOCAL CATCH MKT PRICE

*Stone ground grits, field peas,
white wine beurre blanc*



EVENING EATS

— Plated Dinner —

Mains (continued)

HERB

VEGETABLE CURRY   26
*Saffron, coconut, rice noodle or rice,
radish-herb salad*

BUTTERNUT PUMPKIN RISOTTO   28
*Swiss chard, seasonal mushrooms,
crispy leeks, torn herbs*

PAN ROASTED ROOT VEGETABLES   28
*Quinoa and squash porridge,
grilled zucchini, lemon gastrique*

CAST IRON MARKET VEGETABLE
HOT POT   30
Quinoa, tomato jam, pea tendrils

TRADEMARK DUOS

BROILED FLANK STEAK
& LOCAL SHRIMP 48
Fingerling potato coins, baby asparagus, hollandaise sauce

CRISPY “FLYING PIG” DUCK BREAST
& SEARED IPSWICH SCALLOP 50
*Wild rice, duck leg confit, braised turnip
and marinated cherry*

GRILLED SALMON & HERB ROASTED
FILET MIGNON 52
*Mushroom risotto, grilled crookneck squash,
dueling sauces, herb salad*



EVENING EATS

— Stations —

**Priced per guest, minimum of 20 guests*

**Minimum of 2 stations and 2 pairings*

Carving

**Attendant fee applies*

NC STYLE PORK SHOULDER 14

Spices, vinegar, chili flake

OVEN ROASTED PORK LOIN 16

Maple-pineapple glaze, clove, ginger

MEDITERRANEAN SPICED

LEG OF LAMB 18

Mint-lime yoghurt

WHOLE SALMON SIDE 18

Lemon, dill, crème fraîche

HERB ENCRUSTED PRIME RIB 20

Garlic, oregano, thyme, basil, au jus

FIRE GRILLED WHOLE BEEF

TENDERLOIN 24

Peppercorn jus

Favorites

STREET TACOS   16

Cast iron shrimp, roasted chicken verde, carne asada, queso fresco, tortilla, marinated red cabbage, guacamole, homemade salsa, lime, crema fresca, grilled tomato and onions

SLIDERS 16

Pulled pork, crab cake, impossible burger and fried chicken

LOWCOUNTRY SHRIMP & GRITS 18

RISOTTO   22

Creamy risotto, chef's seasonal toppings, chicken, shrimp, filet

**Make it an action station! Attendant fee applies.*

PASTA   22

Rotini, elbow and penne pasta, bolognese, vodka sauce, pesto with chef's seasonal toppings and grilled chicken, shrimp, filet

**Make it an action station! Attendant fee applies.*

EVENING EATS

— Stations — (continued)

Pairings

- WHITE CHEDDAR SMASHED
RED BLISS POTATO 🌱 8
- CAULIFLOWER & WHITE ONION GRATIN 🌱 8
- POTATO GRATIN WITH
GOAT CHEESE & SHALLOT 🌱 8
- SWEET & SPICY COLLARD GREENS 8
- GRILLED CORN 🌱 🍷 8
- HARICOT VERT 🌱 🍷 8
- BROWN BUTTERED SPINACH
WITH WALNUTS 🌱 🍷 8
- SMASHED BUTTERNUT SQUASH
WITH MAPLE & PECAN 🌱 🍷 8
- ACORN CURRY SQUASH
WITH RAISIN & TOGARASHI 🌱 🍷 8
- TOASTED HONEY CORNBREAD 6
- BUTTERMILK BISCUITS 🌱 6
- SOFT YEAST ROLLS WITH
SEA SALT WHIPPED BUTTER 🌱 6



EVENING EATS

— Assorted Dinner Displays —

**Priced per guest, minimum of 20 guests*

THE LOWCOUNTRY 54

Fresh baked cornbread and buttermilk biscuits, baby spinach with red onion, Applewood smoked bacon, fig vinaigrette or ranch dressing, she crab soup, pecan encrusted chicken breast with spiced maple sauce, blackened local catch, stewed tomatoes, crookneck squash cast iron succotash, pecan pie, key lime pie, seasonal cobbler

FROGMORE STEW 52

Fresh baked cornbread and buttermilk biscuits, mixed greens with buttermilk ranch and homemade balsamic, peel and eat shrimp (unless otherwise requested), smokey Georgian sausage, new potato, corn, onion, fried boneless chicken thigh, sweet and spicy collard greens, pecan pie, lemon meringue pie, banana pudding

A WALK THROUGH ASIA 70

Beef and scallion fried wonton, rice noodle and cabbage salad, fresh spring roll, miniature bahn mi display, teriyaki chicken, beef with broccoli, egg fried rice, warm soba noodle with yakitori vegetables, warm rice pudding with mango and brown sugar crumble, fresh mango with assorted salts and spices, pandan chiffon cake



EVENING EATS

— Assorted Dinner Displays — (continued)

Tailor Made 55

Gourmet salad bar and assorted breads with seas salt whipped butter,
soup du jour, two hot entrees, three sides, chef's seasonal desserts

*Minimum 20 guests

Sides

*Select 3

WHITE CHEDDAR SMASHED
RED BLISS POTATOES  

HERB ROASTED
FINGERLING POTATOES  

SWEET & SPICY
COLLARD GREENS

GRILLED CORN  

HARICOT VERT  

SAUTÉED SEASONAL
VEGETABLES  

SOUTHERN
STEWED TOMATOES  

CROOKNECK SQUASH
CAST IRON SUCCOTASH  

Entrées

*Select 2

CHICKEN PARMESAN

PECAN ENCRUSTED
CHICKEN BREAST
SPICED MAPLE SYRUP

OVEN ROASTED
PORK LOIN
MAPLE PINEAPPLE GLAZE

LONDON BROIL

PASTA BOLOGNESE

LOWCOUNTRY
SHRIMP & GRITS

PAN ROASTED SALMON
LEMON BEURRE BLANC

CITRUS BAKED
EAST COAST COD



CONFECTION

— *Sweet Hors D'oeuvres* —
**Select 3 or more to create a display*

PRICE PER PIECE 3

MANGO COCONUT STICKY RICE 

CHOCOLATE TRUFFLE 
DARK OR MILK

CHEESECAKE PARFAIT 

KEY LIME PIE TARTLET 

SEA SALT CARAMEL
BROWNIE BITES 

FRUIT SATAY  

MINIATURE FRUIT COBBLER  

MINIATURE CHEESECAKE 

PEANUTBUTTER TRUFFLES 

ASSORTED DESSERT BARS 

CAKE POP 

HARBOUR CLUB

SIGNATURE COOKIES 

— *Plated Dessert* —

**Priced per guest*

NY CHEESECAKE 8

BOURBON PECAN PIE 8

KEY LIME PIE 8

CHOCOLATE MOUSSE 8

FRESH SEASONAL BERRIES

BEVERAGES

— Beverage Stations —

**Refreshed and available throughout entire event
Priced per guest

Classic

HALF DAY 10 / FULL DAY 15

Regular and decaf coffee, tea, water, assorted sodas

Enhanced

HALF DAY 15 / FULL DAY 20

*Regular and decaf coffee, tea, still,
sparkling and fruit infused water, assorted sodas*

**Minimum of 15 guests*

Wide Awake

12

*Regular and decaf coffee, hot teas, hot chocolate, sugars, spices,
flavored creamers and syrups, shaved chocolate,
fresh whipped cream, chocolate straws, biscotti*

**Minimum of 15 guests*

BEVERAGES

— Bar Packages —

*2 hour minimum

*All guests 21 of age and over

BEER, WINE, COCKTAILS

House

2 HRS 24/GUEST; 3 HRS 32/GUEST; 4 HRS 40/GUEST; ADDITIONAL HOURS 8/GUEST
PER DRINK: 6/BEER; 8/WINE; 9/COCKTAIL

*Svedka Vodka, Burnett's Gin, Bacardi Rum, Jim Beam Bourbon,
Seagrams 7 Whiskey, Dewars Scotch, Epsolon Tequila*

4 domestic beer selections · 4 house wine varietals

Premium

2 HRS 27/GUEST; 3 HRS 36/GUEST; 4 HRS 45/GUEST; ADDITIONAL HOURS 9/GUEST
PER DRINK: 7/BEER; 9/WINE; 10/COCKTAIL

*Titos Vodka, Beefeater Gin, Captain Morgans Rum, Four Roses Bourbon,
Jack Daniels Whiskey, Cutty Sark Scotch, Milegro Silver Tequila*

2 local brewery selections, Stella Artois, Blue Moon

4 premium wine varietals · 1 bubbles

Super

2 HRS 30/GUEST; 3 HRS 40/GUEST; 4 HRS 50/GUEST; ADDITIONAL HOURS 10/GUEST
PER DRINK: 8/BEER; 10/WINE; 11/COCKTAIL

*Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Makers Mark Bourbon,
Crown Royal Whiskey, Dewars White Label Scotch, Jose Cuervo Gold Tequila*

2 local brewery selections, Stella Artois, Blue Moon

4 super wine varietals · 1 bubbles

Ultra

2 HRS 36/GUEST; 3 HRS 48/GUEST; 4 HRS 60/GUEST; ADDITIONAL HOURS 12/GUEST
PER DRINK: 8/BEER; 12/WINE; 12/COCKTAIL

*Grey Goose Vodka, Hendricks Gin, Red Harbour Rum, Woodford Reserve Bourbon,
Crown Royal Whiskey, Elijah Craig Bourbon, Glenfiddich 12 Year Single Malt Scotch,
Patron Silver Tequila*

2 local brewery selections, Stella Artois, Blue Moon

4 ultra wine varietals · 1 bubbles

BEVERAGES

— *Bar Packages* —

**2 hour minimum*

**All guests 21 of age and over*

BEER & WINE

Premium

2 HRS 24/GUEST; 3 HRS 32/GUEST; 4 HRS 40/GUEST; ADDITIONAL HOURS 8/GUEST
PER DRINK: 7/BEER; 9/WINE

2 local brewery selections, Stella Artois, Blue Moon

4 premium wine varietals

1 bubbles

BRUNCH BAR

Brunch Bar

2 HRS 21/GUEST; 3 HRS 28/GUEST; 4 HRS 35/GUEST; ADDITIONAL HOURS 7/GUEST
PER DRINK: 6/BEER; 8/WINE; 9/COCKTAIL

4 selections domestic beer

2 wine selections

*Bloody Marys, Mimosas, Bellinis, Firefly Sweet Tea and Classic Vodka,
mixers including lemonade, tea, juices and soda*

