

*Private Events*

*by*



**HARBOUR CLUB**

**AT WESTEDGE**



## 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.

## A/V RATES

Wired/Wireless LCD Usage  
*Complimentary*

Wireless Microphone Usage  
*\$150*

Projector  
*\$100*

Podium  
*\$100*

White Board  
*\$50 each*

Flip Chart  
*\$25 each*

Step and Repeat  
*\$100*

Gobo Light  
*Based on quote request*



# MORNING FARE

## — Assorted Breakfast Displays —

*Includes regular and decaf coffee and chilled juices*

*\*Priced per guests*

### CONTINENTAL

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

### TRADITIONAL

*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

*Fresh bakery selection, seasonal fruit, tea sandwiches, chilled salad display, assorted quiches, petite 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 / CHOICE OF 4 ITEMS  
*\* Limit 1 item per category*




### *Farm Fresh Eggs*

CHEESE TRIO SCRAMBLE   
FRITTATA   
CLASSIC SCRAMBLE  
SEASONAL QUICHE

### *Savory Sides*

APPLEWOOD SMOKED BACON  
& TURKEY SAUSAGE  
SLICED HAM  
PORK SAUSAGE

### *Spuds and Such*

BREAKFAST POTATOES WITH  
PEPPERS & ONIONS   
CRISPY HASH BROWNS   
CREAMY STONE GROUND GRITS   
BISCUITS & SOUTHERN GRAVY

### *Luncheon*

LOWCOUNTRY SHRIMP & GRITS  
FRIED CHICKEN & WAFFLES  
CHICKEN BREAST AND WHIPPED MAPLE BUTTER  
SALMON FLORENTINE OVER ORZO  
LONDON BROIL & RED BLISS POTATOES

## *Add a Bit of Southern Comfort*

*\*Priced per guest*

### OMELETTE BAR

*Made to order with fresh seasonal  
ingredients and assorted cheeses*  
*\*Attendant fee applies*

### FRENCH TOAST BAR

*Macerated strawberries,  
warm maple syrup, powdered sugar*

### GRIDDLE BAR

*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 35 guests. Count due 1 week prior to event.

### Soup

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

HOUSE    
*Mixed greens, tomato, cucumber, shredded carrot*

SPINACH AND BRIE  
*Fig, red onion, crispy bacon*

COBB  
*Greens, boiled egg, avocado, blue cheese, bacon*

### Entrée Salad

*Includes choice of salad and grill selection*

GRILLED CHICKEN · GRILLED SHRIMP  
SLOW COOKED SALMON · GRILLED PETIT FILET

### Mains

CHICKEN PARMESAN  
*Eggplant, roasted tomato sauce, penne pasta*

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

FRESH CATCH  
*Wild rice pilaf, grilled asparagus, olive tapenade*

GRILLED PETIT FILET  
*Caramelized onions, mushrooms, herb roasted fingerling potatoes*



# MIDDAY MEALS

## — Private Dining Prix Fixe Menu —

SPRING & SUMMER

2 COURSE / 3 COURSE

### Starters

Choice of 2

#### SUITE 700 CAESAR SALAD

*romaine heart, parmesan,  
anchovy, crouton*

#### SHE CRAB SOUP

*lump crab, chive, sherry*

#### SOUP DU JOUR

*daily selection*

#### CRAB CAKE

*english pea puree, citrus, roasted apple*

#### SHRIMP COCKTAIL

*romaine, lemon, cocktail sauce*

#### SALMON TARTARE

*soy bean, olive oil, avocado,  
arugula, cracker*

### Mains

Choice of 3

#### 8 OZ PRIME BEEF TENDERLOIN

*yukon gold potato puree, baby spinach, red wine-beetroot reduction*

#### 16 OZ NY STRIP LOIN

*yukon gold potato puree, baby spinach, red wine-beetroot reduction*

#### JOYCE FARM BONE IN CHICKEN BREAST

*fresh pasta, mushroom cream, seasonal greens, parmesan*

#### 8 OZ SALMON FILET

*creole corn, grilled asparagus, citrus salad*

#### FRESH PASTA

*mushroom, crookneck squash, black kale*

### Dessert

Select 1

#### HOUSEMADE SORBET

*seasonal fruit, chantilly cream*

#### CHOCOLATE CAKE

*layered, chocolate sauce, berries*

#### PEANUT BUTTER CHEESECAKE

*seasonal fruit preserves*



# MIDDAY MEALS

## — Private Dining Prix Fixe Menu —

FALL & WINTER

2 COURSE / 3 COURSE

### Starters

Choice of 2

**SUITE 700 CAESAR SALAD**

*romaine heart, parmesan,  
anchovy, crouton*

**SHE CRAB SOUP**

*lump crab, chive, sherry*

**SOUP DU JOUR**

*daily selection*

**CRAB CAKE**

*cauliflower, fennel, grapefruit*

**SHRIMP COCKTAIL**

*romaine, lemon, cocktail sauce*

**SALMON TARTARE**

*beetroot, lemon,  
marinated kale, quinoa*

### Mains

Choice of 3

**8 OZ PRIME BEEF TENDERLOIN**

*yukon gold potato puree, baby spinach, red wine-beetroot reduction*

**16 OZ NY STRIP LOIN**

*yukon gold potato puree, baby spinach, red wine-beetroot reduction*

**JOYCE FARM BONE IN CHICKEN BREAST**

*fresh pasta, mushroom cream, seasonal greens, parmesan*

**8 OZ SALMON FILET**

*celery root puree, roasted fennel, blistered grapes, lemon fondue*

**FRESH PASTA**

*mushroom, cherry tomato, swiss chard, parmesan*

### Dessert

Select 1

**HOUSEMADE SORBET**

*seasonal fruit, chantilly cream*

**CHOCOLATE CAKE**

*layered, chocolate sauce, berries*

**PEANUT BUTTER CHEESECAKE**

*seasonal fruit preserves*



# MIDDAY MEALS

## — Assorted Lunch Displays —

*\*Priced per guest*

### SOUP AND SALAD BAR

*One housemade soup; gourmet salad bar; sliced French baguette; choice of grilled chicken, beef or shrimp; fresh baked cookies and brownies*

*\* Minimum 10 guests*

### SANDWICH BAR

*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

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

*\* Minimum 20 guests*

### 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

### Sides

*Select 2*

WHITE CHEDDAR SMASHED RED BLISS POTATOES 🌱  
HERB ROASTED FINGERLING POTATOES 🌱 · GRILLED CORN 🌱  
CROOKNECK SQUASH CAST IRON SUCCOTASH 🌱  
SWEET & SPICY COLLARD GREENS  
HARICOT VERT 🌱

# MIDDAY MEALS

## — *Snack Break* —

*\*Priced per guest*

### ON THE GO

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

### DIP IT

*Seasonal vegetable crudité, housemade hummus,*

*French onion dip, housemade chips*

*\* Minimum of 10 guests*

### SWEET & SALTY

*Trail mix, roasted peanuts, fresh baked cookies and brownies*

*\* Minimum of 10 guests*

### LIGHT & HEALTHY

*Seasonal and vegetable crudité, assorted cheeses and meats,  
gourmet crackers, fruit infused water*

*\* Minimum of 10 guests*

### CLASSIC CHEESES & CHARCUTERIE

*Sourdough, honey, fresh fruit*

*\* Minimum of 15 guests*



# 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

SAFFRON-CURRY DEVILED EGG 

SCALLOP CEVICHE

TUNA TARTARE

BEEF TARTARE

GRILLED AND CHILLED SHRIMP SKEWER

WILD MUSHROOM PATE  

CURRY CHICKEN SALAD WITH RAISIN

MINIATURE SHRIMP COCKTAIL

PIMENTO CHEESE SANDWICH 

SALMON TATAKI

VEGETABLE TARTARE  

LOCAL HAM AND CHEESE

### *Hot Hors D'oeuvres*

VEGETABLE SPRING ROLL  

SHRIMP AND GRIT SPOON

MINIATURE CRAB CAKE

PUMPKIN BISQUE "SHOT"  

SESAME BEEF SKEWER

LOBSTER CORN DOG

LOBSTER BISQUE "SHOT"

BLACK AND BLEU RIBEYE

SWEET AND SOUR PORK

# EVENING EATS

## — Nosh Boards —

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

### BAKED BRIE & FRUIT

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

### BREADS & SPREADS

*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

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

ADD TO ANY BOARD 8

### VEGAN ANTIPASTI

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

### CHEESE BOARD

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

### MEAT BOARD

*Domestic and imported meats, mustards, breads and olives*

### ANTIPASTI

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

### THE SOUTHERN

*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

*Local no peel and eats, crab claw, crab dip, lobster tail salad, oyster on the half shell, 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 35 guests. Count due 1 week prior to event.

### Soup

#### THE WESTEDGE SHE CRAB

*Sherry, chive and lump crab*

#### PUMPKIN BISQUE

*Pumpkin seeds, pumpkin oil, quinoa*

#### TRADITIONAL FRENCH ONION

*Gruyere, baguette, chive*

### Salad

#### HOUSE

*Mixed greens, tomato, cucumber, shredded carrot*

#### SPINACH AND BRIE

*Fig, red onion, crispy bacon*

#### TOMATO & MOZZARELLA

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

#### QUINOA & BLACK KALE

*Toasted almond, avocado, lemon-herb vinaigrette*

#### SUMMER BERRY

*Baby spinach, candied walnut, fig infused balsamic dressing*

### Mains

#### POULTRY

#### PECAN & MAPLE ENCRUSTED BONE IN CHICKEN BREAST

*Stone ground grits, swiss chard, spicy maple butter*

#### HERB & BRIE STUFFED CHICKEN

*Root vegetables, cauliflower puree, thyme chicken jus*

#### CHICKEN PARMESAN

*Eggplant, roasted tomato sauce, penne pasta*

#### CRISPY DUCK BREAST

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

# EVENING EATS

## — Plated Dinner —

### Mains (continued)

#### STEAKHOUSE

##### RACK OF LAMB

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

##### RED WINE BRAISED SHORT RIB

*Yukon potato puree, haricot vert, cooking jus*

##### NY STRIPLOIN FRITES

*Dijon aioli, shoestring fries*

##### GRILLED RIBEYE

*Caramelized onions, loaded potato mash, baby spinach*

##### CAST IRON FILET MIGNON OF BEEF

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

#### SEA

##### LOW COUNTRY BOUILLABAISSE

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

##### CAST IRON SALMON

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

##### LOCAL SHRIMP "LAKSA"

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

##### IPSWICH SCALLOP

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

##### LOCAL CATCH

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



# EVENING EATS

## — Plated Dinner —

### Mains (continued)

#### HERB

VEGETABLE CURRY  

*Saffron, coconut, rice noodle or rice,  
radish-herb salad*

BUTTERNUT PUMPKIN RISOTTO  

*Swiss chard, seasonal mushrooms,  
crispy leeks, torn herbs*

PAN ROASTED ROOT VEGETABLES  

*Quinoa and squash porridge,  
grilled zucchini, lemon gastrique*

CAST IRON MARKET VEGETABLE

HOT POT  

*Quinoa, tomato jam, pea tendrils*

#### TRADEMARK DUOS

BROILED FLANK STEAK  
& LOCAL SHRIMP

*Fingerling potato coins, baby asparagus, hollandaise sauce*

CRISPY “FLYING PIG” DUCK BREAST  
& SEARED IPSWICH SCALLOP

*Wild rice, duck leg confit, braised turnip  
and marinated cherry*

GRILLED SALMON & HERB ROASTED  
FILET MIGNON

*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

*Spices, vinegar, chili flake*

OVEN ROASTED PORK LOIN

*Maple-pineapple glaze, clove, ginger*

WHOLE SALMON SIDE

*Lemon, dill, crème fraîche*

HERB ENCRUSTED PRIME RIB

*Garlic, oregano, thyme, basil, au jus*

FIRE GRILLED WHOLE BEEF  
TENDERLOIN

*Peppercorn jus*

### Favorites

STREET TACOS  

*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

*Pulled pork, crab cake, impossible burger and fried chicken*

LOWCOUNTRY SHRIMP & GRITS

RISOTTO  

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

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

LITTLE MEDITERRANEAN 

*Kebabs (choice of beef, chicken or vegetarian), pita, cucumber salad, tzatziki*



# EVENING EATS

## — Assorted Dinner Displays —

*\*Priced per guest, minimum of 20 guests*

### THE LOWCOUNTRY

*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

*Fresh baked cornbread and buttermilk biscuits,  
mixed greens with buttermilk ranch and housemade 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*



# EVENING EATS

## — Assorted Dinner Displays — (continued)

### Tailor Made

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  
- 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*

PRICED PER PIECE

- MANGO COCONUT STICKY RICE 
- ASSORTED CHOCOLATE TRUFFLES 
- CHEESECAKE PARFAIT 
- KEY LIME PIE TARTLET 
- SEA SALT CARAMEL
- BROWNIE BITES 
- FRUIT SATAY  
- MINIATURE CHEESECAKE 
- ASSORTED DESSERT BARS 
- HARBOUR CLUB
- SIGNATURE COOKIES 

— *Plated Dessert* —  
*\*Priced per guest*

- NY CHEESECAKE
- BOURBON PECAN PIE
- KEY LIME PIE
- WHITE CHOCOLATE MOUSSE
- FRESH SEASONAL BERRIES
- FLOURLESS CHOCOLATE CAKE

# BEVERAGES

## — Bar Packages —

*\*2 hour minimum*

*\*All guests 21 of age and over*

### BEER, WINE, COCKTAILS

#### *House*

2 HRS; 3 HRS; 4 HRS; ADDITIONAL HOURS - PRICED PER GUEST  
BEER; WINE; COCKTAIL - PRICED PER DRINK

*Deep Eddy Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon,  
Seagrams 7 Whiskey, Dewars Scotch, Epsolon Tequila*

*4 domestic beer selections · 4 house wine varietals*

#### *Premium*

2 HRS; 3 HRS; 4 HRS; ADDITIONAL HOURS - PRICED PER GUEST  
BEER; WINE; COCKTAIL - PRICED PER DRINK

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

*local brewery selection*

*3 premium wine varietals · 1 bubbles*

#### *Super*

2 HRS; 3 HRS; 4 HRS; ADDITIONAL HOURS - PRICED PER GUEST  
BEER; WINE; COCKTAIL - PRICED PER DRINK

*Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Makers Mark Bourbon,  
Crown Royal Whiskey, Dewars White Label Scotch, Mi Campo Silver Tequila*

*local brewery selections*

*4 super wine varietals · 1 bubbles*

#### *Ultra*

2 HRS; 3 HRS; 4 HRS; ADDITIONAL HOURS - PRICED PER GUEST  
BEER; WINE; COCKTAIL - PRICED PER DRINK

*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*

*local brewery selections*

*4 ultra wine varietals · 1 bubbles*

# BEVERAGES

## — *Bar Packages* —

*\*2 hour minimum*

*\*All guests 21 of age and over*

### BEER & WINE

#### *Premium*

2 HRS; 3 HRS; 4 HRS; ADDITIONAL HOURS - PRICED PER GUEST  
BEER; WINE - PRICED PER DRINK

*local brewery selections*

*4 premium wine varietals*

*1 bubbles*

### BRUNCH BAR

#### *Brunch Bar*

2 HRS; 3 HRS; 4 HRS; ADDITIONAL HOURS - PRICED PER GUEST  
BEER; WINE; COCKTAIL - PRICED PER DRINK

*4 selections domestic beer*

*2 wine selections*

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

