

Fall 2017



harbor  breeze

harbor breeze

Breakfast Buffets

THE BREEZE

- *Fresh Fruit Salad*
- *Fluffy Scrambled Eggs*
- *Maple Sausage Patties & Applewood Smoked Bacon Strips*
- *Home Fries with Onions & Peppers*
- *Havarti Cheese Grits*
- *Buttermilk Biscuits & Country Gravy*
- *Chef's Assortment of Breakfast Pastries*
- *Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*
- *Assorted Chilled Fruit Juices to include: Orange and Cranberry Juices*

THE NORTH CHARLESTON

- *Made-to-Order Omelets Featuring:*
 - Farm-Fresh Eggs*
 - Diced Tomato*
 - Honey Ham*
 - Maple Sausage*
 - Diced Red Onions*
 - Sliced Mushrooms*
 - Baby Spinach*
 - Shredded Mixed Cheeses*
- *Fresh Fruit Salad*
- *Chef's Assortment of Breakfast Pastries & Breads*
- *Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*
- *Assorted Chilled Fruit Juices to include: Orange and Cranberry Juices*

THE MOUNT PLEASANT

- *Classic Eggs Benedict*
 - Farm-Fresh Poached Eggs*
 - Honey Ham*
 - Fresh Baked English Muffins*
 - Rich, Creamy Hollandaise Sauce*
- *Steamed Asparagus*
- *Fresh Fruit Salad*
- *Assorted Fresh Baked Croissants including Butter & Filled Croissants*
- *Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*
- *Assorted Chilled Fruit Juices to include: Orange and Cranberry Juices*

THE PATRIOT

- *Made-to-Order Omelets Featuring:*
 - Farm-Fresh Eggs*
 - Diced Tomato*
 - Honey Ham*
 - Maple Sausage*
 - Diced Red Onions*
 - Sliced Mushrooms*
 - Baby Spinach*
 - Shredded Mixed Cheeses*
- *Made-to-order Belgium Waffles Featuring:*
 - Maple Syrup*
 - Sweet Creamy Butter*
 - Assortment of Toppings including: Blueberries, Strawberries, Walnuts, Chocolate Chips, & Whipped Cream*
- *Fresh Fruit Salad*
- *Chef's Assortment of Breakfast Pastries & Breads*
- *Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*
- *Assorted Chilled Fruit Juices to include: Orange and Cranberry Juices*

Room Rental fees for Harbor Breeze: Main Dining Room \$500.00 for 4 hours,
Rose Room \$300.00 for 4 hours.

AV Equipment Available at no charge.

*PRICE PLUS 10.5% TAX AND 21% SERVICE CHARGE



Themed Buffets

Our themed buffets are designed to be maintained by service staff for up to two hours on lunch events or three hours for dinner. Your buffet selection includes standard linens for the buffet and guests' seating tables, single use serviceware, freshly brewed iced tea, iced water, premium coffees, hot water and assorted tea bags, sweeteners, Half & Half, and lemon wedges.

20 Guest minimum. Counts below our minimum may incur an additional labor charges.
\$1.50 per guest over-time fee for exceeding service hours.

Classic Deli

- Assorted Breads including: French, Sourdough, Multi-Grain, Kaiser Rolls
- Chilled Slices of Virginia Honey Ham, Smoked Turkey, Slow-Roasted Rare Roast Beef, & Chicken Salad
- Cheddar, Swiss, Provolone, & Jack Sliced Cheeses
Select one:
Red Bliss Potato Salad
Traditional Cole Slaw
Bow-tie Pasta Salad
- Lettuce, Sliced Tomatoes, Sliced Red Onions, Mayonnaise, Mustard, Dijon, Kosher Pickles,
- Assorted Individual Lays Products
- Fresh Baked Oatmeal Raisin Cookies

Vegetarian Pasta Buffet

- Breadstick
- Caesar Salad
- Roasted Seasonal Vegetables
- Penne Pasta Sauteed with Sun-Dried Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil
- Cheese Tortellini with Marinara
- Cracked Pepper & Parmesan Cheese
Select One:
* Carrot Cake
* German Chocolate Cake
Add Chicken Parmigian Or Chicken Cacciatore.....\$ per guest

Italian Buffet

- Garlic Bread & Focaccia
- Antipasto Salad
- Italian Style Green Beans
- Penne Pasta with Marinara
Select One:
Sausage, Peppers & Onions
Chicken Parmigiana
Lasagna with Meat, Cheese Filling
Stuffed Shells with Florentine Sauce
Select One:
Tiramisu
Cannoli
Add an additional entrée combination.....\$ per Guest

Broadway Deli

- Assorted Breads and Rolls including: Rye, Marble Rye, Pumpernickel, Kaiser Rolls & Multi-Grain
- Slices of Hot Pastrami, Corn Beef, Roast Beef & Smoked Turkey
- Swiss, Muenster, Havarti with Dill, & Cheddar Sliced Cheese
Select two:
Braised Red Cabbage
Homemade Bakers Chips
Homemade Onion Rings
Braised Smoked Sauerkraut
Select one:
Creamy Caraway Cole Slaw
Grain Mustard Potato Salad
Pickled Harvest-Style Red Beets
- Grain Mustard, Dijon Mustard, Horseradish Mayo, Roasted Red Pepper Mayo, Kosher Dill Pickles, Banana Peppers, Pepperoncini
- Snickledoodle Cookies

Mediterranean Buffet

- Hummus with Pita Triangles
- Classic Greek Salad with Vinaigrette
- Spanikopita
Select One:
Lemon-Oregano Chicken
Grilled Chicken with Tomato & Fennel
Moroccan Beef
- Israeli Couscous
- Apricot Bars
Add an additional entrée\$ per Guest
Substitute Baklava.....\$ per Guest

Southern Comfort Buffet

- Mini Corn Muffins with Butter & Margarine
- Mixed Greens Salad with Croutons, Ranch & Italian Dressings
Select One:
Jack Daniels BBQ Glazed Baby Back Ribs
Southern Fried Chicken
- Macaroni & Cheese
- Candied Yams
- Collard Greens
- Warm Peach Cobbler with Vanilla Bean Ice Cream
Add an additional entrée\$ per Guest

*PRICE PLUS 10.5% TAX AND 21% SERVICE CHARGE

harbor breeze

Themed Buffets

Asian Buffet

- Steam ed Vegetable Potstickers
- Sweet & Sour, Hot Mustard & Soy Sauce
- Thai Peanut Noodle Salad
- *Select One:*
Stir-Fried Beef & Broccoli
Sesame Orange Chicken
Vegetable Stir-Fry
Pork Chow Mein
- *Select One:*
Steam ed Basmati Rice
Vegetable Fried Rice
- Fortune Cookies & Almond Cookies

Add an additional entrée\$ per Guest

Thanksgiving Year-Round Buffet

- Assorted Dinner Rolls with Butter & Margarine
- Mesclun Greens, Dried Cranberry & Candied Pecan Salad with Balsamic Vinaigrette
- Sliced, Slow-Roasted Turkey Breast with Gravy
- Mason-Dixon Line Stuffing
- *Select One:*
Candied Yams
Broccoli-Rice Casserole
Green Bean Casserole with Fried Onion Topping
Glazed Carrots
- Mashed Potatoes
- Cranberry & Jalapeno-Cranberry Sauce
- Apple & Pumpkin Pie with Whipped Topping

Add an additional side.....\$ per Guest

Taste of San Juan

- Pan de Agua with Butter & Margarine
- Chopped Romaine & Tomato Salad with Italian Dressing
- Arroz con Pollo
- Pernil with Arroz con Gandules
- Fried Plantains
- *Select One:*
Arroz con Dulce
Flan

Substitute Tres Leche Cake.....\$3per Guest

Southwest Buffet

- Cheese Enchiladas with Ranchero Sauce
- *Select One:*
Chicken Fajitas
Peppers & Onions
Warm Flour Tortillas
- Beef Fajitas
Peppers & Onions
Warm Flour Tortillas
- Portabella Fajitas
Peppers & Onions
Warm Flour Tortillas
- Beef & Chicken Tacos
Hard & Soft Taco Shells
- Mexican Rice
- Vegetable Refried Beans
- Sour Cream, Guacamole, Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, & Salsa Fresco
- Tri-Color Tortilla Chips
- Churros with Cinnamon Sugar

Add an additional entrée.....\$per Guest

Island Luau Buffet

- Hawaiian Sweet Bread with Butter & Margarine
- Mixed Greens with Ginger-Soy Dressing
- Mango-Wasabi Cole Slaw
- *Select One:*
Teriyaki Glazed Chicken with Pineapple-Mango Relish
Kalua Pork
Grilled Mahi Mahi with Tropical Salsa
- Crisp vegetable Spring Rolls
- Sticky Texmati Rice
- Macadamian Nut Cookies or Coconut Cream Pie

Add an additional entrée.....\$ per Guest

Taste of Bombay

- Naan Bread
- Cucumber Raita
- Vegetable Korma
- Chana Marsala
- Basmati Rice
- Tandoori Chicken Breast with Grilled Tomato Jam
- Sultani Kheer

*PRICE PLUS 10.5% TAX AND 21% SERVICE CHARGE

harbor breeze

Barbecue Buffets

Our Barbecue buffets are designed to be maintained by service staff for up to two hours on lunch events or three hours for dinner. Your buffet selection includes standard linens for the buffet and guests' seating tables, single use service ware, disposable plates & cups, freshly brewed iced tea, iced water, premium coffees, hot water and assorted tea bags, sweeteners, Half & Half, and lemon wedges.

20 Guest minimum. Counts below our minimum may incur an additional labor charges.
\$1.50 per guest over-time fee for exceeding service hours.

Backyard Barbecue

- Quarter Pound Burgers & Fresh-Baked Buns
- Veggie Burgers & fresh Baked Buns (Available Upon Request)
- All-Beef Hot Dogs & Buns
- All Appropriate Condiments & Garnish:
Sliced Cheddar Cheese
Lettuce, Sliced Tomatoes, Sliced Red Onions & Pickles
Ketchup, Mayonnaise, Mustard & Relish
Chili
Sauerkraut
- Select two:*
Baked Beans
Potato Salad
Corn-on-the-Cob
Pasta Salad
Traditional Cole Slaw
- Bags of Assorted Lays Brand Chips
- Watermelon

Add BBQ Chicken Drumsticks.....\$ per Guest
Add Boneless Grilled Chicken Breast.....\$ per Guest
Add an additional side.....\$per Guest

Grilled Surf & Turf

- Grilled Ribeye Steak
- Swordfish Steaks with Lemon Butter Sauce
- Vegetable Brochettes
- Select two:*
Baked Beans
Potato Salad
Corn-on-the-Cob
Pasta Salad
Mango-Wasabi Cole Slaw
Tomato, Cucumber & Red Onion Salad
Mixed Green Salad with Croutons, Ranch & Italian Dressing
- Sourdough Rolls with Butter & Margarine
- Watermelon Basket filled with Fresh Fruit Salad

Add an additional side.....\$ per Guest

Southern Style Barbecue

- Select two Entrees:*
- Fresh pulled Pork with homemade BBQ sauce
- Smoked Chicken
- Honey Glazed Ham
- Select one:*
Tomato, Cucumber & Red Onion Salad
Hoppin' John
Bacon Macaroni & Cheese
Carolina Slaw
- Mini Corn Muffins with Butter & Margarine
- Pecan & Key Lime Pie

Add an additional entrée.....\$ per Guest
Add an additional side.....\$per Guest

New England Clam Bake

- New England Clam Chowder
- Sourdough Rolls with Butter & Margarine
- Select two:*
Steamed Mussels with Drawn Butter
Steamed Fresh Blue Crabs with Drawn Butter & Lemon
BBQ Chicken Quarters
- Select two:*
Baked Beans
Boiled New Potato
Corn-on-the-Cob
Pasta Salad
Mango-Wasabi Cole Slaw
Tomato, Cucumber & Red Onion Salad
Mixed Green Salad with Croutons, Ranch & Italian Dressing
- Wicked Strawberry Shortcake

Add Grilled Ribeye.....\$ per Guest
Add Sweet Italian Sausage.....\$ per Guest
Add an additional side.....\$ per Guest

*PRICE PLUS 10.5% TAX AND 21% SERVICE CHARGE

harbor breeze

Custom Hot Buffets

Our Custom Hot Buffets are designed to be maintained by service staff for up to two hours on lunch events or three hours for dinner. Your buffet selection includes your choice of House Salads, One Entrée, and Chef's choice of Starch, Vegetable, & Dessert. Also included are standard linens for the buffet and guests' seating tables, single use serveware, freshly brewed iced tea, iced water, premium coffees, hot water and assorted tea bags, sweeteners, Half & Half, and lemon wedges.

20 Guest minimum. Counts below our minimum may incur an additional labor charges.
\$1.50 per guest over-time fee for exceeding service hours.

Select One House Salad:

- Traditional Caesar
 - Mixed greens with Croutons, Ranch & Italian Dressing
 - Mesculun Greens with dried Cranberry, Candied Pecans & Balsamic Vinaigrette
 - Baby Spinach with feta Cheese, Red Onion, Kalamata Olives & Red Wine Vinaigrette
- Add a second Salad..... \$ per Guest

Poultry

Chicken Parmigiana.....	\$ Per Guest
Chicken Teriyaki.....	\$ Per Guest
Lemon Pepper Chicken.....	\$ Per Guest
Lemon Butter Sauce	
Chicken Chardonnay.....	\$ Per Guest
Artichoke White Wine Sauce	
Chicken Cordon Bleu.....	\$ Per Guest
Parmesan Cream Sauce	
Chicken Saltimbocca.....	\$ Per Guest
Sage Cream Sauce	
Chicken Rollatini.....	\$ Per Guest
Stuffed with Spinach, Goat Cheese & Ham	
Classic Chicken Marsala.....	\$ Per Guest
Mushroom Marsala Sauce	

Beef, Veal, Pork

Classic Meatloaf with Tomato Gravy....	\$ Per Guest
London Broil with Demi-Glace.....	\$ Per Guest
Sirloin Beef Tips & Rice.....	\$ Per Guest
Slow-Roasted Sliced Inside Round.....	\$ Per Guest
Sliced Roasted Sirloin.....	\$ Per Guest
Burgundy Mushroom Sauce	
Sliced Prime Rib Au Jus.....	\$ Per Guest
Sliced Red Pepper Crusted Tenderloin...\$	Per Guest
Osso Bucco Ragù with Gremolata.....	\$ Per Guest
Veal Marsala.....	\$ Per Guest
Mushroom Marsala Sauce	
Moroccan Lamb.....	\$ Per Guest
Caribbean Jerk Pork Loin.....	\$ Per Guest
Cinnamon Pork Demi-Glace	
Chef Carved.....	\$ per Hour

Seafood

Fresh Panko-Breaded Mayport Shrimp.....	\$ Per Guest
North Atlantic Coho Salmon with Lemon Butter Sauce.....	\$ Per Guest
Teriyaki-Grilled Swordfish Steaks.....	\$ Per Guest
Key-West Mahi Mahi with Charred Papaya.....	\$ Per Guest
Slow Marinated in Jack Daniels, Pineapple Juice & Soy	
Blackened Fillet of Caribbean Red Snapper.....	\$ Per Guest
Macadamia Nut Crusted North Florida Grouper.....	\$ Per Guest
Coconut-Lime Sauce	

LUNCH PRICING LESS 25%

*PRICE PLUS 10.5% TAX AND 21% SERVICE CHARGE

harbor breeze

Evening Reception Menu

Passed Hors d'oeuvres

(Select Four)

Hot Hors d'oeuvres

Andalusian Pork Rolls
Bacon Wrapped Artichokes
Beef Empanadas
Brie en Crute w/ Raspberry
Calzone w/ Sausage
Chicken Quesadillas
Mango Poppers
Mini Maryland Crab Cakes
Mini Beef Wellington
Mini Spinach Quiche
Sonorian Chicken
Southwestern Bullets

Cold Hors d'oeuvres

Scallop Ceviche in Corn Tortillas
Stuffed Artichoke Leaves
Gaufrette of Sweet Potato
Jerk Chicken on Fried Plantains
Ginger-Jalapeno Rice cakes
Smoked Salmon Mousse
Stuffed Cherry Tomatoes
Chevre Grapes
Caprese w/ Goat Cheese
Cucumber w/ Dill cream cheese
Pineapple- Shrimp Canapés
Sausage stuffed Mushrooms

Crostini Displays

(select one)

Warm Creamy Artichoke Dip
Fresh Tomato Salsa & Chips
*Pate with Albatross Crackers
*Spicy Chesapeake Bay Blue Crab Dip
**Fresh Gulf Peel & Eat Shrimp

Mirrored Displays

(select two)

Seasonal Carved Tropical Fruit Display
Fresh Cascade of Crudite w/ Honey Ranch Dijon
Domestic & European Cheese Display
*Display of assorted Dried Fruit & Nuts
*Old World Bread Display
*Assorted Display of Fresh Canapés

Accompaniments

(select two)

Daphnoise Potatoes
Roasted Vegetable Salad
Creamed Baby Spinach
Autumn Blend Wild Rice
Roasted Red Potatoes
Whipped Sweet Potatoes
Steamed Vegetable Medley

Carving Station

(Select One)

Slow-Roasted Roast Beef
White-Bread Stuffed Turkey Breast
Pineapple Glazed Ham
*Caribbean Jerk Pork Loin
***Red-Pepper Crusted Tenderloin
**Rosemary Roasted Leg of lamb

• Denotes additional charge

*PRICE PLUS 10.5% TAX AND 21% SERVICE CHARGE