Full Catering Menu

Catering Menu Overview

At Harborview, we believe every event deserves a menu that's both delicious and memorable. Our catering menu has been thoughtfully crafted to provide versatile options for every taste, occasion, and budget. From casual luncheons and office meetings to elegant receptions and celebrations, our offerings are made with quality ingredients, bold flavors, and Southern hospitality.

Menu Highlights:

- **Buffet Meals:**
  Flexible packages featuring a wide variety of entrées, sides, salads, and beverages. Choose from classic comfort food, hearty Southern dishes, wood-fired pizzas, or premium entrées like salmon and prime rib. All buffet options include desserts and drink selections.
- **Platters:**
  Perfect for parties, networking events, and social gatherings. Our platters feature crowd-pleasing appetizers like mini crab cakes, chicken skewers, sliders, charcuterie trays, and more. Available in sizes to serve 50 or 100 guests.
- **Lunch Sandwich Packages:**
  Whether it's a simple deli spread or a more elevated boxed lunch, we offer fresh, handcrafted sandwiches with sides, salads, and desserts. Customize with premium add-ons like avocado, pesto, or bacon.
- **Lunch Wrap Packages:**
  Flavorful wraps served with your choice of salad and desserts. Options include chicken, turkey, and vegetarian varieties designed for light, satisfying meals.
- **Plated Lunch & Dinner Entrées:**
  Ideal for formal events or seated service, our plated meals include elegant protein selections such as filet mignon, grilled salmon, and herb chicken. All entrées are served with chef's choice starch, vegetable, salad, and rolls.

Buffet Meals

Choice 1 – Deli Buffet – $ per person

Includes:

- Mixed Greens Salad with Assorted Dressings
- Pasta Salad
- Sliced Honey Ham, Sliced Roast Beef & Sliced Turkey Breast
- Sliced Tomato, Lettuce, Red Onion
- Mayo, Mustard, Pickles, Oil & Vinegar
- White Bread, Wheat Bread, Rye Bread
- Pub Chips
- Cookies and Brownies

Choice 2 – $25.99 per person

Choose Two Entrées
Includes:

- One Starch
- One Vegetable
- One Salad
- Dessert
- Two Beverages

Entrées:

- Pepperoni Pizza 16"
- Cheese Pizza 16"
- 3 Meat Pizza 16"
- Roasted Chicken Breast
- Balsamic Glazed Chicken Breast

- Baked Teriyaki Chicken
- Southern Fried Chicken
- Baked BBQ Pork Chops
- Sliced Honey Ham with Pineapple
- BBQ Pork Sliders
- Homemade Spaghetti
- Spaghetti Bolognese

Salads:

- House Salad
- Caesar Salad
- Southwest Salad

Sides (Choose 1):

- Yellow Rice
- CHS Red Rice
- Broccoli
- Green Beans
- Mac and Cheese
- French Fries
- Mashed Potatoes
- Roasted Red Potatoes

Beverages (Choose 2):

- Coffee with Cream
- Soft Drinks
- Sweet Tea

Choice 3 – $39.99 per person

Choose Two Entrées (Includes One Premium)
Includes:

- One Premium Entrée
- Three Sides (Starch/Veggie)
- One Salad
- Dessert
- Three Beverages

Premium Entrées:

- Chicken Parmesan
- Burgundy Beef Tips
- Sliced Roast Beef with Au Jus
- Lemon Pepper Salmon
- Teriyaki Glazed Salmon
- Honey Garlic Shrimp
- Veggie Lasagna (1.5 servings)
- Beef Lasagna (1.5 servings)

Includes standard entrée list, salads, sides, and drinks above

Choice 3 – $49.99 per person

Choose Three Entrées (Includes One Premium)
Includes:

- One Premium Entrée
- Three Sides (Starch/Veggie)
- One Salad
- Dessert
- Four Beverages

Same entrée, salad, side, and beverage selections as Choice 2

Platter Menu

CATERING | **Platter 50 pcs** | **Platter 100 pcs** | **Notes**

- Mini Crab Cakes – $200 | $300
- Bacon Wrapped Scallops – $250 | $350
- Shrimp Cocktail – $130 | $230
- Mini Chicken & Waffles – $250 | $350
- CHS Style Fried Green Tomatoes – $115 | $215
- Bruschetta – $225 | $325
- Charcuterie Tray – *$200 (Serves 10–12)*
- Hummus Tray – *$200 (Serves 10–12)*
- Pigs in a Blanket – $125 | $250
- Egg Rolls – $140 | $250
- Mozzarella Sticks – $125 | $250
- Chicken Wings – $180 | $280
- Chicken Tenders – $150 | $250
- Chicken Skewers – $150 | $250
- Chicken Quesadilla – $250 | $350
- Cheese Quesadilla – $210 | $310
- Pork Sliders – $250 | $350
- Fresh Fruit Display – *$75 (Serves 6–8)*
- Cheese Display – *$75 (Serves 6–8)*

Pizza Platters:

- 3 Meat Pizza 16" – $30 (8 slices)
- Pepperoni Pizza 16" – $24.99 (8 slices)
- Cheese Pizza 16" – $21.99 (8 slices)

Lunch Sandwich Packages

The Charleston – $20 per person

- One sandwich per guest
- Choice of one large salad: House, Caesar, or Southwest
- Assorted desserts

Sandwich Options:

- Club – White bread, turkey, ham, bacon, lettuce & tomato
- Turkey & Provolone – Ciabatta, lettuce & tomato
- Ham & Swiss – Ciabatta, lettuce & tomato

Add-ons:

- Avocado +$3.50
- Pesto +$2.00
- Bacon +$3.50

The Palmetto – $33 per person

- One sandwich per guest
- Choice of one large salad: House, Caesar, or Southwest
- Fruit & veggie tray
- Assorted desserts

Same sandwich and add-on options as above

The Chef Special – $38 per person

- One sandwich + chips per guest
- Group salad choice
- Choice of potato or pasta salad
- One dessert: Brownies, Lemon Bars, Chocolate Chip Bars, Chocolate Cake, or Apple Pie

Same sandwich and add-on options as above

Lunch Wrap Packages

Chicken Wrap – $22 per person

- One wrap per guest
- Choice of one large salad: House, Caesar, or Southwest
- Assorted desserts

Wraps:

- Chicken Caesar – Grilled chicken, romaine, parmesan, croutons, Caesar dressing
- Chicken Bacon Ranch – Grilled chicken, bacon, Monterey Jack, ranch

Turkey Wrap – $24 per person

- One wrap per guest
- Choice of one large salad: House, Caesar, or Southwest
- Assorted desserts

Wraps:

- Turkey, Provolone & Avocado – Smoked turkey, romaine, tomato
- Turkey Bacon Ranch – Smoked turkey, romaine, ranch

Veggie Wrap – $22 per person

- One wrap per guest
- Choice of one large salad: House, Caesar, or Southwest
- Assorted desserts

Wrap:

- Avocado & Hummus – Hummus, red & green peppers, tomato, cucumber, avocado

Lunch / Dinner Plated

All plated entrées include:

- House Salad
- Chef's Choice Vegetable
- Chef's Choice Starch
- Rolls & Butter

Chicken

- Herb Grilled Chicken Breast with Mushroom Sauce
- Fried Airline Chicken Breast
- Rosemary & Lemon Baked Chicken Breast with Lemon Butter Sauce

Beef

- 10oz Garlic & Herb Crusted Prime Rib with Au Jus
- 6oz Grilled Filet with Red Wine Demi
- 8oz Grilled Sirloin with Red Wine Demi

Pork

- Grilled Pork Chop with Wild Mushroom Sauce
- Mustard Crusted Pork Loin with Herb Cream Sauce
- Fried Pork Chop

Seafood

- Grilled Salmon with Lemon Caper Sauce
- Beer Battered Cod with Tartar Sauce
- Local Shrimp Skewers with Garlic Butter Sauce
- Local Shrimp with Local Stone Ground Grits

Pasta

- Lasagna with Tomato Gravy
- Penne Pasta with Alfredo Sauce

Add Protein to Pasta:

- Blackened Chicken Breast
- Seared Local Shrimp
- Seared Scallops

Vegetarian / Vegan

- Roasted Cauliflower with BBQ Sauce
- Impossible Meatloaf with Tomato Glaze
- Grilled Portabella Mushroom, Squash, Zucchini & Red Onion Stack

Bar Packages:

Bartender Fee: $150

All Prices subject to 15% Tax & 23% Gratuity

All Prices Per Person

BEER & WINE

California Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Imported and Domestic Beers and Non-Alcoholic Beverages

One Hour $16

Two Hours $18

Three Hours $20

SILVER LEVEL BAR

Myers Platinum White Rum, Smirnoff Vodka, New Amsterdam Gin, J&B Scotch,

Sauza 100% Blue Agave Silver Tequila, Jim Beam Bourbon, Canadian Club Whiskey

California Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Imported and Domestic Beers and Non Alcoholic Beverages

One Hour $22

Two Hours $24

Three Hours $26

GOLD LEVEL BAR

Bacardi Silver Rum, Captain Morgan Spiced Rum, Absolut Vodka, Tanqueray Gin, Dewars Scotch,

Jose Cuervo Tequila, Jack Daniels, Seagrams 7 Whiskey

California Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Imported and Domestic Beers and Non Alcoholic Beverages

One Hour $28

Two Hours $30

Three Hours $32

PLATINUM LEVEL BAR

Blue Chair Bay White Rum, Captain Morgan Spiced Rum, Tito's Vodka, Bombay Sapphire Gin,

Johnnie Walker Black Scotch, Patron Silver Tequila, Maker's Mark Bourbon, Crown Royal Whiskey

California Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Imported and Domestic Beers and Non Alcoholic Beverages

One Hour $34

Two Hours $36

Three Hours $38

Finalizing Event - Deposits & Payments

Banquet Space will be confirmed upon receipt of:

Signed Contract between Sales Office and Client

$500.00 Deposit – This will be deducted from your final balance due

Menu & Final Payment:

Final Choice of Menu items & full payment is due 21 days prior to event

Cancellations of event or Adjustment in head count:

Cancellation of full Event must be given in written notice 21 days prior to event in order to receive $500.00 deposit refund

Cancellation of individual guests, adjustment to guaranteed number of guests will be allowed up to 14 days prior to event. After this time, should the guaranteed number decrease, a refund will not be issued. Should the guaranteed number increase, the additional payment will be paid at the time of service directly to the Harbor View Restaurant.

Additional Information

No Outside food or alcohol is permitted in the restaurant.

To Go Boxes are not allowed. DJ's Entertainment or speakers are not allowed.

The Harbor Restaurant & Lounge complies with IHG Clean Standards to prevent the spread of COVID 19.

The Holiday Inn Management Team reserved the right to inspect and control all functions. Vulgar, loud behavior is not tolerated towards our hotel guests or hotel staff. The Management Team observes the right to issue one warning for all guests to comply or the function will end.