



THE HARBERT CENTER

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# 2018 LUNCH BUFFET

\$15.50 PER PERSON ON WEEKDAYS | \$17.50 PER PERSON ON WEEKENDS

*Buffets require a minimum of 50 people to order*

Available 11:00 AM until 2:00 PM

Two Entrée Selections, Salad Bar, Chef's Special Salad, Seasonal Cut Fruit, Chef's Vegetable Selections, Assorted Breads and Rolls, Assorted Desserts, Iced Tea and Coffee

## *Entrée Selections*

CHICKEN MILANESE | CHICKEN MARSALA WITH MUSHROOMS | GREEK CHICKEN

SWEET AND SOUR CHICKEN WITH BASMATI RICE | BUTTERMILK FRIED CHICKEN

CHICKEN CREOLE WITH TASSO HAM AND STEAMED RICE | LEMON-THYME ROASTED CHICKEN

CHICKEN CURRY WITH BASMATI RICE | DOWN HOME CHICKEN WITH RICE AND GRAVY

GRILLED CHICKEN BREAST WITH ROMESCO SAUCE | CHICKEN CACCIATORE

SHRIMP AND GRITS | FRIED POPCORN SHRIMP WITH COCKTAIL SAUCE

COCONUT SHRIMP CURRY | THIN FRIED CATFISH WITH TARTAR SAUCE

PULLED PORK WITH SPICY BARBECUE SAUCE | ROAST PORK LOIN WITH APPLE BUTTER

GRILLED PORK STEAK WITH JALAPEÑO PEPPER JELLY

TURKEY PAN PIE WITH CORN AND POTATOES | ROAST TURKEY WITH GRAVY AND DRESSING

THAI SPICED BEEF WITH MINT | SMOKED BEEF BRISKET | CHICKEN-FRIED STEAK WITH MILK GRAVY

BRAISED BEEF TIPS NEW MEXICO STYLE | PEPPER STEAK WITH STEAMED RICE

MAMA'S MEATBALLS WITH TOMATO GRAVY AND PASTA

## *Vegetarian Selections*

SEASONAL VEGETARIAN PASTA | CURRIED CHICKPEAS WITH KALE

SPINACH MUSHROOM LASAGNA | BLACK-EYED PEA CAKES WITH SMOKED JALAPEÑO AIOLI

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*We are happy to personalize any menu to meet your specific needs or requests*

For a 3rd entrée, add \$4.50 per person

All Food and Beverage Prices Subject to 20% Service Charge & 10% Sales Tax | Prices Subject to Change | Revised 4-17-17