



THE HARBERT CENTER

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## *Plated Dinner - Fall/Winter 2018-2019*

Served with freshly brewed Royal Cup Coffee & iced tea, warm dinner rolls with butter.

*Plated dinner selections include Host's choice of salad, entrée & dessert.*

### *Entrée*

#### **FILET MIGNON**

Truffle potato gratin, asparagus, red wine demi-glace  
8 oz. \$43, petite \$38

#### **ROASTED AIRLINE CHICKEN BREAST**

Rosemary beurre blanc, creamed potatoes, steamed broccoli \$28

#### **PAN-SEARED PORK RIBEYE**

Mustard and maple glaze, smoked gouda grit cake, green beans \$28

#### **BRAISED BEEF SHORT RIBS**

Tomato gravy, creamy risotto, roasted root vegetables \$33

#### **GRILLED ATLANTIC SALMON**

Mandarin orange chutney, Yukon gold potatoes, zucchini \$33

#### **PORTOBELLO MUSHROOM ROCKEFELLER**

Roasted portobello mushroom cap stuffed with sauteed spinach,  
Swiss, feta, parmesan cheese. With seasonal vegetables \$27

### *Salad*

**Classic or Kale Caesar**, garlic croutons, grated parmesan

**Spinach**, smoked bacon, crumbled bleu cheese, strawberries,  
balsamic vinaigrette

**House**, spring mix, sliced almonds, feta, cherry tomatoes  
Choice of two dressings

**Apple Walnut**, mixed greens, dried cranberries, celery, red  
onion, creamy lemon dressing (+ \$0.75 per person)

### *Dessert*

*Groups of 100 or more may select two desserts*

Dutch Apple Pie

Cheesecake with Strawberries

Classic Crème Brûlée

Red Velvet Cake

Chocolate Pot-Au-Crème (Dulce de Leche, Peanut Brittle,  
Espresso Whipped Cream)

Chocolate Cake with Salted Caramel Sauce and Candied Pecans

German Chocolate Cake

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

All food and beverage prices subject to 20% service charge & 10% sales tax | Prices subject to change | Revised 08-25-18