



THE HARBERT CENTER

Plated Lunch - Fall/Winter 2018-2019

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

Menus priced for service between 11am - 2pm.

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

Entrée

PARMESAN BREADED CHICKEN BREAST

Marinara sauce, mozzarella, creamed potatoes, broccoli \$19

BRAISED BEEF POT ROAST

Root vegetables, pan gravy, mashed potatoes, broccoli \$20

PAN-SEARED CHICKEN

Caramelized onion gravy, wild rice pilaf, green peas \$18

BLACKENED CATFISH

Crawfish cream sauce, smashed red potatoes, broccolini \$25

SHRIMP ALLA VODKA SAUCE

Four large shrimp in classic Italian vodka sauce with Conecuh sausage, stone ground grits, green beans \$23

PORTOBELLO MUSHROOM ROCKEFELLER

Roasted portobello mushroom cap stuffed with sauteed spinach, Swiss, feta, and parmesan cheeses. With seasonal vegetables \$17

CHEF SALAD

Smoked turkey, honey glazed ham, hard-boiled eggs, tomatoes, cucumbers, shredded cheese over a bed of mixed greens with choice of dressings \$15

GRILLED CHICKEN CAESAR SALAD

Crisp romaine, garlic croutons, parmesan \$15

Salad

Classic 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

Dessert

Groups of 100 or more may select two desserts

Cheesecake with Strawberries

Pecan Pie

Carrot Cake with Cream Cheese Icing

Red Velvet Cake

Fudge Brownie with Bailey's Whipped Cream

Banana Pudding

Dutch Apple Pie

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