



THE HARBERT CENTER

PLATED DINNER - FALL 2019/WINTER 2020

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, steamed asparagus, red wine demi-glace
8 oz. \$42 | petite \$39

ROASTED AIRLINE CHICKEN BREAST

Shiitake mushroom sauce, mashed potatoes, broccoli \$29

PAN-SEARED PORK RIBEYE

Apricot-jalapeno glaze, smoked gouda grit cake,
green beans \$29

BRAISED BEEF SHORT RIBS

Slow cooked in tomato gravy, served over creamy risotto with
roasted winter root vegetables \$34

ATLANTIC SALMON WITH MISO GLAZE

Grilled and served over basmati rice with zucchini, carrots \$34

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, crumbled bleu cheese, pecans, 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

Dutch Apple Pie

Cheesecake with Strawberries

Red Velvet Cake

Chocolate Pot-Au-Crème

dulce de leche, peanut brittle, espresso whipped cream

German Chocolate Cake

Chocolate Cake

salted caramel sauce and candied pecans

Classic Crème Brûlée

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

All menu items subject to 20% service charge & 10% sales tax | Prices subject to change | Revised 08-14-19