



THE HARBERT CENTER

PLATED LUNCH - FALL 2019/WINTER 2020

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

Menus priced for service between 11:00 a.m. - 2:00 p.m.

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

ENTRÉE

PARMESAN BREADED CHICKEN BREAST

Marinara and mozzarella, creamed potatoes, broccoli \$19

ROASTED TURKEY BREAST

Sliced tender turkey breast served with giblet gravy, southern cornbread dressing, green beans \$19

PORK TENDERLOIN MEDALLIONS

Balsamic-bacon jam, mashed sweet potatoes, Brussels sprouts \$22

SHRIMP ALLA VODKA SAUCE

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

BLACKENED CATFISH

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

PORTOBELLO MUSHROOM ROCKEFELLER

Roasted portobello mushroom cap stuffed with sauteed spinach, swiss, feta, and parmesan cheeses. With seasonal vegetables \$18

CHICKEN CAESAR SALAD

Grilled chicken breast over crisp romaine, garlic croutons, parmesan, and creamy Caesar dressing \$15

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

SALAD

Classic Caesar

Garlic croutons, grated parmesan
creamy Caesar dressing

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

Cheesecake with Strawberries

Carrot Cake with Cream Cheese Icing

Red Velvet Cake

Pecan Pie

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