



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



THE HARBERT CENTER

SEASONAL DINNER BUFFETS

Salad & dessert will be pre-set on tables

Served with soft dinner rolls & butter, unsweetened iced tea, water, and Royal Cup Coffee

SELECTIONS AVAILABLE APRIL - SEPTEMBER

Selection of Two (2)

Lemon Thyme Chicken, Chicken Cacciatore,
Grilled Pork Ribeye with Charred Pineapple Salsa, Italian Breaded Pork Chop with Olive Tapenade,
Classic Italian Lasagna, Beef Pepper Steak,
Grilled Salmon with Lemon Dill Sauce, Pecan Crusted Catfish with Remoulade Sauce

Seasonal vegetarian entrees available upon request

Selection of Three (3)

Squash Casserole, Mashed Potatoes, Herb Roasted Potatoes, Green Beans, Roasted Seasonal Vegetables, Steamed Broccoli

Selection of One (1)

Spinach Salad *crumbled bleu cheese, pecans, strawberries, balsamic vinaigrette*
Caesar Salad *garlic croutons, grated parmesan*
House Salad *spring mix, sliced almonds, feta, cherry tomatoes, choice of two dressings*

Selection of Two (2)

Dutch Apple Pie, Chocolate Pot-au-Creme with Dulce de Leche,
Red Velvet Cake, Cheesecake with Strawberries

\$32 per person

Requires a minimum of 50 guests to order
\$2.00** per guest charge for buffets served to fewer than 50 guests

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 11-26-19



THE HARBERT CENTER

SEASONAL DINNER BUFFETS

Salad & dessert will be pre-set on tables

Served with soft dinner rolls & butter, unsweetened iced tea, water, and Royal Cup Coffee

SELECTIONS AVAILABLE OCTOBER - MARCH

Selection of Two (2)

Chicken Marsala with Mushrooms, Panko Crusted Chicken Breast,
Spanish Braised Pork Shoulder with Tomatoes & Olives, Roasted Pork Loin with Apple Butter,
Classic Italian Lasagna, Beef Pepper Steak,
Shrimp in Low Country Cream Sauce over Grits, Smoked Salmon Croquettes with Horseradish Sauce

Seasonal vegetarian entrees available upon request

Selection of Three (3)

Mashed Sweet Potatoes, Braised Greens, Creamy Grits, Roast Garlic Mashed Potatoes, Green Beans, Black Eye Peas, Creamy Grits

Selection of One (1)

Spinach Salad *crumbled bleu cheese, pecans, strawberries, balsamic vinaigrette*
Caesar Salad *garlic croutons, grated parmesan*
House Salad *spring mix, sliced almonds, feta, cherry tomatoes, choice of two dressings*

Selection of Two (2)

Dutch Apple Pie, Chocolate Pot-au-Creme with Dulce de Leche,
Red Velvet Cake, Cheesecake with Strawberries

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