



THE HARBERT CENTER

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## 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

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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



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## LUNCH BUFFET

\$16 per person | \$18.50 on weekends

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

\$2.00++ per guest charge for buffets served to fewer than 50 guests

Two Entrée Selections, Salad Bar, Chef's Special Salad, Seasonal Cut Fruit, Chef's Vegetable Selections, Assorted Breads and Rolls, Assorted Desserts, Iced Tea and Coffee

### SELECT TWO ENTRÉES:

Chicken Milanese | Chicken Marsala with Mushrooms | Greek Chicken | Sweet and Sour Chicken with Basmati Rice  
Buttermilk Fried Chicken | Chicken Creole with Tasso Ham and Steamed Rice | Lemon-Thyme Roasted Chicken  
Chicken Curry with Basmati Rice | Down Home Chicken with Rice and Gravy  
Grilled Chicken Breast with Romesco Sauce | Chicken Cacciatore

Shrimp and Grits | Fried Popcorn Shrimp with Cocktail Sauce  
Coconut Shrimp Curry | Thin Fried Catfish with Tartar Sauce

Pulled Pork with Spicy Barbecue Sauce | Roast Pork Loin with Apple Butter | Grilled Pork Steak with Jalapeño Pepper Jelly

Turkey Pan Pie with Corn and Potatoes | Roast Turkey with Gravy and Dressing

Thai Spiced Beef with Mint | Smoked Beef Brisket | Chicken-Fried Steak with Milk Gravy  
Braised Beef Tips New Mexico Style | Pepper Steak with Steamed Rice  
Mama's Meatballs with Tomato Gravy and Pasta

### VEGETARIAN SELECTIONS

Seasonal Vegetarian Pasta | Curried Chickpeas with Kale  
Spinach Mushroom Lasagna | Black-Eyed Pea Cakes with Smoked Jalapeño Aioli

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For a 3rd entrée, add \$4.50 per person

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# SEASONAL LUNCH 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)

Buttermilk Fried Chicken, Grilled Chicken Breast with Romesco Sauce, Roast Turkey with Giblet Gravy,  
Grilled Pork Chop with Jalapeño Pepper Jelly, Roast Pork Loin with Peach Chutney,  
Baked Ziti, Momma's Meatloaf, Fried Catfish, Shrimp Creole

*Seasonal vegetarian entrees available upon request*

### Selection of Three (3)

Macaroni & Cheese, Stewed Squash, Herb Roasted Potatoes, Rice Pilaf, Green Beans, Roasted Corn, Lima Beans, Zucchini

### 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)

Fudge Brownie with Whipped Cream, Pecan Pie,

Cheesecake with Strawberries, Carrot Cake

**\$20 per person**

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

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# SEASONAL LUNCH 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)

Parmesan Crusted Chicken Breast, Chicken Pot Pie,

Conecuh Sausage in Red Bean Gravy, Roasted Pork Loin with Apple Butter, Momma's Meatballs, Braised Beef Tips,

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)

Fudge Brownie with Whipped Cream, Pecan Pie,

Cheesecake with Strawberries, Carrot Cake

**\$20 per person**

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## THEMED LUNCH BUFFETS

Buffets require a minimum of 50 guests and is available for a one hour period  
Includes soft dinner rolls & butter, unsweetened iced tea, water, and Royal Cup Coffee

### MAGIC CITY COOKOUT

Smoked Chicken with Alabama White BBQ Sauce  
Pulled Pork with Tangy BBQ Sauce  
Home-style Baked Beans, Seasoned Turnip Greens, Creamed Corn  
Potato Salad, Coleslaw, Fruit Salad  
Dutch Apple Pie & Seasonal Fruit Cobbler

**\$19 per person**

### TEX-MEX

Beef Barbacoa & Ancho Chili Braised Chicken  
Taco Salad Bowls & Soft Tortillas  
Roasted Tomato Salsa & Black Bean & Corn Salsa  
Cheddar Jack Cheese, Sour Cream, Shredded Lettuce, Pico de Gallo  
Spanish Rice, Cumin Dusted Carrots, Black Beans  
Chopped Salad with Grilled Corn, Cheddar Jack Cheese, & Chipotle Ranch  
Tres Leche Cake & Mexican Brownies

**\$20 per person**

### GULF COAST

Gulf Shrimp & Conecuh Sausage Creole  
Fried Alabama Catfish  
Creamy Grits, Green Beans, Roasted Seasonal Vegetables  
Harbert Center Broccoli Salad & Fruit Salad  
Tossed Spinach Salad  
Red Velvet Cake & Cheesecake

**\$24 per person**

*Lunch menus are available until 2:00 p.m.*

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## SANDWICH LUNCHES

Groups of 20-50 choose two | Groups of 50 or more choose three

Sandwiches served with chips, fresh fruit, choice of cookie or brownie, iced tea and coffee  
Soft drinks are available to be billed on consumption

### DELI SANDWICHES

\$11.25 per person

#### SMOKED TURKEY AND CHEDDAR

on Wheat Berry Bread

#### HONEY HAM AND SWISS

on Sourdough Bread

#### CHICKEN SALAD

on Wheat Berry Bread

#### TUNA SALAD

on Wheat Berry Bread

### HARBERT SPECIALTY DELI SANDWICHES

\$12.25 per person

#### HARBERT CLUB CROISSANT

Turkey, Bacon, Cheddar, Lettuce, Tomato

#### Toasted Pecan Chicken Salad

on a Buttery Croissant with Baby Greens

#### Roast Beef Mushroom Duxelle

Cheddar and Horseradish Sauce on French Bread

#### Vegetarian Deli Sandwich

Tomato, Avocado, Cucumber, Mozzarella, Spinach, and  
Pesto on Wheat Berry Bread

**Add Grilled Cheese and Homemade Soup \$2 per person**

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## SMALL GROUP LUNCH BUFFETS

Specifically for groups with fewer than 50 guests

Buffets include unsweetened iced tea, water, and Royal Cup Coffee

### SWEET HOME ALABAMA

Bobby's Southern Fried Chicken

Home-style Mac & Cheese, Seasoned Green Beans

Tossed Garden Salad with Ranch & Vinaigrette Dressings

Freshly Cut Seasonal Fruit

Banana Pudding & Chocolate Cake

**\$14 per person**

### LIGHT & FIT

Grilled Chicken Breast with Pesto

Roasted Carrots with Mint, Steamed Broccoli

Seasonal Quinoa Salad & Cucumber Tomato Salad

Freshly Cut Seasonal Fruit

Cookie Bites

**\$14 per person**

### SOUTH OF THE BORDER

Ancho Chili Braised Chicken & Poached Shrimp Salad

Taco Salad Bowls & Soft Tortillas

Roasted Tomato Salsa & Black Bean & Corn Salsa

Cheddar Jack Cheese, Sour Cream, Shredded Lettuce, Pico de Gallo

Spanish Rice & Cilantro Lime Slaw

Tres Leche Cake

**\$15 per person**

### FINGER SANDWICHES

Assortment of Traditional Finger Sandwiches:

Pimiento Cheese, Chicken Salad, &

Smoked Ham with Pepper Jelly

Broccoli Salad, Fruit Salad, Potato Chips

Fresh Baked Cookies & Fudge Brownies

**\$14 per person**

### CHEF'S CHOICE

One Hot Entree & Two Sides

Salad Bar with Choice of Dressings

Dinner Rolls & Cornbread

Assorted Desserts

**\$13.50 per person**

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