



THE HARBERT CENTER

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# PLATED DINNER - FALL 2020/WINTER 2021

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. \$43 | 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**

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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 11-13-20



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# 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

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# SEASONAL DINNER BUFFETS

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## 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)

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