



THE HARBERT CENTER

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## PLATED DINNER - FALL 2021/WINTER 2022\*

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 \$40

#### 'DECONSTRUCTED' CHICKEN SALTIMBOCCA

Pan seared chicken breast, crispy prosciutto, sage brown butter, creamed potatoes, broccoli \$29

#### PORK RIBEYE

Pan seared thick cut pork chop, apricot-jalapeno glaze, smoked gouda grit cake, green beans \$30

#### BEEF SHORT RIBS

Braised in beef demi glace, Yukon rutabaga mash, honey roasted carrots \$36

#### PORTOBELLO MUSHROOM ROCKEFELLER

Roasted portobello mushroom cap stuffed with sauteed spinach, Swiss, feta, parmesan cheese. With seasonal vegetables \$27

### SALAD

**Caesar Salad** Crisp Romaine, garlic croutons, grated parmesan, Caesar dressing

**Spinach Salad** Crumbled bleu cheese, smoked bacon, watermelon, balsamic vinaigrette

**House Salad** 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**

**\*Our menu is seasonal and changes in the spring and fall.**

**Your Event Sales Manager will provide you with the most current menu as soon as it becomes available.**

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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 8-18-21



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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 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

**\$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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## THEMED DINNER BUFFETS

Served with 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

**\$29 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

**\$30 per person**

### 'L.A.' BUFFET

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

**\$34 per person**

Buffets require a minimum of 50 guests and is available for a one hour period

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

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All menu items subject to 20% service charge & 10% sales tax | Prices subject to change | Revised 9-10-21