



THE HARBERT CENTER

PLATED DINNER*

Plated lunch selections include Host's choice of salad, entrée & dessert.
Served with freshly brewed Royal Cup Coffee & iced tea, warm dinner rolls with butter.

ENTRÉE

FILET MIGNON

Truffle potato gratin, steamed asparagus, red wine demi-glace
8 oz. \$43 | petite \$39

ROASTED AIRLINE CHICKEN BREAST

Sun-dried tomato beurre blanc, rosemary parmesan mashed potatoes, green beans \$29

PAN-SEARED PORK CHOP

Peach gravy, smoked gouda grit cake, braised kale \$28

BLACKENED SHRIMP

Five large shrimp basted in Creole butter with diced Conecuh sausage, creamy grits, zucchini \$29

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 Mousse Cake

Blackberry & Peach Trifle

**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.

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 03-31-22



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

\$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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All menu items subject to 20% service charge & 10% sales tax | Prices subject to change | Revised 11-26-19



THE HARBERT CENTER

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