



THE HARBERT CENTER

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## PLATED LUNCH\*

*Plated selections include Host's choice of salad, entrée & dessert. Salads & desserts will be pre-set, entrées will be served.*

*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.*

### ENTRÉE

#### PARMESAN BREADED CHICKEN BREAST

*Marinara sauce, mozzarella, creamed potatoes, roasted broccoli \$21*

#### CHICKEN CACCIATORE

*Peppers, mushrooms, olives, capers, herbs in an Italian marinara sauce, wild rice, roasted Brussels sprouts \$21*

#### CORNMEAL CRUSTED PORK CHOP

*Balsamic-bacon jam, mashed sweet potatoes, braised greens \$22*

#### CLASSIC MEATLOAF & GRAVY

*Smashed red potatoes, green beans \$20*

#### PECAN CRUSTED CATFISH

*Smoked gouda cheese grits, green beans \$24*

#### PORTOBELLO MUSHROOM ROCKEFELLER

*Roasted portobello mushroom cap stuffed with sautéed spinach, swiss, feta, and parmesan cheeses. With seasonal vegetables \$18*

#### CHICKEN CAESAR SALAD

*Grilled chicken breast over crisp romaine, garlic croutons, parmesan cheese, and creamy Caesar dressing \$18*

#### CHEF SALAD PLATE

*Smoked turkey, honey glazed ham, hard-boiled eggs, tomatoes, cucumbers, shredded cheese over a bed of mixed greens with choice of dressings \$18*

### 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*

**Cheesecake with Strawberries**

**Pecan Pie**

**Carrot Cake with Cream Cheese Icing**

**Red Velvet Cake**

**Fudge Brownie with Bailey's Whipped Cream**

**Banana Pudding**

**Dutch Apple Pie**

***\*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 07-21-22



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# SEASONAL LUNCH BUFFETS

*Served with freshly brewed Royal Cup Coffee & iced tea, warm dinner rolls with butter  
Salad & dessert will be pre-set on tables*

**\$20 per person**

## **SPRING/SUMMER**

*Available April - September*

### **Entrées - 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*

### **Sides - Selection of Three (3)**

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

### **Salad - 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*

### **Desserts - Selection of Two (2)**

*Fudge Brownie with Whipped Cream  
Pecan Pie  
Cheesecake with Strawberries  
Carrot Cake*

## **FALL/WINTER**

*Available October - March*

### **Entrées - 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*

### **Sides - Selection of Three (3)**

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

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*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 LUNCH BUFFETS

### 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*

*Royal Cup Coffee, Unsweetened Iced Tea, & Water*

***\$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*

*Royal Cup Coffee, Unsweetened Iced Tea, & Water*

***\$20 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*

*Royal Cup Coffee, Unsweetened Iced Tea, & Water*

***\$24 per person***

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## SMALL GROUP LUNCH BUFFETS

*Specifically for groups with fewer than 50 guests*

*Served with freshly brewed Royal Cup Coffee, unsweetened iced tea, & water*

### **SWEET HOME ALABAMA**

*Southern Fried Chicken*

*Home-style Mac & Cheese, Seasoned Green Beans*

*Tossed Garden Salad with Ranch & Vinaigrette Dressings*

*Seasonal Fruit*

*Banana Pudding & Chocolate Cake*

***\$14 per person***

### **CHEF'S CHOICE**

*One Hot Entree & Two Sides*

*Salad Bar with Choice of Dressings*

*Dinner Rolls & Cornbread*

*Assorted Desserts*

***\$14 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***

### **LIGHT & FIT**

*Grilled Chicken Breast with Pesto*

*Roasted Carrots with Mint, Steamed Broccoli*

*Seasonal Quinoa Salad & Cucumber Tomato Salad*

*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***

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# HARBERT CENTER DELI SANDWICHES

*Sandwiches served with chips, fresh fruit, choice of cookie or brownie, condiments,  
Royal Cup Coffee, unsweetened iced tea, and water*

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

**\$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*

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

**\$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*

## **ADD-ONS**

**Grilled Cheese & Homemade Soup** *\$2 per person*

**Harbert Center Broccoli Salad** *\$155 (serves 50-75)*

**Lemonade** *\$20 per gallon (serves 10-12)*

**Harbert Center Punch** *\$25 per gallon (serves 10-12)*

**Assorted Soft Drinks** *\$3 each (billed on consumption)*

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