



THE HARBERT CENTER

PLATED DINNER*

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.

ENTRÉE

FILET MIGNON

Truffle potato gratin, steamed asparagus, red wine demi-glace 8 oz. \$46 | petite \$42

ROASTED AIRLINE CHICKEN BREAST

Supreme sauce, button mushrooms, Yukon gold mashed potatoes, green beans \$32

PANKO CRUSTED CHICKEN BREAST

Herb brown butter, creamed potatoes, roasted broccoli \$29

PAN-SEARED PORK RIBEYE

Sweet potato butter, smoked gouda grit cake, green beans \$30

BRAISED BEEF SHORT RIBS

Beef demi-glace, Yukon-rutabaga mash, honey roasted carrots \$38

SHRIMP CAKES

Chimichurri, Spanish rice, roasted zucchini, carrot puree \$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 Salad *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

with Salted Caramel Sauce & Candied Pecans

Classic Crème Brulee

****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 07-20-22



THE HARBERT CENTER

SEASONAL DINNER BUFFETS

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

\$32 per person

SPRING/SUMMER

Available April - September

Entrées - 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*

Sides - Selection of Three (3)

*Squash Casserole, Mashed Potatoes,
Herb Roasted Potatoes, Green Beans,
Roasted Seasonal Vegetables, Steamed Broccoli*

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)

*Dutch Apple Pie
Chocolate Pot-au-Crème with Dulce de Leche
Red Velvet Cake
Cheesecake with Strawberries*

FALL/WINTER

Available October - March

Entrées - 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*

Sides - Selection of Three (3)

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

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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THE HARBERT CENTER

THEMED DINNER 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

\$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

Royal Cup Coffee, Unsweetened Iced Tea, & Water

\$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

Royal Cup Coffee, Unsweetened Iced Tea, & Water

\$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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