



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*

\$36 per person

SPRING/SUMMER

Available April - August

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 September - 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

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 08-14-23