



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. \$49 | petite \$45

ROASTED AIRLINE CHICKEN BREAST

Sauce Chasseur, creamed potatoes, green beans \$33
white wine, shallot, mushroom sauce

PANKO CRUSTED CHICKEN BREAST

Herbed beurre blanc, mashed potatoes, blistered grape tomatoes \$30

PAN-SEARED PORK RIBEYE

Jalapeño pepper jelly, smoked gouda grits, braised kale \$34

BLACKENED SALMON FILET

Blackberry gastrique, mashed sweet potatoes, roasted Brussels sprouts \$37

PORTOBELLO MUSHROOM ROCKEFELLER

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

SALAD

Classic Caesar Salad *Garlic croutons, grated parmesan, Caesar dressing*

Spinach Salad *Crumbled bleu cheese, pecans (or smoked bacon), strawberries, 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 08-12-23