



THE HARBERT CENTER

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 \$22

CHICKEN PICCATA

Lemon caper sauce, smashed red potatoes, green beans \$23

PORK TENDERLOIN MEDALLIONS

Balsamic-bacon jam, wild rice, Brussels sprouts \$23

SALISBURY STEAK

Caramelized onion gravy, Hoppin' John, turnip greens \$21

SHRIMP ALLA VODKA SAUCE

Conecuh sausage, stone ground grits, green beans \$25

PORTOBELLO MUSHROOM ROCKEFELLER

Roasted portobello mushroom cap stuffed with sautéed spinach, swiss, feta, and parmesan cheeses. With seasonal vegetables \$20

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, 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

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.

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 without notice | Revised 08-12-23



THE HARBERT CENTER

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*

\$24 per person

SPRING/SUMMER

Available April - August

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 September - 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*

*Requires a minimum of 50 guests to order | \$2.00++ per guest charge for buffets served to fewer than 50 guests
Menus priced for service between 11:00 a.m. - 2:00 p.m.*

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THE HARBERT CENTER

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

*Requires a minimum of 50 guests to order | \$2.00++ per guest charge for buffets served to fewer than 50 guests
Menus priced for service between 11:00 a.m. - 2:00 p.m.*

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THE HARBERT CENTER

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

\$16 per person

CHEF'S CHOICE

One Hot Entrée & Two Sides

Salad Bar with Choice of Dressings

Dinner Rolls & Cornbread

Assorted Desserts

\$15 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

\$16 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

\$17 per person

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THE HARBERT CENTER

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

\$13.75 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*

\$13 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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