



THE HARBERT CENTER

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## PLATED DINNER

*Includes 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

**PAN SEARED FILET OF BEEF (6 OZ.)\* \$49**

*Bordelaise, pickled onion, herb roasted potatoes, baby vegetables*

**HAND CUT CHARGRILLED RIBEYE (10 OZ.)\* \$44**

*Cabernet Sauvignon jus, smoked garlic mashed potatoes, lemon brushed asparagus*

**PECAN CRUSTED CHICKEN BREAST \$35**

*Dijon maple bourbon sauce, brown sugar sweet potato mash, wilted garlic greens*

**OVEN ROASTED BONELESS CHICKEN BREAST \$33**

*Classic mushroom crème sauce, smoked gouda bread pudding, broccoli roasted with red onions*

**HOUSE SMOKED TURKEY BREAST \$31**

*Poultry gravy with hardboiled egg, buttermilk cornbread dressing, pan-cooked green beans*

**BRAISED BONELESS PORK LOIN \$32**

*Rice wine vinegar soy reduction, green onion, coconut vegetable rice, sesame flash-fried green beans*

**GARLIC RUBBED GRILLED PORK RIBEYE \$34**

*Creole pork jus, butter poached baby red potatoes, steamed haricot verts*

**CHARGRILLED ATLANTIC SALMON FILET \$38**

*Berry gastrique, pineapple sweet pepper rice, baby vegetables*

**PAN ROASTED WILD SNAPPER \$38**

*Tomatillo cream sauce, honey roasted baby tomato and vegetable medley, arroz con tomate*

**MARINATED GRILLED PORTOBELLA MUSHROOM \$26**

*Balsamic glaze, wild rice blend, steamed broccoli*

*See following page for salad and dessert selections*

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*\*House temp only*

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 02-15-24



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# SALAD & DESSERT SELECTIONS

*Plated lunch & dinner menus*

## SALAD

*(select one)*

**Caesar Salad** *Romaine lettuce, croutons, grated parmesan, Caesar dressing*

**Spinach Salad** *Leafy baby spinach, mixed berries, fresh goat cheese, choice of balsamic or raspberry vinaigrette*

**House Salad** *Mixed spring lettuces, tomato, cucumber, cran-raisin, parmesan cheese, pickled red onion, choice of two dressings*

*Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Raspberry Vinaigrette*

## DESSERT

*(groups of 100 or more may select two desserts)*

**Chocolate Cake**

**Cheesecake with Strawberry Sauce**

**Red Velvet Cake**

**Limoncello Mascarpone Cake**

**Key Lime Pie**

**Flourless Chocolate Torte**

**Tres Leches Cake**

*Please advise us of any dietary restrictions or food allergies when confirming the final guest count. While we will make every effort to accommodate any late requests, prior notification is greatly appreciated.*

*There is no guarantee that all day-of requests will be fulfilled.*

*Menus and your 'no less than' guest count should be confirmed 14 days before your event, while the final guest count must be submitted 10 business days before the event date.*

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## DINNER BUFFET

*Includes a salad bar with assorted toppings and dressings. Dessert will be pre-set on tables.  
Served with freshly brewed Royal Cup Coffee, iced tea, water, & warm dinner rolls with butter.*

**\$36 per person**

### **Choice of Two Entrées:**

*Country Fried Chicken Breast (gravy optional)*

*Pan Seared Chicken Marsala with Mushrooms*

*Greek-Style Chicken with Black Olives,  
Artichokes, & Tomatoes*

*Rosemary Lemon Grilled Chicken*



*Slow Cooked Spanish-Style Pork Roast with*

*Adobo Tomato Bullion*

*Boston Butt Pulled Pork (sauced or on the side)*

*Roasted Pork Loin with Mild Creole Mustard au Jus*

*Marinated Pork Ribeye Chops*



*Red Wine Braised Beef Tips & Gravy*

*Slow Roasted Beef Pot Roast*

*Grilled Marinated Flank Steak*

*Slow Cooked Beef Stroganoff over Egg Noodles*



*Grilled Salmon with Herbed Butter*

*Shrimp with Redeye Creole Sauce over Grits*

*Fried Catfish Filets with Tartar Sauce*



*Vegetable Lasagna*

*Thai-Style Vegetarian Red Curry*

### **Choice of Three Sides:**

*Herb Roasted Potatoes*

*Mashed Potatoes*

*Cheddar Mashed Potatoes*

*Wild Rice*

*Buttered Rice Pilaf*

*Seasoned Green Beans*

*Roasted Brussels Sprouts*

*Steamed Broccoli*

*Roasted Dill Carrots*

*Black Eye Peas*

*Green Lima Beans*

*Mixed Seasoned Greens*

*Southern Style Cabbage*

*Fried Okra*

*Squash Casserole*

*Cornbread Dressing*

*Seasonal Vegetable Medley*

### **Choice of Two Desserts:**

*Chocolate Cake with Caramel Sauce*

*Key Lime Pie*

*Cheesecake with Strawberry Sauce*

*Tres Leches Cake*

*Ms. Cynthia's Carrot Cake*

*Mini Lemon Mousse Pie*

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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 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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# SMALL GROUP DINNER 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*

**\$27 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*

**\$29 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*

**\$27 per person**

## **CHEF'S CHOICE**

*One Hot Entrée & Two Sides*

*Salad Bar with Choice of Dressings*

*Dinner Rolls & Cornbread*

*Assorted Desserts*

**\$26 per person**

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