



THE HARBERT CENTER

PLATED LUNCH

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, & water, warm dinner rolls with butter.

Menus priced for service between 11:00 a.m. - 2:00 p.m.

HOT ENTRÉES

FRIED HAND BREADED CHICKEN BREAST \$25
Herbed cream drizzle, roasted potatoes, sautéed French beans

CHICKEN PICCATA \$24
Lemon caper sauce, wild rice medley, steamed seasonal vegetables

PORK TENDERLOIN MEDALLIONS \$23
Creole pork jus, brown sugar sweet potato mash, roasted broccoli

GRILLED MARINATED FLANK STEAK \$26
Reduced steak sauce, rice pilaf, seasonal mixed vegetables

ROASTED SLICED TURKEY BREAST \$23
Poultry gravy, cornbread dressing, southern-style green beans

PAN SEARED CAPRESE CHICKEN \$25
Sweetened vinegar reduction, basil pesto rice, roasted asparagus

FRIED ALABAMA CATFISH FILET \$24
Roasted parmesan potatoes, slow cooked mixed greens

GRILLED MARINATED PORTOBELLO \$19
Balsamic glaze, wild rice blend, steamed broccoli

COLD ENTRÉES

HARBERT GRILLED CHICKEN SALAD \$17
Fresh salad blend accented with tomatoes, cucumber, grated parmesan, cranraisins, and toasted almonds. Choice of two dressings (Chef recommends the raspberry vinaigrette)

ALABAMA CLUBHOUSE SALAD PLATE \$16
Heaping scoop of fresh chicken salad with crackers, mixed fruit salad, small house salad, and two mini muffins. Served with a side of ranch dressing

ROASTED PORTOBELLO SALAD \$16
Fresh salad blend accented with tomatoes, kalamata olives, roasted peppers, feta cheese, topped with sliced marinated and roasted portobello mushroom and light balsamic reduction. Choice of two dressings (Chef recommends the balsamic vinaigrette)

THE CLUB \$15
Hickory smoked bacon, smoked turkey, lettuce, sliced tomatoes sandwiched between 3 layers of toasted wheatberry bread with garlic aioli. Served with house potato chips

See following page for salad and dessert selections (salad not included for cold entrees)

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 03-12-24



THE HARBERT CENTER

SALAD & DESSERT SELECTIONS

Hot 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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THE HARBERT CENTER

LUNCH 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.*

\$24 per person

Choice of Two Entrées:

Momma Chickens Buttermilk Fried Chicken

Grilled Honey Mustard Basted Chicken Breast

Pan Seared Chicken with Sautéed Garlic Spinach

Chicken Alfredo over Pasta

Roast Turkey Breast with Turkey Gravy



Beef Tips and Onions in Gravy

Hamburger Steak with Sautéed Onions (Gravy optional)

Homestyle Meatloaf topped with BBQ Gravy

Italian Style Meatballs with Marinara & Parmesan



Slow Cooked Pulled Barbecue Pork

(sauced or on the side)

Grilled Boneless Center Cut Pork Chops



Southern Fried Catfish Bites with Tartar Sauce

Roasted Tilapia with Herbs & Lemon

Shrimp Cacciatore



Pasta Primavera in Roasted Tomato Cream Sauce

Fajita-Style Mushrooms & Vegetables with

Tortilla Wedges

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

*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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