



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

#### **CHARGRILLED FILET OF BEEF (6 OZ.)\* \$58**

*Marinated beef tenderloin cooked on the chargrill, topped with demi glaze and crispy onion*

#### **BRAISED BONELESS BEEF SHORT RIB WITH 15-HOUR JUS GRAVY \$55**

*Seasoned with house seasoning and slow cooked until tender*

#### **PAN SEARED CHICKEN BREAST MARSALA \$39**

*Marinated boneless chicken breast, pan seared and topped with a classic mushroom marsala sauce*

#### **ROASTED MEDITERRANEAN LEMON CHICKEN \$40**

*Marinated boneless chicken breast topped with stewed artichoke hearts, red onions, capers, black olives, and grape tomatoes in a white wine and lemon sauce*

#### **CHICKEN PICCATA \$39**

*Pan seared boneless chicken breast lightly seasoned and topped with lemon caper sauce*

#### **CHEF'S FRENCH BRIE TOPPED CHICKEN \$40**

*Pan seared boneless chicken breast topped with baked brie and a rich slow cooked Coq au Vin sauce*

#### **PECAN CRUSTED CHICKEN \$41**

*Boneless chicken breast marinated in buttermilk then battered in house seasoned flour and chopped pecans. Deep fried to a golden brown and drizzled with a balsamic reduction*

#### **HOUSE SMOKED TURKEY BREAST \$38**

*Sliced and topped with poultry gravy*

#### **PECAN CRUSTED CATFISH \$41**

*Catfish filet marinated in buttermilk then battered in house seasoned flour, cornmeal and chopped pecans. Deep fried to a golden brown and drizzled with a Creole sauce*

#### **CHARGRILLED ATLANTIC SALMON FILET (6 OZ.) \$45**

*Seasoned with house seasonings and drizzled with a balsamic reduction*

#### **GARLIC RUBBED GRILLED PORK RIBEYE (6 OZ.) \$43**

*Boneless pork ribeye rubbed with roasted garlic and house seasonings, chargrilled. Topped with a reduced Cola and cherry gastrique.*

#### **PORK TENDERLOIN MEDALLIONS MARSALA \$41**

*Marinated and roasted pork tenderloin sliced and topped with a button mushroom marsala sauce*

#### **MARINATED GRILLED PORTOBELLO MUSHROOM, BALSAMIC GLAZE (VEGETARIAN) \$34**

#### **GARLIC SESAME SOY STIR-FRIED SEASONAL VEGETABLES SERVED WITH HERBED RICE (VEGETARIAN) \$34**

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*See following page for salad, sides, and dessert selections*

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# SALAD, SIDES, & DESSERT SELECTIONS

*Plated lunch & dinner menus*

## **SIDES** *(select one)*

*Classic Redskin Mashed Potatoes*  
*Loaded Steakhouse Style Mashed Potatoes*  
*Wild Rice Blend*  
*Roasted Garlic Mashed Potatoes*  
*Truffle Mashed Potatoes*  
*Tomato Cumin Rice*  
*Dijon Vinaigrette Tossed Potatoes*  
*Smoked Gouda Cheese Grits*  
*Buttermilk Cornbread Dressing*  
*Brown Sugar Mashed Sweet Potatoes*  
*Butter Herbed White Rice*  
*Rice Pilaf*  
*Yellow Saffron Rice*  
*Baked Mississippi Sweet Potato with Brown Sugar and Butter (+ \$0.50pp)*

## **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*  
**Garden Salad** *Iceberg and romaine garden blend, tomatoes, cucumbers, shredded cheese, choice of two dressings*  
*Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Raspberry Vinaigrette*

## **SIDES** *(select one)*

*Lemon Zested Asparagus*  
*Steamed Broccoli*  
*Seasonal Mixed Vegetables*  
*Sauteed Green Beans*  
*Braised Mixed Greens*  
*Broccoli Amandine with Mushrooms*  
*Southern Style Green Beans with Bacon*  
*Garlic Oil Broccolini*  
*Bacon Cider Roasted Brussels Sprouts*  
*Steamed Carrots*  
*Roasted Squash Medley*

## **DESSERT**

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

**Chocolate Cake with Caramel Sauce**  
**Cheesecake with Strawberry Sauce**  
**Red Velvet Layer Cake**  
**Maple Pecan Cream Pie**  
**Flourless Chocolate Torte (+ \$1pp)**  
**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.*

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# THE HARBERT CENTER DINNER BUFFET

*Tossed Garden Salad, One Composed Salad, Seasonal Fruit, Warm Dinner Rolls with Butter, & Dessert. Served with Freshly Brewed Royal Cup Coffee, Unsweetened Iced Tea, & Water.*

**\$47 per person**

## Choice of Two Entrées:

*Country Fried Chicken Breast (gravy optional),  
Pan Seared Chicken Marsala with Mushrooms,  
Roasted Mediterranean Lemon Chicken with  
Artichokes, Black Olives, Red Onions, Capers, Grape  
Tomatoes, Rosemary Lemon Grilled Chicken,  
Chicken Alfredo*

—————  
*Slow Cooked Spanish-Style Pork Roast with Adobo  
Tomato Bullion, Boston Butt Pulled Pork (sauced or  
on the side), Roasted Pork Loin with Sweet Tomato  
Compote, Marinated Pork Ribeye Chops*

—————  
*Red Wine Braised Beef Tips & Gravy  
Slow Roasted Beef Pot Roast  
Slow Cooked Beef Stroganoff over Egg Noodles*

—————  
*Fried Catfish Filets with Tartar Sauce, Fried Catfish  
Nuggets with Tartar Sauce, Baked Creole Style Fish  
with Sautéed Onions and Tomatoes, Grilled Salmon  
with Herbed Butter, Shrimp with Redeye Creole Sauce  
over Grits, Shrimp Alfredo*

—————  
*Vegetable Lasagna  
Sesame Soy Braised Vegetables*

## Choice of Three Sides:

*Herb Roasted Potatoes  
Creamy Mashed Potatoes  
Cheddar Mashed Potatoes, Wild Rice  
Buttered Rice Pilaf  
Seasoned Green Beans  
Southern Style Green Beans with Bacon\*  
Roasted Brussels Sprouts  
Steamed Broccoli  
Roasted Dill Carrots  
Black Eye Peas\*  
Slow Cooked Pinto Beans\*  
Green Lima Beans\*  
Mixed Seasoned Greens\*  
Southern Style Cabbage  
Fried Okra  
Squash Casserole  
Cornbread Dressing  
Seasonal Vegetable Medley*

*\*Can be made with or without bacon*

## Choice of Two Desserts:

*Chocolate Cake with Caramel Sauce,  
Cheesecake with Strawberry Sauce, Red Velvet Layer  
Cake, Maple Pecan Cream Pie,  
Flourless Chocolate Torte (+ \$1pp), Tres Leches Cake*

*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

### SOUTHERN CLASSICS DINNER BUFFET

*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*

**\$42 per person**

### THE HARBERT FIESTA DINNER BUFFET

*Beef Barbacoa & Ancho Chile 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*

**\$43 per person**

### ALABAMA GULF & GARDEN DINNER 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*

**\$46 per person**

*Buffets require a minimum of 50 guests and is available for a one hour period*

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# THE HARBERT CENTER DINNER BUFFET

*Specifically for groups with fewer than 50 guests*

*Tossed Garden Salad, One Composed Salad, Seasonal Fruit, Warm Dinner Rolls with Butter, & Dessert. Served with Freshly Brewed Royal Cup Coffee, Unsweetened Iced Tea, & Water.*

**\$36 per person**

## **Choice of One Entrée:**

*Country Fried Chicken Breast (gravy optional),  
Pan Seared Chicken Marsala with Mushrooms,  
Roasted Mediterranean Lemon Chicken with  
Artichokes, Black Olives, Red Onions, Capers, Grape  
Tomatoes, Rosemary Lemon Grilled Chicken,  
Chicken Alfredo*

*Slow Cooked Spanish-Style Pork Roast with Adobo  
Tomato Bullion, Boston Butt Pulled Pork (sauced or  
on the side), Roasted Pork Loin with Sweet Tomato  
Compote, Marinated Pork Ribeye Chops*

*Red Wine Braised Beef Tips & Gravy  
Slow Roasted Beef Pot Roast  
Slow Cooked Beef Stroganoff over Egg Noodles*

*Fried Catfish Filets with Tartar Sauce, Fried Catfish  
Nuggets with Tartar Sauce, Baked Creole Style Fish  
with Sautéed Onions and Tomatoes, Grilled Salmon  
with Herbed Butter, Shrimp with Redeye Creole Sauce  
over Grits, Shrimp Alfredo*

*Vegetable Lasagna  
Sesame Soy Braised Vegetables*

## **Choice of Two Sides:**

*Herb Roasted Potatoes  
Creamy Mashed Potatoes  
Cheddar Mashed Potatoes, Wild Rice  
Buttered Rice Pilaf  
Seasoned Green Beans  
Southern Style Green Beans with Bacon\*  
Roasted Brussels Sprouts  
Steamed Broccoli  
Roasted Dill Carrots  
Black Eye Peas\*  
Slow Cooked Pinto Beans\*  
Green Lima Beans\*  
Mixed Seasoned Greens\*  
Southern Style Cabbage  
Fried Okra  
Squash Casserole  
Cornbread Dressing  
Seasonal Vegetable Medley*

*\*Can be made with or without bacon*

## **Choice of One Dessert:**

*Chocolate Cake with Caramel Sauce,  
Cheesecake with Strawberry Sauce, Red Velvet Layer  
Cake, Maple Pecan Cream Pie,  
Flourless Chocolate Torte (+ \$1pp), Tres Leches Cake*

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## DINNER BUFFETS

*Specifically for groups with fewer than 50 guests*

### 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*

*Royal Cup Coffee, Unsweetened Iced Tea, & Water*

**\$40 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*

*Royal Cup Coffee, Unsweetened Iced Tea, & Water*

**\$43 per person**

### THE HARBERT GARDEN & GRILL DINNER BUFFET

*Grilled Chicken Breast with Pesto*

*Roasted Carrots with Mint, Steamed Broccoli*

*Seasonal Quinoa Salad & Cucumber Tomato Salad*

*Seasonal Fruit, Cookie Bites*

*Royal Cup Coffee, Unsweetened Iced Tea, & Water*

**\$37 per person**

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