



THE HARBERT CENTER

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## 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.*

### ENTRÉE

#### GRILLED CHICKEN BRUSCHETTA \$35

*Balsamic marinated tomatoes, red onions and olive oil*

#### CHICKEN PICCATA \$35

*Lemon caper sauce*

#### CHICKEN CORDON BLEU \$35

*Breaded chicken cutlet stuffed with smoked ham and Swiss cheese, topped with a Dijon cream sauce*

#### HOUSE SMOKED TURKEY BREAST \$30

*Sliced and topped with poultry gravy*

#### HAND PATTIED GROUND CHUCK STEAK \$32

*Quarter pound lean ground chuck mixed with small diced yellow onions, hand pattied and grilled. Topped with brown gravy and crispy fried onions*

#### TWENTY-FOUR HOUR MARINATED PORK LOIN \$31

*Roasted and sliced, topped with sweet tomato compote*

#### SALMON MELT (4 OZ.) \$38

*Roasted Atlantic salmon with fresh herbs and house seasonings, topped with a thin slice of smoked gouda and a fresh baked Italian herbed Roma tomato slice*

#### LEMON GARLIC HERBED TILAPIA \$34

*Pan roasted with house seasonings and topped with a creamy light lemon beurre blanc*

#### BLACKENED CATFISH \$37

*Catfish filets seasoned with Cajun spices, pan seared in butter and topped with maque choux*

#### MARINATED GRILLED PORTOBELLO MUSHROOM (VEGETARIAN) \$27

*Balsamic glaze*

*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 (+\$1.00pp)  
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 (+ \$1.00pp)*

## **SIDES** (select one)

*Lemon Zested Asparagus (+\$0.50pp)  
Steamed Broccoli  
Seasonal Mixed Vegetables  
Sautéed 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*

## **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*

## **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**

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# THE HARBERT CENTER LUNCH 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.*

**\$36 per person**

## Choice of Two Entrées:

*Country Fried Chicken Breast (gravy optional)  
Buttermilk, Fried Chicken – dark meat only (add white meat +\$1.50pp),  
Pan Seared Chicken Marsala with Mushrooms, Herbed Lemon Grilled Chicken, Pan Seared Chicken with Sautéed Spinach, Roasted Mediterranean Lemon Chicken with Artichokes, Black Olives, Red Onions, Capers and Grape Tomatoes, Chicken Alfredo, Roasted Turkey Breast with Turkey Gravy*

*Red Wine Braised Beef Tips & Gravy, Hamburger Steak with Onions & Gravy, Slow Cooked Ground Chuck Stroganoff over Egg Noodles, Homestyle Baked Spaghetti*

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

*Southern Fried Catfish Bites with Tartar Sauce, Baked Creole Style Fish with Sautéed Onions and Tomatoes, Shrimp Alfredo, Grilled Salmon with Herbed Butter (+\$2pp), Shrimp with Redeye Creole Sauce over Grits (+\$2pp)*

*Sesame Soy Braised Vegetables, Pasta Primavera*

*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.*

## 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*

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## THEMED LUNCH 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*

**\$32 per person**

### THE HARBERT FIESTA LUNCH BUFFET

*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*

**\$33 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*

**\$36 per person**

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# THE HARBERT CENTER LUNCH 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.*

**\$24 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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## LUNCH 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*

**\$26 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*

**\$29 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*

**\$25 per person**

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# 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**

**\$16 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*

**\$14.50 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** *\$160 (serves 50-75)*

**Lemonade** *\$26 per gallon (serves 10-12)*

**Harbert Center Punch** *\$38 per gallon (serves 10-12)*

**Assorted Soft Drinks** *\$3.50 each (billed on consumption)*

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