



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.

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

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 12-11-25



THE HARBERT CENTER

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)

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 (+\$0.50pp)
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

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THE HARBERT CENTER

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

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

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THE HARBERT CENTER

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

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

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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

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*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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THE HARBERT CENTER

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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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

\$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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