



THE HARBERT CENTER

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, dinner rolls with butter.

SALAD

choose one

SPINACH SALAD

Baby spinach, mixed berries, goat cheese, choice of balsamic or raspberry vinaigrette dressing

HOUSE SALAD

Spring mix, tomato, cucumber, raisins, pickled onion, parmesan, choice of two dressings

CAESAR SALAD

Romaine lettuce, croutons, parmesan, Caesar dressing

GARDEN SALAD

Iceberg and romaine, tomato, cucumber, shredded cheese, choice of two dressings

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

ENTRÉE

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

Demi glaze, crispy onion

BRAISED BONELESS BEEF SHORT RIB \$55

15 hour au jus

CHICKEN MARSALA \$39

Mushroom marsala sauce

MEDITERRANEAN LEMON CHICKEN \$40

Artichoke, red onion, capers, black olive, grape tomato, white wine lemon butter

PECAN CRUSTED CHICKEN \$41

Buttermilk marinated chicken, pecan crust, balsamic drizzle

BRIE TOPPED CHICKEN \$40

Baked brie, coq au vin sauce

HOUSE SMOKED TURKEY BREAST \$38

Poultry gravy

CHICKEN PICCATA \$39

Lemon caper sauce

PECAN CRUSTED CATFISH \$41

Buttermilk marinated, pecan crust, Creole sauce

ATLANTIC SALMON FILET (6 OZ.) \$45

Balsamic reduction

BONELESS PORK RIBEYE (6 OZ.) \$43

Garlic rubbed, cherry & cola gastrique

PORK MEDALLIONS MARSALA \$41

Mushroom marsala sauce

GRILLED PORTOBELLO MUSHROOM (V) \$34

Balsamic glaze

GRILLED SESAME SOY STIR FRY (V) \$34

SEE THE FOLLOWING PAGE FOR SIDE 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 | Revised 3-23-26



THE HARBERT CENTER

PLATED DINNER SIDES & DESSERTS

SIDES

choose two

Redskin Mashed Potatoes

Loaded Steakhouse Mashed Potatoes

Cheddar, bacon, green onion

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

Dijon Vinaigrette Tossed Potatoes

Brown Sugar Mashed Sweet Potatoes

Baked Mississippi Sweet Potato +\$0.50

Brown sugar, butter

Wild Rice Blend

Tomato Cumin Rice

Butter Herbed White Rice

Rice Pilaf

Yellow Saffron Rice

Smoked Gouda Cheese Grits

Buttermilk Cornbread Dressing

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 + \$1

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

THE HARBERT CENTER DINNER BUFFET

Buffets are served with Royal Cup Coffee, unsweetened iced tea, and water.

50 + GUESTS \$47

Salad Bar, Two (2) Entrees, Three (3) Sides, Seasonal Fruit, Dinner Rolls with Butter, & Two (2) Desserts.

UP TO 49 GUESTS \$36

Salad Bar, One (1) Entrees, Two (2) Sides, Seasonal Fruit, Dinner Rolls with Butter, & One (1) Dessert.

ENTRÉE

Country Fried Chicken Breast

Buttermilk Fried Chicken
dark meat (add white meat +\$1.50pp)

Chicken Marsala with Mushrooms

Herbed Lemon Grilled Chicken

Pan Seared Chicken with Sautéed Spinach

Mediterranean Lemon Chicken
Artichoke, black olive, red onion, caper, grape tomato

Chicken Alfredo

Roasted Turkey Breast with Turkey Gravy

Red Wine Braised Beef Tips

Hamburger Steak with Onions & Gravy

Ground Chuck Stroganoff over Egg Noodles

Homestyle Baked Spaghetti

Spanish-Style Pork Roast with Adobo Tomato Bullion

Boston Butt Pulled Pork

Grilled Pork Chops

Roasted Pork Loin with Sweet Tomato Compote

Southern Fried Catfish Bites with Tartar Sauce

Baked Creole Fish with Sautéed Onions & Tomatoes

Shrimp Alfredo

Grilled Salmon with Herbed Butter (+\$2pp)

Shrimp with Redeye Creole Sauce over Grits (+\$2pp)

Sesame Soy Braised Vegetables

Pasta Primavera

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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*

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

THEMED DINNER BUFFETS

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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

\$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

\$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

\$46 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



THE HARBERT CENTER

DINNER BUFFETS - UP TO 49 GUESTS

Buffets are served with Royal Cup Coffee, unsweetened iced tea, and water.

SWEET HOME ALABAMA DINNER BUFFET

Southern Fried Chicken

Home-style Mac & Cheese, Seasoned Green Beans

Tossed Garden Salad with Ranch & Vinaigrette Dressings

Seasonal Fruit

Banana Pudding & Chocolate Cake

\$40 per person

SOUTH OF THE BORDER DINNER BUFFET

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

\$43 per person

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

\$37 per person