



THE HARBERT CENTER

PLATED LUNCH

Includes Host's choice of salad, entrée, sides, & dessert. Salads & desserts will be pre-set, entrées will be served.

Served with freshly brewed Royal Cup Coffee, iced tea, & water, dinner rolls with butter.

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

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

GRILLED CHICKEN BRUSCHETTA \$35

Balsamic marinated tomato, red onion, olive oil

CHICKEN PICCATA \$35

Lemon caper sauce

CHICKEN CORDON BLEU \$35

Smoked ham, Swiss cheese, dijon cream sauce

HOUSE SMOKED TURKEY BREAST \$30

Poultry gravy

HOMESTYLE GROUND CHUCK STEAK \$32

Brown gravy, crispy fried onions

24 HOUR MARINATED PORK LOIN \$31

Sweet tomato compote

SALMON MELT (4 OZ.) \$38

Herb roasted salmon, smoked gouda roma tomato

HERB BAKED TILAPIA \$34

Lemon beurre blanc

BLACKENED CATFISH \$37

Maque choux

MARINATED GRILLED PORTOBELLO

MUSHROOM (VEGETARIAN) \$27

Balsamic glaze

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 without notice | Revised 3-23-26



THE HARBERT CENTER

PLATED LUNCH SIDES & DESSERTS

SIDES

choose two

Redskin Mashed Potatoes

Loaded Steakhouse Mashed Potatoes +\$1

Cheddar, bacon, green onion

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

Dijon Vinaigrette Tossed Potatoes

Brown Sugar Mashed Sweet Potatoes

Baked Mississippi Sweet Potato +\$1

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 +\$0.50

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

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THE HARBERT CENTER

THE HARBERT CENTER LUNCH BUFFET

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

50 + GUESTS \$36

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

UP TO 49 GUESTS \$24

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

SEE THE FOLLOWING PAGE FOR SIDE AND DESSERT SELECTIONS

*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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UP TO 49 GUESTS \$24

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

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 LUNCH BUFFETS

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

SOUTHERN CLASSICS LUNCH 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

\$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

\$33 per person

ALABAMA GULF & GARDEN LUNCH 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

\$36 per person

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THE HARBERT CENTER

LUNCH BUFFETS - UP TO 49 GUESTS

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SWEET HOME ALABAMA LUNCH BUFFET

Southern Fried Chicken

Home-style Mac & Cheese, Seasoned Green Beans

Tossed Garden Salad with Ranch & Vinaigrette Dressings

Seasonal Fruit

Banana Pudding & Chocolate Cake

\$26 per person

SOUTH OF THE BORDER LUNCH 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

\$29 per person

GARDEN & GRILL LUNCH BUFFET

Grilled Chicken Breast with Pesto

Roasted Carrots with Mint, Steamed Broccoli

Seasonal Quinoa Salad & Cucumber Tomato Salad

Seasonal Fruit, Cookie Bites

\$25 per person

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



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

DELUXE \$16

HARBERT CLUB CROISSANT

Turkey, bacon, cheddar, lettuce, tomato

TOASTED PECAN CHICKEN SALAD

Croissant, baby greens

ROAST BEEF MUSHROOM DUXELLE

French bread, cheddar, horseradish sauce

VEGGIE SANDWICH

*Tomato, avocado, cucumber, mozzarella, spinach,
pesto, wheatberry bread*

CLASSIC \$14.50

SMOKED TURKEY AND CHEDDAR

Wheatberry bread

HONEY HAM & SWISS

Sourdough

CHICKEN SALAD

Wheatberry bread

TUNA SALAD

Wheatberry 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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