



THE HARBERT CENTER

Weddings

Plated Dinner - Spring/Summer 2020

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

*Plated dinner selections include a 30 minute pre-dinner reception,
Host's choice of salad & entrée.*

Pre-Dinner Reception

Light refreshments for your guests to enjoy prior to the reception, served for thirty minutes.

**IMPORTED & DOMESTIC CHEESES WITH
SEASONAL FRUITS
HOT SPINACH DIP WITH HOUSE-MADE KETTLE CHIPS
HARBERT CENTER PUNCH**

Salad

Classic or Kale Caesar, garlic croutons, grated parmesan, creamy caesar dressing

Spinach, crumbled bleu cheese, pecans, strawberries, balsamic vinaigrette

House, spring mix, sliced almonds, feta, cherry tomatoes
Choice of two dressings

Apple Walnut, mixed greens, dried cranberries, celery, red onion, creamy lemon dressing (+ \$0.75 per person)

Entrée

PAN-SEARED PORK CHOP

Peach gravy, smoked gouda grit cake, braised kale \$28

ROASTED AIRLINE CHICKEN BREAST

Sun-dried tomato beurre blanc, rosemary parmesan mashed potatoes, green beans \$29

BLACKENED SHRIMP

Five large shrimp basted in Creole butter with diced Conecuh sausage, creamy grits, zucchini \$29

FILET MIGNON

Truffle potato gratin, steamed asparagus, red wine demi-glace
8 oz. \$43, petite \$38

PORTOBELLO MUSHROOM ROCKEFELLER

Roasted portobello mushroom cap stuffed with sauteed spinach, Swiss, feta, and parmesan cheese. With seasonal vegetables \$27

We are happy to personalize any menu to meet your specific needs or requests