



THE HARBERT CENTER

Weddings

Plated Dinner*

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 RIBEYE

Apricot-jalapeno glaze, smoked gouda grit cake, green beans \$29

ROASTED AIRLINE CHICKEN BREAST

Shiitake mushroom sauce, mashed potatoes, broccoli \$29

ATLANTIC SALMON WITH MISO GLAZE

Grilled and served over basmati rice with zucchini, carrots \$34

BRAISED BEEF SHORT RIBS

Slow cooked in tomato gravy, served over creamy risotto with roasted winter root vegetables \$34

FILET MIGNON

Truffle potato gratin, steamed asparagus, red wine demi-glace
8 oz. \$43 | petite \$39

PORTOBELLO MUSHROOM ROCKEFELLER

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

***Menu is seasonal and changes in the spring and fall.**

Your Event Sales Manager will provide you with the most current menu as soon as it becomes available.

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