



THE HARBERT CENTER

# Weddings

# Hors d'Oeuvres Packages



## ALL PACKAGES INCLUDE

Choice of Carving Station:

Roast Turkey Breast, Smoked Ham, Center-Cut Pork Loin, or Roast Sirloin of Beef  
Assorted Imported and Domestic Cheese with Seasonal Fruit  
Vegetable Crudit  Platter with Sour Cream Dip  
Harbert Center Punch or Sweet Tea

*Evening Reception / \$29*

Three items from Chef's  
Hors d'Oeuvres and Two  
Additional Specialty  
Stations

*Premium Reception / \$33*

Four items from Chef's  
Hors d'Oeuvres and Two  
Additional Specialty  
Stations

*Southern 'High Noon'  
Reception / \$27*

Two items from Chef's d  
'Oeuvres and One Additional  
Specialty Station  
(only available for receptions  
ending by 4:00 pm)



## CHEF'S HORS D'OEUVRES

*90 minute service time*

- Crawfish Fritters with Remoulade Sauce
- Buffalo Wings with Ranch or Blue Cheese, Celery, & Carrot Sticks
- Twice Baked Potato Bites
- Hot Spinach Dip with Saratoga Potato Chips
- Honey Mustard Chicken Strips
- Pork Belly Skewers with Apple Cider Gastrique
- Grilled Cheese Wedges
- Spicy Crab Dip with Crostini
- Smoked Sausage in a Pillow with Dijon Mustard Sauce
- Mama's Italian Meatballs Simmered in Red Sauce
- BBQ or Oriental Chicken Tenders with Roasted Vegetables
- Pecan Chicken Salad on Southern Yeast Rolls
- Assorted Canapes
- Classic Southern Deviled Eggs
- Honey Ham Sandwiches on Southern Yeast Rolls
- Caprese Salad Platter
- Shrimp and Grit Cakes
- Salami and Mozzarella Skewers
- Sun-Dried Tomato, Mascarpone, Basil Baguette

*Packages require a minimum of 50 guests to order*

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

All food and beverage prices are subject to 20% service charge & 10% sales tax  
*Prices Subject to Change*