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THE HARBERT CENTER  
*Weddings*  
*Plated Dinner*

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*Plated dinner selections include a 30 minute pre-dinner reception, Host's choice of salad & entrée. Served with freshly brewed royal cup coffee & iced tea, warm dinner rolls with butter.*

PRE - DINNER  
RECEPTION

Light refreshments for your guests to enjoy prior to the reception, served for 30 minutes.

Imported & Domestic Cheeses with Seasonal Fruits, Hot Spinach Dip with House-made Chips, Harbert Center Punch.

SALAD

*Classic or Kale Caesar Salad*- Crisp Romaine, garlic croutons, grated parmesan, Caesar dressing

*Spinach Salad*- Crumbled bleu cheese, smoked bacon, watermelon, balsamic vinaigrette

*House Salad*- Spring mix, sliced almonds, feta, cherry tomatoes, choice of two dressings

ENTRÉE

*Shrimp Cakes*- Chimichurri, Spanish rice, roasted zucchini, carrot puree \$34

*Roasted Airline Chicken Breast*- Supreme sauce, button mushrooms, Yukon gold mashed potatoes, green beans \$32

*Panko Crusted Chicken Breast*- Herb brown butter, creamed potatoes, roasted broccoli \$29

*Pan-Seared Pork Ribeye*- Sweet potato butter, smoked gouda grit cake, green beans \$30

*Braised Beef Short Ribs*- Beef demi-glace, Yukon-rutabaga mash, honey roasted carrots \$38

*Filet Mignon*- Truffle potato gratin, steamed asparagus, red wine demi-glace 8oz. \$43 / Petite \$39

*Portobello Mushroom Rockefeller*- Roasted Portobello mushroom cap stuffed with sautéed spinach, swiss, feta, and parmesan cheese. With seasoned vegetables \$27



*Our menu is seasonal and changes in the Spring & Fall. Your Event Sales Manager will provide you with the most current menu as soon as it become available*

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

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