The Harbert Center

Dinner Buffet

Dinner selections include a 30 minute pre-dinner reception of imported & domestic cheeses, fruits, spinach dip, and Harbert Center punch.

Buffet includes tossed garden salad, one composed salad, seasonal fruit, & dinner rolls with butter. Served with freshly brewed Royal Cup coffee & unsweetended iced tea, & water.

$47 per person

Choice of Two Entrées:

Country Fried Chicken Breast (gravy optional), Pan Seared Chicken Marsala with Mushrooms, Roasted Mediterranean Lemon Chicken with Artichokes, Black Olives, Red Onions, Capers, Grape Tomatoes, Rosemary Lemon Grilled Chicken, Chicken Alfredo

Slow Cooked Spanish-Style Pork Roast with Adobo Tomato Bullion, Boston Butt Pulled Pork (sauced or on the side), Roasted Pork Loin with Sweet Tomato Compote, Marinated Pork Ribeye Chops

Red Wine Braised Beef Tips & Gravy Slow Roasted Beef Pot Roast Slow Cooked Beef Stroganoff over Egg Noodles

Fried Catfish Filets with Tartar Sauce, Fried Catfish Nuggets with Tartar Sauce, Baked Creole Style Fish with Sauteed Onions and Tomatoes, Grilled Salmon with Herbed Butter, Shrimp with Redeye Creole Sauce over Grits, Shrimp Alfredo

Vegetable Lasagna Sesame Soy Braised Vegetables

Choice of Three 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

Tossed Garden Salad, One Composed Salad, Seasonal Fruit, Dinner Rolls with Butter, & Dessert.

Buffet attendants can be added for $75 per attendant to serve your guests from the buffet. Otherwise, it will be a self-serve buffet.

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