



THE HARBERT CENTER



# Plated Dinner



*Plated dinner selections include a 30 minute pre-dinner reception of imported & domestic cheeses, fruits, spinach dip, and Harbert Center punch. Host's choice of salad & entrée. Served with freshly brewed Royal Cup coffee & iced tea, dinner rolls with butter.*

## ENTRÉE

CHARGRILLED FILET OF BEEF (6 OZ.)\* \$58

*Marinated beef tenderloin cooked on the chargrill, topped with demi glaze and crispy onion*

BRAISED BONELESS BEEF SHORT RIB WITH 15-HOUR JUS GRAVY \$55

*Seasoned with house seasoning and slow cooked until tender*

PAN SEARED CHICKEN BREAST MARSALA \$39

*Marinated boneless chicken breast, pan seared and topped with a classic mushroom marsala sauce*

ROASTED MEDITERRANEAN LEMON CHICKEN \$40

*Marinated boneless chicken breast topped with stewed artichoke hearts, red onions, capers, black olives, and grape tomatoes in a white wine and lemon sauce*

CHICKEN PICCATA \$39

*Pan seared boneless chicken breast lightly seasoned and topped with lemon caper sauce*

CHEF'S FRENCH BRIE TOPPED CHICKEN \$40

*Pan seared boneless chicken breast topped with baked brie and a rich slow cooked Coq au Vin sauce*

PECAN CRUSTED CHICKEN \$41

*Boneless chicken breast marinated in buttermilk then battered in house seasoned flour and chopped pecans. Deep fried to a golden brown and drizzled with a balsamic reduction*

HOUSE SMOKED TURKEY BREAST \$38

*Sliced and topped with poultry gravy*

PECAN CRUSTED CATFISH \$41

*Catfish filet marinated in buttermilk then battered in house seasoned flour, cornmeal and chopped pecans. Deep fried to a golden brown and drizzled with a Creole sauce*

CHARGRILLED ATLANTIC SALMON FILET (6 OZ.) \$45

*Seasoned with house seasonings and drizzled with a balsamic reduction*

GARLIC RUBBED GRILLED PORK RIBEYE (6 OZ.) \$43

*Boneless pork ribeye rubbed with roasted garlic and house seasonings, chargrilled. Topped with a reduced Cola and cherry gastrique.*

PORK TENDERLOIN MEDALLIONS MARSALA \$41

*Marinated and roasted pork tenderloin sliced and topped with a button mushroom marsala sauce*

MARINATED GRILLED PORTOBELLO MUSHROOM, BALSAMIC GLAZE (VEGETARIAN) \$34

GARLIC SESAME SOY STIR-FRIED SEASONAL VEGETABLES SERVED WITH HERBED RICE (VEGETARIAN) \$34



*See following page for salad & sides selections*



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



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# Plated Dinner Salads & Sides

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## SALAD (select one)

**Caesar Salad** Romaine lettuce, croutons, grated parmesan, Caesar dressing

**Spinach Salad** Leafy baby spinach, mixed berries, fresh goat cheese, choice of balsamic or raspberry vinaigrette

**House Salad** Mixed spring lettuces, tomato, cucumber, cran-raisin, parmesan cheese, pickled red onion, choice of two dressings

**Garden Salad** Iceberg and romaine garden blend, tomatoes, cucumbers, shredded cheese, choice of two dressings

*Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Raspberry Vinaigrette*

## SIDES (select one)

Classic Redskin Mashed Potatoes

Loaded Steakhouse Style Mashed Potatoes

Wild Rice Blend

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

Tomato Cumin Rice

Dijon Vinaigrette Tossed Potatoes

Smoked Gouda Cheese Grits

Buttermilk Cornbread Dressing

Brown Sugar Mashed Sweet Potatoes

Butter Herbed White Rice

Rice Pilaf

Yellow Saffron Rice

Baked Mississippi Sweet Potato with Brown Sugar and Butter (+ \$0.50pp)

## SIDES (select one)

Lemon Zested Asparagus

Steamed Broccoli

Seasonal Mixed Vegetables

Sauteed Green Beans

Braised Mixed Greens

Broccoli Amandine with Mushrooms

Southern Style Green Beans with Bacon

Garlic Oil Broccolini

Bacon Cider Roasted Brussels Sprouts

Steamed Carrots

Roasted Squash Medley



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