

# PLATED LUNCH

Includes Host's choice of salad, entrée & dessert. Salads & desserts will be pre-set, entrées will be served.

Served with freshly brewed Royal Cup Coffee, iced tea, & water, warm dinner rolls with butter.

Menus priced for service between 11:00 a.m. - 2:00 p.m.

## HOT ENTRÉES

## FRIED HAND BREADED CHICKEN BREAST \$28 Herbed cream drizzle, roasted potatoes, sautéed

French heans

#### **CHICKEN PICCATA \$27**

Lemon caper sauce, wild rice medley, steamed seasonal vegetables

#### PORK TENDERLOIN MEDALLIONS \$25

Creole pork jus, brown sugar sweet potato mash, roasted broccoli

#### ROASTED SLICED TURKEY BREAST \$25

Poultry gravy, cornbread dressing, southern-style green beans

#### PAN SEARED CAPRESE CHICKEN \$27

Sweetened vinegar reduction, basil pesto rice, roasted asparagus

#### FRIED ALABAMA CATFISH FILET \$26

Roasted parmesan potatoes, slow cooked mixed greens

#### GRILLED MARINATED PORTOBELLO \$21

Balsamic glaze, wild rice blend, steamed broccoli

## **COLD ENTRÉES**

## HARBERT GRILLED CHICKEN SALAD \$17

Fresh salad blend accented with tomatoes, cucumber, grated parmesan, cranraisins, and toasted almonds. Choice of two dressings (Chef recommends the raspberry vinaigrette)

### ALABAMA CLUBHOUSE SALAD PLATE \$16

Heaping scoop of fresh chicken salad with crackers, mixed fruit salad, small house salad, and two mini muffins. Served with a side of ranch dressing

### **ROASTED PORTOBELLO SALAD \$16**

Fresh salad blend accented with tomatoes, kalamata olives, roasted peppers, feta cheese, topped with sliced marinated and roasted portobello mushroom and light balsamic reduction. Choice of two dressings (Chef recommends the balsamic vinaigrette)

#### THE CLUB \$15

Hickory smoked bacon, smoked turkey, lettuce, sliced tomatoes sandwiched between 3 layers of toasted wheatberry bread with garlic aioli. Served with house potato chips

See following page for salad and dessert selections (salad not included for cold entrees)



# SALAD & DESSERT SELECTIONS

Hot plated lunch & dinner menus

#### **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

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

#### DESSERT

(groups of 100 or more may select two desserts)

**Chocolate Cake** 

**Cheesecake with Strawberry Sauce** 

Red Velvet Cake

Limoncello Mascarpone Cake

**Key Lime Pie** 

Flourless Chocolate Torte

**Tres Leches Cake** 

Please advise us of any dietary restrictions or food allergies when confirming the final guest count. While we will make every effort to accommodate any late requests, prior notification is greatly appreciated.

There is no guarantee that all day-of requests will be fulfilled.

Menus and your 'no less than' guest count should be confirmed 14 days before your event, while the final guest count must be submitted 10 business days before the event date.



## LUNCH BUFFET

Includes a salad bar with assorted toppings and dressings. Dessert will be pre-set on tables. Served with freshly brewed Royal Cup Coffee, iced tea, water,  $\mathcal E$  warm dinner rolls with butter.

## \$26 per person

#### **Choice of Two Entrées:**

Momma Chickens Buttermilk Fried Chicken Grilled Honey Mustard Basted Chicken Breast Pan Seared Chicken with Sautéed Garlic Spinach Chicken Alfredo over Pasta Roast Turkey Breast with Turkey Gravy

Beef Tips and Onions in Gravy
Hamburger Steak with Sautéed Onions (Gravy optional)
Homestyle Meatloaf topped with BBQ Gravy
Italian Style Meatballs with Marinara & Parmesan

Slow Cooked Pulled Barbecue Pork (sauced or on the side) Grilled Boneless Center Cut Pork Chops

Southern Fried Catfish Bites with Tartar Sauce Roasted Tilapia with Herbs & Lemon Shrimp Cacciatore

Pasta Primavera in Roasted Tomato Cream Sauce Fajita-Style Mushrooms & Vegetables with Tortilla Wedges

#### **Choice of Three Sides:**

Herb Roasted Potatoes Mashed Potatoes Cheddar Mashed Potatoes Wild Rice Buttered Rice Pilaf Seasoned Green Beans Roasted Brussels Sprouts Steamed Broccoli Roasted Dill Carrots Black Eye Peas Green Lima Beans Mixed Seasoned Greens Southern Style Cabbage Fried Okra Squash Casserole Cornbread Dressing Seasonal Vegetable Medley

#### **Choice of Two Desserts:**

Chocolate Cake with Caramel Sauce
Key Lime Pie
Cheesecake with Strawberry Sauce
Tres Leches Cake
Ms. Cynthia's Carrot Cake
Mini Lemon Mousse Pie

Requires a minimum of 50 guests to order | \$2.00++ per guest charge for buffets served to fewer than 50 guests Menus priced for service between 11:00 a.m. - 2:00 p.m.



# THEMED LUNCH BUFFETS

## **MAGIC CITY COOKOUT**

Smoked Chicken with Alabama White BBQ Sauce
Pulled Pork with Tangy BBQ Sauce
Home-style Baked Beans, Seasoned Turnip Greens, Creamed Corn
Potato Salad, Coleslaw, Fruit Salad
Dutch Apple Pie & Seasonal Fruit Cobbler
Royal Cup Coffee, Unsweetened Iced Tea, & Water
\$23 per person

### TEX-MEX

Beef Barbacoa & Ancho Chili Braised Chicken
Taco Salad Bowls & Soft Tortillas
Roasted Tomato Salsa, Black Bean & Corn Salsa
Cheddar Jack Cheese, Sour Cream, Shredded Lettuce, Pico de Gallo
Spanish Rice, Cumin Dusted Carrots, Black Beans
Chopped Salad with Grilled Corn, Cheddar Jack Cheese, & Chipotle Ranch
Tres Leche Cake & Mexican Brownies
Royal Cup Coffee, Unsweetened Iced Tea, & Water
\$24 per person

### 'L.A.' BUFFET

Gulf Shrimp & Conecuh Sausage Creole
Fried Alabama Catfish
Creamy Grits, Green Beans, Roasted Seasonal Vegetables
Harbert Center Broccoli Salad, Fruit Salad, Tossed Spinach Salad
Red Velvet Cake & Cheesecake
Royal Cup Coffee, Unsweetened Iced Tea, & Water
\$28 per person

Requires a minimum of 50 guests to order | \$2.00++ per guest charge for buffets served to fewer than 50 guests

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# **SMALL GROUP LUNCH BUFFETS**

Specifically for groups with fewer than 50 guests

Served with freshly brewed Royal Cup Coffee, unsweetened iced tea, & water

### **SWEET HOME ALABAMA**

Southern Fried Chicken

Home-style Mac & Cheese, Seasoned Green Beans

Tossed Garden Salad with Ranch & Vinaigrette Dressings
Seasonal Fruit

Banana Pudding & Chocolate Cake

\$18 per person

## **CHEF'S CHOICE**

One Hot Entrée & Two Sides
Salad Bar with Choice of Dressings
Dinner Rolls & Cornbread
Assorted Desserts
\$16 per person

### FINGER SANDWICHES

Assortment of Traditional Finger Sandwiches:
Pimiento Cheese, Chicken Salad, &
Smoked Ham with Pepper Jelly
Broccoli Salad, Fruit Salad, Potato Chips
Fresh Baked Cookies & Fudge Brownies
\$15 per person

## LIGHT & FIT

Grilled Chicken Breast with Pesto
Roasted Carrots with Mint, Steamed Broccoli
Seasonal Quinoa Salad & Cucumber Tomato Salad
Seasonal Fruit
Cookie Bites
\$17 per person

# SOUTH OF THE BORDER

Ancho Chili Braised Chicken & Poached Shrimp Salad
Taco Salad Bowls & Soft Tortillas
Roasted Tomato Salsa, Black Bean & Corn Salsa
Cheddar Jack Cheese, Sour Cream, Shredded Lettuce, Pico de Gallo
Spanish Rice & Cilantro Lime Slaw
Tres Leche Cake
\$19 per person

Menus priced for service between 11:00 a.m. - 2:00 p.m.



## HARBERT CENTER DELI SANDWICHES

Sandwiches served with chips, fresh fruit, choice of cookie or brownie, condiments, Royal Cup Coffee, unsweetened iced tea, and water

## Groups of 20-50 choose two | Groups of 50 or more choose three

\$15 per person

Harbert Club Croissant Turkey, Bacon, Cheddar, Lettuce, Tomato

Toasted Pecan Chicken Salad on a Buttery Croissant with Baby Greens

Roast Beef Mushroom Duxelle Cheddar and Horseradish Sauce on French Bread

Veggie Sandwich Tomato, Avocado, Cucumber, Mozzarella, Spinach, and Pesto on Wheat Berry Bread

\$13.50 per person

Smoked Turkey and Cheddar on Wheat Berry Bread

Honey Ham and Swiss on Sourdough Bread

Chicken Salad on Wheat Berry Bread

**Tuna Salad** on Wheat Berry Bread

#### ADD-ONS

Grilled Cheese & Homemade Soup \$2 per person

Harbert Center Broccoli Salad \$155 (serves 50-75)

**Lemonade** \$26 per gallon (serves 10-12)

**Harbert Center Punch** \$36 per gallon (serves 10-12)

**Assorted Soft Drinks** \$3 each (billed on consumption)