



HERBAN FEAST

BY LANDMARK EVENT CO.

CATERING · CHEF-ATTENDED

2026

ACTION STATIONS

*Carved, seared, spun, and flambéed live — the kitchen
brought into the room.*

EVENT MENU · BY LANDMARK EVENT CO.

SERVICE AS SPECTACLE.

Action stations bring the kitchen into the room. Each is chef-attended and finished live — carved, seared, spun, or flambéed in front of your guests — turning service into spectacle and every plate into a moment. Built from the same farm-to-fork kitchen behind every Herban Feast menu, these stations mix and match freely: pair a carving showpiece with a handmade-pasta bar, a raw bar, and a flaming dessert to compose a tasting journey all your own.

SERVICE & STATION STAFFING

ONE COOK PER 50 GUESTS

Every station is chef-attended so each plate is prepared and served at its peak.

\$250 PER STATION COOK

Covers the first two hours — setup, live cooking, and breakdown.

\$150 EACH ADDITIONAL HOUR

Billed per cook beyond the initial two-hour window.

HOW TO BUILD YOUR MENU

Carving stations are priced per platter — each serves the guest count shown.

Specialty stations are priced per guest and chef-attended.

Mix any stations freely to compose your tasting journey.

DIETARY KEY

- GF** Gluten-Free
- NF** Nut-Free
- DF** Dairy-Free
- V** Vegan

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Pepper-Crusted Beef Tenderloin NF · DF · GF

Red wine sauce, toasted ciabatta. Luxurious and melt-in-your-mouth tender.

Beef Wellington NF

Black truffle, béarnaise. A classic showpiece carved to order.

Herb-Crusted Veal Rack NF · GF · DF

Madeira sauce, rosemary rolls. Elegant, tender, and aromatic.

Char-Grilled New York Strip NF · GF · DF

Short-rib red-wine sauce. Bold, beef-forward, with a rich finish.

Crown Roast of Pork GF · NF · DF

Lemon-thyme honey glaze, potato bread. A dramatic, flavorful centerpiece.

Pesto-Rubbed Leg of Lamb NF · DF

Ratatouille sauce, vollkorn rolls. Rustic Mediterranean flavor, carved fresh.

Maple-Cured Bone-In Ham NF · DF · GF

Apple cider sauce, orange-honey buns. Sweet, smoky, and crowd-pleasing.

Roast Tom Turkey, Sage & Shallots NF · DF · GF

Pan-essence jus, focaccia. Classic flavors elevated with aromatic herbs.

Honey-Cured Wild King Salmon NF · DF · GF

Lemon cracked-pepper butter. Northwest salmon carved and finished live.

Prices are per platter; each serves the guest count shown. A carving attendant is included per station.

HONEY DIPPIN' & MAPLE TAFFY CHEESE

A curated selection of Cypress Grove cheeses, smoked pecorino, burrata, and fresh mozzarella with honeycomb, dried fruits, Marcona almonds, ciabatta, and focaccia crisps.

Our chefs spin made-to-order maple taffy wrapped around artisan cheeses — a playful sweet-and-savory finish pulled fresh in front of your guests.

BRUSCHETTA STATION

Freshly toasted artisan breads topped to order with vibrant seasonal ingredients, then finished with a curated trio of extra-virgin olive oils and infused balsamics for guests to drizzle their own.

TOPPED TO ORDER

Heirloom Tomato, Balsamic & Basil
Vine-ripened tomato, fresh basil, aged balsamic.

Smoked Salmon & Citrus
Silky smoked salmon, bright citrus accents.

Olive Tapenade & White Anchovy
Olives, capers, herbs, delicate white anchovy.

Rocket Pesto & Pickled Prawns
Peppery arugula pesto, lightly pickled prawns.

Burrata & Artichokes
Soft burrata, tender marinated artichokes.

POTATO GNOCCHI STATION

House-made gnocchi prepared to order and tossed fresh with bold seasonal ingredients. Served alongside pizza bianca, focaccia pomodoro, and rustic pagnotta.

CHOOSE ANY TWO

Sweet Potato Gnocchi

Truffle sottocenere, micro pea tendrils.

Yukon Gold Gnocchi

Sweet prawns, Spanish chorizo.

Wild Mushroom Gnocchi

Aged pecorino, crispy morels.

Gluten-Free Potato Gnocchi **GF**

Cured cherry tomatoes, torn basil, garlic parmesan.

ITALIAN PASTA STATION

Fresh, made-to-order pastas finished with vibrant sauces and seasonal produce. Served with parmesan-herb focaccia breadsticks, crushed chiles, and first-press olive oil.

CHOOSE ANY TWO

Gemelli

Preserved heirloom tomato, English peas, pea shoots, Chardonnay butter.

Cavatelli

Shrimp, baby artichokes, arugula, fire-roasted tomato.

Orecchiette

Feta, Kalamata olives, cured tomato, basil pesto.

Whole-Wheat Penne

Spicy Italian sausage, sweet basil, pearl onion, vodka tomato.

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GRILL & FIESTA

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TOMAHAWK SLIDER STATION

Chef-carved tomahawk ribeye on fresh brioche sliders with Beecher's white cheddar, heirloom tomato jam, pickled Walla Walla onions, and fennel mustard.

Also includes a gluten-free Impossible slider with vegan Mama Lil's aioli. A bold, juicy, luxurious take on a classic.

TACO FIESTA BAR

Guests build their perfect taco from corn & flour tortillas with house-made pico de gallo, salsa verde, smoky chipotle, guacamole, and queso fresco.

CHOOSE ANY TWO FILLINGS

Carne Asada

Citrus-garlic marinated steak, grilled & sliced thin.

Pollo Asado

Citrus-marinated chicken, subtle smoky char.

Al Pastor

Chili-spiced pork, sweet-smoky, slow-roasted.

Pescado

Flaky white fish, citrus & herbs.

Vegetariano

Flame-grilled peppers, onion, zucchini, corn.

Cecina

Thin, lightly salted beef, smoky grilled finish.

Carnitas

Slow-braised pork, lightly crisped edges.

Birria

Slow-braised beef in a deep chili broth.

Camarón

Citrus-spiced grilled shrimp.

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FROM THE SEA

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POKE BAR DF

A vibrant, interactive taste of Hawaii — guests build their own bowls.

Hamachi, wild king salmon, and Hawaiian tuna over sticky and brown rice with flying fish roe, pineapple, edamame, furikake, seaweed salad, cilantro, pickled ginger, green onion, tomato, cucumber, avocado, lime, and sriracha mayo.

SUSHI BAR DF

Sushi crafted fresh tableside for an engaging experience.

California, tekka maki, salmon, shrimp tempura, rainbow, and spicy tuna rolls plus assorted nigiri. Served with wasabi, pickled ginger, edamame, and spicy soy.

3 PIECES PER GUEST

NORTHWEST SEAFOOD RAW BAR NF · DF · GF

The clean, briny flavors of the Pacific Northwest on crushed ice — sustainably harvested shellfish and premium fish, with classic mignonette, horseradish tincture, cocktail sauce, ponzu shrub, and fresh citrus.

MAKE YOUR SELECTIONS

Freshly Shucked Pacific Oysters

Penn Cove Mussels

Candied Steelhead — *light cure, lemon & honey*

Citrus Confit Octopus

Chilled Citrus-Poached Shrimp

PNW Dungeness Crab

Hama Hama Manila Clams

Ahi Tuna Sashimi

Wild Alaskan King Crab Legs

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SWEET FINALES

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CHERRIES JUBILEE & BANANAS FOSTER

A chef-attended flambé station finished tableside with flame, aroma, and rich caramelized flavor.

Cherries sautéed with cinnamon over Tahitian vanilla ice cream alongside bananas Foster with toasted candied walnuts in caramel — complemented by lemon-ricotta pound-cake French toast.

CAKE SHAWARMA STATION

A show-stopping dessert: six cake varieties stacked on a vertical skewer, slowly rotated, and sliced to order — Madagascar vanilla bean, Belgian chocolate, lemon olive oil, salted caramel, and coconut cream.

Finished with crunchy toppings — toasted nuts, cookie crumble, caramelized sugar, chocolate pearls, crushed waffle cone — and five silky buttercreams: vanilla bean, chocolate fudge, cream cheese, salted caramel, and strawberry mascarpone.

60-GUEST MINIMUM

COOKIES & CREAM ICE CREAM SANDWICHES

Guests build their own rolled-gelato sandwiches to order — freshly churned gelato pressed between warm cookies, then rolled in crunchy coatings.

BUILD YOUR OWN

Gelato

Madagascar vanilla bean, Belgian chocolate, salted caramel.

Cookies

Chocolate chip, double fudge, snickerdoodle, oatmeal butterscotch, peanut butter.

Roll & Crunch

Rainbow sprinkles, crushed Oreos, almond brittle, graham, mini chips.

Dreaming of a station you don't see here? Our chefs love a new act — every station