



# HERBAN FEAST

BY LANDMARK EVENT CO.

CATERING · PACIFIC NORTHWEST

2026

## BRUNCH MENU

*A continental table to start, then enhancements to build the morning your way.*

EVENT MENU · BY LANDMARK EVENT CO.

# BEGIN THE WAY YOU INTEND TO CONTINUE.

Since 1999, Herban Feast has cooked farm-to-fork — Pacific Northwest seasonal menus built from the same soil that grows our flowers at Fox Hollow Farm. Every brunch begins with our continental table, then you build the morning your way: choose from the enhancements that follow, station by station.

THE CONTINENTAL TABLE

INCLUDED WITH EVERY BRUNCH

Freshly Squeezed Juices NF · GF · DF

Orange, grapefruit, Washington apple cider

Ellenos Yogurt Parfait NF · GF · DF

Seasonal fruit, berries

Butter & Chocolate Croissants, Seasonal Muffin

Baked each morning

Whipped Sweet Butter & Raspberry Preserve

To accompany the basket

HOW TO READ THIS MENU

Every brunch includes the continental table above.

Add any enhancements on the pages that follow.

Stations may be split to suit your guest count.

DIETARY KEY

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

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# PASTRY & EGGS

## PASTRY

*From the Bakery*

### Freshly Baked Cinnamon Rolls **NF**

Warm, soft-centered, glazed

### Orange Hazelnut Danish

Flaky pastry, citrus glaze

### Assorted Muffins

Blueberry, morning glory, vegan chocolate berry

### Squash Harvest Coffee Cake

Candied pepitas

### Pecan Toffee Pound Cake

Salted caramel drizzle

### Assorted Scones

Blueberry, cherry almond, vegan raspberry oat

## EGGS

*Cooked to Order*

### Organic Free-Range Scrambled Eggs

Beecher's white cheddar, chives

### Northwest Smoked Salmon Benedict

Lemon hollandaise

### Scrambled Egg Whites

Cured cherry tomatoes, fresh chives

### Traditional Eggs Benedict

Chive blossom hollandaise

### Hard-Boiled Eggs

Beecher's cheese curds

### Tofu Scramble **V · GF · DF**

Turmeric, green onion, morel mushrooms, heirloom tomatoes

# MEATS & BREAKFAST POTATOES

## MEATS

*From the Smoker & Skillet*

### Applewood Smoked Bacon GF · DF

Thick-cut, crisp

### Canadian Bacon GF · DF

Lean, griddled

### Washington Apple Chicken Sausage GF · DF

Sweet apple, fennel

### Maple-Cured Black Pepper Pork Belly GF · DF

Slow-rendered, cracked pepper

### Pork Sausage GF

Pecorino, curly parsley

### Vegan Sausage Links V · DF

Plant-based, herb-seasoned

## BREAKFAST POTATOES

*Hashes & Skillets*

### Corned Beef Hash GF · DF

Slow-braised corned beef, Yukon potatoes, sweet peppers, caramelized onions

### Northwest Mushroom Hash V · GF · DF

Yukon gold potatoes, local foraged mushrooms, rosemary

### Tri-Color Potatoes V · GF · DF

Asparagus, cured cherry tomatoes, fresh herbs

### Fingerling Potato Hash V · GF · DF

Caramelized onions, sweet peppers

# GRIDDLE & SANDWICHES

## GRIDDLE

*Pancakes, Waffles & French Toast*

### Belgian Waffles

Fresh berries, pure maple syrup

### Old-Fashioned Buttermilk Pancakes

Whipped butter, maple syrup

### Washington Apple Fritter French Toast

Whiskey maple syrup

### Strawberry Chocolate Croissant French Toast

Whipped butter, maple syrup

### Huckleberry Pancakes

Farm butter, blueberry syrup

### Gluten-Free Raspberry Pancakes **GF · V**

Vegan butter, lavender agave syrup

## BREAKFAST SANDWICHES

*Handheld*

### Maple-Cured Pork Belly

Beecher's white cheddar scrambled eggs, butter croissant

### Chorizo Scramble

Caramelized onion, sweet peppers, swiss cheese, whole wheat tortilla

### Chicken Sausage & Asparagus Scramble

Cured tomato, manchego, buttermilk biscuit

### Avocado Toast **V · DF**

Toasted volkorn seeded bread, oven-charred cherry tomatoes, pickled radish

*Don't see it here? Our chefs love a bespoke request — every brunch can be  
tailored to your story.*