



HERBAN FEAST

BY LANDMARK EVENT CO.

CATERING · PACIFIC NORTHWEST

2026

BUFFET & FAMILY-STYLE MENU

*Three curated packages — Essential, Classic & Luxe — built
from one farm-to-fork kitchen.*

EVENT MENU · BY LANDMARK EVENT CO.

THE THREE PACKAGES

ONE KITCHEN. THREE WAYS TO GATHER.

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 package below is composed from this single, shared kitchen. Choose your tier, then build your menu from the selections available within it.

EACH PACKAGE INCLUDES	ESSENTIAL	CLASSIC	LUXE
Hors d'Oeuvres	Choose 2	Choose 2	Choose 4
Bread & Butter Service	●	●	●
Soup or Salad	1 · soup or salad	1 · soup or salad	2 · one soup + one salad
Entrées	Choose 2	Choose 2	Choose 2
Vegetarian Entrée	1 · plated as needed	1 · plated as needed	1 · plated as needed
Sides	Choose 2	Choose 2	Choose 2

HOW TO READ THIS MENU

- Available in this package
- Not offered at this tier

Build your menu from the selections marked for your chosen package.

DIETARY KEY

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

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HORS D'OEUVRES

HORS D'OEUVRES

Passed for Classic & Luxe, Stationed for Essential

SELECTION	ESSENTIAL	CLASSIC	LUXE
Caprese Skewers GF Heirloom tomato & fresh mozzarella, basil pesto, balsamic drizzle			
Bruschetta, Olive Tapenade NF · DF Garlic brioche crostini, kalamata olive tapenade			
Organic Baby Beets NF · GF Charred goat cheese, lavender honey, served on a silver spoon			
Walla Walla Onion Tart NF Parmesan, flaky pastry, niçoise olives			
Iberico Lomo Pizzetta NF Basil, portabella, lomo, crushed kalamata olives			
Black Sesame Chicken Goujons NF · DF Plum shallot marmalade			
Thai Chicken Satay NF · DF · GF Coconut curry peanut sauce			
Brie en Croûte NF Sliced black truffle, acidulated pear			
Asparagus Strudel NF Goat cheese, crispy pastry, white truffles			
Pickled Cherry Beignet NF Cypress Grove goat cheese, cured Bing cherries, cherry purée			
Vegetable Spring Roll NF · DF Crispy wonton-wrapped vegetables, sweet chili, shoyu			
Cauliflower Bite NF · DF Tempura cauliflower fried crisp, garlic, ginger, chilies			
Seared Wasabi Ahi Tuna Sticks NF · GF · DF Wasabi purée, pickled ginger			

Bites priced at \$11 are our raw-bar and seafood selections.

HORS D'OEUVRES & SOUPS

HORS D'OEUVRES *continued*

SELECTION	ESSENTIAL	CLASSIC	LUXE
Marinated Ahi Tuna Tacos NF · GF · DF Hawaiian-inspired tuna poke, chili-lime crisp	☐	☒	☒
Smoked Salmon Snow Cones NF Capers, shallots, fresh herbs, crème fraîche & caviar	☐	☒	☒
Local Oysters on the Half Shell NF · GF · DF Crushed tomato-horseradish sauce, lemon	☐	☒	☒
Shiso Honey Prawns NF · DF Crispy tempura prawns, sweet chili, cilantro	☐	☒	☒
Adobo Steak Skewer NF · DF · GF Mama Lil's aioli	☐	☒	☒
Bone Marrow Meatballs NF · DF Bing cherry BBQ sauce	☐	☒	☒

SOUPS

SELECTION	ESSENTIAL	CLASSIC	LUXE
Oven-Roasted Heirloom Tomato Bisque NF · GF Organic micro basil, basil oil	☒	☒	☒
White Corn Bisque NF Truffle popcorn, micro-herbs	☒	☒	☒
Northwest Morel Mushroom Bisque NF · GF White truffle, parmesan tuile	☐	☒	☒
Roasted Parsnip Bisque GF Candied walnuts, chive blossom	☐	☒	☒
Butternut Squash Bisque GF Maple caviar, candied pecans	☐	☒	☒
Pear & Celeriac Bisque Pecorino crisp, marcona almonds	☐	☒	☒

SALADS & BEEF

SALADS

Organic & Garden

SELECTION	ESSENTIAL	CLASSIC	LUXE
Organic Spring Greens GF · NF Oven-dried tomatoes, crispy shallots, goat cheese, red wine vinaigrette	☒	☒	☒
Classic Caesar NF Organic baby romaine, black pepper croutons, aged pecorino	☒	☒	☒
Organic Spinach NF Aged pecorino, focaccia crisp, smoked bacon, egg, shallot vinaigrette	☒	☒	☒
Spicy Mixed Baby Lettuces GF · NF · DF Spicy sunflower seeds, heirloom tomatoes, white balsamic	☐	☒	☒
Young Boston Bibb GF Pear carpaccio, gorgonzola, honey-glazed walnuts, cider vinaigrette	☐	☒	☒
Crispy Kale & Romaine GF Parmesan reggiano, marcona almonds, grainy mustard dressing	☐	☒	☒
Truffle-Roasted Baby Beet Silky goat cheese, balsamic, basil quinoa, chive oil, micro arugula	☐	☐	☒
Trio of Asparagus NF Goat cheese, brioche crouton, Parisian black truffle, balsamic reduction	☐	☐	☒
Painted Baby Romaine Leaves NF Shaved sottocenere, lemon brioche crouton, pickled onion, creamy Caesar	☐	☐	☒

ENTRÉES – BEEF

From the Grill

SELECTION	ESSENTIAL	CLASSIC	LUXE
Herb-Crusted Sirloin NF · GF · DF Black truffle jus	☒	☒	☒
Lemongrass Flank Steak NF · GF · DF Lemongrass-lime teriyaki	☒	☒	☒
Akaushi Beef Short Rib NF · GF · DF Porcini-rubbed, red wine demi	☐	☒	☒
Smoked & Peppered Tri-Tip NF · GF · DF Bing cherry BBQ sauce	☐	☐	☒
Grilled Flat Iron Steak NF · GF Sauce au poivre	☐	☐	☒
Filet of Angus Beef NF · GF · DF Shallot red wine sauce	☐	☐	☒

Choose two entrées per package. Premium selections carry the per-guest figure shown.

ENTRÉES – CHICKEN & PORK

Farm-Raised

SELECTION	ESSENTIAL	CLASSIC	LUXE
Rosemary-Crusted Pork Loin NF · GF · DF Grain mustard pan jus	☒	☒	☒
Airline Chicken Breast NF · GF Shallot brandy cream sauce	☒	☒	☒
Kurobuta Pork Tenderloin NF · GF · DF Morel cream sauce	☐	☐	☒

ENTRÉES – SEAFOOD

Wild & Local

SELECTION	ESSENTIAL	CLASSIC	LUXE
Alaskan King Salmon Cakes NF Lemon herb butter sauce	☒	☐	☐
Alaskan King Salmon NF · GF Lemon herb butter sauce	☐	☒	☒
Seared Steelhead NF · GF Chive blossom butter sauce	☐	☒	☒
Orange-Crusted Black Cod NF · GF Miso butter, scallions, black sesame	☐	☒	☒
Alaskan Halibut NF · GF Bone marrow butter sauce	☐	☒	☒
Northwest Rainbow Trout NF · GF Almond crust, garlic confit butter sauce	☐	☒	☒

VEGETARIAN & VEGAN ENTRÉES

Plated as Needed

SELECTION	ESSENTIAL	CLASSIC	LUXE
Black Truffle & Parsnip Gnocchi GF · NF Charred Northwest mushrooms, smoked pecorino	☒	☒	☒
Campanelle Pasta NF Butternut squash, sage butter, aged pecorino, garden herb salad	☒	☒	☒
Black Pepper Tofu NF · GF · DF · V Lemongrass, red chilies, ginger, scallions, sticky rice	☒	☒	☒
Asparagus Ricotta Ravioli NF Ginger-tomato jam, balsamic-painted pea vines	☐	☐	☒
Organic Eggplant Moussaka NF Roasted eggplant, couscous, tomato marmalade, parmesan cracker	☐	☐	☒
Ginger-Crusted Tofu NF · GF · DF · V Shiitake mushrooms, baby bok choy, sticky rice, sizzling sesame oil	☐	☐	☒

SIDES

SIDES

Choose Two

SELECTION	ESSENTIAL	CLASSIC	LUXE
Olive Oil Charred Haricots Verts NF · GF · DF · V Crunchy garlic, cured cherry tomatoes	☒	☒	☒
Buttered Brussels Sprouts NF · GF Applewood smoked bacon lardons	☒	☒	☒
Roasted Seasonal Vegetables NF · GF · DF · V Chef's selection of the season's best	☒	☒	☒
Roasted Fingerling Potatoes NF · GF Rosemary, thyme butter, roasted garlic	☒	☒	☒
Roasted Garlic Whipped Yukons NF · GF Yukon Gold purée, cream, butter, garlic confit	☒	☒	☒
Beecher's White Cheddar Whipped Potatoes NF · GF Yukon Gold purée infused with local Beecher's white cheddar	☒	☒	☒
Northwest Mushroom Gnocchi NF · GF Yukon gnocchi, foraged mushrooms, white truffle, parmesan	☒	☒	☒
ROOTS! NF · GF · DF · V Roasted parsnips, tri-color carrots, fennel, celeriac, sweet potato, herbs	☐	☒	☒
Butter-Braised Asparagus NF · GF Red wine shallots, preserved Meyer lemon	☐	☒	☒
Organic Tri-Color Baby Carrots NF · GF · DF · V Honey balsamic glaze, chive blossom	☐	☒	☒
Deconstructed Baked Potato NF · GF Yukon purée, sour cream, butter, bacon lardons, chopped chive	☐	☒	☒
Saffron Risotto NF · GF Toasted arborio, white wine, saffron, aged pecorino, oven-dried tomatoes	☐	☒	☒

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

HERBANFEAST.COM · EVENTS@LANDMARKEVENTCO.COM