



HERBAN FEAST

BY LANDMARK EVENT CO.

CATERING · PACIFIC NORTHWEST

2026

GLOBALLY INSPIRED MENU

*Four complete menus — each a journey through a single
cuisine, served buffet-style from our kitchen.*

EVENT MENU · BY LANDMARK EVENT CO.

ONE KITCHEN,
CARRIED ABROAD.

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. Our globally inspired menus carry that same kitchen abroad: four complete journeys, each devoted to a single cuisine and served buffet-style from bread to sides. Choose a region, and we'll build the table around it.

ASIAN INSPIRED

PAGE 3

Korean, Japanese & Southeast Asian

Kalbi Short Ribs · Furikake-Crusted King Salmon

LATIN INSPIRED

PAGE 4

Spanish & Latin American, bright and smoky

Pollo al Ajillo · Coriander-Crusted Halibut

ITALIAN INSPIRED

PAGE 5

Rustic Italian, garden-driven

Roasted Free-Range Chicken Breast · Salmon Caponata

INDIAN INSPIRED

PAGE 6

North Indian spice & comfort

Butter Chicken · Halibut Saag

HOW TO READ THIS MENU

Each menu is served complete — every course shown is included.

Pick one region; we plate it buffet-style for your guests.

Courses can be split or doubled to suit your guest count.

DIETARY KEY

GF Gluten-Free

NF Nut-Free

DF Dairy-Free

V Vegan

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ASIAN INSPIRED

Korean, Japanese & Southeast Asian

BREAD SERVICE

Freshly Baked Milk Bread

Whipped farmhouse butter

HORS D'OEUVRES

Vegetarian Pot Stickers **DF**

Marinated organic cabbage, carrot, ginger

Shiso Honey Prawns **NF · DF**

Spicy mango sauce

Miso-Smoked Boneless Chicken Wings **DF**

Shoyu-lemongrass marinated, cashew dipping sauce

Crispy Ginger-Infused Tofu **V · DF**

Sake, tamari, hoisin, scallion sweet soy

SALADS & STARTERS

Asian Salad **V · DF**

Napa cabbage, cashews, Asian pear, green onion, carrot, shoyu-wasabi vinaigrette

Assorted Sushi **DF**

California, tekka maki, salmon, shrimp tempura, rainbow & spicy tuna rolls and assorted nigiri — wasabi, pickled ginger, edamame, spicy soy

2 PIECES PER GUEST

ENTRÉES

Kalbi Short Ribs **DF**

Kalbi-marinated short ribs, scallion, toasted sesame

Furikake-Crusted King Salmon **DF**

Honey-sambal sauce

SIDES

Garlic-Charred Broccoli Rabe **V · GF · DF**

Agave-miso glaze, toasted sesame seeds

Vegetable Fried Rice **GF · DF**

Baby carrot, sweet pea, egg, green onion, cilantro

LATIN INSPIRED

Spanish & Latin American, bright and smoky

BREAD SERVICE *Served on the Table*

Chips & Salsa **V · GF · DF**

Crispy tortilla chips, fire-roasted salsa, guacamole

HORS D'OEUVRES

Vegetarian Empanadas

Organic vegetable, cilantro-cumin sauce

Adobo Beef Skewer **GF · DF**

Charred pepper coulis

Grilled Chorizo Prawns **GF · DF**

Marinated in garlic & Spanish chorizo

Papas Arrugadas **V · GF · DF**

Salt-cured yellow potatoes, mojo picón sauce

SOUP & SALAD

Tortilla Soup **GF**

Smashed avocado, cilantro, crispy tortilla

Latin Slaw **GF**

Organic cabbage, carrot, cilantro, manchego, crispy corn tortilla, tomatillo vinaigrette

ENTRÉES

Pollo al Ajillo **GF · DF**

Garlic-marinated free-range chicken breast, caramelized pearl onion, cilantro

Coriander-Crusted Halibut **GF**

Seared halibut, tomatillo butter sauce

SIDES

Chipotle-Roasted Organic Vegetables **V · GF · DF**

Smoky chipotle-garlic glaze

Cilantro Rice **GF**

Queso fresco, charred cherry tomatoes, cilantro

ITALIAN INSPIRED

Rustic Italian, garden-driven

BREAD SERVICE

Olivetta Rolls **V · NF**

Aged balsamic, olio nuovo

HORS D'OEUVRES

Caprese Skewers **GF · NF**

Tomato, fresh mozzarella, torn basil, aged balsamic

Heirloom Tomato Bruschetta **NF · DF**

Marinated heirloom tomato, fig balsamic, shallot, basil, crisp baguette

Prosciutto Pizzetta **NF**

Basil, portabella, crushed kalamata olives

Bone Marrow Meatballs **NF · DF**

Bing cherry BBQ

SOUP & SALAD

Heirloom Tomato Bisque **GF · NF**

Fire-roasted heirloom tomato, torn basil

Panzanella Salad **V · NF**

Grilled olive loaf, seared pearl onion, fresh tomato, market greens, shaved red onion, mozzarella, herbed vinaigrette

ENTRÉES

Roasted Free-Range Chicken Breast **GF · NF**

Black truffle pistou

Salmon Caponata **GF · NF · DF**

Kalamata olives, capers, cured cherry tomatoes, crispy garlic

SIDES

Riccette Pasta **NF**

White wine, crushed organic tomato, aged pecorino, sweet basil

Buttered Asparagus **GF · NF**

Lemon gremolata, red wine shallots

INDIAN INSPIRED

North Indian spice & comfort

BREAD SERVICE

Garlic Naan **NF**

Ghee, whipped butter

HORS D'OEUVRES

Vegetable Samosa **DF**

Fresh pastry, potato curry, peas

Vegetable Pakora **V · GF · DF**

Chickpea & vegetable fritter, cilantro, tamarind chutney

Coconut Curry Shrimp

Coconut-crusted shrimp, curry dipping sauce

Chicken 65 **DF**

Crispy fried chicken bites, ginger, garlic, red chiles

SALADS

Tabbouleh **V · DF**

Curly parsley, tomato, onion, cucumber, bulgur wheat

Cucumber Salad **V · GF · DF**

Cucumber, mint, onion, tomato, masala dressing

ENTRÉES

Butter Chicken **GF · NF**

Aromatic spices, tomato cream sauce

Halibut Saag **GF · NF**

Seared halibut, spinach cream, spices

SIDES

Vegetable Korma **V · GF**

Mixed vegetables, coconut-cashew, tomato, mixed spices

Paneer Tikka Masala **GF · NF**

Indian cheese tossed in spiced cream sauce

*Craving a region we haven't plotted? Our chefs love a passport stamp — every menu
can be tailored to your story.*

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