



HERBAN FEAST

BY LANDMARK EVENT CO.

CATERING · PASSED & STATIONED

2026

HORS D'OEUVRES

*Passed bites and small plates to open the celebration —
composed to order.*

EVENT MENU · BY LANDMARK EVENT CO.

SMALL BITES,
SET THE SCENE.

An hors d'oeuvres reception is the first chapter of the evening — the hour guests drift, greet, and settle into the celebration. Built from the same farm-to-fork kitchen behind every Herban Feast menu, each bite is a small plate in its own right: Pacific Northwest seafood, locally raised meats, and garden-forward canapés, composed to be eaten in a single graceful bite. Choose freely across the pages that follow to compose a selection all your own.

HOW HORS D'OEUVRES ARE SERVED

PRICED PER PIECE

Each hors d'oeuvre is priced individually so you build to your exact guest count.

PASSED OR STATIONED

Our team passes selections butler-style or arranges them on chef-tended displays.

COMPOSED TO ORDER

Everything is finished à la minute — assembled fresh so each bite arrives at its peak.

HOW TO READ THIS MENU

Selections are grouped Cold, Hot, and Vegetarian.

Choose freely across every category.

Our chefs will tailor any bite to your story.

DIETARY KEY

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

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PASSED SELECTIONS

COLD

Chilled & From the Raw Bar

Seared Wasabi Ahi Tuna Sticks NF · GF · DF
Wasabi purée, pickled ginger

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

Maine Lobster Tequila Gazpacho NF · GF · DF
Lobster, heirloom tomato gazpacho, tequila

Kobe Beef Tartare NF
Asparagus slaw, brioche toast

Organic Baby Beets NF · GF
Charred goat cheese, lavender honey, served on a silver spoon

Marinated Ahi Tuna Tacos NF · GF · DF
Hawaiian-inspired tuna poke, chili-lime crisp

Kumamoto Oyster NF · GF · DF
Smoked salmon tartare, salmon caviar

Jumbo Cocktail Prawns NF · GF · DF
Heirloom tomato-horseradish sauce, lemon

Smoked Northwest Rainbow Trout NF · DF
Avocado mousse, cured olive

Bruschetta & Olive Tapenade NF · DF
Garlic brioche crostini, Kalamata olive tapenade

PASSED SELECTIONS

HOT

*From the Kitchen & Grill***Popcorn Rock Shrimp** NF · GF · DF

Lightly coated and fried crisp, spicy soyu

Twice-Baked White Truffle Potato NF · GF

Whipped Yukon gold, white truffle, Beecher's white cheddar

Lobster Corn Dog NF

Honey fennel grain mustard

Mini Lamb Chops NF · DF

Garlic, herbs, and Dijon mustard

Adobo Steak Skewer NF · DF · GF

Mama Lil's aioli

Beef Mini Burgers NF

Rogue River bleu cheese, brioche bun

Black Sesame–Crusted Chicken Goujons NF · DF

Plum shallot marmalade

Shiso Honey Prawns NF · DF

Crispy tempura prawns, sweet chili, cilantro

Mini Dungeness Crab Cakes NF

Heirloom tomato jam

King Salmon Cake Sliders NF

Tomato preserves, white cheddar, lemon brioche bun

Wagyu Beef Saté NF · DF · GF

Spiced cashew dipping sauce

Bone Marrow Meatballs NF · DF

Bing cherry BBQ sauce

Iberico Lomo Pizzetta NF

Basil, portabella, lomo, crushed Kalamata olives

Thai Chicken Satay NF · DF · GF

Coconut curry peanut sauce

PASSED SELECTIONS

VEGETARIAN

*From the Garden & Cheese Board***Brie en Croûte** NF

Sliced black truffle, acidulated pear

Artichoke-Gruyère Fondue NF

Creamy artichoke fondue, cheese dipping straws

Pickled Cherry Beignet NF

Cypress Grove goat cheese, cured Northwest bing cherries, bing cherry purée

Cauliflower Bite NF · DF

Tempura cauliflower fried crisp, garlic, ginger, chilis

Walla Walla Onion Tart NF

Parmesan, flaky pastry, niçoise olive

Asparagus Strudel NF

Goat cheese, crispy pastry, white truffle

Vegetable Spring Roll NF · DF

Crispy wonton-wrapped vegetables, sweet chili, soyu

Organic Baby Beets NF · GF

Charred goat cheese, lavender honey

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

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