



HERBAN FEAST

BY LANDMARK EVENT CO.

CATERING · PACIFIC NORTHWEST

2026

LUNCH MENU

*A seasonal, farm-to-fork midday table — served buffet or
family style.*

EVENT MENU · BY LANDMARK EVENT CO.

BREAD, SALAD & SIDES

A MIDDAY TABLE, BEAUTIFULLY SET.

A relaxed yet refined midday menu, built around the best of the Pacific Northwest season. Begin with warm Macrina bread service, then choose a salad, two sides, and a pair of entrées — each prepared with the farm-to-fork care behind every Herban Feast table, and served buffet or family style.

WHAT'S
INCLUDED

BREAD SERVICE WITH WHIPPED BUTTER, CHOICE OF ONE SALAD, TWO ENTRÉES, AND TWO SIDES.

BREAD SERVICE Chef's selection of Macrina rolls · Butter — *whipped, herbed chive blossom, or roasted garlic*

SALAD

Choice of one

Herban Greens GF · NF · V

Mixed greens, shredded carrot, shaved radish, cucumber, red onion, red wine vinaigrette

Sicilian Pasta Salad GF · NF

Baby spinach, parmesan, cherry tomatoes, capers, Mediterranean vinaigrette

Roasted Corn & Black Bean Salad DF · NF

Sweet orange, red & yellow peppers, fresh cilantro, lemon-cumin vinaigrette

SIDES

Choice of two

Roasted Garlic Mashed Potatoes Veg · NF · GF

Sweet cream, butter & chives

Cilantro Lime Rice V · GF · NF

Jasmine rice, cilantro, lime

Maple-Dijon Roasted Rainbow Carrots V · GF

Roasted rainbow carrots, maple-dijon dressing

Mexican Elote Veg · GF · NF

Sweet corn, Mexican crema, Cotija, lime, tajín

Rosemary Smashed Fingerling Potatoes V · GF · NF

Rosemary-infused olive oil

Spanish Fava Beans V · GF · NF

Garlic olive oil, smoked paprika, white wine

Balsamic Roasted Brussels Sprouts V · GF · NF

Pomegranate seeds & balsamic glaze

ENTRÉES

One beef option and one fish or chicken option, or any vegetarian entrées

BEEF / PORK

Seared Tenderloin Steak GF · DF · NF
Red wine reduction

Pork Tenderloin GF · DF · NF
Apple-cranberry chutney

CHICKEN

Lemon-Rosemary Chicken GF · NF
Grilled free-range chicken breast, lemon-rosemary beurre blanc

Harissa Chicken GF · DF · NF
Free-range chicken breast, smoked chili pepper rub

FISH

Seared Northwest Salmon GF · NF
Wild-caught salmon filet, dill beurre blanc

Seafood Paella NF · GF · DF
Market whitefish, mussels, shrimp, calamari

VEGETARIAN & VEGAN

Heirloom Beans Veg · GF · NF
Cattle beans, French beans, cherry tomatoes, fleur de sel, lemon-rosemary EVOO

Eggplant Parmigiana Veg · NF
Mozzarella, tomato sauce, fresh basil

Bulgogi Beef GF · DF · NF
Beef sirloin, green onions, ginger, honey

Lasagna Bolognese DF · NF
Ground beef, mirepoix, tomatoes

Chicken Teriyaki GF · DF · NF
Free-range chicken thigh marinated in teriyaki

Chicken Penne GF · NF
Gluten-free penne, sun-dried tomatoes, grilled chicken, parmesan, light tomato sauce

Pan-Seared Cod GF · NF
Cod filet, lemon-caper white wine sauce

Vegan Stuffed Acorn Squash V · GF · NF
Red quinoa, chickpeas, roasted pepitas, fine herbs, vegan béchamel

Tagliatelle alla Funghi Veg · NF
Wild mushrooms (king oyster or enoki), creamy mascarpone sauce

CUSTOM REQUESTS

Inquire with your sales representative regarding custom menu items and we'll do our best to accommodate.

DIETARY KEY

V	Vegan	Veg	Vegetarian
GF	Gluten-Free	DF	Dairy-Free
NF	Nut-Free		