

HERBAN FEAST

BY LANDMARK EVENT CO.

CATERING · PACIFIC NORTHWEST

2026

PLATED
DINNER
MENU

Three curated packages — Essential, Classic & Luxe — each
course composed and served to the table.

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. Each plated course is composed and finished in our single, shared kitchen and served to the table. 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 3	Choose 3
Appetizer Course	—	—	1 · plated to the table
Bread & Butter Service	●	●	●
Soup or Salad	Choose 1	Choose 1	Choose 1
Entrées	Choose 2	Choose 2	Choose 2
Vegetarian Entrée	1 · plated as needed	1 · plated as needed	1 · plated as needed

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 Before Dinner

SELECTION	ESSENTIAL	CLASSIC	LUXE
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			
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			
Walla Walla Onion Tart NF Parmesan, flaky pastry, niçoise olives			
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			
Marinated Ahi Tuna Tacos NF · GF · DF Hawaiian-inspired tuna poke, chili-lime crisp			

Selections priced at \$11 are our raw-bar and seafood bites, available at Classic & Luxe.

HORS D'OEUVRES & APPETIZERS

HORS D'OEUVRES *continued*

SELECTION	ESSENTIAL	CLASSIC	LUXE
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	☐	☒	☒

APPETIZER COURSE

Plated · Luxe Package

SELECTION	ESSENTIAL	CLASSIC	LUXE
Marinated Burrata NF Arugula pesto, organic heirloom tomatoes, charred olive-oil bread	☐	☐	☒
Duck Hash Cake NF Balsamic-lacquered rocket, celery-root salad, foie gras dressing	☐	☐	☒
White Truffle Gnocchi GF · NF Yukon gold gnocchi, heirloom tomato marmalade, parmesan crisp, crème fraîche	☐	☐	☒
Mountain Morel Tart NF Rosemary-infused crust, caramelized Walla Walla onion, arugula sprouts	☐	☐	☒
Tuna Tartare NF · DF Crispy capers, shallot-dijon dressing, focaccia crisp, scented basil	☐	☐	☒
Dungeness Crab Salad Asparagus ribbons, pumpkin-seed pesto, brioche sticks, flower salad	☐	☐	☒
A composed first course, plated to the table — included with the Luxe package.			



SOUPS & SALADS

SOUPS

Pacific Northwest Bisques

SELECTION	ESSENTIAL	CLASSIC	LUXE
Oven-Roasted Heirloom Tomato Bisque NF · GF Organic micro basil, basil oil	☒	☒	☒
White Corn Bisque NF Mini salmon cakes, 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

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	☒	☒	☒
Painted Baby Romaine Leaves NF Shaved sottocenere, lemon brioche crouton, pickled onion, creamy Caesar	☒	☒	☒
Crispy Kale & Romaine GF Parmesan reggiano, marcona almonds, grainy mustard dressing	☒	☒	☒
Truffle-Roasted Baby Beet GF Silky goat cheese, balsamic, candied pecans, basil quinoa, chive oil, micro arugula	☐	☒	☒
Trio of Asparagus NF Goat cheese, brioche crouton, Parisian black truffle, tiny greens, balsamic reduction	☐	☐	☒

ENTRÉES – SEAFOOD

Wild & Local

SELECTION	ESSENTIAL	CLASSIC	LUXE
Alaskan King Salmon NF Morel Yukon gold potato hash, jumbo asparagus, black truffle butter sauce	☒	☒	☒
Herb-Crusted Sockeye Salmon NF · GF Garlic whipped potatoes, sautéed French beans, roasted shallots, lemon verbena butter	☒	☒	☒
Crispy Steelhead NF · GF Watercress-fennel salad, white bean truffle pistou, pressed basil oil	☒	☒	☒
Butter-Basted Halibut NF English pea broth, fava beans, Yukon gold potato gnocchi, nasturtium salad	☐	☒	☒
Honey-Cured Wild King Salmon NF Lobster mashed potatoes, salt-roasted beetroot, chardonnay butter sauce	☐	☒	☒
Alaskan Halibut NF · GF Basil-infused smashed peas, asparagus, lemon risotto	☐	☒	☒
Orange-Crusted Black Cod NF · GF Baby bok choy, sesame rice cake, miso butter	☐	☒	☒
Honey-Smoked King Salmon NF · GF Chive blossom whipped potato, organic baby carrots, beurre blanc	☐	☒	☒
Seared Halibut NF Fennel confit, basil goat cheese croquettes, truffle butter	☐	☒	☒
Dungeness Crab Cakes NF Heirloom tomato jam, confit shallot & potato purée, charred asparagus, butter sauce	☐	☒	☒
Chelan Sea Bass NF · GF Fire-roasted pepper gateau, pea vines, Northwest wild morels	☐	☐	☒
Alaskan Wild King Salmon NF Dungeness crab whipped Yukon potato, buttered green asparagus	☐	☐	☒

Choose two entrées per package. Each is plated complete with the accompaniments shown.

ENTRÉES – CHICKEN, PORK, BEEF & LAMB

ENTRÉES – CHICKEN & PORK

Farm-Raised

SELECTION	ESSENTIAL	CLASSIC	LUXE
Rosemary-Balsamic Stained Chicken NF · GF Pommes sauté, caramelized forest mushrooms, bacon haricot vert, red wine sauce	☒	☒	☒
Herb-Crusted Airline Chicken NF · GF Carrot risotto, jumbo asparagus, cured cherry tomatoes, basil oil	☒	☒	☒
Kurobuta Pork Tenderloin GF Rosemary-spiced pecans, butter-cream potatoes, haricots verts, grain mustard demi-glace	☒	☒	☒
Chicken Saltimbocca NF · GF Free-range breast wrapped in basil prosciutto, pumpkin gnocchi, roasted broccolini	☐	☒	☒
Applewood Bacon-Wrapped Chicken Breast NF · GF Potato pavé, roasted baby carrots, morel cream sauce	☐	☒	☒

ENTRÉES – BEEF & LAMB

Grilled & Roasted

SELECTION	ESSENTIAL	CLASSIC	LUXE
Porcini-Rubbed Beef Short Ribs NF · DF Asador potatoes, balsamic rainbow carrots, red wine demi	☐	☒	☒
Flat Iron Steak Twice-baked Yukon gold potatoes, local bleu cheese, crispy tobacco onions, garlic broccolini	☐	☒	☒
Coffee-Crusted Kobe Beef Tenderloin NF Bone marrow gnocchi, fennel pollen salad, café au lait sauce	☐	☐	☒
Filet of Angus Beef NF · GF Short rib & shallot braisage, Yukon gold whipped potato, young organic carrots	☐	☐	☒
Filet of Angus Beef Roasted asparagus, deconstructed baked potato, truffle jus	☐	☐	☒
Smoked 12oz New York NF · GF Maple-vinegar organic rainbow baby carrots, bean purée, balsamic pea tendrils	☐	☐	☒
Rack of Local Lamb NF Garlic-mustard crusted, ratatouille, basil chèvre whip, lamb jus	☐	☐	☒
Rosemary-Dijon Crusted Lamb Rack Asparagus, saffron risotto, cured baby tomatoes, basil oil	☐	☐	☒

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			
Asparagus Ricotta Ravioli NF Ginger-tomato jam, balsamic-painted pea vines			
Organic Eggplant Moussaka NF Roasted eggplant, couscous, tomato marmalade, parmesan cracker			
Black Pepper Tofu NF · GF · DF · V Lemongrass, red chilies, ginger, scallions, sticky rice			
Ginger-Crusted Tofu NF · GF · DF · V Shiitake mushrooms, baby bok choy, sticky rice, sizzling sesame oil			

À LA CARTE ENHANCEMENTS

Luxe · Add to Any Plate

SELECTION	ESSENTIAL	CLASSIC	LUXE
200z T-Bone NF · GF Maitre d' butter, duck fat fries, Taggiasche olive, carrot & tomato salad, red wine sauce			
Veal Osso Bucco NF · GF Roasted baby beets, white bean cassoulet, Meyer lemon gremolata			
2# Buttered Lobster NF English pea, spring fava, pecorino gnocchi, Spanish chorizo, parmesan cracker			
100z Pork Chop Oscar NF · GF Dungeness crab, hollandaise, duo of asparagus, Yukon gold duck fat fries			
Bespoke upgrades plated alongside or in place of an entrée — available with the Luxe package.			

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

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