



HERBAN FEAST

BY LANDMARK EVENT CO.

LANDMARK HOLIDAY COLLECTION

2026

HOLIDAY MENU



*A season of gathering — farm-to-fork holiday cooking, from
passed bites to chef-tended stations.*



EVENT MENU · BY LANDMARK EVENT CO.



A SEASON OF GATHERING.

The holidays are a season of gathering — the one time of year the whole table comes together. Our Holiday Collection is built from the same farm-to-fork kitchen behind every Herban Feast menu: Pacific Northwest seafood, locally raised meats, and garden-forward winter cooking, warmed with the season's spices. Choose freely across the pages that follow, or let our prix-fixe holiday packages compose the evening for you — from passed bites and carving showpieces to chef-attended cocoa and cookie stations.



HOW THE HOLIDAY MENU WORKS

À LA CARTE

Every course on this menu is à la carte. Build your celebration freely, by the piece, plate, platter, and station.

OR CHOOSE A PACKAGE

The Festive and Celebratory Packages are our only prix-fixe offerings: a curated, per-guest menu we compose with you.

HOW TO READ THIS MENU

Courses are presented in the order of the meal.
Build à la carte, or start from a holiday package.
Our chefs will tailor any dish to your story.

DIETARY KEY

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

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FESTIVE PACKAGE

FESTIVE PACKAGE

- HOLIDAY BREAD & BUTTER SERVICE
- SELECT 2 HORS D'OEUVRES
- SELECT 1 SOUP OR SALAD
- SELECT 2 SIDES
- SELECT 2 ENTRÉES

HORS D'OEUVRES SELECT 2

- Maple Butternut Squash Shooters
- Pear & Camembert Popper
- Wild Mushroom Arancini
- Roasted Pear Crostini
- Parmesan Polenta Bites

SIDES SELECT 2

- Maple Glazed Baby Carrots
- Roasted Brussels Sprouts with Bacon & Cranberries
- Haricot Verts Almondine
- Honey Roasted Root Vegetables
- Butter Braised Asparagus
- Roasted Broccolini with Garlic & Lemon
- Roasted Garlic Yukon Gold Mashed Potatoes
- Herb & Butter Whipped Sweet Potatoes
- Traditional Herb Cornbread Stuffing

SOUPS & SALADS SELECT 1

- Baby Gem Caesar Salad
- Roasted Baby Beet Salad
- Winter Harvest Greens
- Marinated Burrata
- Roasted Chestnut & Wild Mushroom Bisque
- Spiced Butternut Squash Bisque
- Parsnip Pear Bisque

ENTRÉES SELECT 2

- Roasted Tom Turkey
- Honey Smoked King Salmon
- Maple Bourbon Glazed Ham
- Lobster Ravioli
- Sage Brown Butter Stuffed Acorn Squash
- Roasted Cauliflower Steak
- Wild Mushroom Risotto





CELEBRATORY PACKAGE

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CELEBRATORY PACKAGE

- BREAD & BUTTER SERVICE
- SELECT 4 HORS D'OEUVRES
- SELECT 1 SOUP OR SALAD
- SELECT 2 SIDES
- SELECT 2 ENTRÉES
- 1 FAMILY-STYLE PLATTER OF PEPPERMINT BARK

HORS D'OEUVRES		SELECT FOUR	SOUPS & SALADS		SELECT ONE
Maple Butternut Squash Shooters	Pear & Camembert Popper		Lobster Brandy Bisque	Baby Gem Caesar Salad	
Wild Mushroom Arancini	Roasted Pear Crostini		Roasted Baby Beet Salad	Winter Harvest Greens	
Parmesan Polenta Bites	Morel Mushroom Tart		Marinated Burrata	Roasted Chestnut & Wild Mushroom Bisque	
Short Rib Croquettes	Duck Confit Taquitos		Spiced Butternut Squash Bisque	Parsnip Pear Bisque	
Lobster Mac & Cheese Poppers	Mini Crab Cakes				
Prosciutto Wrapped Dates	Maple Glazed Pork Belly Skewers				
SIDES		SELECT TWO	ENTRÉES		SELECT ONE, PLUS VEGETARIAN OPTIONS
Truffle Parmesan Potato Gratin	Rosemary Parmesan Risotto		Coffee Crusted Beef Tenderloin	Herb Crusted Rack of Lamb	
Roasted Garlic Yukon Gold Mashed Potatoes	Butter Braised Asparagus		Cedar Plank Halibut	Braised Wagyu Short Rib	
Roasted Brussels Sprouts with Bacon & Cranberries	Haricot Verts Almondine		Seared Duck Breast	Sage Brown Butter Stuffed Acorn Squash	
			Roasted Cauliflower Steak	Wild Mushroom Risotto	
DESSERT					INCLUDED

Our signature **Peppermint Wonderland Bark** — Dark and white chocolate swirled, crushed candy canes, peppermint crunch.





APPETIZERS

* PASSED & STATIONED APPETIZERS

Holiday canapés, passed or displayed

Morel Mushroom Tart **NF**

Delicata squash, caramelized onion, micro arugula

Short Rib Croquettes **DF · NF**

Black truffle, caramelized shallot

Duck Confit Taquitos **NF**

Fig jam, whipped goat cheese

Wild Mushroom Arancini **Veg**

Parmesan cream, crispy sage

Prosciutto Wrapped Dates **GF · DF**

Marcona almond, hot honey

Roasted Pear Crostini **Veg**

Blue cheese mousse, walnut dust

Maple Butternut Squash Shooters **GF · Veg · NF**

Toasted pepitas

Pear & Camembert Popper **Veg · NF**

Spiced red wine poached pear

Lobster Mac & Cheese Poppers **NF**

White cheddar, tomato preserve

Mini Crab Cakes **NF**

Lemon dill aioli

Maple Glazed Pork Belly Skewers **GF · DF**

Pickled apple butter

Parmesan Polenta Bites **Veg · GF**

Tomato confit, basil oil





BREAD, SOUPS & SALADS

* BREAD & BUTTER

Fresh from the oven

Seeded Vollkorn Rolls **Veg**

Fresh baked rustic seeded vollkorn rolls with your choice of balsamic butter, saffron butter, or whipped farmhouse butter

* SOUPS & SALADS

Winter greens & warming bisques

Baby Gem Caesar Salad **NF**

Smoked pecorino, black pepper crouton, classic Caesar dressing

Winter Harvest Greens **Veg · GF**

Poached pear, camembert, spiced pecans, red wine vinaigrette

Roasted Chestnut & Wild Mushroom Bisque **Veg · GF**

Velvety roasted chestnuts, wild forest mushrooms, thyme cream, crispy shallots, white truffle oil

Lobster Brandy Bisque **GF**

Butter poached lobster, sherry and brandy cream broth, fresh chives, paprika oil

Roasted Baby Beet Salad **Veg · GF**

Balsamic quinoa, candied walnuts, goat cheese, micro arugula

Marinated Burrata **Veg · NF**

Bacon salad, acorn squash, olive oil charred bread

Spiced Butternut Squash Bisque **Veg · GF**

Slow roasted butternut squash, warm winter spices, maple crème fraîche, toasted pepitas

Parsnip Pear Bisque **Veg · GF**

Silky roasted parsnips and Bartlett pear, brown butter, sage crème, candied pecans





SIDES

* SIDES

Seasonal accompaniments

Maple Glazed Baby Carrots **GF · NF · Veg**

Roasted and glazed with maple syrup, brown butter, and fresh thyme

Haricot Verts Almondine **GF · Veg**

French green beans, toasted almonds, shallots, lemon butter

Butter Braised Asparagus **GF · NF · Veg**

Gently braised in herb butter, sea salt, cracked pepper

Roasted Garlic Yukon Gold Mashed Potatoes **GF · NF · Veg**

Whipped with roasted garlic, butter, and fresh herbs

Herb & Butter Whipped Sweet Potatoes **GF · NF · Veg**

Brown butter and seasonal spices

Traditional Herb Cornbread Stuffing **NF**

Artisan cornbread, celery, onion, sage, thyme, savory herbs

Roasted Brussels Sprouts with Bacon & Cranberries **GF**

Applewood-smoked bacon, dried cranberries, balsamic reduction

Honey Roasted Root Vegetables **GF · DF · Veg**

Carrots, parsnips, sweet potatoes, turnips, honey, fresh herbs

Roasted Broccolini with Garlic & Lemon **GF · DF · V**

Garlic, olive oil, fresh lemon zest

Truffle Parmesan Potato Gratin **Veg**

Layered with cream, parmesan, and truffle essence, baked golden

Rosemary Parmesan Risotto **GF · Veg**

Arborio rice, parmesan, rosemary, white wine





* ENTRÉES

The centerpiece of the table

Roasted Tom Turkey GF · NF

Cranberry marmalade, brown butter pan jus, seasonal herbs

Coffee Crusted Beef Tenderloin GF · NF

Espresso coffee crust, brandy green peppercorn sauce, roasted garlic

Cedar Plank Halibut GF · NF

Pacific halibut, brown butter leek fondue, fresh herbs

Maple Bourbon Glazed Ham GF · NF

Slow roasted, maple bourbon glaze, dijon cream sauce, caramelized shallots

Lobster Ravioli

Maine lobster ravioli, saffron butter sauce, parmesan, micro herbs

Roasted Cauliflower Steak Veg · GF

Smoked romesco sauce, toasted pine nuts, herb oil

Honey Smoked King Salmon GF · NF

Alderwood honey smoked king salmon, morel mushroom cream sauce, charred lemon

Herb Crusted Rack of Lamb

Rosemary and thyme crust, rosemary demi-glace, garlic whipped potatoes

Braised Wagyu Short Rib GF

Slow braised, root vegetable purée, rich red wine reduction

Seared Duck Breast GF · DF

Crispy skin, cherry port wine reduction, roasted winter vegetables

Sage Brown Butter Stuffed Acorn Squash Veg

Red wine risotto, brown butter sage, pecorino crisp, toasted pecans

Wild Mushroom Risotto Veg · GF

Creamy arborio rice, wild forest mushrooms, truffle oil, parmesan crisp





À LA CARTE • V

CARVING STATION

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CARVED TO ORDER & FINISHED LIVE IN THE ROOM

* CARVING STATION

Carved to order, per platter

Roast Tom Turkey with Sage & Shallots **NF • DF • GF**

SERVES 25

Pan-essence jus, focaccia bread. Classic flavors elevated with aromatic herbs.

Honey-Cured Wild King Salmon **NF • DF • GF**

SERVES 20

Lemon cracked-pepper butter sauce. Northwest salmon carved and finished live.

Pepper-Crusted Beef Tenderloin **NF • DF • GF**

SERVES 20

Red wine sauce, toasted ciabatta. Luxurious and melt-in-your-mouth tender.

Char-Grilled New York Strip **NF • GF • DF**

SERVES 25

Short rib red-wine sauce. Bold, beef-forward flavor with a rich finish.





MINI DESSERTS

* HOLIDAY MINI DESSERTS

A festive sweet table

Salted Caramel Chocolate Tartlets

Dark chocolate ganache, salted caramel, butter tart shell, Maldon salt

Peppermint Chocolate Mousse Cups

Dark chocolate mousse, crushed peppermint candy, whipped cream

Bourbon Pecan Pie Bites

Brown sugar bourbon filling, toasted pecans, buttery shortbread crust

Mini Red Velvet Cupcakes

Red velvet cake, whipped vanilla cream cheese frosting, chocolate crumb

Lemon Meringue Tartlets

Bright lemon curd, toasted Swiss meringue, crisp tart shell

Tiramisu Verrines

Espresso soaked ladyfingers, mascarpone cream, cocoa powder

Cinnamon Sugar Churro Bites

Crispy fried dough, cinnamon sugar, warm chocolate dipping sauce

Vanilla Bean Panna Cotta Cups

Silky vanilla bean custard, seasonal berry compote

Mini Pumpkin Cheesecakes

Spiced pumpkin cheesecake, graham crust, cinnamon whipped cream

Eggnog Crème Brûlée Shooters

Holiday eggnog custard, brûléed sugar crust, fresh nutmeg

Gingerbread Cake Squares

Warm holiday spices, molasses cake, cream cheese frosting

Dark Chocolate Espresso Truffles

Bittersweet ganache, espresso bean dust, cocoa powder

Almond Linzer Cookies

Raspberry preserves, almond shortbread, powdered sugar

Mini Apple Galettes

Cinnamon roasted apples, flaky pastry, caramel drizzle

Chocolate Dipped Strawberries

Fresh strawberries, dark and white chocolate drizzle

Black Forest Peppermint Brownie Bites

Fudgy brownie, dark cherry cream, peppermint chocolate shards





INTERACTIVE STATIONS

* BOOZY HOLIDAY HOT COCOA STATION

PER GUEST • 25-GUEST MINIMUM

A cozy interactive holiday cocoa experience.

HOT COCOA SELECTIONS

Midnight Dark Chocolate Cocoa — Rich Belgian dark chocolate, notes of espresso and vanilla bean, dark chocolate Godiva

White Peppermint Cocoa — Creamy white chocolate infused with peppermint and white chocolate Godiva, holiday spice

Gourmet toppings bar: fresh whipped cream, mini marshmallows, crushed peppermint candy, chocolate shavings, toffee crumbles, caramel drizzle, chocolate sauce, candied orange, and pirouette cookies.

* HOLIDAY CHOCOLATE BARK STATION

PER GUEST

A festive display of handcrafted chocolate bark.

FEATURED BARK SELECTIONS

Peppermint Wonderland Bark — Dark and white chocolate swirled, crushed candy canes, peppermint crunch

Santa's Cookie Crunch Bark — Milk chocolate, crushed sugar cookies, festive sprinkles, white drizzle

Snowflake S'mores Bark — Milk chocolate, toasted marshmallows, graham, white chocolate snowflakes

Holiday Cranberry Pistachio Bark — White chocolate, dried cranberries, roasted pistachios, orange zest

Winter Toffee Pretzel Bark — Dark chocolate, buttery toffee, pretzel crunch, sea salt flakes

* HOLIDAY COOKIE DECORATING STATION

PER GUEST

An interactive station where guests decorate freshly baked holiday sugar cookies.

THREE FROSTING FLAVORS

Classic Vanilla Buttercream — Smooth and creamy, perfect for decorating and piping

Chocolate Buttercream — Velvety texture, deep cocoa flavor

Peppermint Cream Frosting — Festive peppermint-infused, a hint of holiday sweetness

Festive toppings & decorations: holiday sprinkles, red & green sanding sugar, crushed candy canes, mini chocolate chips, holiday M&M's, white chocolate pearls, colored sugar crystals, and holiday confetti sprinkles.



From our table to yours — every dish can be tailored to make your holiday gathering nothing short of spectacular.

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