

CATERING · PACIFIC NORTHWEST

2026

APPETIZER PACKAGES

*Three tiers — Essential, Classic & Luxe — of passed hors d'oeuvres
and signature stations, built for the room.*

EVENT MENU · BY LANDMARK EVENT CO.

THE THREE PACKAGES

ONE KITCHEN. THREE LEVELS OF APPETIZER SERVICE.

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. Every bite is passed or stationed by our own team. Choose your tier, then build your selections from what is marked available within it.

EACH PACKAGE INCLUDES	ESSENTIAL	CLASSIC	LUXE
Passed Hors d'Oeuvres	Choose 3	Choose 4	Choose 4
Stationed Apps	Choose 2	Choose 2	Choose 3
Dessert Station	—	—	Choose 1

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

VEG Vegetarian

CONTENTS

Passed Hors d'Oeuvres	3
Hors d'Oeuvres, continued	4
Signature Stations & Displays	5
Stations, continued	6
Dessert Displays	7
Dessert Displays, continued	8

HORS D'OEUVRES

PASSED HORS D'OEUVRES

	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 silver spoon	◆	◆	◆
Iberico Lomo Pizzetta NF Basil, portabella, lomo, crushed kalamata olives	◆	◆	◆
Black Sesame Crusted Chicken Goujons NF · DF Plum shallot marmalade	◆	◆	◆
Thai Chicken Satay NF · DF · GF Coconut curry peanut sauce	◆	◆	◆
Brie En Croute NF Sliced black truffle, acidulated pear	◆	◆	◆
Walla Walla Onion NF Parmesan, flaky pastry, nicoise olive tarts	◆	◆	◆
Asparagus Strudel Studded NF Goat cheese, crispy pastry, white truffles	◆	◆	◆
Pickled Cherry Beignet NF Cypress Grove goats cheese, cured northwest bing cherries, bing cherry puree	◆	◆	◆
Vegetable Spring Roll NF · DF Crispy wonton wrapped veggies, sweet chili, soyu	◆	◆	◆
Cauliflower Bite NF · DF Tempura cauliflower bites fried crisp, garlic, ginger chillis	◆	◆	◆
Twice Baked White Truffle Bake Potato NF · GF Whipped yukon gold potato infused with white truffle, Beecher's white cheddar	◆	◆	◆

Essential selections are available in every package.

HORS D'OEUVRES, CONTINUED

CLASSIC SELECTIONS *Elevated bites*

	ESSENTIAL	CLASSIC	LUXE
Seared Wasabi Ahi Tuna Sticks NF · GF · DF Wasabi puree, pickled ginger	—	◆	◆
Marinated Ahi Tuna Tacos NF · GF · DF Hawaiian inspired tuna poke, chili lime crisp	—	◆	◆
Smoked Salmon Snow Cones NF Capers, shallots, fresh herbs, creme fresh & caviar	—	◆	◆
Adobo Steak Skewer NF · DF · GF Mama Lil's aioli	—	◆	◆
Bone Marrow Meatballs NF · DF Bing cherry BBQ sauce	—	◆	◆

LUXE SELECTIONS *Our most indulgent bites*

	ESSENTIAL	CLASSIC	LUXE
Mini Dungeness Crab Cakes NF Heirloom tomato jam	—	—	◆
Popcorn Rock Shrimp NF · GF · DF Lightly coated rock shrimp served crispy, spicy soyu	—	—	◆
Kobe Beef Tartare NF Asparagus slaw, brioche toast	—	—	◆
King Salmon Cake Sliders NF Tomato preserves, white cheddar, lemon brioche bun	—	—	◆
Mini Lamb Chops Crusted NF · DF Garlic herbs and dijon mustard	—	—	◆

Luxe selections may be added to any package.

SIGNATURE STATIONS & DISPLAYS

STATIONED *Chef-attended displays*

	ESSENTIAL	CLASSIC	LUXE
Totchos Hand smashed tater tots. Pulled short ribs, Beecher's American cheese sauce, pico de gallo, lobster guacamole, radish, charred padron peppers, sour cream, crumbled feta, salsa verde	◆	◆	◆
Trio of Flatbreads Truffle Wild Mushroom VEG A crisp artisan flatbread layered with roasted wild mushrooms, creamy mozzarella, fontina, caramelized onions, fresh thyme, and finished with fragrant black truffle oil, shaved Parmesan, and microgreens. Prosciutto & Burrata Wood-fired flatbread topped with creamy burrata, delicate prosciutto di Parma, vine-ripened tomatoes, fresh arugula, basil pesto, aged balsamic glaze, and extra virgin olive oil. Mediterranean Royale Flatbread Crisp artisan flatbread topped with marinated artichoke hearts, Castelvetrano and Kalamata olives, premium white anchovies, roasted garlic, creamy mozzarella, and shaved Parmesan. Finished with fresh basil, extra virgin olive oil, lemon zest, sea salt	◆	◆	◆
Antipasto Selection VEG Mediterranean-inspired vegetables, roasted, grilled, tender roasted eggplant, sweet fire-roasted peppers, grilled zucchini and yellow squash, portabella mushrooms, charred asparagus, and marinated artichoke hearts. Accompanied by fresh ciliegine mozzarella, marinated with garlic, extra virgin olive oil, Italian herbs. Artisan breads	◆	◆	◆
Local Farm Fresh Vegetable Crudités VEG Locally grown seasonal vegetables featuring organic baby carrots, celery, radishes, cauliflower florets, tender asparagus, sweet bell peppers, heirloom cherry tomatoes, crisp cucumber, and fresh lettuce dippers. Served with trio of house-made dipping sauces, green goddess, rouge river blue cheese, roasted garlic hummus	◆	◆	◆

Available in every package. Essential and Classic include two stations; Luxe includes three.

STATIONS, CONTINUED

STATIONED *Chef-attended displays*

Artisanal Grazing Table

Curated display of premium artisanal cheeses, hand-selected charcuterie, seasonal fruits, dried fruits, roasted nuts, marinated olives, gourmet crackers, freshly baked artisan breads, and house-made cures.

ESSENTIAL

CLASSIC

LUXE



Local & Domestic Cheeses **VEG**

Locally crafted and domestic cheeses accompanied by artisan breads, dried seasonal fruits, toasted nuts, and fresh hive honey. A balanced display of sweet and savory flavors, perfect for sharing and celebrating the best of regional ingredients.



CLASSIC & LUXE *Elevated stations*

ESSENTIAL

CLASSIC

LUXE

Mozzarella Bar

Burrata, smoked mozzarella, buffalo mozzarella, burricotta, bacon burrata. Braised artichokes, pine nuts, currants, mint pesto, marinated escarole, caramelized shallots. Pizza bianca, ciabatta, focaccia pomodoro



Trio of Sliders



Prime Wagyu Slider

Wagyu beef topped with aged white cheddar, caramelized onions, garlic aioli, toasted brioche bun.

Buttermilk Crispy Chicken Slider

Crispy buttermilk-fried chicken with house-made pickle chips, spicy honey glaze, and herb slaw on a soft potato roll.

Grilled Portobello Caprese Slider **VEG · GF**

Marinated grilled Portobello mushroom layered with fresh mozzarella, roasted tomato, basil pesto, baby arugula pesto, aged balsamic reduction, served on a gluten-free bun.

Not offered at the Essential tier.

DESSERT DISPLAYS

DESSERT DISPLAYS <i>Luxe only</i>	ESSENTIAL	CLASSIC	LUXE
Organic Housemade Vanilla Ice Cream Bar Dipping Craft your perfect frozen treat with our creamy, organic housemade vanilla ice cream bars. Each bar is hand-dipped by you in your choice of premium chocolate and finished with delicious toppings: Dark Chocolate & Cacao Nibs — Rich dark chocolate with crunchy roasted cacao nibs. Pistachio — Velvety chocolate coated in roasted pistachios for a buttery, nutty finish. Huckleberry — Sweet white chocolate infused with vibrant huckleberry flavor for a fruity twist. White Chocolate — Smooth, creamy white chocolate for a classic indulgence. A fun, interactive dessert featuring fresh, high-quality ingredients and handcrafted flavors in every bite.	—	—	◆
Cookie Monster Chocolate Chip A timeless favorite featuring a buttery vanilla dough loaded with premium semisweet chocolate chips, baked until golden on the edges and soft in the center. Double Dark Chocolate Rich cocoa cookie dough packed with dark chocolate chunks for an intensely chocolatey, fudgy bite. Pecan Salted Caramel A soft brown sugar cookie filled with buttery caramel pieces, pecan, and finished with a touch of flaky sea salt. Oatmeal Raisin Hearty rolled oats, plump raisins, warm cinnamon, and a hint of vanilla create a comforting, chewy classic. White Chocolate Macadamia A buttery cookie filled with creamy white chocolate and roasted macadamia nuts for the perfect balance of sweet and nutty. Snickerdoodle A soft, chewy cinnamon-sugar cookie with a delicate vanilla flavor and a lightly crisp exterior.	—	—	◆

DESSERT DISPLAYS, CONTINUED

DESSERT DISPLAYS <i>Luxe only</i>	ESSENTIAL	CLASSIC	LUXE
Tiramisu NF A timeless Italian classic featuring delicate espresso-soaked ladyfingers layered with silky mascarpone cream and finished with a dusting of rich cocoa. Served with a velvety housemade vanilla anglaise for a luxurious, elegant finish.	—	—	◆
CUPCAKE MADNESS <i>Freshly baked gourmet cupcakes, topped with delicious homemade frosting</i>	ESSENTIAL	CLASSIC	LUXE
Classic Vanilla A light, fluffy vanilla cupcake topped with smooth vanilla buttercream and colorful sprinkles.	—	—	◆
Chocolate Dream Rich chocolate cake with creamy chocolate fudge frosting, finished with chocolate shavings.			
Red Velvet Bliss A moist red velvet cupcake topped with silky cream cheese frosting and a sprinkle of red velvet crumbs.			
Lemon Berry Delight A zesty lemon cupcake filled with berry preserves and topped with lemon buttercream and fresh berries.			
Gluten-Free Chocolate Vanilla GF A soft, gluten-free chocolate cupcake topped with creamy vanilla buttercream. Made with gluten-free ingredients without compromising on flavor.			
One dessert station is included with the Luxe package.			

CUSTOM REQUESTS

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