

FALL &
WINTER

moveable feast



Take your guests on a culinary journey with our moveable feasts!

Select at least three stations plus tray passed appetizers for a full meal. A moveable feast offers a fabulous opportunity to personalize your menu by blending favorite food items, cultures or shared experience to give your guests a uniquely personalized meal.

ITALIANO14.00

SAUTÉED POTATO GNOCCHI
spicy arrabbiata sauce, olives, and grated pecorino

PAN SEARED BUTTERNUT SQUASH RAVIOLI
brown butter, shaved Parmesan, and crispy sage

OUR SIGNATURE CAESAR SALAD WITH GRILLED BREAD CROUTONS
Parmesan and tangy lemon Caesar dressing

POKE BAR..... 8.50

SESAME AHI TUNA POKE
sambal, sweet onions, scallions, and sesame seed oil

COMPRESSED WATERMELON POKE
sweet onions, scallions, chili, sesame seed oil, and toasted sesame seeds

served with rice, taro chips, wonton chips, seaweed salad, edamame, furikake, sriracha, and mango

COMFORT15.50

RED WINE BRAISED WILD BOAR RAGOUT

ROASTED GARLIC AND CHIVE MASHED POTATOES
creme fraiche

SAUTEED COLLARD GREENS

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.

WARM SPICE

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PRIME CUT.....18.00

ROSEMARY CRUSTED PRIME RIB

potato rolls, au jus, and horseradish aioli

BABY WEDGE SALAD

iceberg lettuce, bacon crumbles, tomatoes, and blue cheese dressing

AGED PARMESAN MASHED POTATOES

CHEESE, GRILLED VEGETABLE AND ANTIPASTO PLATTERS

two cheeses, prosciutto, salami, grilled and roasted vegetables with basil oil, olives, house chutney, spiced nuts, sundried tomato and olive tapenade, creamy roasted red pepper spread, artichoke hummus, sliced artisan breads, rosemary crackers, and gluten-free crackers

SAFFRON ROAD13.00

VEGETARIAN SAMOSAS

yogurt, chopped onions, fresh coriander, chaat masala, crispy noodles, and coriander and tamarind chutney

CHICKEN TIKKA MASALA

spiced creamy tomato sauce

SCENTED BASMATI RICE

NAAN

NORTHWEST SEAFOOD.....18.00

WARM DUNGENESS CRAB DIP

sliced ciabatta

CHILLED PRAWNS, SMOKED SCALLOPS AND SMOKED MUSSELS

zesty cocktail sauce and lemon dill aioli

SPICY CRAB AND SHRIMP CEVICHE SHOOTERS

avocados, tomatoes, lime, chili, and garlic

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HERBAN FEAST
INSPIRED CELEBRATIONS