HERBAN FEAST AT A GLANCE

Herban Feast is a premier wedding and event catering company. Renowned for pairing fresh and local ingredients with exceptional service and distinctive presentations, Herban Feast creates exciting and unique culinary experiences for any occasion.

Choose from a variety of menu and service options to experience Northwest casual elegance at its finest:

- Innovative, seasonal menus
- Fully-staffed events complete with on-site chefs, bartenders and wait staff
- Plated and family-style service, buffets, chef action stations and appetizers
- Personalized and attentive event planning guidance
- Catering equipment coordination
- Friendly and professional service staff
- Full bar service
- Delivery and pick-up orders available
- Exclusive and preferred caterer at many venues throughout the region

ACCOLADES

"Best of Bride", Catering
Seattle Bride, 2013, 2012 & 2011

"Best of Weddings", Catering
The Knot, 2012 & 2011

"Best of Bride", Best Quintessential Seattle-area Reception Site
Seattle Bride, 2013, 2012 & 2011

As seen in *Martha Stewart Weddings*
Spring, 2012

Photo courtesy Van Wyhe Photography

QUINTESSENTIALLY NORTHWEST

DISTINCTIVELY YOU

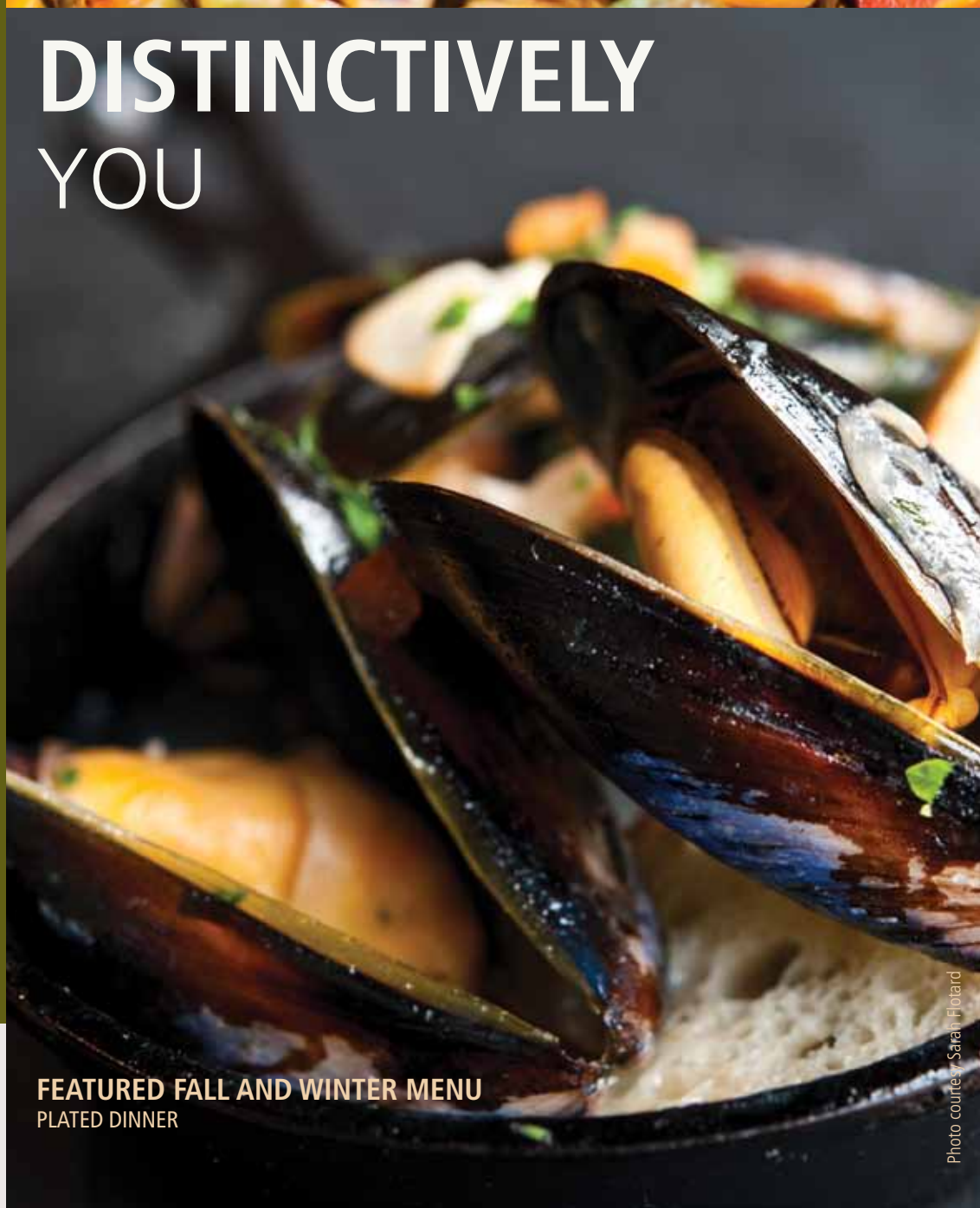

Photo courtesy Sarah Flotard

FEATURED FALL AND WINTER MENU

PLATED DINNER

CONTACT OUR SALES & EVENT COORDINATING TEAM:

206.932.4717

CATERING INQUIRIES:

marketfresh@herbanfeast.com

SODO PARK INQUIRIES:

sodopark@herbanfeast.com

THE FOUNDRY INQUIRIES:

thefoundry@herbanfeast.com

herban feast
Catering · Sodo Park · The Foundry

SIMPLE. **SEASONAL.** DELICIOUS.

Culinary creativity expressed on every plate, featuring the freshest ingredients from each season.

FEATURED PLATED DINNER $45

TRAY PASSED APPETIZERS (CHOICE OF 3)

Sweet Potato and Dungeness Crab Cakes
chipotle Remoulade and chives

Mediterranean Lamb Loin
harissa aioli

Pumpkin Risotto Fritter
cranberry purée

Ahi Tuna Poke
pickled ginger, red onions, capers on taro chip

Creole Shrimp
pan seared with a zesty creole cream sauce

Seared Beef Canapé
blue cheese cream and a red onion marmalade

FIRST COURSE (SELECT 1)

Compressed Spiced Apple Salad
baby mixed greens, shaved pecorino, candied pecans, vanilla-apple cider vinaigrette

Herban Nicoise Salad
seared northwest albacore, mixed greens, french beans, potatoes, hard boiled egg, grape tomatoes, nicoise olive vinaigrette

House Rolls and Butter

SECOND COURSE

Thyme Crusted Beef Tenderloin
pinot noir demi glace and crispy leeks; served with chef select seasonal sides

Citrus Rubbed Halibut
with carrot and sumac purée; served with chef select seasonal sides

Field Roast Polenta Napoleon
with savory mushroom sauce and piquillo pepper purée, fennel and carrot salad; served with chef select seasonal sides

HOUSE DESSERT SPECIALTIES (A LA CARTE)