

# JOYFUL



## Herban Feast Holiday Menu

Small Plates \$48pp | Buffet \$52pp

## CANAPE STYLE APPETIZERS

Select two:

### Our Signature Sweet Potato and Dungeness Crab Cakes

*chipotle remoulade and minced chives*

| DF | NF |

### Herbed Choux Puff

*smoked salmon, creme fraiche & yuzu*

| NF |

### Kalbi Beef Tenderloin Bite

*sesame seeds and scallions*

| GF | DF | NF |

### Sour Cherry Compote Crostini

*herbed goat cheese*

| NF |

### Truffle Stuffed Mushrooms

*truffle cream, cream cheese, panko*

| Vegetarian | NF |

### Artichoke and Olive Arancini

*arborio rice and green olives*

| Vegetarian | NF |

## SMALL PLATES OR BUFFET

### Classic Caesar Salad with Focaccia Croutons

*parmesan and tangy lemon Caesar dressing*

| Vegetarian | NF |

### Spice Rubbed Tender Beef Loin

*finished with a wild mushroom demi glace*

| GF | DF | NF |

### Pan Seared Chicken Breast

*with a pear & cranberry chutney*

| GF | DF | NF |

### Roasted Red Potatoes

*three herb gremolata*

| Vegan | GF | NF |

### Roasted Carrots

*with a pomegranate glaze*

| Vegan | GF | DF | NF |

Contact us soon to book your celebration 206-932-4717 | [marketfresh@herbanfeast.com](mailto:marketfresh@herbanfeast.com)

Please note, delivery, staffing, equipment, service charge, and tax not included.

# CHEER



## Herban Feast Holiday Menu

*Small Plates \$52pp | Buffet \$56pp*

### CANAPÉ STYLE APPETIZERS

**Select three:**

#### **Our Signature Sweet Potato and Dungeness Crab Cakes**

*chipotle remoulade and minced chives*

| DF | NF |

#### **Grilled Citrus Prawn & Shishito Brochette**

*sweet pepper and roasted garlic aioli*

| DF | NF |

#### **Coconut Pumpkin Soup Sipper**

*green chili sambal*

| Vegan | NF | GF |

#### **Rose Hued Pear Chip**

*goat cheese mousse and candied hazelnut*

| Vegetarian | GF |

#### **Herbed Choux Puff**

*smoked salmon, creme fraiche and yuzu*

| NF |

#### **Kalbi Beef Tenderloin Bite**

*sesame seeds and scallions*

| GF | DF | NF |

### SMALL PLATES OR BUFFET

#### **Pear and Hazelnut Salad**

*blue cheese crumbles, candied hazelnuts,  
baby spinach & mixed greens, harvest pear dressing*

| Vegetarian | GF |

#### **Beef Loin Medallion**

*slow roasted tender beef loin with apple horseradish sauce &  
peppercorn demi* | DF | GF | NF |

#### **Wild Pacific Salmon**

*with a pear & cranberry chutney*

| GF | DF | NF |

#### **Wild Rice & Risotto Cake**

*winter vegetable ragout*

| Vegan | GF | NF |

#### **Roasted Garlic & Chive Yukon Gold Mashers**

| Vegetarian | GF | NF |

#### **Roasted Broccoli**

*with preserved lemon*

| Vegan | DF | NF | GF

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# DELIGHT



## Herban Feast Holiday Menu

Small Plates \$56pp | Buffet \$62pp

## CANAPÉ STYLE APPETIZERS

### Select four:

#### Our Signature Sweet Potato and Dungeness Crab Cakes

chipotle remoulade and minced chives | DF | NF |

#### Herbed Choux Puff

smoked salmon, crème fraiche and yuzu | NF |

#### Kalbi Beef Tenderloin Bite

sesame seeds and scallions | GF | DF | NF |

#### Sour Cherry Compote Crostini

herbed goat cheese | NF |

#### Truffle Stuffed Mushrooms

truffle cream, cream cheese, panko | Vegetarian | NF |

#### Chicken & Apple Salad Endive Leaf Spoon

tarragon aioli, shallots, celery, lemon | GF | DF | NF |

#### Coconut Pumpkin Soup Sipper

green chili sambal | Vegan | NF | GF |

#### Rose Hued Pear Chip

goat cheese mousse & candied hazelnut  
| Vegetarian | GF |

## SMALL PLATES OR BUFFET

#### Pear and Hazelnut Salad

blue cheese crumbles, candied hazelnuts,  
baby spinach & mixed greens harvest pear dressing  
| Vegetarian | GF |

#### Braised Beef Chasseur

pearl onions, mushrooms, smoked ham, roasted carrots  
| DF | GF | NF |

#### Wild Pacific Salmon en Croute

kaffir lime leaf and dry vermouth beurre monte  
pickled winter veggio salad | NF |

#### Wild Rice & Risotto Cake

winter vegetable ragout | Vegan | GF | NF |

#### Pave Gratin Potatoes

aged Gruyere  
| GF | NF |

#### Roasted Broccolini

with preserved lemon  
| Vegan | DF | NF | GF |

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# À LA CARTE

*Sleigh the Holidays and create a custom menu from these delicious options by Herban Feast!*

## PLATTERS & BOARDS

*Each serving up to 25 guests*

### **Classic Chilled Prawns (\$168.00)**

*classic cocktail sauce, preserved lemon and tarragon aioli, fresh lemon | GF | DF | NF |*

### **Trio of Mediterranean Skewers (\$256.00)**

*chicken, steak and veggie skewers served with trio of dipping sauces: herban chimichurri, sundried tomato pesto and buffalo blue cheese | NF |*

### **Trio of House Hand Pies (\$168.00 per choice of platter)**

#### **ENGLISH PLATTER**

*pub-style beef & sharp cheddar | NF  
stilton & caramelized onion | NF  
Yorkshire pudding | NF*

#### **MEDITERRANEAN PLATTER**

*sausage & pork borek | NF  
spinach & feta | NF  
ratatouille in feuille de brick  
| NF DF |*

### **Samosas (\$126.00)**

*potato and pea, spinach and paneer samosas | NF  
served with:  
raita | NF | GF  
cilantro mint sauce NF | DF | GF  
cranberry tamarind chutney | NF | DF | GF*

### **Wild Mushroom Tart (\$98.00)**

*thyme infused Madeira cream sauce | Vegetarian | NF | GF*

### **Charcuterie Board (\$356.00)**

*artisan cheeses, cured meats, olives, fresh & dried fruits  
pickled veggies, house chutney, gourmet crackers & baguette  
| GF crackers included |*

### **Classic Cheese Board (\$256.00)**

*4 select artisan cheeses, fresh grapes, herbed olives, spiced nuts,  
pickled veggies, house chutney, crackers & baguette  
| GF crackers included |*

### **Mezze Platter (\$188.00)**

*cubed feta, fresh and pickled veggies,  
grilled eggplant, olives, fresh and dried fruits  
served with:  
artichoke hummus | Vegan | NF  
roasted red pepper spread | Vegetarian | NF  
and toasted pita*



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# À LA CARTE

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## CANAPE-STYLE APPETIZERS

*25 piece minimum per appetizer*

### HEATED ON SITE

#### **Our Signature Sweet Potato and Dungeness Crab Cakes (\$3.50pp)**

*chipotle remoulade and minced chives*

| DF | NF |

#### **Truffle Stuffed Mushrooms (\$2.75pp)**

*truffle cream, cream cheese, panko*

| Vegetarian | NF |

#### **Savory Fall Tartlet (\$3.50pp)**

*gorgonzola, pear, caramelized onions*

| NF |

#### **Kalbi Beef Tenderloin Bite (\$2.85pp)**

*sesame seeds and scallions*

| GF | DF | NF |

#### **Winter Squash Flatbread (\$2.85pp)**

*onion soubise, pecorino, cranberry relish*

| Vegetarian | NF |

### CHILLED & ROOM TEMP

#### **Chicken & Apple Salad Endive Leaf Spoon (\$3.00pp)**

*tarragon aioli, shallots, celery, lemon*

| GF | DF | NF |

#### **Spiced Eggplant Chip (\$2.85pp)**

*vegan Labneh & candied pistachio*

| Vegan | GF |

#### **Seared Ahi Tuna Wonton Taco (\$3.75pp)**

*daikon radish and wasabi aioli*

| DF | NF |

#### **Seared Beef Canapé (\$3.00pp)**

*herban blue cheese mousse and red onion marmalade on crostini*

| NF |

#### **Herbed Choux Puff (\$3.25pp)**

*smoked salmon, creme fraiche and yuzu*

| NF |



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# À LA CARTE

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## DESSERT MINIS

*25 piece minimum per dessert*

**Bailey's Irish Cream Dark Chocolate Brownies (\$3.50pp)**

| GF | NF |

**Mini Toasted Coconut Cupcakes (\$3.50pp)**

| NF |

**German Chocolate Pecan Truffles (\$3.75pp)**

| GF | DF |

**Vanilla Panna Cotta with Cranberry Gelee (\$3.50pp)**

| NF |

**Salted Caramels (\$2.50pp)**

| NF |

**Apple, Fig & Honey Tartlet (\$3.50pp)**

| NF |

**Triple Chocolate House Ding Dongs (\$3.50pp)**

*crushed candy cane topping | GF | NF |*



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