HERBAN FEAST CATERING

FEATURED SPRING PLATED

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

CONTACT OUR SALES & EVENT COORDINATING TEAM:
206.932.4717

CATERING INQUIRIES:
marketfresh@herbanfeast.com

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herban feast
Catering · Sodo Park · The Foundry

FEATURED SPRING PLATED DINNER (A) :: $35

Tray passed appetizers – choice of 2

Sweet Potato and Dungeness Crab Cakes
chipotle remoulade, chives

Chicken Brochette
green curry vinaigrette

Kale Pesto Crostini
crispy focaccia, oven roasted kale

Bacon Wrapped Figs
apricot marmalade

Spring Phyllo Tarlet
goat cheese and spring vegetables

First course

Baby Artichoke Salad
baby greens, shaved pecorino, candied pine nuts, three herb vinaigrette

Bread and Butter

Second course

Thyme Scented Airline Chicken Breast
roasted tomato, caper and olive relish

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Field Roast Polenta Napoleon
with savory mushroom sauce and piquillo pepper puree, crispy leeks served

with Yukon Gold mashed potatoes and asparagus or wild rice pilaf and roasted carrots

FEATURED SPRING PLATED DINNER (B) :: $45

Tray passed appetizers – choice of 3

Sweet Potato and Dungeness Crab Cakes
chipotle remoulade, chives

Mediterranean Lamb Loin
zesty harissa aioli

Grilled Bratwurst Canape
apple and mustard seed chutney

Ahi Tuna Tartare
wonton, pears, capers, jalapeño, lemon dressing

Kale and Pistachio Pesto
crispy focaccia, oven roasted kale

Seared Beef Canape
red onion marmalade, cambazola cream

First Course

House Rolls
with sweet cream and Herban butters

Baby Spinach Salad
blistered tomatoes, pickled cucumber, goat cheese, roasted garlic and basil vinaigrette

or

Baby Artichoke Salad
baby greens, shaved pecorino, candied pine nuts, three herb vinaigrette

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Second course – choice of 2

Thyme Crusted Beef Tenderloin
green peppercorn demi glace

Paprika Seared Salmon
citrus arugula coulis, fennel micro green salad

Field Roast Polenta Napoleon
with savory mushroom sauce and piquillo pepper puree, fennel and carrot salad

served with Yukon Gold mashed potatoes and lemon-thyme sautéed green beans or savory rice pilaf and roasted asparagus

FEATURED SPRING PLATED DINNER (C) :: $55

Tray passed appetizers – choice of 3

Sweet Potato and Dungeness Crab Cakes
chipotle remoulade, chives

Crying Tiger Chicken Endive Spoon
basil, cilantro, carrots, fish sauce, lime

Roasted New Potato and Caviar
crème fraiche, fresh dill, crispy caper

Creole Shrimp
pan seared with a zesty creole cream sauce

Chilled Flank Steak Roulade
cambozola cream, fresh veggies

Pan Seared Scallop Gazpacho
red peppers, tomatoes, cucumber

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First Course

House Rolls
with sweet cream and Herban butters

Roasted Broccolini Salad
frisee, toasted pine nuts, parmesan cheese, pickled lemon, hollandaise dressing

or

Chilled Spring Pea Soup
minted crème fraiche, crispy pancetta, paprika oil

or

Baby Artichoke Salad
baby greens, crispy goat cheese croquette, smoked almonds, preserved lemon vinaigrette

Second course – choice of 2

Rosemary Scented Beef Tenderloin
red wine and peppercorn demi glace

Paprika Crusted Salmon
creamy caper sauce

Thyme Crusted Airline Chicken Breast
roasted lemon pan sauce

Green Curry Scented Quinoa Cake
charred tomato coulis

served with caramelized onion Yukon mashed potatoes and roasted asparagus or savory fregola and roasted carrots and turnips

PLATED DESSERT OPTION :: $4.00

Chocolate Torte
seasonal fruit coulis

Pricing for the above menus is exclusive of equipment, staffing, service charge and tax.
Ingredients and prices may vary based on seasonality and availability.
Herban Feast reserves the right to substitute.

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