



Herb & Sea

MENUS





Reception Style

tray passed hor d'oeuvres

Choose 3 for \$25 per guest for 1 hour, \$10 per half-hour extension

Choose 4 for \$30 per guest for 1 hour, \$12 per half-hour extension

Choose 5 for \$35 per guest for 1 hour, \$14 per half-hour extension

- ✦ **Kanpachi Crudo**, cucumber water, chamomile oil, red zhug, crispy shallots
- ✦ **Lamb Meatballs**, cucumber tabbouleh, zhug, pomegranate, za'atar
- ✦ **Beef Carpaccio**, filet mignon, caramelized onion dip, arugula, pecorino, caprese vinaigrette
- ✦ **Crispy Duck Confit Lettuce Cups**, crispy garlic, chili vinaigrette, shiso
- ✦ **Dungeness Crab Cakes**, old bay seasoning, breadcrumbs, lemon, fine herbs
- ✦ **Stuffed Mushrooms**, whipped goat cheese, fine herbs
- ✦ **Arancini**, mozzarella, pomodoro, parmesan, garlic
- ✦ **Burrata Toast**, buratta, pine nut gremolata, burnt aleppo honey
- ✦ **Shrimp Toast**, lemon, herbs, fresno chilis, old bayonnaise
- ✦ **Baked Triple Cream Brie Toast**, seasonal jam & compote
- ✦ **Prosciutto & Scallops**, hawaiian sweet pickle, bourbon maple glaze + \$5 per person
- ✦ **Oysters on the Half Shell**, traditional mignonette + \$6 per person

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip
 ✦ menu items are subject to change



displayed hors d'oeuvres

Priced per guest

✦ **Crudite ~ \$12**

labneh, seasonal dressing, seasonal vegetables, mama lil's peppers, country wheat, papadam

✦ **Mezze Mediterranean ~ \$12**

garlic hummus, baba ganoush, olives, nuts, seasonal vegetables, grilled flatbread, country wheat

✦ **Cheese & Charcuterie ~ \$18**

chef's selection of artisan cheeses & cured meats, grilled bread

✦ **Raw Bar ~ \$32**

oysters on the half shell, chef's seasonal crudo, poke, salad & accoutrements

pizza station

Choose 2 for \$18 per guest for 1 hour, \$10 per half-hour extension

✦ **Fennel Sausage Pizza**

broccolini, garlic, lemon, tomato, ricotta, grana, parsley

✦ **Wild Mushroom**

mixed mushrooms, red onion, goat cheese, calabrian chili, truffle pesto

✦ **Shrimp & Potato Pizza**

white sauce, tomato, red onion, mozzarella, garlic, soft herbs

✦ **Margherita**

tomato, mozzarella & basil

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip

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composed stations

Priced per guest. Stations will be open for 1.5 hours. Upgrade to chef-attended stations. A \$150 Chef Standing Fee will be added to each chef-attended station.

- ✦ **Gem Salad ~ \$10**
feta, pickled onion, sunflower seed, everything spice, buttermilk dill dressing
- ✦ **Winter Sumac Tomatoes ~ \$15**
muhammara, mediterranean herbs, sumac vinaigrette, sesame crunch
- ✦ **Rigatoni Puttanesca ~ \$20**
oregano, red onion, calabrian chili, olives, capers
- ✦ **Seasonal Housemade Pasta ~ \$20**
Inquire with sales team
- ✦ **Herb Roasted Chicken ~ \$25**
salsa verde, tuscan kale, lemon, capers
- ✦ **Plancha Fired Branzino ~ \$30**
castelvetrano olive, calabrian chili, citrus, fennel
- ✦ **Glazed Pork Brisket ~ \$30**
pomegranate gastrique, raita, pickled peppadew, mustard frill
- ✦ **Prime Filet ~ \$40**
tuscan kale, rosemary chimichurri

composed sides

\$15 per person includes choice of two sides
\$5 per person per additional side

- ✦ **Crispy Boardwalk Potatoes**, *old bay, malt vinegar, lemon aioli*
- ✦ **Roasted Baby Carrots**, *cashew sesame relish, aleppo yogurt, carrot top pesto*
- ✦ **Embered Beets**, *pistachio butter, date vinaigrette, crispy mediterranean oil*
- ✦ **Crispy Brussel Sprouts**, *caramelized shallot agrodolce, horseradish "cream", fried walnuts, watermelon radish*

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip
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dessert display

Offered tray-passed or stationed

\$12 per person includes choice of three desserts

\$5 per person per additional dessert

- ✦ **Chocolate Truffles**
- ✦ **Lemon Glazed Zeppoles**
- ✦ **Hazelnut Ginger Nougat**
- ✦ **Vanilla Cream** *in a shot glass with fresh berries / fruit*
- ✦ **Chocolate Cremeux** *in a shot glass with chocolate pearls*
- ✦ **Butterscotch Budino** *in a shot glass with shortbread cookie crumble*
- ✦ **H&S Dark Chocolate Brownies**
- ✦ **Sea Salt Chocolate Chip Cookies**
- ✦ **Snickerdoodle Cookies**
- ✦ **Oatmeal Cranberry Rosemary Cookies**

ice cream & sorbets

Served A la Carte in a spoon

\$3 each per guest

- ✦ **Raspberry Sorbet**
- ✦ **Pineapple Ginger Sorbet**
- ✦ **Vanilla Ice Cream**
- ✦ **Chocolate Ice Cream**
- ✦ **Pistachio Ice Cream**

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip

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The Details

Please note our current reservation policies:

- ✦ An 8% surcharge/admin fee, a 7.75% sales tax and a recommended 18% discretionary tip will be added to all food & beverage minimums.
- ✦ A 50% deposit is required for all parties contracted parties.
- ✦ Check may be split by a maximum of 5 payment methods.
- ✦ Outside wines are not available for parties over 12 guests. Outsourced cakes for special occasions are allowed for an additional \$3.50 per person plating fee.
- ✦ No balloons, party favors, exotic straws or confetti are allowed. We do encourage low-profile flowers (12-inches maximum height), if you desire.
- ✦ The event begins at the time of contract, not the time the group has been seated, so please encourage your guests to arrive on time.

We know this is a lot of information, so please, drop us a line via email, phone call or carrier pigeon, we're here to help.

Contact us

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