



EVENTS at

# HERB & WOOD

2210 KETTNER BLVD, SAN DIEGO, CA 92101



MENUS



RECEPTION  
TRAY-PASSED MENU

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

- STUFFED MUSHROOM *Whipped Goat Cheese, Fine Herbs*
- ROASTED BAJA SHRIMP *Preserved Lemon, Chili, Garlic, Radicchio*
- HAMACHI CRUDO *Citrus Consomme, Avocado, Radish, Citrus, Sesame Crisp, Chili*
- TUNA TARTARE *Cucumber, Red Onion, Meyer Lemon, Capers, Spring Herbs*
- SCALLOP CRUDO *Blood Orange, Sea Bean Gremolata*
- WAGYU BEEF LETTUCE CUPS *Citrus Chili Vinaigrette, Crispy Garlic, Butter Lettuce*
- DUNGENESS CRAB CAKE *Fine Herbs, Old Bay, Breadcrumbs, Creme Fraiche*
- BURRATA TOAST *Crispy Speck, Honey, Black Pepper, Grilled Bread*
- CHICKEN LIVER TOAST *Blackberry, Pistachio*
- BAKED TRIPLE CREAM BRIE TOAST *Seasonal Jam & Compote*
- BLINI *Crème Fraiche, Trout Roe, Chive*
- AVOCADO TOAST *Country Wheat, Tomato & Fresno Chilis*
- ARANCINI *Mozzarella, Pomodoro, Parmesan, Garlic*
- PROSCIUTTO-WRAPPED SCALLOPS *Salsa Verde + \$5 per person*
- OYSTERS ON THE HALF SHELL + \$6 per person
- LAMB LOLLIPOPS *Chef's Seasonal Set + \$10 per person*
- CAVIAR SERVICE + \$35 per person

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip  
 ❖ Menu items subject to change



## HORS D'OEUVRES STATION

*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 Selections of Artisan Cheeses & Cured Meats, Country Wheat*

### BUTTER BOARD \$16

*Chef's Selections of House-Made & Whipped Butters, Crudite, Country Wheat, Parker House Rolls*

### RAW BAR \$32

*Oysters, Ceviche, Tuna Tartare, Shrimp, House-Made Cocktail Sauce, Traditional Mignonette*

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

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# COMPOSED STATIONS

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

## BUTTER LETTUCE SALAD \$10

*Buttermilk Dressing, Crispy Shallots, Za'atar, Lemon, Dill*

## ROASTED BEET & STRAWBERRY \$15

*Preserved Lemon Vinaigrette, Manchego, Watercress*

## HOUSE-MADE PASTA POMODORO \$20

*Basil, Garlic, Parmesan & Chili*

## HOUSEMADE VEGETABLE PASTA \$20

*Seasonal Set*

## OXTAIL GNOCCHI \$25

*Roasted Garlic, Parsley, Chive, Sherry, Parmesan*

## HERB ROASTED CHICKEN \$25

*Braised Kale, Lemon Caper Salsa Verde*

## ROASTED BRANZINO \$30

*Castelvetrano Olive Tapenade, Speck, Fine Herbs*

## ROASTED PORK LOIN \$30

*Vadouvan Vinaigrette, Roasted Peppers*

## LAMB \$30

*Black Garlic, Toum, Roasted Mushrooms*

## VENISON \$40

*Moroccan Coffee Rub, Black Lentils, Crispy Kale*

## PRIME FILET \$40

*Seasonal Set*

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## SIDES

*\$15 per person includes choice of two sides*

*\$5 per person per additional side*

**GOLDEN DUTCH POTATO** *Lemon Vinaigrette, Smoked Cheddar Frico, Scallions, Citrus Crema*

**ROASTED BABY CARROTS** *Cashew Sesame Dukkah, Aleppo Yogurt, Carrot Top Pesto*

**WILD MUSHROOMS** *Black Garlic Vin, Chimichurri, Garlic Crunch*

**BROCCOLINI** *Red Wine Vinaigrette, Midnight Moon Goat Cheese*

# DESSERT

*Offered tray-passed or stationed.*

*\$12 per person includes choice of three desserts*

*\$5 per person per additional dessert*

MINI CHOCOLATE TART

MINI TIRAMISU

MINI LEMON MERINGUE TART

LEMON GLAZED ZEPPOLES

CHOCOLATE TRUFFLES

HAZELNUT GINGER NOUGAT

VANILLA CREAM *Seasonal Farmer's Fruit/Berries*

CHOCOLATE CRÉMEUX *Chocolate Pearls*

BUTTERSCOTCH BUDINO *Shortbread Cookie Crumble*

HERB & WOOD DARK CHOCOLATE BROWNIES

SEA SALT CHOCOLATE CHIP COOKIES

STRAWBERRY CHIP COOKIES

RASPBERRY CHIP COOKIES

SNICKERDOODLE COOKIES

OATMEAL CRANBERRY ROSEMARY COOKIES



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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 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 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**  
events@herbandwood.com

619.955.8495

herbandwood.com

2210 Kettner Blvd, Little Italy, San Diego



*Let's Party*