



the herb box  
catering | eatery | market

# CASUAL CATERING

serves 20 | 72 hour notice required

the herb box | 480.998.8355 | Casual Catering Menu

# CATERING | SERVES 20

## BREAKFAST

V (vegetarian) | VEG (vegan) | GF (gluten-free)

### BREAKFAST BURRITO PLATTER | \$240

egg, smoked bacon, pepper jack, black beans, pico de gallo

### MARKET STREET BLT PLATTER | \$240

crisp pancetta, fried egg, ricotta, tomato, organic wild arugula, roasted red pepper aioli, brioche buns

### CHEF SELECT PASTRY PLATTER\* (V) | \$120

breakfast breads, croissants, muffins, scones, whipped butter, house jam

### INDIVIDUAL QUICHE | \$156

choice of 2 | tomato-basil | bacon-gouda | zucchini-feta  
20 individual

### BAKED FRENCH TOAST (V) | \$200

served with whipped butter and syrup

### SMASHED FINGERLINGS (V) | \$156

roasted red pepper aioli

### SEASONAL FRUIT BOWL (V) | \$120

orange-honey syrup

### CONSTRUCTED PARFAIT (V) | \$9

vanilla-bean yogurt, house maple-hemp granola, seasonal fruit & berries | minimum 20 items required

### DECONSTRUCTED PARFAIT (V) | \$120

vanilla-bean yogurt, house maple-hemp granola, seasonal fruit & berries

## BREAKFAST BEVERAGES

### COFFEE SERVICE | \$75

organic coffee, cups, stir sticks, sweetener, creamer

### JUICE SERVICE | \$100

(20) individually bottled juices | choice of cranberry, orange or grapefruit



# CATERING | SERVES 20

## LUNCH

V (vegetarian) | VEG (vegan) | GF (gluten-free)

### SANDWICH + WRAP PLATTER | \$300

20 sandwiches or wraps cut in half | choose 2

#### BLACKENED CHICKEN & SAGE PESTO

smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta

#### GRILLED CHICKEN & ARUGULA WRAP

gorgonzola, candied walnuts, sundried cherries

#### SOUTHWEST CHICKEN CAESAR WRAP

cotija, romaine, sundried cherries, tortilla strips, chipotle-parmesan vinaigrette

#### TURKEY, APPLE & SWISS WRAP

smoked bacon, swiss, apple, cashews, dried cranberry, organic spring mix

#### TURKEY CLUB SANDWICH

smoked bacon, smoked gouda, organic spring mix, tomato,

roasted red pepper aioli on ciabatta

#### TURKEY-AVOCADO WRAP

smoked bacon, shredded pepper jack, organic spring mix, pepperoncini, sweet

cherry tomato, red wine vinaigrette

#### MARKET VEGGIE PITA WRAP

feta, cucumbers, organic spring mix, pepitas, pepperoncini, tomatoes, carrots,

roasted red pepper hummus, red wine vinaigrette

### LUNCH BOX | \$22

choice of 2 | wrap or sandwich, sweet potato chips, chocolate chip cookie

comes with plasticware | minimum 20 items required



## SALADS + BOWLS

**V (vegetarian) | VEG (vegan) | GF (gluten-free)**

### AVOCADO CHOP SALAD | \$150

smoked bacon, cotija, organic spring mix, red onions, romaine, sweet dried corn, baby heirloom tomatoes, jalapeño-avocado dressing

### URBAN MARKET SALAD | \$150

blue cheese, avocado, candied pecans, frisee, red & yellow peppers, romaine, bacon, sweet dried corn, watercress, red wine vinaigrette

### MARKET SUNFLOWER SALAD | \$150

smoked bacon, goat cheese, dried berries, frisee, romaine, sunflower seeds, balsamic vinaigrette

### SOUTHWEST CAESAR SALAD | \$150

cotija, sundried cherries, tortilla strips, chipotle-parmesan vinaigrette

### FARMHOUSE PICKS (V) | \$150

avocado, candied pepitas, rainbow quinoa, snap peas, swirls of red beets & carrots, yellow zucchini, jalapeño-avocado dressing

### SWEET POTATO BAJA BOWL (V) | \$150

cotija, black beans, onions, rainbow quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeño-avocado dressing

### GROW HAPPY GARDEN SALAD (V, GF) | \$150

feta, matchstick carrots, cucumbers, organic spring mix, pepitas, pepperoncini, radish sprouts, sweet cherry tomatoes, red wine vinaigrette

### ENHANCEMENTS

blackened chicken | \$60

blackened shrimp | \$75

blackened steak | \$75



# CATERING | SERVES 20

## MARKET CHIPS + DIPS

V (vegetarian) | VEG (vegan) | GF (gluten-free)

*serves 20 | sent bulk style | designed to served chilled or at room temperature*

CHILLED CILANTRO-LIME CRAB DIP | \$144

lime salted plantain chips

SPINACH-ARTICHOKE DIP (V) | \$96

crispy pita chips with sea salt

SMOKY CHIPOTLE SALSA (V, GF) | \$96

tri-colored tortilla chips

SWEET POTATO CHIPS (V) | \$72



# CATERING | SERVES 20

## MARKET PLATTERS

**V (vegetarian) | VEG (vegan) | GF (gluten-free)**

*serves 20 | platters are beautifully arranged and garnished with fresh herbs from local farms*

### CHEESE PLATTER (V) | \$175

chef selection of gourmet and domestic cheese, fig-port jam, fresh seasonal fruit, olives, marcona almonds, lavosh

### CHARCUTERIE PLATTER | \$175

chef selection of sliced meats, olives, cornichons, horseradish crème, spicy grain mustard, rustic bread

### CHEESE + CHARCUTERIE PLATTER | \$175

fig jam, marcona almonds, mustards

### MEDITERRANEAN PLATTER (V) | \$150

cherry peppers, fresh seasonal vegetables, olives, artichoke & white bean hummus, roasted red pepper hummus, tzatziki, pita

### GRILLED SEASONAL VEGETABLE PLATTER (V) | \$150

lemony kale pesto, grilled ciabatta

### CHILLED SEASONAL VEGETABLE CRUDITÉ (V) | \$150

green goddess dressing, soft griddled pita

### FRESH FRUIT PLATTER (V) | \$75

orange-honey yogurt



## ACCOMPANIMENTS

**V (vegetarian) | VEG (vegan) | GF (gluten-free)**

ASPARAGUS COUSCOUS (V) | \$125

feta, artichoke, lemon and mint

BLACK BEAN-MANGO SALAD (V) | \$125

red pepper and cilantro

MARKET ORZO SALAD (V) | \$125

feta, organic wild arugula, pepperoncini, red onion, red + yellow peppers, tomatoes, red wine vinaigrette

OVEN CHARRED BRUSSELS SPROUTS (V) | \$125

manchego, dates, toasted almonds

MOROCCAN COUSCOUS (V) | \$125

currants and toasted almonds

KALE + BRUSSELS SPROUT SALAD | \$125

Parmesan, shaved almonds, bacon, lemon agave vinaigrette

NAPA CABBAGE SLAW (V) | \$125

pepitas, cotija, avocado, jalapeno-avocado vinaigrette

FARMHOUSE QUINOA (V) | \$125

avocado, carrots, snap peas, squash, candied pepitas

ROSEMARY-POBLANO ROASTED SWEET POTATOES (V) | \$125

BUTTERMILK MASH (V) | \$125

SMOKED GOUDA MAC N CHEESE (V) | \$125

rosemary bread crumbs

OVEN ROASTED ASPARAGUS (V) | \$125

MEXICAN STREET CORN (V) | \$125

cotija, cilantro, lime

GREEN BEAN SAUTEE (V) | \$125

garlic and rosemary

SAUTEED KALE (V) | \$125

garlic and golden raisins

CILANTRO LIME RICE | \$125

## ENTRÉES

**V (vegetarian) | VEG (vegan) | GF (gluten-free)**

BLACKENED CHICKEN | \$205

HERB GRILLED CHICKEN BREAST | \$205

ROASTED OREGANO CHICKEN | \$205  
caramelized lemons, greek olives

ROSEMARY-BUTTERMILK FRIED CHICKEN | \$240  
basil-garlic aioli

BLACKENED SALMON | \$240  
charred onions, fried capers

HERB GRILLED STEAK | \$360  
green chimichurri

CHARGRILLED STEAK | \$360  
ancho bourbon demi, tabasco fried shallots

GRAPEFRUIT + SUGAR CHARRED SALMON | \$240

WINE BRAISED SHORT RIBS | \$384

SHORT RIB ENCHILADAS | \$228  
manchego, ancho pasilla sauce

BUTTERNUT SQUASH + CORN ENCHILADAS | \$205  
cotija, tomatillo verde

TACO KIT | \$300

2 per person | cotija, pickled onion, microgreens, smoky chipotle salsa, roasted corn and avocado salsa, tortillas  
choice of 1 | blackened chicken or whitefish, carne asada (+\$20)

BBQ SLIDER KIT | \$300

2 per person | BBQ shredded chicken or BBQ shredded pork  
white cheddar, caramelized onion, watercress-jicama slaw,  
organic wild arugula, roasted red pepper aioli, brioche bun





# CATERING | SERVES 20

---

## BEVERAGES

---

serves 20

ICED GREEN OR BLACK TEA | \$70

2 gallons | lemons, sugars, ice, plastic cups

REGULAR LEMONADE | \$70

2 gallons | ice, plastic cups

MANGO LEMONADE | \$70

2 gallons | ice, plastic cups

CANNED SODAS | \$60

choice of 2 | diet coke, coke or sprite

STILL OR SPARKLING WATER | \$60

---

## PASTRIES

---

CHEF SELECT MINI DESSERTS | \$120

chef select seasonal dessert trio | served on platter

# CATERING | SERVES 20

---

## DISPOSABLES

---

serves 20

BLACK PLATES + PLASTIC WARE | \$48

includes a dinner plate, fork, knife, and napkin | serving utensils

BAMBOO PLATES + PLASTIC WARE | \$72

includes a dinner plate, fork, knife, and napkin | serving utensils

