



FULL SERVICE CATERING

Contact Sales to Book Your Event
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the herb box | 480.998.8355 | Full Service Catering Menu



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the herb box
catering | eatery | market



the herb box was established in 1995 and is recognized as one of Arizona's finest caterers. the herb box is known for our finely sourced, fresh and natural ingredients, as well as beautifully presented catering menu offerings. From fine foods to corporate affairs, family holidays and social gatherings, we feature an abundant selection of seasonally inspired cuisine and distinctive gourmet items from around the world. Paired with exceptional service and a keen sense of style, the herb box is a natural choice for any of your entertaining needs.

BREAKFAST + BRUNCH

served buffet style

SIMPLE GOOD MORNING | 38.00 per person

SIMPLE GOOD MORNING EGGS | avocado, tomato
SMOKED BACON | nitrate free
SMASHED FINGERLINGS | roasted red pepper aioli
MARKET FRESH FRUIT PLATTER

SONORAN SUNRISE | 48.00 per person

CHILLED CILANTRO LIME CRAB DIP | lime salted plantain chips
SOUTHWEST CAESAR SALAD | cotija, romaine, sun dried cherries, tortilla strips,
chipotle-parmesan vinaigrette
TURKEY AVOCADO WRAP | smoked bacon, pepper jack, organic spring mix, pepperoncini,
red wine vinaigrette
CHILAQUILES VERDE | pulled pork, scrambled eggs, cotija, pepper jack, tomatillo verde
BLACK BEAN MANGO SALAD | cilantro, red pepper

THE HB RANCH | 48.00 per person

URBAN MARKET SALAD | smoked bacon, blue cheese, avocado, candied pecans, frisée, romaine,
red & yellow pepper, sweet dried corn, watercress, red wine vinaigrette
MARKET STREET BLT | crisp pancetta, fried egg, ricotta, tomato, organic wild arugula,
roasted red pepper aioli on ciabatta
CHARGRILLED STEAK & EGGS | ancho bourbon demi
SMASHED FINGERLINGS | roasted red pepper aioli

THE DEBUTANTE | 55.00 per person

CHILLED VEGETABLE CRUDITES | green goddess dressing
FRESH SEASONAL FRUIT | orange-honey syrup
GROW HAPPY GARDEN SALAD (gf) | feta, cucumbers, edamame, organic spring mix, pepitas, pepperoncini,
red wine vinaigrette
INDIVIDUAL MARKET QUICHE | seasonally inspired
PECAN CHICKEN SALAD | chives, cranberries, organic spring mix, lemon-agave vinaigrette, brioche rolls,
sweet potato chips
MARKET ORZO SALAD | feta, pepperoncini, red onion, red & yellow peppers, organic wild arugula

ADD

CHEF SELECT BREAKFAST BREADS | whipped butter, house jam, cream cheese | 12.00 per person
FRESH SEASONAL FRUIT | orange-honey syrup | 11.00 per person
SMOKED BACON | nitrate free | 11.00 per person
CINNAMON BUCKWHEAT PANCAKES | honey butter, wild berries, maple syrup | 16.00 per person

SANDWICHES + WRAPS + BOX LUNCH

choice of two | 26.00 per person

served with house + sweet potato chips + market orzo salad + chocolate chip cookie

TURKEY-AVOCADO WRAP | smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato, red wine vinaigrette

CHICKEN ARUGULA WRAP | gorgonzola, candied walnuts, sun dried cherries, red wine vinaigrette

MARKET VEGGIE PITA WRAP | feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, roasted red pepper hummus

THE HERB BOX BLT | smoked bacon, achiote rubbed turkey breast, organic spring mix, tomato, basil-garlic aioli on ciabatta

BLACKENED CHICKEN & SAGE PESTO | smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta



BUFFET LUNCH

served buffet style or plated
single entrée \$35.00 per person | double entrée \$46.00 per person

NORTHERN ARIZONA

KALE ENSALADA | avocado, candied pepitas, edamame, pickled red onion, sweet dried corn, lemon-agave vinaigrette
BUTTERNUT SQUASH & CORN ENCHILADAS | cotija, tomatillo verde
WILD MUSHROOM ENCHILADAS | cotija, ancho crema
BLACK BEAN-MANGO SALAD | cilantro, red pepper
PICO DE GALLO | white corn tortilla chips

SOUTHERN ARIZONA

SOUTHWEST CAESAR SALAD | cotija, sun dried cherries, corn tortilla strips, chipotle-parmesan vinaigrette
SHORT RIB ENCHILADAS | manchego, ancho pasilla sauce
TURKEY & BLACK BEAN ENCHILADAS | pepper jack, tomatillo verde
MEXICAN STREET CORN | cotija, cilantro, lime
SMOKY CHIPOTLE SALSA | blue corn tortilla chips

THE SIMPLE GREEK

TOMATO & CUCUMBER GREEN SALAD | feta, dill, organic spring mix, red wine vinaigrette
ROASTED OREGANO CHICKEN | caramelized lemons, Greek olives
BLACKENED SALMON | charred onions, fried capers
ASPARAGUS COUSCOUS | feta, artichoke, lemon, mint
CHEF CHOICE HOUSE HUMMUS | pita chips

URBAN RANCH

URBAN MARKET SALAD | smoked bacon, blue cheese, avocado, candied pecans, frisée, red & yellow peppers, romaine, sweet dried corn, watercress, red wine vinaigrette
CHARGRILLED STEAK | ancho bourbon demi
PEACH BBQ GLAZED CHICKEN | goat cheese
SMASHED FINGERLINGS | roasted red pepper aioli
ROSEMARY MIXED NUTS | tabasco fried shallots

SOUTHERN BISTRO

MARKET SUNFLOWER SALAD | smoked bacon, goat cheese, dried berries, frisée, romaine, sunflower seeds, balsamic vinaigrette
ROSEMARY-BUTTERMILK FRIED CHICKEN | basil-garlic aioli
THAI BBQ BABY BACK RIBS | green onions, toasted sesame seeds
SMOKED GOUDA MAC | rosemary breadcrumbs
CHILLED CILANTRO-LIME CRAB DIP | lime salted plantain chips

BUILD YOUR OWN GRAZING STATION

A feast for your eyes and your palette,
grazing tables are ideal for events that invite guests to move around
and nosh. Add a simple farm board or build a lavish spread and let your
guests mix, mingle and enjoy!

ONE FROM EACH CATEGORY | 42.00 per person

INDIVIDUAL SELECTION | 12.00 per person

MEATS

CHEF SELECT CHARCUTERIE BOARD | sliced meats, fried capers, cornichons, grain Dijon mustard, brioche rolls
GRILLED CHORIZO PLATE | all-natural chorizo, red chimichurri, griddled and torn flatbread
GRILLED CHICKEN & APPLE SAUSAGE | cornichons, honey mustard, assorted rustic breads
CAPICOLA | crisp apples, marcona almonds, olives, lavosh
SALAMI FINOCCHIONA | pecorino pepato, fig-olive tapenade, grilled ciabatta

CHEESE

CHEF SELECT CHEESE BOARD | marinated olives, fig-port jam, rustic breads
AGED MANCHEGO | capers, roasted red peppers, lavosh
GOAT CHEESE | roasted tomatoes, organic wild arugula, garlic crostini
GREEN CHILE GOAT CHEESE | black bean-mango salad, blue corn tortilla chips
HUMBOLDT FOG | candied pecans, fig-port jam, grilled ciabatta
ROGUE BLUE CHEESE | roasted honey pears, pine nut caramel, lavosh
CAMELIZED BRIE | dried fruit, nuts, lavosh
BOURSIN | confetti of spring vegetables, micro arugula, grilled pita
FRESH HERB BURRATA | grilled seasonal vegetables, spinach-basil pesto, grilled pita

VEGGIES + FRUIT

OVEN CHARRED BRUSSELS SPROUTS | crisp pancetta, manchego, almonds, dates
ROASTED PROVENCAL TOMATOES | pecorino, fresh herbs, herbed crostini
CHILLED CRISP SEASONAL VEGGIES | green goddess, grilled pita
ANTIPASTO TORTELLINI | cheese tortellini, fresh basil, tomatoes, red & yellow peppers, red wine vinaigrette
GRILLED SEASONAL VEGETABLES | lemony kale pesto, grilled pita
CANTALOUPE & MOZZARELLA | crisp pancetta, balsamic glaze, grilled ciabatta
MEZZE FARM BOARD | farm fresh vegetables, Greek olives, roasted red pepper hummus, tzatziki, pita
HONEY ROASTED PEAR PLATTER | blue cheese, pine nut caramel

DIPS

CHILLED CILANTRO-LIME CRAB DIP | lime salted plantain chips, sweet potato chips
HB HOUSE SALSAS | spicy roasted corn & avocado, pico de gallo, smoky-chipotle, blue corn tortilla chips
SPINACH-ARTICHOKE DIP | jicama, red & yellow peppers, white corn tortilla chips
LATIN SPICED ROASTED EGGPLANT DIP | goat cheese, pita chips
CILANTRO--JALAPEÑO EDAMAME HUMMUS | roasted corn & edamame salad, pita chips

HAND PASSED + BUFFET APPETIZERS

For venues with limited space and guests keen on a mingle, hand-passed bites accompany cocktail service like a charm. Select items may be served buffet style for an additional charge.

1 HOUR SERVICE FOR HANDPASSED

HANDPASSED | CHOICE OF 3 | 22.00 per person

HANDPASSED | CHOICE OF 4 | 26.00 per person

BUFFET SERVICE | CHOICE OF 3 | 2 HRS - 32.00 per person

BUFFET SERVICE | CHOICE OF 4 | 2 HRS - 42.00 per person

BITES

STUFFED FRIED GREEN OLIVES | blue cheese

CONFETTI OF SPRING VEGETABLES | herbed boursin, endive leaves

CURRY CHICKEN SALAD | endive leaves, grapes

PARMESAN CELERY SALAD | candied walnuts, endive leaves, lemon dressing

CRISP FALAFEL BITES | roasted green olives & tomato salsa, lemon-tahini yogurt sauce

GOAT CHEESE TARTLETS | crispy mushrooms, sundried tomato pesto

WARM BRIE TARTLETS | red grape pecan salsa

AVOCADO LOVE CROSTINI | shaved fennel, organic wild arugula, sweet-hot serrano glaze

BLACK BEAN CAKES | avocado crema, tomato-mango salsa

BLACKEYED PEA CAKES | jalapeño crema, tomato jam

GRILLED POLENTA CAKES | blue cheese-tomato salsa

SWEET CORN POLENTA CAKES | smoked gouda, avocado relish

WILD MUSHROOM RISOTTO CAKES | goat cheese, microgreens, tomato jam

THAI CRAB CAKES | red chili cucumber glaze, sesame seeds

BROWN SUGAR PORK SLIDERS | white cheddar, caramelized onion, watercress-jicama slaw, organic wild arugula, roasted red pepper aioli on brioche buns

MARKET STREET SHORT RIB MINI TACOS | cotija, caramelized onion, cilantro crema, micro greens, spicy roasted corn & avocado salsa

FORKS + STICKS

ANTIPASTO SKEWERS | cheese tortellini, marinated vegetables, arugula pesto

BLACKENED SESAME SEARED AHI | blackberry glaze, spicy soy mustard [add \$6]

HONEY-LIME RUM GLAZED SHRIMPS | mango salsa

PROSCIUTTO WRAPPED SHRIMP | blackberry glaze, spicy soy mustard

CHARGRILLED STEAK SKEWER | baby heirloom tomatoes, wild arugula, gorgonzola sauce

RED CHIMICHURRI STEAK SKEWER | red pepper

ROSEMARY-BUTTERMILK FRIED CHICKEN & BACON WAFFLE | maple hot sauce

RASPBERRY-BALSAMIC CHICKEN SKEWER | goat cheese

THAI CHICKEN SATAY SKEWERS | pineapple, red pepper, Thai peanut sauce

HOISIN GLAZED MEATBALLS | chives, toasted sesame seeds

CHIMICHURRI VERDE CHICKEN SKEWER | fresh herbs

SHOOTERS

GARDEN VEGETABLE CRUDITE SHOOTERS | green goddess dressing

MELON CAPRESE SHOOTER | prosciutto, lemon ricotta, basil, mint, lemon-agave vinaigrette

SHRIMP CEVICHE SHOOTER | avocado, cilantro, jalapeno, lime

GYPSY SOUP SHOOTER | chef choice seasonal soup

BARS & STATIONS

stand-alone | 38.00 per person | includes add-ons
add to any event | 26.00 per person | add-ons \$10 per person

TACO

BLACKENED CHICKEN | GRILLED WHITE FISH | ROSEMARY-POBLANO ROASTED SWEET POTATO
cotija, habanero jack & white cheddar mix, charred onions, pickled onions, microgreens, grilled flour/corn
tortillas, tri-colored tortilla chips, spicy roasted corn & avocado salsa, mango salsa, smoky chipotle salsas
ADD

FIESTA SALAD | cotija, candied pecans, frisee, red pepper, romaine, lemon-agave vinaigrette
MEXICAN STREET CORN | cotija, cilantro, lime

POLENTA

GRASS FED BEEF MEATBALLS | GRILLED GOURMET SAUSAGES | ROASTED WILD MUSHROOMS
creamed spinach, grilled asparagus, roasted tomatoes, yellow squash, zucchini, creamy whipped polenta,
grilled parmesan polenta, fire roasted tomato sauce, gorgonzola sauce, spinach-basil pesto
ADD

ORGANIC WILD ARUGULA SALAD | pecorino, red wine vinaigrette
HONEY ROASTED PEARS | blue cheese, pine nut caramel

SLIDER

GRASS FED BEEF BURGER | BBQ PORK | PORTOBELLO MUSHROOM
smoked bacon, white cheddar, blue cheese, caramelized onion, roasted tomatoes, sautéed mushrooms,
watercress-jicama slaw, organic wild arugula, mini ciabatta buns, curry ketchup, chipotle bbq sauce, dijon aioli
ADD

GROW HAPPY GARDEN SALAD (gf) | feta, cucumbers, edamame, organic spring mix, pepitas, pepperoncini,
red wine vinaigrette
SWEET POTATO CHIPS

THAI

THAI CHICKEN SATAY | SERRANO-GARLIC SHRIMP | SPICE ROASTED CAULIFLOWER
carrots, crisp snap peas, edamame, kale, red & yellow peppers, peanuts, cilantro soba noodles, ginger toasted
quinoa, nutty brown rice, lemon-agave vinaigrette, mango-lime vinaigrette, sweet-hot serrano glaze
ADD

SESAME CUCUMBERS | red chili flakes, toasted sesame seeds
SZECHUAN GREEN BEANS & ONIONS | toasted sesame seeds

FLATBREAD | CHOOSE 3

PEAR & GORGONZOLA | white cheddar, crisp fried sage, sage pesto
CORN & GOAT CHEESE | smoked bacon, shaved parmesan, red onion, tomato, organic wild arugula, red wine
vinaigrette

LAVOSH with SUNDRIED TOMATO PESTO | goat cheese, parmesan
BBQ CHICKEN BLT | white cheddar, smoked gouda, red onion, tomatoes, romaine, red wine vinaigrette
BRUSSEL SPROUT & PANCETTA | white cheddar, shaved parmesan, garlic, parsley
ADD

AVOCADO CHOP SALAD | smoked bacon, cotija, organic spring mix, red onions, sweet dried corn, tomatoes,
jalapeno-avocado dressing

FARMER'S GREEN SALAD | fresh herbs, organic spring mix, organic wild arugula, lemon-agave vinaigrette

PLATED DINNER

Whether a large or small event, seated meals create a sense of intimacy and reflect the formality of celebratory occasions.

This style of service allows guests to remain uninterrupted as wait staff present elegant plated meals.

Includes chef choice intermezzo

May not be served buffet style

STARTER | 14.00 per person

FARMER'S GREEN SALAD | fresh herbs, organic spring mix, organic wild arugula, lemon-agave vinaigrette

THE HB ORGANIC BABY GREENS SALAD | baby heirloom tomatoes, romaine, red wine vinaigrette

MARKET GYPSY SOUP | chef select seasonal soup

POULTRY ENTRÉE | 50.00 per person

GOAT CHEESE STUFFED CHICKEN | cipollini onions, wild mushroom risotto cakes, fig port jam

CITRUS-RUM GLAZED CHICKEN | buttermilk mash, pear-watercress gorgonzola salsa

BEEF ENTRÉE | 58.00 per person

WINE BRAISED SHORT RIBS | creamy whipped polenta, oven roasted brussel sprouts

CHARGRILLED BEEF TENDERLOIN | buttermilk mash, roasted asparagus & tomatoes, ancho-bourbon demi

PORK ENTRÉE | 54.00 Per person

KALE PESTO STUFFED PORK TENDERLOIN | brussel sprout pancetta hash, rosemary-poblano roasted sweet potatoes

CHARGRILLED PORK TENDERLOIN | creamy parsnip puree, roasted rainbow carrots, honey-ginger glaze

SEAFOOD ENTRÉE | 60.00 per person

GRAPEFRUIT & SUGAR CHARRED SALMON | blackberries, fennel, onions, orange, pistachios, radish sprouts, rainbow quinoa

PAN ROASTED HALIBUT | blond puttanesca, fried capers, parsley breadcrumbs, roasted green olives

VEGETABLE ENTREE | 48.00 per person

KOREAN FRIED CAULIFLOWER | radish sprouts, rainbow quinoa, sugar snap peas, korean hot pepper sauce

LENTIL RICOTTA MEATBALLS | roasted fennel, spaghetti squash, lemony-kale pesto

FARM FRESH PARMESAN RISOTTO | roasted seasonal vegetables

ADD

DOUBLE ENTRÉE | 18.00 per person | Chef to Suggest

HOUSE DESSERT | 12.00 per person

BUFFET STYLE DINNER

TOUR DE ARIZONA | single entrée \$53 | double entrée \$65

CHILLED CILANTRO-LIME CRAB DIP | lime salted plantain chips
SOUTHWEST CAESAR SALAD | cotija, sun dried cherries, corn tortilla strips, chipotle-parmesan vinaigrette
SHORT RIB ENCHILADAS | manchego, ancho pasilla sauce
BUTTERNUT SQUASH & CORN ENCHILADAS | cotija, tomatillo verde
BLACK BEAN-MANGO SALAD | cilantro, red pepper
FARM FRESH ZUCCHINI RIBBONS | cotija, avocado, candied pepitas, jalapeno-avocado dressing

MODERN ITALIAN | single entrée \$61 | double entrée \$66

ARTICHOKE & WHITE BEAN HUMMUS | olive oil, toasted crostini
TUSCAN PANZANELLA SALAD | capers, cucumber, fresh basil, red onion, tomatoes, jumbo cornbread croutons, red wine vinaigrette
CHICKEN PAILLARD | charred lemon, spinach-basil pesto
CHARGRILLED STEAK | cherry tomatoes, gorgonzola sauce
ROASTED PROVENCAL TOMATOES | pecorino, fresh herbs, breadcrumbs
SPAGHETTI AGLIO E OLIO | parmesan, parsley, red chili flakes, toasted garlic

MEDITERRANEAN | single entrée \$62 | double \$72

ROASTED RED PEPPER HUMMUS | soft griddled pita
TOMATO & CUCUMBER GREEN SALAD | feta, dill, organic spring mix, red wine vinaigrette
ROASTED OREGANO CHICKEN | caramelized lemons, Greek olives
BLACKENED SALMON | charred onions, fried capers
SPICE ROASTED CAULIFLOWER | golden raisins
ASPARAGUS COUSCOUS | feta, artichoke, lemon, mint

LATIN INSPIRED | single entrée \$70 | double entrée \$78

LATIN SPICED ROASTED EGGPLANT DIP | goat cheese, soft griddled pita
SPINACH SALAD | jicama, marcona almonds, red pepper, orange poppy seed vinaigrette
CHARGRILLED STEAK | red chimichurri butter
PAN ROASTED SHRIMP | chorizo & golden raisin hash
CREAMY SPANISH POLENTA | white cheddar, pepper jack
OVEN CHARRED BRUSSEL SPROUTS | manchego, dates, toasted almonds

SOUTHWEST RANCH | single entrée \$62 | double entrée \$72

JALAPENO CHEDDAR DIP | pita chips
URBAN MARKET SALAD | smoked bacon, blue cheese, avocado, candied pecans, frisee, red & yellow peppers, romaine, sweet dried corn, watercress, red wine vinaigrette
ROSEMARY-BUTTERMILK CHICKEN | basil-garlic aioli
CHARGRILLED STEAK | ancho bourbon demi
SMOKED GOUDA MAC | rosemary breadcrumbs
SOUTHERN GREEN BEANS | smoked bacon, caramelized onion

SWEET ENDINGS

20 person minimum

CHEF SELECT MINIS | 18

seasonal mini trios | trifles, truffles, cake pops, bars, mini tart, mini whoopie, mini Bundt three categories, chef will select flavors

BROWNIES & BARS (rgf) | 14

vegan gf brownie, lemon bar, tiramisu, berry crumble pie bar

TRUFFLES & PIE SHOTS | 18

individual dessert shots

INDIVIDUAL CREAM STUFFED CAKES | 18

dark chocolate, lemon lavender, caramel apple spice, raspberry vanilla, red velvet

COOKIES | 10

chocolate chunk, peanut butter, oatmeal golden raisin, citrus sugar cookies, double chocolate sea salt

PLATED DESSERT | 18

vegan pot de crème with rosemary grapefruit shortbread | vegan lemon coconut layer cake | gf blackout cake with orange basil marmalade | gf espresso bomb with roasted cherries & mint | seasonal thyme shortcake with season fruit & sweet cream | herb box signature OMG pie with sage caramel & whipped crème



WHOLE CAKES

additional costs for vegan, gluten free & custom decoration

ask about our seasonal flavors

90.00 | 6" | serves 6-8

150.00 | 9" | serves 10-16

FLOURLESS CHOCOLATE CAKE

CHEESECAKE

vanilla bean | chocolate | lemon | seasonal

CARROT CAKE

bourbon candied pecans optional cream cheese icing & swiss meringue buttercream

CHOCOLATE CAKE

choice of cream cheese icing, vanilla buttercream | chocolate buttercream or ganache

RED VELVET CAKE

with cream cheese icing & swiss meringue buttercream

GERMAN CHOCOLATE CAKE

with coconut pecan filling & chocolate ganache

LEMON RASPBERRY CAKE

vanilla cake, cream cheese icing, lemon curd, fresh raspberries, swiss meringue buttercream

BANANA LEMON THYME CAKE

with cream cheese icing & swiss meringue buttercream