

the herb box
catering + events

FULL SERVICE CATERING MENU

the herb box | 7051 E. 5th Ave Suite F | 480.998.8355 | www.theherbbox.com
Full Service Catering Menu 2019



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. Catering to any and every size event, from fine foods to corporate affairs, to 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 or plated

SIMPLE GOOD MORNING | 18.00 per person

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

SONORAN SUNRISE | 29.00 per person

CHILLED CILANTRO LIME CRAB DIP | lime satled plantain chips
SOUTHWEST CAESAR SALAD | cotija, romaine, sundried 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 | 26.00 per person

URBAN MARKET SALAD | smoked bacon, blue cheese, avocado, candied pecans, frisse, 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 cibatta
CHARGRILLED STEAK & EGGS | ancho bourbon demi
SMASHED FINGERLINGS | roasted red pepper aioli

THE DEBUTANTE | 34.00 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 | 6.00 per person
FRESH SEASONAL FRUIT | orange-honey syrup | 5.00 per person
SMOKED BACON | nitrate free | 4.00 per person
CINNAMON BUCKWHEAT PANCAKES | honey butter, wild berries, maple syrup | 10.00 per person

SANDWICHES + WRAPS

choice of three | 16.00 per person
served with house sweet potato chips + market orzo salad

TURKEY-AVOCADO WRAP | smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato, red wine vinaigrette
CHICKEN ARUGULA WRAP | gorgonzola, candied walnuts, sundried cherries, red wine vinaigrette
MARKET VEGGIE PITA WRAP | feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, roasted red pepper hummus, red wine vinaigrette
THE HERB BOX BLT | smoked bacon, organic spring mix, tomato, basil-garlic aioli on ciabatta
BLACKENED CHICKEN & SAGE PESTO | smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta
URBAN MARKET STEAK SANDWICH | pickled red onions, tabasco fried shallots, organic wild arugula, ancho bourbon demi, roasted garlic aioli on ciabatta

HOT LUNCH

served buffet style or plated

single entree 19.00 per person | double entree 28.00 per person | add on's 3.00 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

ADD

PICO DE GALLO | white corn tortilla chips

SOUTHERN ARIZONA

SOUTHWEST CAESAR SALAD | cotija, sundried cheeries, 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

ADD

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

ADD

CHEF CHOICE HOUSE HUMMUS | pita chips

URBAN RANCH

URBAN MARKET SALAD | smoked bacon, blue cheese, avocado, candied pecans, frisee, 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

ADD

ROSEMARY MIXED NUTS | tabasco fried shallots

SOUTHERN BISTRO

MARKET SUNFLOWER SALAD | smoked bacon, goat cheese, dried berries, frisee, 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

ADD

CHILLED CILANTRO-LIME CRAB DIP | lime salted plantain chips

BOARDS

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 a build a lavish spread and let your guests mix, mingle and enjoy!

ONE FROM EACH CATEGORY | 22.00 per person
INDIVIDUAL SELECTION | 6.00 per person

MEATS

CHEF SELECT CHARCUTERIE BOARD | sliced meats, fried capers, cornichons, grain dijon mustard
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 FINOCHIONNA | pecorino pepato, fig-olive tapenade, grilled ciabatta

CHEESE

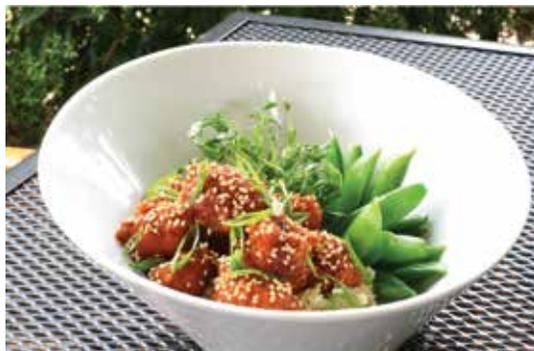
CHEF SELECT CHEESE BOARD | marinated olives, fig-port jam, rustic breads
AGED MANCHEGO | capers, roasted red peppers, lavosh
GOAT CHEESE | roasted tomatoes, organic wild arugula, blue corn tortilla chips
GREEN CHILE GOAT CHEESE | black bean-mango salad, blue corn tortilla chips
HUMBOLT FOG | candied 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
KALE, CORN & SWEET ONION PAKORA | sweet-hot serrano glaze, vegan yellow pepper aioli
ROASTED PROVENCAL TOMATOES | pecorino, fresh herbs, herbed crostini
KOREAN FRIED CAULIFLOWER | radish sprouts, rainbow quinoa, sugar snap peas, korean hot pepper sauce
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

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-JALAPENO 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

1.5 HOUR SERVICE FOR HANDPASSED
HANDPASSED CHOICE OF 3 | 12.00 per person
HANDPASSED CHOICE OF 4 | 15.00 per person
BUFFET SERVICE | 5.00-8.00 per item 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
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 | 32.00 per person
add to any event | 22.00 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 | 5.00 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 | 23.00 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 | 27.00 per person

WINE BRAISED SHORT RIBS | creamy whipped polenta, oven roasted brussels sprouts
CHARGRILLED BEEF TENDERLOIN | buttermilk mash, roasted asparagus & tomatoes, ancho-bourbon demi

PORK ENTRÉE | 25.00 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 | 29.00 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 | 18.00 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 | 8.00 per person
CHEF MO'S CHOICE DESSERT | 8.00 per person



BUFFET STYLE DINNER

single entrée 29.00 | double entrée 39.00

TOUR DE ARIZONA

CHILLED CILANTRO-LIME CRAB DIP | lime salted plantain chips
SOUTHWEST CAESAR SALAD | cotija, sundried cheeries, 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

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

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

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

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 | 8.00 per person

seasonal mini trios | can be buffet or plated
trifles, truffles, cake pops, bars, mini tart, mini whoopie, mini bundt
choose 3 categories, chef will select flavors

BROWNIES & BARS (rgf) | 6.00 per person

herbs & fruit pie bar, cheesecake (lemon, vanilla, cookie dough, pumpkin, Bailey's, chocolate Guinness, apple pie, fig, key lime, cranberry orange, orange cream, red velvet, sweet potato), salted caramel bar, jammy oat bar, key lime pie bar, gingerbread bar, vegan lemon bar, vegan chocolate brownie, espresso brownie

TRIFFLES & PIE SHOTS | 6.00 per person

individual dessert shots
lemon meringue, coconut cream, chocolate creme, key lime, red velvet cake, carrot cake, tiramisu, chocolate raspberry, vegan chocolate peanut butter, lemon meringue, apple mascarpone, strawberry shortcake, pumpkin cheesecake with gingerbread crumble

CHOCOLATE TRUFFLE BAR | 8.00 per person

CHOICE OF 3 | lavender, earl grey, orange, rosemary, mint raspberry

WHOOPIE PIE | 6.00 per person

CHOICE OF 3 seasonal mini whoopie pies | cream cheese filled
sweet potato bourbon pecans, gingerbread, mocha, pumpkin spice, lemon blueberry, red velvet, oatmeal cream, carrot cake, lemon lavender, banana thyme

CAKE POPS | 6.00 per person

choice of color dip and design
vanilla, chocolate, red velvet

MINI BUNDT CAKES | 6.00 per person

chocolate pumpkin marble, lemon lavender, chocolate pumpkin marble, caramel apple spice, raspberry vanilla, red velvet vanilla swirl

COOKIES (gf + v upon request)

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

DONUT GARDEN

comes with an curated garden display
CHOICE OF 2 FLAVORS plus donut holes
lemon chia seed, banana thyme, chocolate blackout, red velvet, carrot cake, blueberry basil, zucchini ginger, lemon gingerbread

PLATED DESSERT

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

WHOLE CAKES

additional costs for vegan, gluten free & custom decoration

ask about our seasonal flavors

45.00 | 6" | serves 6-8

65.00 | 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

TART

lemon meringue | key lime | smore's | fresh fruit (chamomile cream, vanilla pastry cream, mascarpone cream, chocolate cream) | salted caramel with dried cherry & pistachio | espresso mousse with cocoa nibs | pumpkin | sweet potato | blueberry peach | cherry crumb | lavender truffle

TRUFFLE

lavender | earl grey | orange | rosemary | mint | raspberry

