

THE HERB BOX RESTAURANT TO GO



BREAKFAST

BREAKFAST BURRITO

12.00 per burrito

black beans, eggs, cheese, pico de gillo + fresh fruit

MARKET STREET BLT

12.00 per sandwich

fried egg, pancetta, arugula, aioli, tomatoes, ricotta, ciabatta + fresh fruit

PASTRY

CALL FOR DAILY FLAVOR OPTIONS

MUFFINS \$3.50 each

SCONES \$4 each

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SHARED PLATES

ARRANGEMENTS ON PLATTERS/BOWLS IS AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE
EACH OF THE SARED PLATES FEEDS UP TO 4 PEOPLE

KOREAN FRIED CAULIFLOWER - 13 (gf + v)
quinoa, korean hot sauce, sugar snap peas

CRISP BRUSSELS SPROUT CHIPS - 11 (gf + v)
SEA SALT, VEGAN YELLOW PEPPER AIOLI

AVOCADO LOVE™ - 13
whole grain toasts, organic arugula, fennel, lemon-agave vinaigrette

MEZZE BOARD - 13
tzatziki, roasted red pepper hummus, greek olive, pita

KALE, CORN & SWEET ONION PAKORA - 12 (gf+v)
sweet-hot serrano glaze, vegan yellow pepper aiol

LUNCH

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SANDWICHES AND WRAPS
served with house sweet potato chips

TURKEY-AVOCADO WRAP - 14
organic spring mix, pepperoncini, tomato, bacon, jack

CHICKEN ARUGULA WRAP - 14
organic arugula, blue cheese, sugared walnuts, dried cherries

MARKET VEGGIE PITA WRAP - 13
organic spring mix, pepperoncini, pepitas, cucumbers, feta, tomato, red
pepper hummus (available as a salad)

THE HERB BOX BLT - 14 | 18
basil-garlic mayo, bacon, organic spring mix, tomato, ciabatta, choose:
rosemary buttermilk fried free-range
chicken or blackened salmon

CHICKEN & SAGE PESTO - 14
goat cheese, crisp apple , organic mixed greens, smoked bacon

WARM TURKEY AND PEAR CIABATTA - 14
white cheddar, organic greens, kale pesto

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SALADS

SERRANO AVOCADO SHRIMP SALAD - 17

crispy shrimp, avocado toasts, arugula, fried fennel, pancetta, vegan yellow aioli, sweet-hot serrano glaze, lemon-agave vinaigrette

URBAN MARKET STEAK SALAD* - 19 (gf)

Grilled beef tenderloin, ancho-bourbon demi, blue cheese, watercress, avocado, red pepper, bacon, sugared pecan, sweet dried corn, blue cheese vinaigrette

CHICKEN AVOCADO CHOP SALAD - 16 (gf)

blackened chicken, cotija, bacon, organic spring mix, tomato, red onions, sweet dried corn, jalapeño-avocado dressing

MARKET SUNFLOWER SALAD - 16 (gf)

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

ALBACORE TUNA SALAD - 16

[no mayo] wild arugula, romaine, jicama, baby heirloom tomato, candied pepitas, lemon - agave vinaigrette

SOUTHWEST CHICKEN CAESAR SALAD - 16

sundried cherries, cotija, tortilla strips, chipotle parmesan vinaigrette

BOWLS

LENTIL CAULIFLOWER BOWL - 14 (gf + v)

cauliflower, rainbow quinoa, black lentils, pickled red grapes, crispy brussels sprouts, agave-dijon, aioli
chef suggestion - add: grilled chicken - 5

SWEET POTATO AVOCADO BAJA BOWL -14 (gf)

rosemary coriander roasted sweet potatoes, poblanos, onion, black beans, quinoa, tabasco fried shallots, avocado, queso, creamy jalapeño avocado dressing
chef suggestion - add: blackened shrimp* - 6

FARMHOUSE PICKS - 14 (gf + v)

swirls of red beets, carrots, avocado, crisp snap peas, yellow squash, rainbow quinoa, candied pepitas, jalapeno-avocado vinaigrette

CILANTRO SOBA NOODLES - 14

red and yellow peppers, carrots, fresh mango, edamame, chili flakes, sesame seeds, kale, basil, cilantro, mango - lime vinaigrette

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GRILL

The below items are only available individually and not available for platter service.
Please call catering if you would like to order these items in bulk.

BUTTERNUT SQUASH & CORN ENCHILADAS - 15 (gf)
kale ensalada, organic arugula, avocado, edamame, sweet dried corn,
pickled red onion, candied pepitas, queso, fresno chili

SHORT RIB ENCHILADAS - 15 (gf)
napa cabbage slaw, cilantro, avocado, queso

VEGETARIAN SWEET POTATO TACOS - 15 (rgf)
(or) MARKET STREET SHORT RIB TACOS - 16
grilled onion, spicy roasted corn-avocado salsa, cotija creme, baby
greens, black bean-mango salad

GRAPEFRUIT & SUGAR CHARRED SALMON* - 22 (gf)
sugar snap peas, fennel, blackberries, pistachio,
orange, charred onion, quinoa, snow pea shoots

ARIZONA CRASS FED BURGER* - 17
BACON, AIOLI, BRIE CHEESE, GREEN-APPLE JICAMA SLAW, FINGERLINGS

GRILLED TROUT, ROASTED CORN & BEETS - 24 (gf)
WATERCRESS BUTTER, ROASTED BRUSSELS SPROUTS

BEVERAGES

ICED TEA GREEN, BLACK OR FLAVORED BLACK
32.00 per gallon | comes with ice, plastic cups, sugars, lemons

COFFEE SERVICE | 32.00 [serves 10-12 cups]
Includes organic coffee, cups, stir sticks, sweetener and creamer

JUICE SERVICE | 3.00 per bottle | 10 bottle minimum
cranberry, orange, grapefruit

STILL WATER
3.50 per bottle

DESSERTS

please call for the flavors of the day
pattered available upon request

cookies, bars, cupcakes | 3.50 each for full size or request mini 2.50 each
whoopie pies, ding dongs, pop tarts | 5 each

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DELIVERY

Food can be delivered to you seven days a week between 8am-6pm. After Hours Delivery available for an additional fee
Delivery charges are based upon distance from our kitchen and start at 25.00
We will arrange for delivery and provide an estimated delivery fee when you place your order.

PLATTERS

Most items on this menu are served individual style. If you would like us to beautifully arrange and garnish your food on black oval plastic trays or wooden light weight disposable platters as well as beautifully that service is available for a small fee.

PLATTERS • 5.00 (per platter)

PAPER & PLASTIC

BLACK PLATES, SILVER PLASTICWARE • 2.00 (per person)

includes a dinner plate, fork, knife, and napkin.

Disposable serving utensils are available for no additional charge

PRICING & PAYMENT

All prices are subject to change without notice.

Payment is due at the time the order is placed.

- Payment methods: Visa, MC or AMEX

CHANGES AND CANCELLATIONS

Changes must be finalized by 12 pm the day prior to your event.

Cancellation must be finalized 24 hours prior to your order pick up or delivery time.

Please contact the catering department directly for any changes or cancellations.

ORDERING

All orders require 24-hour notice unless otherwise specified on the menu. Menu items

change with the seasons and are subject to availability. \$100 catering minimum required. Please call 480.246.2957

Orders placed with less than 48 Hours' notice may require slight restrictions based on product availability

Cancellations need to be made 48 hours in advance for charges to not apply

FULL SERVICE CATERING AND EVENT PLANNING

If you would like full service catering with staff, rentals, décor, flowers, custom menu design, music, entertainment, valet parking and more, please refer to the special events page on our website.

Our special events department will assist you with these more extensive catering services.

PRIVATE EVENT SPACE

The Herb Box private event space creates a unique feel and experience, so you can choose how to celebrate your moments. With our two beautifully designed private dining options, you can plan the perfect gathering, whether that's a large party, a corporate event, an intimate get-together or even a full restaurant buyout for bigger occasions. Please call 480.246.2957 and an event coordinator will walk you through all the details.