



the herb box
catering | eatery | market

7051 E. 5th Avenue Scottsdale, AZ 85251 | 480.998.8355 | www.theherbbox.com
Restaurant To-Go Menu 2019



480-998-8355 (option 3)



www.theherbbox.com



info@theherbbox.com

BREAKFAST

BREAKFAST BURRITO - 12

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

MARKET STREET BLT - 12

crisp pancetta, fried egg, ricotta, tomato, organic wild argula, roasted red pepper aioli

PASTRY

call for daily flavor options

MUFFINS
3.50 each

SCONES
3.50 each

SHARED PLATES

arrangements on platters are available upon request for an additional charge
each of the shared platters feeds up to 4 people

KOREAN FRIED CAULIFLOWER - 13 (gf + v)

radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, korean hot pepper sauce

CRISP BRUSSELS SPROUT CHIPS - 11 (gf +v)

vegan yellow pepper aioli

AVOCADO LOVE™ - 13

fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze on whole grain toasts

ROASTED ROOT VEGETABLE HARVEST PLATE - 14 (gf + v)

artichoke & white bean hummus, vegan roasted garlic aioli

KALE, CORN & SWEET ONION PAKORA - 12 (gf + v)

sweet-hot serrano glaze, vegan yellow pepper aioli

LUNCH

arrangements on platters/bowls are available upon request for an additional charge

SANDICHES AND WRAPS

TURKEY AVOCADO WRAP - 14

smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato, red wine vinaigrette

CHICKEN & ARUGULA WRAP - 14

gorgonzola, candied walnuts, sundried cherries, red wine vinaigrette

MARKET VEGGIE PITA WRAP - 13

feta, pepitas, cucumber, organic spring mix, pepperoncini, tomatoes, roasted red pepper hummus, red wine vinaigrette (available as a salad)

THE HERB BOX BLT - 14 | 18

smoked bacon, organic spring mix, tomato, basil-garlic aioli on ciabatta

CHOOSE: buttermilk fried chicken or blacked salmon*

BLACKENED CHICKEN & SAGE PESTO - 14

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

URBAN GRILLED STEAK SANDWICH - 19

pickled red onions, tabasco fried shallots, organic wild arugula, ancho bourbon demi, roasted garlic aioli on ciabatta

SALADS

SERRANO-SHRIMP SALAD - 17

crispy shrimp, crispy pancetta, fried fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze, vegan yellow pepper aioli, avocado spread on whole grain toast

URBAN MARKET STEAK SALAD - 19 (gf)

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

CHICKEN AVOCADO CHOP SALAD - 16 (gf)

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

ALBACORE TUNA SALAD - 16 (gf)

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

SOUTHWEST CHICKEN CAESAR SALAD - 16 (gf)

blackened chicken, cotija, sundried cherries, corn tortilla strips, chipotle-parmesan vinaigrette

BOWLS

LENTIL CAULIFLOWER BOWL - 14 (gf + v)

black lentils, crispy brussel sprouts, pickled red grapes, rainbow quinoa, spice roasted cauliflower, agave dijon, vegan yellow pepper aioli

CHEF SUGGESTIONS: add grilled chicken - 5

SWEET POTATO BAJA BOWL - 14 (rgf)

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

CHEF SUGGESTION: add blackened shrimp - 6

FARMHOUSE PICKS - 14 (gf + v)

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

CHEF SUGGESTION: blackened chicken - 5

LUNCH

arrangements on platters/bowls is available upon request for an additional charge

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)

cotija, tomatillo sauce + kale ensalada

WILD MUSHROOM & ROASTED CORN ENCHILADAS - 19 (gf + v)

ancho pasilla sauce, cashew-poblano crema, pickled red onions + sweet potato napa cabbage slaw

SHORT RIB ENCHILADAS - 15 (gf)

ancho pasilla sauce, manchego + napa cabbage slaw

VEGETARIAN SWEET POTATO TACOS - 15 (rgf) (or) MARKET STREET SHORT RIB TACOS (gf) - 16

cotija, caramelized onions, cilantro crema, micro greens, spicy roasted corn & avocado salsa + black bean-mango salsa

GRAPFRUIT & SUGAR CHARRED SALMON - 22 (gf)

blackberries, fennel, grilled onions, orange, rainbow quinoa, pistachios, radish sprouts

HERB GRILLED TROUT - 24 (gf)

charred cauliflower & fennel salad, pickled golden raisins

ARIZONA GRASS FED BURGERS - 19

OG: smoked bacon, brie, green apple-jicama slaw on brioche bun + smashed fingerlings with roasted red pepper aioli

FANCY: smoked bacon, fig-port rosemary jam, organic wild arugula, vegan yellow pepper aioli on brioche bun

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

plattered available upon request

cookies, bars, cupcakes | 3.50 each for full size or request mini 2.50 each

whoopie pies, ding dongs, pop tarts | 5.00 each

THE HERB BOX RESTAURANT TO GO

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 that service is available for a small fee.

PLATTERS | 5.00 (per platter)

PAPERS & PLASTIC

Plastic silverware and napkins included.

Black plates available | 1.00 per person

Disposable serving utensils are available for no additional charge

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 24 hours in advance for charges to not apply

CHANGES & 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.

FULL SERVICE CATERING & 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.