

the herb box

catering | eatery | market



PRIVATE DINING

Contact Sales to Book Your Event!

Phone: 480.998.8355 ext. 3

Email: sales@theherbbox.com

Old Town
7051 E. 5th Avenue
Scottsdale, AZ 85281

Central Scottsdale
7000 E. Shea Blvd G1010
Scottsdale, AZ 85254



TABLE *of* CONTENTS

ABOUT | 1

DINING ROOMS | 2-3

MENUS | 4-13

DESSERTS | 14

FREQUENT QUESTIONS | 15

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A background image showing a person pouring red wine from a bottle labeled 'Antenna' into a glass. The scene is set at a dining table with various dishes and glasses. The text is overlaid on a semi-transparent dark box.

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You deserve a celebration that's not only memorable, but also delicious. Whether you're looking for your tried-and-true herb box culinary favorites, or in search of the newest seasonal offerings, there are beautifully and carefully considered locations from which to choose from – each offering an exclusive space and opportunity to create the most momentous occasion for you and your guests.

Start planning your event today in one of our private dining spaces located at both our Shea & Old Town Scottsdale locations. Have a larger event in mind? Ask us about our 5,000 square foot patio at Shea and our restaurant buy-out options! We look forward to throwing an unforgettable party for you & your guests. We have the extraordinary cuisine, impeccable service, unique design and beautiful spaces to make your event one worth remembering.

A photograph of the Thyme Room, featuring a round wooden dining table surrounded by wooden chairs. The room has large windows and a dark wood shelving unit in the background.

THYME
ROOM

SEATED EVENTS: UP TO 32 GUESTS
RECEPTION EVENTS: UP TO 40 GUESTS
Shea + Scottsdale Location

The Thyme Room is equipped with a 45" TV with house sound, ideal for your next event presentation. Thyme features a double sliding door with a unique full mirror. This dining space can be expanded to include an attached private patio, perfect for cocktail reception events.

A photograph of the Sage Room, showing a long wooden dining table set with glassware and plates. The room has a high ceiling and large windows.

SAGE ROOM

SEATED EVENTS: UP TO 30 GUESTS
RECEPTION EVENTS: UP TO 40 GUESTS
Shea + Scottsdale Location

The Sage Room features a full garage door that opens up to a spacious and inviting patio area, offering unlimited guest space for larger event needs. The dining space has an exposed ceiling design + grand windows, providing plenty of natural light to brighten the room.

A photograph of the Market Room, featuring a long wooden dining table with a patterned rug and a large window with a view of the street.

MARKET
ROOM

SEATED EVENTS: UP TO 16 GUESTS
Old Town Scottsdale Location

The Market Room boasts an extremely unique and intimate space with a private entrance at the front of the room. Featuring collective décor, herbage and floor design, this wholesome and attractive space is the perfect spot for an intimate gathering.

RESTAURANT BUYOUTS

Complete restaurant and patio buyouts available at both Shea and Old Town Scottsdale locations.
Please contact us for details and minimums for buyout events.



Old Town

7051 E. 5th Ave. Suite J
Scottsdale, AZ 85251

Full Buyout

Seats 150 guests with
space for up to 250 for
a cocktail reception.

Patio Buyout

Seats 50 guests

Interior Buyout

Seats 80 guests

Central Scottsdale

7000 E. Shea Blvd. Suite G1010
Scottsdale, AZ 85254

Full Buyout

Seats 150 guests with
space for up to 250 for
a cocktail reception.

Patio Buyout

Seats 75 guests

Interior Buyout

Seats 100 guests



BRUNCH

Saturday's & Sunday's 9am-3pm
Plated | Maximum 40 people | \$50 per person

STARTERS

for the table

FRESH SEASONAL FRUIT

CHEF SELECT CHEESE & CHARCUTERIE BOARD

marcona almonds, fig-port jam, lavosh

ENTRÉES | SELECT 3

SIMPLE GOOD MORNING EGGS

smoked bacon, avocado, tomato, served with whole grain toast

BOURBON GINGER-PEACH FRENCH TOAST

bourbon ginger-peach topping, crème fraiche, served with smoked bacon

CHILAQUILES VERDE* (rgf)

egg, short rib, cotija, cilantro, corn tortilla strips, pickled red onion, radish, tomatillo sauce, served with grilled flour tortillas

CHICKEN AVOCADO CHOP SALAD

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

BLACKENED CHICKEN + SAGE PESTO

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

SERRANO-SHRIMP SALAD

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

ADD - ONS

MIMOSA BAR

\$26 per person for three hours
juice trio & fresh fruit garnish

BLOODY MARY BAR

\$26 per person for three hours
accoutrements included

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

BRUNCH

Saturday's & Sunday's 9am-3pm
Buffet | Minimum 20 people | \$60 per person

FRESH SEASONAL FRUIT

CHEF SELECT CHEESE & CHARCUTERIE BOARD

marcona almonds, fig-port jam, lavosh

ASSORTED BREAKFAST PASTRIES

MARKET SUNFLOWER SALAD

goat cheese, crisp nitrate-free smoked bacon, local strawberries + blueberries,
sunflower seeds, balsamic vinaigrette

SIMPLE GOOD MORNING EGGS

CINNAMON BUCKWHEAT PANCAKES (gf)

butter, maple syrup, wild berries

TURKEY-AVOCADO WRAP

nitrate-free smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato,
cream cheese, red wine vinaigrette

SMOKED BACON (gf)

nitrate-free

SMASHED FINGERLINGS (gf)

roasted red pepper aioli

ADD - ONS

MIMOSA BAR

\$26 per person for three hours
juice trio & fresh fruit garnish

BLOODY MARY BAR

\$26 per person for three hours
accoutrements included

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

LUNCH

Monday - Friday | 11am - 3pm
Plated | Maximum 40 people | \$35 per person

STARTER

for the table

FRESH SEASONAL FRUIT

BRUSSELS SPROUT CHIPS (gf,v)

sea salt, yellow pepper aioli

ENTRÉES | SELECT 3

BUTTERNUT SQUASH & CORN ENCHILADAS (gf)

cotija, tomatillo verde sauce, served with kale ensalada

MARKET STREET SHORT RIB TACOS (gf)

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

TURKEY AVOCADO WRAP

nitrate-free smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato, cream cheese, red wine vinaigrette

BLACKENED CHICKEN & SAGE PESTO

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

MARKET VEGGIE PITA WRAP

feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, roasted red pepper hummus, radish sprouts, rainbow carrots, red wine vinaigrette
(available as a salad)

CHICKEN AVOCADO CHOP SALAD

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

SERRANO-SHRIMP SALAD (rgf)

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

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

LUNCH

Monday - Friday | 11am - 3pm
Buffet | Minimum 20 people | \$48 per person

FRESH SEASONAL FRUIT

KOREAN FRIED CAULIFLOWER (gf, v)

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

MARKET SUNFLOWER SALAD

goat cheese, crisp nitrate-free smoked bacon, local strawberries + blueberries,
sunflower seeds, balsamic vinaigrette

SHORT RIB ENCHILADAS (gf)

ancho pasilla sauce, manchego served with napa cabbage slaw,
topped with avocado + cilantro

PEAR & GORGONZOLA FLAT BREAD

vintage white cheddar, crisp fried sage, sage pesto

CHICKEN ARUGULA WRAP

gorgonzola, candied walnuts, romaine, sundried cherries, cream cheese,
red wine vinaigrette

SWEET POTATO CHIPS

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

COCKTAIL RECEPTION

starters served buffet style | \$54 per person
FOOD WILL BE REPLENISHED UP TO 1 HOUR

CHILLED CILANTRO-LIME CRAB DIP (gf)

served with lime salted plantain chips

KOREAN FRIED CAULIFLOWER (gf, v)

rainbow quinoa, radish sprouts, snap peas, korean hot pepper sauce

PEAR & GORGONZOLA FLATBREAD

white cheddar, crisp fried sage, sage pesto sauce

CHEF'S SELECT CHEESE & CHARCUTERIE BOARD

marcona almonds, fig-port jam, lavosh

CRISP BRUSSELS SPROUT CHIPS (gf, v)

vegan yellow pepper aioli

BUTTERMILK FRIED CHICKEN SLIDERS

smoked bacon, organic spring mix, tomato,
basil-garlic aioli on mini brioche buns

ADD-ONS

sweet potato chips | \$4.5 per person
smoked gouda mac n cheese | \$7 per person

JAZZ UP YOUR PARTY

MARKET STREET TACO BAR | \$18 per person

SHORT RIB TACOS (gf) OR ROSEMARY-POBLANO ROASTED SWEET POTATO TACOS (rgf)

cotija, crema, lime, microgreens, spicy roasted corn & avocado salsa, served with
black bean-mango salsa & grilled flour/corn tortillas

DESSERT SERVICE | \$18 per person

gluten and vegan options available
custom cakes and dessert available upon request

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

DINNER

Buffet | Monday - Saturday | 4pm - close

DINNER | BUFFET | \$85 per person

GROW HAPPY GARDEN SALAD

feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, radish sprouts, rainbow carrots, red wine vinaigrette

MEZZE BOARD

roasted red pepper hummus, tzatziki, greek olives, grilled pita

SHORT RIB ENCHILADAS

ancho pasilla sauce, manchego served with napa cabbage slaw, topped with avocado + cilantro

BUTTERNUT SQUASH & CORN ENCHILADAS (gf)

cotija, tomatillo verde sauce, served with kale ensalada

NAPA CABBAGE SLAW

pepitas, cotija, avocado, jalapeno-avocado vinaigrette

KOREAN FRIED CAULIFLOWER

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

SMASHED FINGERLINGS (gf)

roasted red pepper aioli

ASSORTED SEASONAL MINI DESSERTS

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

DINNER

Plated | Monday - Saturday | 4pm - close

DINNER I | PRIME | \$50 per person

GROW HAPPY GARDEN SALAD

feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, radish sprouts, rainbow carrots, red wine vinaigrette

ENTRÉE

guest to select one

BUTTERNUT SQUASH & CORN ENCHILADAS (gf)

cotija, tomatillo verde sauce, served with kale ensalada

SHORT RIB ENCHILADAS

ancho pasilla sauce, manchego served with napa cabbage slaw, topped with avocado + cilantro

SERRANO-SHRIMP SALAD (rgf)

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

FAMILY STYLE DESSERT

seasonal tart

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

DINNER

Plated | Monday - Saturday | 4pm - close

DINNER II | PREMIUM | \$65 per person

FAMILY STYLE APPETIZERS

CHILLED CILANTRO-LIME CRAB DIP (gf)

lime salted plantain chips

KOREAN FRIED CAULIFLOWER (gf, v)

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

ENTRÉE

guest to select one

WINE BRAISED BONELESS SHORT RIBS

ancho bourbon demi, caramelized cippolini onions, tabasco fried shallots,
celery root potato cake, watercress + radish

ROSEMARY BUTTERMILK FRIED CHICKEN + KALE MANCHEGO AND APPLE SLAW

smoked gouda mac n cheese with rosemary brioche breadcrumbs

BLACKENED SHRIMP SWEET POTATO AVOCADO BAJA BOWL (rgf)

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

DESSERT

OMG pie

our famous butterscotch pie with a crispy oatmeal crust
topped with fresh housemade whipped crème

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DINNER

Plated | Monday - Saturday | 4pm - close

DINNER III | ALL IN | \$80 per person

FAMILY STYLE APPETIZERS

ARTISAN FARMHOUSE CHEESE + CHARCUTERIE

house fig-port jam, cornichon, fried capers, olives, seasonal fruit, honey, spicy grain mustard, artisan breads + lavosh

CRISP BRUSSELS SPROUT CHIPS (gf, v)

sea salt + vegan yellow pepper aioli

STARTER SALAD

feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, radish sprouts, rainbow carrots, red wine vinaigrette

ENTRÉE

guest to select one

GRAPEFRUIT + SUGAR CHARRED SALMON* (gf)

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

CHIMICHURRI BEEF TENDERLOIN* (gf)

served with sweet potato fries

ROSEMARY BUTTERMILK FRIED CHICKEN + KALE MANCHEGO AND APPLE SLAW

smoked gouda mac n cheese with rosemary brioche breadcrumbs

LENTIL CAULIFLOWER PLATE (gf,v)

black lentils, crispy brussels sprout chips, pickled red grapes, rainbow quinoa, spiced roasted cauliflower, agave dijon, vegan yellow pepper aioli

FAMILY STYLE DESSERTS

chef select

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

SIPS & SUCH

Please ask your Special Event Manager for our most up-to-date wine and cocktail menus

FULL BAR PACKAGE

\$50 per person for three hours
all spirits [vodka, gin, rum, tequila, whiskey, scotch, bourbon]
house red and white wine, beer selection

BEER & WINE PACKAGE

\$40 per person for three hours
house red & white, two beer selection

N/A BEVERAGE PACKAGE

\$8 per person or upon consumption
Coffee, juice, sodas, brewed iced teas, mango lemonade
does not include: bottled waters, mocktails, specialty coffees

MIMOSA BAR

\$26 per person for three hours
juice trio & fresh seasonal fruit garnish

BLOODY MARY BAR

\$26 per person for three hours
accoutrements included

DESSERT PACKAGE

\$18 per person
chef select minis: choice of 3

UPGRADED WINE OPTIONS + DRINK TICKET PACKAGES AVAILABLE
PLEASE CONTACT YOUR EVENT COORDINATOR FOR MORE INFORMATION

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

SWEET ENDINGS

9" CAKES | \$150

Carrot (gf)
Vanilla (gf)
Lemon Blueberry
Red Velvet
Marble Drip

COOKIES | BY THE DOZEN | \$60

French Sea Salt Chocolate Chip
Sugar Cookie
Peanut Butter Cookie
Vegan Apple (v)
Assorted Mix & Match

BARS & TARTS | BY THE DOZEN

French Sea Salt Brownie | \$60
Camelback Trail Bar | \$60
Cherry Oatmeal Bar (v) | \$65
Lemon Bar | \$60
Berries & Cream Tart | \$75
Lemon Meringue Tart | \$75

CUPCAKES | BY THE DOZEN

Red Velvet | \$60
Chocolate | \$60
Old Timer | \$90
Baby Timer | \$36

The menu is subject to change at any time until contracted. All prices are subject to applicable fees and sales tax.

PRIVATE EVENT INFORMATION

WHAT IS A FOOD & BEVERAGE MINIMUM?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size.

This does not include the 4% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE & GRATUITY?

The service charge includes any associated operating costs and contributes to your Special Event Manager's compensation. A 22% gratuity and 4% house charge and local sales tax will be added to all private events.

Your contract does not reflect your final bill.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Event Manager sends the event agreement, please sign and return within three calendar days. A 50% non-refundable deposit and signature are required to secure the reservation.

WHEN DO I SUBMIT MY FOOD & BEVERAGE SELECTIONS?

Please submit food and beverage selections to your Special Event Manager at least two weeks prior to your event. This will help ensure product is ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count five business days before the event. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase. Please note you can only decrease by 10% of your originally contracted number.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. Our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

WHAT HAPPENS IF I CANCEL MY EVENT?

If in fact you need to cancel your event, please immediately contact your Special Event Manager.

WHAT ARE CANCELLATION FEES?

We understand that changes can happen. If you need to cancel your event, please contact your Event Coordinator via email or phone as soon as possible. A cancellation fee will be due based on the schedule below:

For Events with Food & Beverage of up to \$5000:

- Greater than 30 days : deposit can be used towards another event of equal value within 90 days
- 6 - 30 days in advance : deposit can be used towards another event of equal value within 30 days
- 5 - 0 days in advance : deposit and final payment are non refundable

For Events with Food & Beverage Minimum of \$5001 or more:

- Greater than 45 days : deposit can be used towards another event of equal value within 90 days
- 44 - 30 days in advance : deposit can be used towards another event of equal value within 30 days
- 30 - 15 Days in advance : 75% of food and beverage minimum
- 14 Days or Less : 100% of all contracted charges, deposit and final payment are non refundable

ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti and adhesives or hooks on any surfaces.

HOW DOES FINAL PAYMENT WORK?

Final payment is due five business days prior to your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Any charges incurred the day of will be due at the end of your event.