

# The box theory

## EAT PRETTY FOOD

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### Grazing Board

#### In Luxury Bamboo Disposable Box



##### Petite Snacks Box (6x6)

3 cheeses, 1 meat, fruits, nuts, crisps

3 orders minimum

27 (each)

##### Small Board (8x8)

Serves 1-2

3-4 cheeses, 2 meats, fruits, nuts, crisps on the side

70

##### Medium Board (10.5x10.5)

Serves 4-6

6 cheeses, 3 meats, fruits, vegetables, nuts, crisps on the side

115

##### Large Board (11.5x15)

Serves 6-8

7 cheeses, 4 meats, fruits, vegetables, nuts, crisps on the side

175

##### XL Board (15x20 sheet cake container)

Serves 12-14

270



##### Charcuterie Numbers and Letters (13.7 ")

110 (per letter/ number)



REUSABLE BOARD ARRANGMENTS ARE ALSO AVAILABLE IN VARIOUS SIZES



## Fruit Cake

### 1 Tier cake

*Starting at 80*

### 2 -Tier cake

*Starting at 160*



### Flower Watermelon cake

*50*

## Cup Cakes

### Watermelon roses (cup cake size)

*1 dozen 120*



## Watermelon Baby Carriage

Boy/Girl design options available

*\$170*





## Fruit platter



### Small (12" round)

Serves 4-6

120

### Medium (16" round)

Serves 8-10

200

### Large (20" round)

Serves 15-20

270

## VEGETABLES

### Crudité Platter (16" Round)

Serves 8-10

Assorted seasonal vegetables with dip or hummus

200

### Large (20" round)

Serves 15-20

270

*\*Add-on pita bread*

20



### Fruits and Crudité Platter (20" round)

Serves 15-20

Assorted seasonal fruits and vegetables with dip or hummus

270



## SANDWICH PLATTER

Serves 4-6

Assorted 20 mini sandwiches

(Egg salad, chicken salad, ham, turkey, roasted beef, pulled pork)

120



## BRUNCH PLATTER

Serves 4-6

Croissants, bagels, pastries, fresh fruits, vegetables, cream cheese, butter and jam

100

*\*Add-on Egg Salad*

15

*\*Add-on Assorted Chesses*

25

*\*Add-on cured meats*

15

*\*Add-on bacon or turkey bacon*

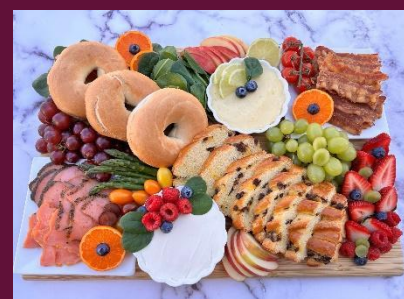
15

*\*Add-on smoked salmon*

20

*\*Gluten Free*

20



# Specialties

## Papaya Salad (Gluten Free)

Shredded green papaya, shredded carrots, green beans and tomato in spicy lime dressing



(Serves 6-8)

65

## Crispy Vegetable Spring Rolls (Vegan)

Shredded vegetables and bean thread noodles wrapped with rice sheet serve with sweet chili sauce

40 mini rolls

65



## Fried Rice (Gluten Free)

Thai style fried rice with eggs, carrots, green peas, scallions and choice of chicken, vegetable or tofu



4 Qt Platter (Serves 10-12)

120

Vegan

120



## Chili and Basil Fried Rice

Thai style spicy garlic and chili fried rice with chicken, onion, sweet peppers, basil

4 Qt Platter (Serves 10-12)

120

Tofu and Vegetable (Vegan)

120

### Thai Red Curry (Gluten Free)

Thai style chicken red curry with eggplant bamboo shoots. Serve with white rice

4 Qt Platter and 4 Qt Platter of Steamed Jasmine Rice (Serves 10-12)

160

Tofu and Vegetable Red Curry (Vegan)

160



### Chicken Teriyaki

Boneless chicken cooked in sweet soy glazed accompany with steamed broccoli. Serve with white rice

4 Qt Platter and 4 Qt Platter of Steamed Jasmine Rice (Serves 10-12)

160

Tofu Teriyaki (Vegan)

160

### Stir-fried Mixed Vegetable (Vegan Free)

Mixed seasonal vegetables stir-fried in garlic and soy sauce. Serve with white rice

4 Qt Platter and 4 Qt Platter of Steamed Jasmine Rice (Serves 10-12)

120

### Garlic and Butter Shrimp (Gluten Free)

4 Qt Platter (Serves 10-12)

250

### Baked Salmon (Gluten Free)

Salmon fillet seasoned with garlic and herbs

4 Qt Platter (Serves 10-12)

250



### Chili and Basil Beef Meatballs (appetizer)

Meatball glazed with spicy garlic and sauce

4 Qt Platter (Serves 8-10)

160

**Asian Style Chicken Wings**

**Ginger and Soy Glazed**

**4 Qt Platter (Serves 8-10)**

*200*

**Chicken Satay with Spicy Peanut Sauce**

**50 Skewers**

*150*

**Sushi**

**Nigiri or Sashimi Platter (60 pcs)**

**Tuna**

**Salmon**

**White Fish**

**Shrimp**

*260*

**Maki Platter (20 Rolls – 120 pcs)**

**Spicy Tuna**

**Crunchy Shrimp**

**California**

**Salmon Avocado**

**Vegetables**

*260*

**Curry Puffs**

**40 Vegan Curry Puffs (Potato and vegetables)**

*100*

**40 Chicken Curry Puffs**

*100*

# All Times Favorites Dishes

## Standing Bone-in Prime Rib Roast

(on location private chef experience only)

**A succulent, slow-roasted bone-in prime rib, generously seasoned with a fragrant blend of Herbes de Provence. Cooked to perfection and served with Gravy and horseradish cream.**

Minimum 4 bones

**Market price starts at 400**

## Tomahawk Steak

(on location private chef experience only)

**A massive, bone-in ribeye steak, expertly seasoned and cooked to perfection. A true steak lover's indulgence!**

Market price starts at 100

## Garlic Butter Parmesan smashed potatoes

**golden smashed potatoes tossed in rich garlic butter and topped with freshly grated Parmesan cheese. Finished with a touch of fresh herbs for the perfect balance of flavor and crunch.**

**4 Qt Platter (Serves 8-10)**

120

## Mac and Cheese

**A rich and creamy blend of classic cheddar, smoky Gouda, and nutty Gruyère cheeses, creating the perfect balance of bold and velvety flavors. Baked to perfection.**

**4 Qt Platter (Serves 8-10)**

120

## Lobsters Mac and Cheese

250

## Mac and Cheese Bites

**50 pcs**

100

## Pasta Salad

75



**Mozzarella Pearls Caprese Salad**

65

**Cranberry Glazed Beef Meatballs (appetizer)**

**4 Qt Platter (Serves 8-10)**

160

**Crispy Chicken Tenders**

**Spicy Sriracha Mayo and House-Made Honey Mustard**

100

**Shrimp Ceviche**

Citrus-marinated cooked shrimp with fresh tomato, red onion, cilantro and a hint of jalapeno. Served with crispy plantain chips.

200

**Also available in shooter glass**

***5 per glass***

**O's Famous Green Bean Casserole**

A timeless classic of everything made from scratch. Tender green beans, rich and creamy mushroom sauce, and topped with crispy golden fried onions and cheese. A comforting, crowd-pleasing favorite!

**4 Qt Platter (Serves 8-10)**

120

# Luxury Grazing Table

On site arrangement custom designed for your event with multi-layer reusable platters

Party of 20 and up

All Grazing table is subject to 20% service fee



*Starting at 28 (per person)*

**\*Brunch Graze Table with Quiches and Pancakes and Bacon or Chicken and Waffles**

*Starting at 30 (per person)*

**\*Brunch Graze Table with Sandwiches, Quiches and Pancakes and Bacon or Chicken and Waffles**

*Starting at 33 (per person)*

*\* Bagels, Croissants, Pastries, Cured Meats, Egg Salad/ Chicken Salad, Cheese, Fruits, Vegetables are included*

*in all Brunch Graze Table Options*

### Appetizers Charcuterie Graze Table

**Cheeses, Charcuterie meats, Fruits, Vegetables, Dips**

*Starting at 27 (per person)*



### Sandwich and Charcuterie Graze Table

**Bite size sandwiches, along with Cheeses, Charcuterie meats, Fruits, Vegetables, Dips**

**Brunch and Sandwiches or Regular Sandwiches Graze**

*Starting at 29 (per person)*





### Ultimate Feast

Party hot dishes buffet with Charcuterie graze, Fruits. Vegetables, and Appetizer platters

*Starting at 50 (per person)*



## Hot Buffets

Party of 30 and up

All buffet is subject to 20% service fee

### Asian Flair Buffet

Buffet style arrangement. Each dish is served in hot chafing dish.  
Available with add-on salad bar and charcuterie appetizer grazing table  
*Starting at 55 (per person)*

Chicken Red Curry

Garlic and Herbs Baked Salmon

Garlic Butter Shrimp

Stir Fried Mixed Vegetables

Chicken Teriyaki

Steamed Jasmine Rice

Vegetables or Chicken Fried Rice

Spring Rolls

#### **Add -on Salad**

Additional \$5 (per person)

#### **Add -on Desserts**

Additional \$7 (per person)



**In-home private chef experiences available per inquiry**  
**Private workshop and Thai-cooking class experiences available**  
**per inquiry**

**Gluten Free**

**Vegan**

**Halal**

**are available upon request**

Every order is custom arranged and subject to availability of the ingredients.

Please feel free to request for a special design to fit your special occasion.

**Thank you for choosing to “EAT PRETTY FOOD”!!**

**THE BOX THEORY**

300 E 2<sup>nd</sup> STREET

FREDERICK, MD 21701

301.678.3468

[info@theboxtheory.com](mailto:info@theboxtheory.com)

Connect with us on FB and Instagram @theboxtheory.eatprettyfood

**[www.theboxtheory.com](http://www.theboxtheory.com)**