

WHOLE FOODS MARKET® · CULINARY CENTER



Appetizers / Hors d'oeuvre



Cold Selections

Small (10-15 guests) · Medium (15-30 guests) · Large (30-50 guests)

	SMALL	MEDIUM	LARGE
 STUFFED BELGIAN ENDIVE Fresh endive leaves filled with goat cheese, caramelized pecans and Black Mission figs.	\$32	\$64	\$110
 EGGPLANT PARMESAN BITES Fresh basil and parmesan-encrusted crispy eggplant topped with fresh mozzarella and roasted tomatoes.	\$30	\$60	\$100
 GINGER-BATTERED ASPARAGUS Fresh asparagus spears enveloped in tempura-like batter and served with a sesame-soy dipping sauce.	\$30	\$60	\$100
CORN CUPS WITH CRAB SALSA Miniature crispy corn cups filled with fresh crab, corn, and lime-cilantro salsa.	\$36	\$72	\$120
 TRADITIONAL DEVILED EGGS A favorite classic with a new twist, garnished with fresh Italian parsley.	\$24	\$48	\$84
 TRUFFLED DEVILED EGGS White truffle-scented deviled eggs with fresh chervil.	\$30	\$60	\$100
 GREEN PEA & HERBED FALAFEL Green peas blended with garbanzo beans, fresh mint and garlic, served on a bed of tomato and parsley relish.	\$30	\$60	\$100
BEEF TENDERLOIN CANAPÉS Thinly sliced beef tenderloin with horseradish cream, cornichon, balsamic-roasted cipollini onions and fresh tarragon. Served on baguette toasts.	\$50	\$100	\$170
SMOKED TROUT CANAPÉS A delicious salad made with smoked trout, capers, dill and sour cream placed elegantly atop a toasted baguette round.	\$44	\$88	\$150
SMOKED SALMON CANAPÉS Thinly sliced smoked salmon, herbed cream cheese, capers and fresh dill, served on baguette toasts.	\$50	\$100	\$170
TOASTED SESAME SEED TUNA TARTARE Sesame and sea salt-encrusted seared tuna, served on a bed of Asian-inspired slaw in a cucumber cup.	\$50	\$100	\$170
 ROASTED TOMATO AND THYME PISSALADIERE Seasonal roasted tomatoes on top of flaky puff pastry dough with caramelized onion-garlic purée and Kalamata olives.	\$30	\$60	\$100
 WHITE TRUFFLE PÂTE CANAPÉ Purée of seasoned Gigande beans with lemon, garlic and parsley topped with balsamic-roasted cipollini onions.	\$36	\$72	\$120

TO ORDER

1 (866) 547 · 7527



Items on this menu require advance notice of 3 days or longer. Please inquire.

All pick-up orders will be fully cooked and chilled. Reheating instructions available upon request.

Ten-guest minimum on all menus unless otherwise specified.

Prices and ingredients subject to change.

Orders canceled with less than 48 hours notice may be charged a 50% cancellation fee.

Minimum delivery charges apply.

For a complete listing of menus, visit us at wholecateringaustin.com or wholecateringsanantonio.com



VEGETARIAN



VEGAN

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	WHITE BEAN & PARSLEY TARTS <i>Purée of seasoned Gigande beans with lemon, garlic and parsley, topped with crumbled feta and red chile flakes.</i>	\$36	\$72	\$120
	BABY BIBB LETTUCE WRAPS <i>Lemongrass-marinated chopped flank steak, shredded carrots, chopped peanuts, sweet red pepper, cilantro and lime wedges, arranged with bibb lettuce cups to build your own wrap.</i>	\$44	\$88	\$150
	CLASSIC TEA SANDWICHES <i>Choice of Southern pimento-cheese, watercress and cucumber or tarragon chicken salad. Served on country white bread.</i>	\$36	\$84	\$140
	JERK MARINATED SHRIMP SKEWERS <i>Marinated grilled shrimp tossed in spicy jerk seasoning and served with melon salsa.</i>	\$48	\$96	\$160
	POLENTA, BACON & SHRIMP CAKES <i>Creamy herb polenta with applewood-smoked bacon bits and shrimp, topped with roasted red pepper and corn chow-chow.</i>	\$46	\$95	\$155
	SAVORY CHEESECAKE TARTS WITH SWEET ONIONS <i>Herb tart filled with savory cheesecake filling and caramelized sweet onions.</i>	\$30	\$60	\$100
	HERB GOUGÈRES WITH CURRIED CHICKEN SALAD <i>Cheese and herb pâte à choux pastry cups filled with curried chicken and toasted almond chicken salad.</i>	\$36	\$76	\$120

Hot Selections

	MINI VEGETABLE EGG ROLLS <i>Light, flaky rice paper filled with seasonal vegetables and served with sweet-sour sauce.</i>	\$24	\$48	\$84
	CHICKEN POT STICKERS <i>Wonton wrappers filled with savory chicken and served with a Japanese ponzu dipping sauce.</i>	\$14	\$28	\$42
	EDAMAME & GINGER POT STICKERS <i>Seasoned purée of edamame (soy beans), ginger, chiles and green onions. Served with a spicy, soy-ginger dipping sauce.</i>	\$30	\$60	\$100
	PESTO CHICKEN SKEWERS <i>Marinated chicken breast baked with traditional basil pesto and topped with freshly shredded parmesan cheese and roasted tomatoes.</i>	\$42	\$84	\$140

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INDONESIAN BEEF SATAY

Beef flank steak marinated in fresh ginger, coriander and spices, grilled and served with Javanese peanut sauce.

\$42

\$84

\$140

CHICKEN YAKITORI

Tender morsels of chicken thigh meat marinated in traditional Japanese flavors, grilled and served with green onions and sweet Yakitori glaze.

\$24

\$48

\$84

COCONUT SHRIMP

Shrimp marinated in rich coconut milk, curry powder and fresh lime, lightly breaded and fried for a crispy finish. Served with sweet chile sauce.

\$50

\$100

\$175

SOUTHWESTERN EGG ROLLS

Filled with corn, beans, spinach, red bell peppers, jalapeño pepper Jack cheese and cilantro, and served with Salsa Brodie, our signature tomato-based salsa.

\$24

\$48

\$84

PORCINI AND PEA ARANCINI

Saffron-flavored Arborio rice blended with porcini mushrooms, peas, Italian parsley, parmesan and mozzarella cheeses, then rolled in bread crumbs.

\$30

\$60

\$100

BUFFALO CHICKEN DRUMETTES

Chicken drumettes covered in a traditional spicy pepper sauce with vinegar and butter, fried to perfection and served with blue cheese dip, celery sticks and piquant peppers.

\$24

\$48

\$84

COLA-GLAZED WINGS

Fried chicken wings tossed in a glaze of natural cola, brown sugar, lime and jalapeños.

\$24

\$48

\$84

COCONUT CHICKEN TENDERS

Air-chilled chicken breast with a light coconut crust and served with a mango-pineapple salsa.

\$42

\$84

\$140

GOAT CHEESE STUFFED DATES

Large pitted dates stuffed with Texas goat cheese and wrapped in applewood-smoked bacon, served on a skewer.

\$32

\$64

\$110

EMPANADAS

Your choice of savory beef, chicken or spinach filling, wrapped in flaky dough and served with roasted garlic chimichurri sauce.

\$36

\$76

\$120

SALVADORAN CHEESE PUPUSAS

Traditional cheese biscuit-like flatbreads made from masa and queso fresco, Monterey Jack and mozzarella cheeses. Served with savory pickled cabbage and salsa.

\$30

\$60

\$100

PETITE BEEF WELLINGTONS

Morsels of beef tenderloin with wild mushroom duxelles, wrapped in puff pastry and topped with black onion seeds.

\$60

\$120

\$210

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 TEXAS TOAST WITH WILD MUSHROOMS An assortment of wild mushrooms sautéed in sherry, shallots, garlic and goat cheese, served with grilled, buttered brioche toast points on the side.	\$30	\$60	\$100
 BAKWAN A crispy, vegetable Indonesian fritter stuffed with bean sprouts, Chinese celery greens, scallions and cabbage. Served with hot chile sauce and lime.	\$30	\$60	\$100
MARYLAND-STYLE CRAB CAKES Flaky crab meat seasoned with Old Bay and mayonnaise, grilled to perfection and served with old-fashioned tartar sauce and fresh lemon.	\$48	\$96	\$160
TWICE-BAKED RED NEW POTATOES Small potatoes baked in sea salt, opened and stuffed with crispy applewood-smoked bacon bits, Gruyère and chives.	\$30	\$60	\$100
SMOKY MINIATURE COWBOY MEATBALLS Freshly ground beef, cheddar cheese, bacon and jalapeños baked in a savory barbecue sauce.	\$24	\$48	\$84
CAJUN BARBECUED SHRIMP Jumbo shrimp sautéed in a buttery, spicy garlic sauce and served with crusty baguette sticks.	\$48	\$96	\$160
BARBECUE BEEF QUESADILLA Smoked beef brisket with roasted red onions, barbecue sauce and jalapeño pepper jack cheese. Served with tomatillo salsa.	\$30	\$60	\$100
 PORTOBELLO, POBLANO, & BLACK BEAN QUESADILLA Seasoned black beans with freshly grilled portobellos, roasted poblano peppers, red peppers and queso fresco. Served with tomatillo salsa.	\$24	\$48	\$84
GRILLED JERK CHICKEN QUESADILLA Marinated grilled chicken breast with spicy habañero peppers and shredded cabbage, served with mango-avocado salsa.	\$30	\$60	\$100
 SPANAKOPITA Greek-style spinach and feta wrapped in flaky phyllo dough.	\$30	\$60	\$100
SOUTHERN FRIED QUAIL Texas quail marinated in buttermilk, coated in seasoned flour, fried and served with Texas-style honey-spicy-ranch dip.	\$70	\$140	\$220
 ARTICHOKE-FETA-LEMON FRITTERS Artichoke hearts, lemon, basil and feta in a light batter, pan fried and served with lemon aioli.	\$36	\$72	\$120
 ROASTED STUFFED MUSHROOMS WITH WALNUTS & CHEESE Fresh Texas mushroom caps stuffed with spinach, walnuts, fresh dill and Gruyère.	\$36	\$72	\$120

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 POTATO AND PEA SAMOSAS <i>A traditional Indian treat filled with potatoes, peas and spices. Served with cilantro chutney and tomato-date chutney.</i>	\$36	\$72	\$120
 MUSHROOM & TRUFFLE PURSES <i>Buttery, flaky phyllo dough wrapped around a wild mushroom and truffle filling.</i>	\$42	\$84	\$140
CORNER POCKET SHRIMP BALLS <i>Similar to shrimp toasts, these tasty morsels are full of shrimp, water chestnuts, green onions and fresh ginger. Served with a spicy blood orange dipping sauce.</i>	\$48	\$96	\$160

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