

WHOLE FOODS MARKET® · CULINARY CENTER



Breakfast and Brunch



Entrées

BREAKFAST SANDWICH / \$9 per guest

Freshly made biscuit filled with Black Forest ham, sharp cheddar and scrambled eggs. Served with assorted fresh fruit and berries. Vegan option available.

CRÈME BRÛLÉE FRENCH TOAST / \$9 per guest

A rich French toast made with Challah bread, brown sugar, cream and maple syrup. Served with assorted fresh fruit and berries, scrambled eggs and your choice of sausage or applewood-smoked bacon.

TACO BREAKFAST / \$8 per guest

An assortment of our most popular taco varieties, served with a custom salsa bar of guacamole, pico de gallo, cilantro, jalapeños and sour cream. Includes a fresh berry bowl.

BASIC SCRAMBLE / \$9 per guest

Scrambled eggs, breakfast potatoes and your choice of sausage or applewood-smoked bacon. Served with mini croissants, butter and preserves.

MIGAS BREAKFAST / \$9 per guest

Scrambled eggs with jalapeños, cilantro, onions, cheddar and tortilla strips. Served with vegetarian black beans, warm tortillas, grilled ancho honey pineapple and pico de gallo.

PANCAKES / \$10 per guest

Choice of lemon ricotta pancakes with lemon curd and fresh berries, or cinnamon apple whole grain oat pancakes. Served with breakfast potatoes and your choice of applewood-smoked bacon, pork sausage patties or turkey sausage links.

BREAKFAST BOX / \$8 per guest

Choice of a large, flaky butter croissant or lemon tea bread with butter. Served with a hard-cooked egg, Jarlsberg cheese, Black Forest ham, a fresh fruit cup and yogurt cup.

FRENCH MARKET BREAKFAST SANDWICH / \$7 per guest

Large, flaky croissant with mustard poppy seed butter, ham, scrambled eggs and melted Gruyère, served warm and accompanied by a fresh fruit tray with vanilla dip.

COUNTRY BREAKFAST / \$9 per guest

Scrambled eggs, breakfast potatoes, cream biscuits with country gravy, assorted fresh fruit and berries, and choice of applewood-smoked bacon, pork sausage patties or turkey sausage links.

BUILD YOUR OWN BREAKFAST STRATA / \$8 per guest

Customize this popular egg and baguette casserole to suit your personal taste. Served with breakfast potatoes and a seasonal fruit tray.

Choose from the following: applewood-smoked bacon bits, baby spinach, caramelized onions, feta, Mammoth Cheddar, pork sausage, roasted tomatoes, wild mushroom medley, asparagus, broccoli, diced ham, Jarlsberg, Monterey Jack, provolone, turkey sausage.

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



Whole Foods Market® Catering uses only cage-free eggs.



VEGETARIAN



VEGAN

WHOLE FOODS MARKET® - CULINARY CENTER

❁ Breakfast & Brunch Menu ❁

A la Carte

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

	SMALL	MEDIUM	LARGE
 SEASONAL FRUIT TRAY Assorted fresh fruits and berries served with vanilla dip.	\$30	\$50	\$80
 PASTRY ASSORTMENT Miniature butter croissants, chocolate croissants, bear claws, cinnamon rolls and assorted danish pastries (apple, lemon-cream cheese and blueberry).	\$30	\$50	\$85
 MUFFIN MEDLEY An array of oversized, freshly baked muffins including: banana nut, blueberry, cranberry-orange and other seasonal selections.	\$30	\$50	\$85
 TEA BREAD TRAY Freshly baked tea breads with butter.	\$20	\$40	\$60
 SCONE TRAY Assorted scones served with house-made lemon curd and preserves.	\$30	\$60	\$90
 BAGEL TRAY Savory and sweet bagels served with whipped cream cheese and butter.	\$20	\$40	\$65
LOX & BAGEL PLATTER Thinly sliced, cold smoked salmon served with sliced tomatoes, English cucumbers, thinly sliced red onions, capers, whipped cream cheese and jumbo savory bagels.	\$70	\$105	\$180
 WHOLE FRUIT BASKET An assortment of seasonal fruits, including organic and conventional selections.	\$20	\$45	\$75
 CHOICE CEREALS Choose from hot steel-cut oatmeal, yellow breakfast grits and a variety of 365 Everyday Value™ cold cereals. Served with soy milk, rice milk, and 2% reduced fat milk. Hot selections are accompanied by honey, maple syrup and dried fruits.	\$30	\$50	\$75

DEEP DISH QUICHE / \$25 per pie

Your choice of traditional quiche Lorraine, wild mushroom-spinach, broccoli and Mammoth Cheddar, or roasted tomato-asparagus. Each quiche yields 12 generous portions.

TACOS BY THE DOZEN / \$35 per dozen Vegetarian options available.

Wrapped in assorted whole wheat, flour and corn tortillas and served with individually packed Salsa Brodie. Choose from: bacon, egg, potato and cheese; barbecued beef brisket, egg and cheese; black bean, egg and cheese; sausage, egg, potato and cheese; turkey sausage, egg, potato and cheese; vegan chorizo and tofu scramble.

Action Stations

The following menu selections require service staff or chef attendants.
Pricing for staff available at an additional cost based on the duration of event.
All action stations require a minimum of 20 guests.

ELEGANT OMELET STATION / \$12 per guest plus chef

Custom omelets, made to order for your guests. Ingredients available: Black Forest ham, applewood-smoked bacon bits, crab meat, baby spinach, sautéed wild mushroom medley, green onions, red and yellow bell peppers, asparagus tips, diced tomatoes, Mammoth Cheddar, Gruyère and Monterey Jack.

BREAKFAST TACO STATION / \$9 per guest plus chef

Delicious tacos freshly assembled right in front of your guests, with the choice of flour, whole wheat or corn tortillas. Ingredients available: freshly scrambled eggs, freshly made migas, carne asada, chorizo, potatoes, onions, cilantro, diced tomatoes, avocado sauce, pico de gallo, tomatillo salsa, queso fresco and cheddar cheese.

Beverages

ALLEGRO COFFEE SERVICE

\$1.50 per guest

Please specify regular, decaffeinated or both. Served with half & half, sugar and stevia. Soy milk available upon request.

HOT TEA SERVICE

\$1.50 per guest

An assortment of individual tea bags served with cream, lemon and sugar.

FRESHLY SQUEEZED ORANGE JUICE

\$12 serves 10; **\$24** serves 20

Cups provided

365 EVERYDAY VALUE® JUICES

\$7 serves 10; **\$14** serves 20

Choice of orange, cranberry, grapefruit or tomato. Cups provided.



VEGETARIAN



VEGAN

