

WHOLE FOODS MARKET • CULINARY CENTER

❖ Carving & Attended Stations ❖

The following menu selections require service staff or chef attendants, which are not included in prices below and will vary according to the duration of the event (4-hr minimum). Service staff / \$30 per hour ; Chef / \$45 per hour

FRESH HORSE RADISH-ENCUSTED PRIME RIB OF BEEF / \$500 Serves 15-30 guests

This show-stopping station includes boneless prime rib with a crust of freshly grated horseradish, fresh thyme and panko breading. Roasted to medium-rare and sliced to order. Served with Cabernet demi-glace and herb popovers.

MAPLE-GLAZED, BACON-WRAPPED PORK LOIN / \$345 Serves 40-60 guests

Tender pork loin (15 pounds, average) wrapped in applewood-smoked bacon, roasted and glazed with pure maple syrup. Thinly sliced to order and served on a bed of creamy grits with wilted greens and pecans.

GARLIC-STUDDER, BALSAMIC-MARINATED ROAST BEEF / \$275 Serves 40-60 guests

Boneless top round of beef (14-18 pounds average) slow roasted to medium rare and hand carved in front of your guests. Served with shoestring fried onions, creamy horseradish sauce, rolls and jus.

TURKEY BREAST CARVING BOARD / \$195 Serves 35-40 guests

Choose from our two delicious styles of boneless turkey breast, each served with complementary side dishes.

MUSTARD-ENCUSTED BONELESS TURKEY BREAST

Brined and encrusted in whole mustard seed and fresh herbs, roasted to perfection and served with a vodka cream sauce and roasted root vegetables.

TRADITIONAL HERB ROASTED TURKEY BREAST

Served with sage gravy, fresh ginger-spiced cranberry sauce and herb stuffing.

🍏 ELEGANT OMELET STATION / \$12 PER GUEST 20 guest minimum

Customized 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 / \$10 per guest 20 guest minimum

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, sour cream, guacamole and our signature Salsa Brodie.

🍏 QUESADILLA STATION / \$12 per guest 20 guest minimum

Includes everything needed to make the perfect quesadilla on the spot: carne asada, grilled chicken breast, portobello strips, grilled shrimp, cheddar cheese, Monterey Jack, tomatoes, shredded lettuce, pico de gallo, sour cream, guacamole and our signature Salsa Brodie.

🍷 CLASSIC PASTA ABBONDANZA / \$12 per guest 20 guest minimum

Each guest customizes his or her own perfect pasta dish with a choice of penne, farfalle or tortellini. Toppings include marinara, basil pesto, Béchamel sauce, grilled chicken, sweet Italian sausage, roasted tomatoes, toasted pine nuts, baby spinach, freshly grated Parmigiano-Reggiano and mozzarella cillengini. Includes roasted garlic bread.

PANINI STATION / \$8 per guest 50 guest minimum

Each panini sandwich is made with focaccia and assembled right in front of your guests. Ingredients available include: grilled chicken, grilled portobello mushrooms, grilled flank steak, roma tomatoes, roasted tomatoes, roasted red peppers, cipollini onions, roasted garlic cloves, basil pesto, provolone, smoked mozzarella, goat cheese, and lemon aioli.

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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🍎 MACARONI AND CHEESE STATION / \$9 PER GUEST Minimum 20 guests

An elegant twist on a home-style classic. Guests can customize this all-American comfort food on the spot. Toppings include mammoth and white cheddar, sautéed wild mushrooms, green peas, fried onions, applewood-smoked bacon bits, green onions, and white truffle oil.

🥥 COCONUT AND THAI RED CURRY WOK STATION / \$13 PER GUEST Minimum 20 guests

This wok station includes a choice of shrimp or chicken, stir-fried with garlic, shallots, sesame oil, coconut milk and spicy Thai red curry. Served with steamed basmati rice. Also includes a condiment station for guests to further customize the dish with chopped peanuts, watercress, cilantro, banana chutney and lime wedges.

🍷 ASIAN STIR-FRY STATION / \$13 PER GUEST Minimum 20 guests

With influences from Japan, Thailand and China, guests can create their own flavor explosions with a choice of chicken, lemongrass-marinated flank steak or shrimp stir-fried with ponzu sauce, coconut red curry sauce, teriyaki sauce, green onions, red and yellow peppers, bean sprouts, sugar snap peas, shiitake mushrooms, peanuts and toasted sesame seeds. Served with steamed basmati rice.

🍎 CREPE STATION / \$10 PER GUEST Minimum 20 guests

Guests choose between orange-scented or chocolate crepe batter. Toppings include fresh berries, vanilla whipped cream, chocolate hazelnut butter, chocolate ganache and toasted almonds.

🍎 GELATO STATION / \$12 PER GUEST Minimum 50 guests

Homemade gelato in a variety of flavors. Toppings include vanilla whipped cream, cookie pieces, toasted almonds, chopped peanuts, chocolate syrup and fresh, sliced strawberries. Includes ice cream cart rental.

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