

WHOLE FOODS MARKET® - CULINARY CENTER



Casual Gathering Buffet



Lunch buffet includes two side dishes. Dinner buffet includes three side dishes and artisan bread basket. Additional side dishes are \$2.50 per guest. For split entrées, choose two entrées and add \$3 per guest to the greatest value entrée.

	LUNCH per guest	DINNER per guest
FAJITA BAR <i>Chicken breast, carne asada, grilled peppers and onions, pico de gallo, sour cream, guacamole and tortillas.</i>	\$14	\$19
ALL-AMERICAN STEAK <i>Beef steak marinated and grilled to perfection. Choose orange-chipotle glaze, rosemary gorgonzola butter or grilled Texas onions and mushrooms with a demi-glaze.</i>	\$16	\$21
BRAISED BEEF BRISKET AND BEER GRAVY <i>Beef brisket slow roasted with garlic, vegetables and spices until tender, then sliced and smothered in beer gravy.</i>	\$14	\$19
ITALIAN BEEF AND SAUSAGE MEATLOAF <i>A delicious meatloaf made with our premium ground beef and Italian sausage, seasoned with fresh onions, garlic, parmesan, herbs and topped with marinara.</i>	\$14	\$19
BEEF AND SAUSAGE LASAGNA <i>Fresh pasta layered with beef and sausage Bolognese, topped with blended cheeses.</i>	\$13	\$18
LEMONGRASS MARINATED STEAK <i>Steak prepared with lemongrass marinade and served with chopped peanuts, cilantro and lime wedges.</i>	\$16	\$21
QUESADILLA TRIO <i>Assorted entrée-size quesadillas filled with marinated grilled chicken, beef picadillo, or vegetarian spinach and mushroom. Served with Salsa Brodie and dragon salsa.</i>	\$11	\$16
TUSCAN PORK TENDERLOIN <i>Grilled seasoned pork tenderloin with shaved fennel and roasted red pepper cream sauce.</i>	\$16	\$21
WHOLE FOODS MARKET BARBECUE <i>Beef, chicken quarters and/or grilled sausage served with barbecue sauce, red onions, jalapeños and pickles.</i>	ONE MEAT \$14 TWO MEATS \$16 THREE MEATS \$18	ONE MEAT \$20 TWO MEATS \$22 THREE MEATS \$24
GRILLED LEMON BUTTER CHICKEN BREAST <i>Chicken breast marinated in rosemary and thyme then finished with a lemon-garlic butter jus.</i>	\$13	\$18
IT'S GREEK TO ME! <i>A complete feast of grilled rosemary chicken breast, green pea and herb falafel with tomato and parsley relish, lemon hummus, baba ghanoush, shredded romaine, tzatziki sauce and pita bread.</i>	\$15	\$19
ISLAND JERK CHICKEN <i>Boneless chicken breast marinated in jerk seasoning and served with mango-avocado salsa.</i>	\$13	\$18

TO ORDER

1 (866) 547 · 7527



Items on this menu require advance notice of 48 hours 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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	LUNCH per guest	DINNER per guest
CHICKEN FRANCAISE <i>Parsley and egg battered chicken breast topped with fried capers, grilled lemons and a squeeze of fresh lemon juice.</i>	\$13	\$18
CHICKEN PARMESAN <i>Parmesan-encrusted chicken breast served with marinara sauce and topped with mozzarella cheese.</i>	\$13	\$18
COQ AU VIN <i>A classic French dish made with boneless chicken thighs, red wine, bacon, pearl onions and fresh thyme.</i>	\$10	\$15
SEARED CHICKEN WITH TOMATO-CAPER TAPENADE <i>A seared, boneless, skinless chicken breast served with a flavorful tapenade made of roasted tomatoes, capers, garlic, shallots, lemon and fresh herbs.</i>	\$13	\$18
CHICKEN AND DUMPLINGS <i>Comfort food at its best! Tender poached chicken and all natural dumplings cooked with onions, celery, carrots, peas and fresh herbs in a sauce supreme.</i>	\$13	\$15
MEXICAN TACO BAR <i>Tinga (shredded chicken in chipotle adobo and sour cream) and vegan rajas (grilled poblano, squash and garlic) served with corn tortillas, pico de gallo, guacamole and lime.</i>	\$11	\$16
CHICKEN TIKKA MASALA <i>Chunks of boneless, skinless chicken stewed in a spicy Indian curry sauce.</i>	\$13	\$18
SEASONAL GRILLED SALMON <i>Grilled salmon fillets served with sauce.</i>	\$18	\$23
PECAN CATFISH PO BOY <i>Catfish breaded with panko and pecans, deep fried and served on a baguette with Cajun remoulade, shredded cabbage and pickles.</i>	\$10	\$15
 WILD MUSHROOM LASAGNA <i>Fresh pasta layered with béchamel, assorted wild mushrooms and parmesan cheese.</i>	\$12	\$17
 PENNE PRIMAVERA <i>Penne pasta cooked al dente and tossed with extra virgin olive oil, roasted tomatoes, Kalamata olives, almonds, baby spinach, garlic and zucchini. Served with vegan soy parmesan. Regular parmesan available upon request.</i>	\$9	\$14
 PASTA BAR <i>Penne, olive oil, cracked pepper and parmesan. Served with marinara, Bolognese and alfredo sauces.</i>	\$10	\$15
 STUFFED EGGPLANT ROLLS <i>Roasted eggplant stuffed with fresh Swiss chard, mozzarella, parmesan, almonds, tomatoes and capers.</i>	\$11	\$16
 EGGPLANT PARMESAN <i>Parmesan-encrusted eggplant slices served with marinara sauce and topped with mozzarella cheese.</i>	\$12	\$17
 ROASTED CAULIFLOWER STEAKS <i>Seasoned, thickly cut cauliflower roasted with olive oil and topped with balsamic-roasted cherry tomatoes, garlic and shallots.</i>	\$11	\$16



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🍏 APRICOT GLAZED SOY CHICK'N <i>Soy-based, vegan Chick'n tossed in a spicy glaze.</i>	\$12	\$17
🗣️ SPICY ORANGE TOFU <i>Fried tofu with orange peel tossed in a spicy glaze.</i>	\$12	\$17
🍏 TOFU CUTLETS WITH MARSALA <i>Salt-brined tofu cutlets seared and topped with a vegetarian Marsala wine sauce.</i>	\$12	\$17
🍏 CITRUS CILANTRO TOFU <i>Roasted tofu marinated with lemon juice, cilantro, olive oil, pineapple juice, tamari, turmeric, sugar and jalapeño.</i>	\$12	\$17



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Sides

COLD SIDE SELECTIONS

- CLASSIC CAESAR SALAD
- CLASSIC GARDEN SALAD *with red pepper ranch*
- GREEK GARDEN SALAD *with dolmas, feta and olives*
- GRILLED FRUIT *with field greens, walnuts, goat cheese and orange vinaigrette*
- PECAN AND FETA SALAD *with balsamic vinaigrette*
- ARTISAN BREAD BASKET *with butter*
- CAJUN COLE SLAW
- GRILLED ASPARAGUS *with roasted tomato aioli*
- PESTO PENNE *with roasted tomatoes*
- SMOKED MOZZARELLA PASTA SALAD
- SPICY HONEY-GLAZED GRILLED PINEAPPLE
- TRADITIONAL POTATO SALAD
- BROCCOLI CRUNCH SALAD *with bacon*

- CORN AND TOMATO SALAD
- EMERALD SESAME KALE
- GRILLED VEGETABLE SALAD
- KALE WITH APPLES AND ONIONS
- LEMON-ROASTED ASPARAGUS
- ORECCHIETTE PASTA SALAD *with Gigande beans and baby arugula*
- POTATO SALAD *with asparagus and artichokes*
- QUINOA *with spinach and roasted garlic dressing*
- ROASTED EDAMAME SALAD
- SESAME NOODLES *with cucumbers*
- SESAME SUGAR SNAP PEA SALAD
- SOUTHWESTERN BLACK BEAN SALAD
- THREE PEA STIR FRY SALAD

HOT SIDE SELECTIONS

- ASSORTED GRILLED VEGETABLES
- CAULIFLOWER GRATIN
- CHIPOTLE CILANTO ROASTED POTATOES
- COUNTRY MASHED POTATOES
- CREAMY POLENTA
- FARFALLE PASTA WITH PEAS *in gorgonzola cream sauce*
- GINGER CARROTS
- MACARONI AND CHEESE
- ROASTED GARLIC MASHED POTATOES
- SCALLOPED POTATOES
- SOUTHERN GRITS *with bacon and cheddar*
- BLACK BEANS *with green chiles*
- BORRACHO BEANS
- BROCCOLI SAUTÉ
- BRUSSELS SPROUTS PRIMAVERA
- CALABACITAS

- CILANTRO-LIME RICE
- COUSCOUS *with currants, almonds, and pistachios*
- EDAMAME SUCCOTASH
- GREEN BEANS *with roasted shallots*
- ITALIAN GREEN BEANS
- OVEN ROASTED VEGETABLES
- PENNE *with roasted almonds, spinach, and roasted tomatoes*
- POTATO AND PEA SAMOSAS
- RATATOUILLE
- ROSEMARY ROASTED NEW POTATOES
- SAFFRON BASMATI RICE *with currants and almonds*
- SAUTÉED VEGETABLE MEDLEY
- SPANISH RICE
- SUGAR SNAP PEAS WITH GRAPE TOMATOES
- VEGETABLE EGG ROLLS *with sweet and sour*
- VEGETABLE FRIED RICE



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