

WHOLE FOODS MARKET® - CULINARY CENTER



Celebration Platters



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

	SMALL	MEDIUM	LARGE
SEASONAL FRESH FRUIT TRAY Assorted fresh fruits and berries with vanilla dip.	\$30	\$50	\$80
SEASONAL VEGETABLE CRUDITÉS A seasonal selection of crisp, ultra-fresh vegetables with red pepper ranch dressing.	\$40	\$60	\$80
GRILLED HERBED VEGETABLES Herb-marinated grilled vegetables with roasted tomato aioli.	\$40	\$60	\$80
GRILLED GODDESS CRUDITÉS Fresh fennel, baby carrots with tops, asparagus, seasonal cauliflower, radishes, pickled red onion and citrus-marinated olives with an anchovy green goddess dressing. Vegan miso dips also available.	\$45	\$65	\$85
MEDITERRANEAN FEAST Feta, dolmas, olives, red hummus, baba ghanoush, marinated artichokes and Gigande beans with lemon and garlic. Served with pita and flatbread.	\$50	\$70	\$110
VEGAN ANTIPASTI TRAY Pickled carrots, grilled asparagus, grilled long-stem artichokes, pickled red onions, citrus-marinated olives, Chao cheese, roasted tomatoes and grilled fennel. Served with baguette and rice crackers.	\$50	\$70	\$90
GRILLED SWEET CHILE TOFU Marinated grilled tofu served on a bed of emerald-sesame kale with sweet chile sauce and toasted sesame seeds.	\$40	\$80	\$100
CONTINENTAL FRUIT AND CHEESE Peak season fruits paired with cheddar, Jarlsberg, Harvati and Gruyère cheeses. Served with baguette and crackers.	\$40	\$60	\$90
CHOICE CHEESES Generous wedges of brie, Mammoth Cheddar, Parrano, Gorgonzola and goat cheeses. Garnished with fresh herbs, Adriatic fig spread, Marcona almonds, dried fruits and berries. Served with baguette and crackers.	\$60	\$80	\$110
ELEGANT CHEESE SELECTION A selection of fine cheeses: triple cream brie, Drunken Goat, Manchego, Gorgonzola, goat cheese and English cheddar. Served with Marcona almonds, fresh berries, dried fruits, fig almond cake, crackers and baguette.	\$90	\$135	\$200
VEGAN CHEESE BOARD An assortment of vegan cheese, including: cashew cheese, macadamia nut cheese and Chao cheese. Served with seasonal fresh fruits, Marcona almonds, sliced baguette and rice crackers.	\$50	\$70	\$100

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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PETITE BAGUETTE SANDWICHES Platter of assorted sandwiches served on baguette. Selections include: ROAST BEEF <i>with baby arugula, grilled onions and horseradish</i> BLACK FOREST HAM <i>with Gruyère and mustard-poppy seed butter</i> TARRAGON CHICKEN SALAD <i>with field greens</i>  ROASTED PORTOBELLO MUSHROOMS <i>with goat cheese and roasted tomatoes</i>	\$60	\$95	\$140
MINI PINWHEELS <i>Enjoy an assortment of bite-size pinwheels of carne asada, grilled vegetable and roasted turkey with a fig spread on a variety of colorful tortillas.</i>	\$30	\$50	\$75
DELI PLATTER · MEAT AND CHEESE ONLY DELI PLATTER · WITH SANDWICH BREAD or ROLLS <i>An assortment of sliced herbed turkey breast, roast beef, Black Forest ham, salami, cheddar and Jarlsberg. Includes: olives, pickles, piquant peppers, mayonnaise and Dijon mustard.</i>	\$80 \$90	\$125 \$145	\$190 \$220
CLASSIC ANTIPASTI TRAY <i>A classic Italian appetizer of marinated artichokes, balsamic-roasted cipollini onions, citrus-marinated olives, grilled portobello mushrooms, roasted red peppers, grilled fennel, prosciutto, salami, mozzarella, provolone and fontina. Served with baguette and flatbread.</i>	\$75	\$115	\$175
CUBAN MARINATED PORK LOIN <i>Slow-roasted, lean pork loin seasoned with cumin, jalapeños, oranges and limes. Sliced thinly and served with a cashew-jalapeño pesto.</i>	\$45	\$68	\$125
CLASSIC SHRIMP COCKTAIL <i>Jumbo shrimp (16/20 per pound) poached in a court-bouillon and served with a choice of traditional cocktail sauce or spicy gazpacho sauce, along with fresh lemons, limes and dill.</i>	\$70	\$100	\$175
SMOKED SALMON <i>Atlantic smoked salmon served with capers, red onion, mustard-dill sauce and herbed cream cheese. Includes baguette and flatbread.</i>	\$65	\$105	\$135

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GRILLED VEGETABLE TERRINE

\$75 SERVES 15-20 GUESTS

Layered grilled eggplant, zucchini, red peppers, yellow peppers, baby spinach and onion jam. Formed into a terrine, sliced and served with watercress oil, baguette and rice crackers.



WRAPPED AND STUFFED BRIE

\$80 SERVES 20-30 GUESTS

Your choice of basil pesto with roasted tomatoes, spiced apples and caramel en croute with Adriatic fig spread and berries on the side. Served with baguette and crackers.

ROASTED GARLIC BEEF TENDERLOIN

MARKET PRICE SERVES 15-25 GUESTS

Tenderloin beef (3-4 pounds average) marinated in garlic and herbes de Provence, cooked medium rare, sliced thinly and served with horseradish cream and baguette.

CEDAR PLANKED SALMON

\$90 SERVES 15-25 GUESTS

Grilled, balsamic-marinated salmon fillet (3 pounds average) garnished on a cedar plank and served with citrus aioli.

WHOLE POACHED SALMON

\$250 SERVES 50-70 GUESTS

A stunning display of poached (whole fish) decorated with cucumber scales and served with herbed cream cheese, red onions, capers and mustard-dill sauce. Accompanied by baguette and flatbread.

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The Whole Foods Market® Culinary Center uses meat approved by the Global Animal Partnership, an organization that certifies our producers' animal welfare practices.



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