

WHOLE FOODS MARKET® - CULINARY CENTER

❖ Special Occasion Selections ❖

The following entrée selections include artisan bread basket with butter and a choice of one salad and two side dishes.

GRILLED CHICKEN BREAST WITH BACON BARBECUE SAUCE ON WARM APPLE SLAW / \$24 per guest

Chicken breast seasoned and grilled to perfection, basted with applewood-smoked bacon barbecue sauce. Served with spicy, warm apple and cabbage slaw.

CHICKEN MARSALA WITH WILD MUSHROOMS / \$24 per guest

Chicken scallopini sautéed lightly in olive oil with garlic, shallots, fresh thyme and Marsala wine, finished with butter and topped with a sautéed medley of cremini and oyster mushrooms.

CHICKEN WITH FENNEL SEED AND ALMOND CRUST / \$24 per guest

Boneless chicken breast stuffed with roasted red pepper, goat cheese and fresh basil, crusted with a mixture of panko, toasted fennel seeds and almonds.

CHICKEN SALTIMBOCA / \$24 per guest

Lightly pounded chicken breast pocketed around fresh sage, prosciutto, provolone cheese and portobello mushrooms, served with a fig and port demi-glace.

CHORIZO AND BRIOCHE STUFFED QUAIL / \$32 per guest

Texas farm-raised quail stuffed with a spicy stuffing made of chorizo and rich brioche bread, roasted to perfection and served with a fig and port demi-glace.

PEPPER-SEARED DUCK BREAST / \$32 per guest

Pepper-crusted duck breast seared to medium rare and topped with apple cider chutney.

BABY LAMB CHOPS WITH GREMOLATA / \$35 per guest

Lamb chops marinated in fresh oregano, extra virgin olive oil, sea salt and crushed red peppers, grilled to medium-rare and served on a white bean smash. Topped with gremolata, a blend of lemon rind, parsley and garlic.

PARSLEY AND SAGE-CRUSTED PORK LOIN / \$25 per guest

Boneless pork loin crusted in parsley, garlic and seasonings, then roasted and carved. Served with roasted parsnips, carrots and whole grain mustard-sage gravy.

BOURBON BEEF FILLET WITH SHOESTRING ONIONS / \$39 per guest

Tenderloin of beef rubbed in a special spice mix and roasted to perfection, cut into fillets, served with a bourbon glaze, and topped with a nest of buttermilk-soaked, shoestring, fried onions.

SMOKED BEEF TENDERLOIN WITH ORANGE-ONION MARMALADE / \$39 per guest

Mesquite-smoked tenderloin of beef in parsley butter, sliced and accompanied by a caramelized onion-and-orange marmalade.

GRILLED BONELESS NEW YORK STRIP STEAK WITH GORGONZOLA / \$40 per guest

New York strip steaks seasoned with crushed red peppers, Italian parsley, garlic and olive oil. Served with imported gorgonzola and vodka-glazed, blistered grape tomatoes.

DENVER SOLE ROULADE / \$30 per guest

Dover fillet rolled with spinach and basil and stuffed with a mixture of crab meat, parsley, lemon and panko. Served with a burre blanc sauce.

SEARED SALMON STEAK / \$29 per guest

A fresh salmon steak seared with herbs and covered in a spicy garlic butter jus.

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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SHRIMP DIABLO / \$29 per guest

Tender shrimp sautéed with chile flakes, garlic, cumin, tomato and cilantro.

SEARED SEA SCALLOPS WITH GINGER BUTTER SAUCE / \$32 per guest

Seared jumbo sea scallops nestled on a bed of miso-braised baby bok choy and shiitake mushrooms, topped with ginger butter sauce and toasted sesame seeds.

JUMBO GARLIC SHRIMP ON WILD MUSHROOM AND MARSALA RAGOUT / \$29 per guest

Large shrimp sautéed in a roasted garlic butter and placed on top of a nest of ragout made with cremini and oyster mushrooms, fresh basil and Marsala wine.

MARKET FISH WITH CHAMPAGNE BUTTER SAUCE / MARKET PRICE per guest

A lean, mild-flavored, firm-fleshed fillet sautéed to golden brown and served on a bed of wilted watercress, topped with champagne butter sauce and parmesan crisps.

SWISS CHARD, ALMONDS AND RICOTTA CANNELONI / \$22 per guest

Fresh pasta filled with Swiss chard, roasted garlic, toasted almonds and ricotta cheese, served with a watercress cream sauce.

TOFU MARBELLA / \$20 per guest

Oven-roasted, marinated tofu steaks served with a plum, olive and caper white wine sauce.

Salads

Choose one salad to accompany your entrée.

GRILLED CAESAR SALAD

Hearts of romaine wedges lightly grilled and served with roasted red peppers, shaved parmesan, rosemary croutons and classic Caesar dressing.

BISTRO SALAD

Frisée tossed in warm bacon dressing, served with lardons, grape tomatoes and topped with a hard boiled egg.

BABY ARUGULA SALAD WITH ROASTED PEARS

Baby arugula tossed with goat cheese, roasted Anjou pears and walnut vinaigrette.

STACKED TOMATO AND MOZZARELLA SALAD

Slices of ripe tomatoes, fresh mozzarella and fresh basil, drizzled with aged balsamic vinegar, extra virgin olive oil and cracked black pepper.

BIBB WITH BASIL GREEN GODDESS

Tender bibb lettuce, roasted tomatoes, Kalamata olives and tender celery hearts, served with creamy basil green goddess dressing.

SPINACH AND FENNEL SALAD WITH BLOOD ORANGE VINAIGRETTE

Shaved fennel and baby spinach with toasted almonds, tossed in blood orange vinaigrette.



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Sides

Choose two sides to accompany your entrée.



ASPARAGUS AND PEA RISOTTO WITH TRUFFLE OIL
CARROTS IN ITALIAN SPARKLING WATER
FARFALLE PASTA WITH PEAS IN GORGONZOLA CREAM SAUCE
GORGONZOLA AND CHIVE STUFFED YUKON POTATOES
GRUYÈRE MAC N' CHEESE
PARSLEY FINGERLING POTATOES
PENNE WITH BABY SPINACH, ROASTED TOMATOES AND PINE NUTS
POTATO AND FENNEL GRATIN
ROASTED GARLIC MASHED POTATOES
SMOKED CHEDDAR MAC N' CHEESE



BALSAMIC ROASTED MUSHROOMS
BROCCOLI FLORETS WITH VODKA-SOAKED GRAPE TOMATOES
GINGER CARROTS IN ITALIAN SPARKLING WATER
GREEN BEANS WITH THYME AND ROASTED SHALLOTS
GREEN BEANS WITH TOASTED HAZELNUTS
LEMON-SCENTED ROASTED ASPARAGUS
ASPARAGUS WITH EXTRA VIRGIN OLIVE OIL AND PEPPER
POTATO TRIO WITH ROASTED SEA SALT
ROASTED BEETS WITH FENNEL SEED AND SEA SALT
SAFFRON BASMATI RICE WITH CURRANTS AND ALMONDS
SEA SALT ROASTED NEW POTATOES WITH ROSEMARY
SUGAR SNAP PEAS WITH GRAPE TOMATOES
TARRAGON AND MUSTARD SEED FRENCH GREEN BEANS
WILD MUSHROOM ORZO



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