

menu

CELEBRATION PLATTERS

Small serves 10-15 guests • Medium serves 15-30 guests • Large serves 30-50 guests

- V Seasonal Fresh Fruit Tray** Small \$30 | Medium \$50 | Large \$80
Assorted fresh fruits and berries with vanilla dip.
- V Seasonal Vegetable Crudités** Small \$30 | Medium \$50 | Large \$70
A seasonal selection of crisp, ultra-fresh vegetables with red pepper ranch dressing.
- V Grilled Herbed Vegetables** Small \$40 | Medium \$60 | Large \$80
Herb-marinated grilled seasonal vegetables with roasted tomato aioli.
- V Green Goddess Crudités** Small \$40 | Medium \$60 | Large \$80
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.
- V Mediterranean Feast** Small \$50 | Medium \$70 | Large \$90
Feta, dolmas, olives, red pepper hummus, baba ghanoush, marinated artichokes and Gigande beans with lemon and garlic. Served with pita and flatbread.
- vn Vegan Antipasti Tray** Small \$50 | Medium \$70 | Large \$90
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.
- vn Grilled Sweet Chile Tofu** Small \$40 | Medium \$80 | Large \$100
Marinated grilled tofu served on a bed of emerald-sesame kale with sweet chile sauce and toasted sesame seeds.
- vn Grilled Vegetable Terrine** \$75 serves 15-20
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.
- V Wrapped and Stuffed Brie** \$75 serves 20-30
Brie with your choice of the following. Served with baguette and crackers.
 basil pesto with roasted tomatoes
 spiced apples and caramel
 en croute, with Adriatic fig spread and berries on the side
- V Continental Fruit and Cheese** Small \$40 | Medium \$60 | Large \$90
Peak season fruits paired with cheddar, Jarlsberg, Havarti and Gruyere cheeses.
Served with baguette and crackers.
- V Choice Cheeses** Small \$50 | Medium \$70 | Large \$100
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.
- V Elegant Cheese Selection** Small \$80 | Medium \$125 | Large \$190
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.
- vn Vegan Cheese Board** Small \$50 | Medium \$70 | Large \$100
An assortment of vegan cheeses, including cashew cheese, macadamia nut cheese and Chao cheese. Served with seasonal fresh fruits, Marcona almonds, sliced baguette and rice crackers.

continued



Please call 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.

Prices and ingredient availability subject to change.

Orders cancelled with less than 48 hours notice may be charged a 50% cancellation fee.

Minimum delivery charges apply.

For a complete listing of menus, please visit us at wholecateringaustin.com or wholecateringsanantonio.com



V Vegetarian item

vn Vegan item

menu

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Petite Baguette Sandwiches Small \$50 | Medium \$80 | Large \$120

Platter of assorted sandwiches served on Whole Foods Market Bakehouse baguettes.

Selections include:

roast beef with baby arugula, grilled red onions and horseradish sauce

Black Forest ham with Gruyere and mustard-poppy seed butter

tarragon chicken salad with field greens



roasted portobello mushrooms with goat cheese and roasted tomatoes

Mini Pinwheels Small \$30 | Medium \$50 | Large \$75

Enjoy an assortment of bite-size pinwheels of carne asada, grilled vegetable and roasted turkey with fig spread on a variety of colorful tortillas.

Deli Platter

Meat and cheeses only Small \$70 | Medium \$110 | Large \$170

With sandwich breads or rolls Small \$80 | Medium \$125 | Large \$190

An assortment of sliced herbed turkey breast, roast beef, Black Forest ham, salami, cheddar and Jarlsberg. Also includes olives, pickles, piquant peppers, mayonnaise and Dijon mustard.

Classic Antipasti Tray Small \$70 | Medium \$110 | Large \$170

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.

Roasted Garlic Beef Tenderloin \$200 serves 15-25

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

Spiral Sliced Ham \$90 serves 15-25

Bone-in sliced ham (7-9 pounds average) served with orange glaze, relishes, pomegranate mustard and soft rolls.

Cuban Marinated Pork Loin Small \$45 | Medium \$68 | Large \$125

Slow-roasted, lean pork loin seasoned with cumin, jalapeños, oranges and limes. Sliced thinly and served with a cashew-jalapeño pesto.

Classic Shrimp Cocktail Small \$60 | Medium \$90 | Large \$150

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.

Smoked Salmon Small \$60 | Medium \$100 | Large \$135

Atlantic smoked salmon served with capers, red onions, mustard-dill sauce and herbed cream cheese. Includes baguette and flatbread.

Cedar Planked Salmon \$80 serves 15-25

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

Whole Poached Salmon \$225 serves 50-70

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

Seafood Trio Small \$75 | Medium \$130 | Large \$190

Combination of favorites, including Jonah crab claws marinated in a sherry mignonette, jumbo shrimp cocktail and smoked trout. Accompanied by salad with capers and dill, traditional cocktail sauce, spicy gazpacho sauce, fresh lemons, limes and baguette.



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