

# 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](http://wholecateringaustin.com) or [wholecateringsanantonio.com](http://wholecateringsanantonio.com)*



**V** Vegetarian item

**vn** Vegan item

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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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