

WHOLE
FOODS
MARKET



catering

breakfast

BREAKFAST PASTRIES

Croissants, muffins, scones and bagels, served with sweet cream butter, preserves and cream cheese.

(serves up to 10) \$34⁹⁹

BAGELS

Fresh bagels with cream cheese, preserves and sweet cream butter.

(serves up to 10) \$29⁹⁹

FRESH FRUIT PLATTER

Ripe, fresh cut fruit and berries, locally grown when available.

🍷 (serves up to 10) \$29⁹⁹

🍷 (serves up to 20) \$49⁹⁹

SMOKED SALMON PLATTER

16 ounces smoked salmon (Whole Catch™ farm-raised salmon), assorted cocktail bread, container of mustard dill sauce and horseradish sauce, cornichons, chopped red onion and capers.

(serves up to 10) \$54⁹⁹

lunch

SANDWICHES

A selection of classic and seasonal specialty sandwiches.

..... \$6⁹⁹ per person*

WRAP & ROLL SAMPLER

A delicious combination of ingredients, wrapped in flavorful tortillas and arranged in a tempting display. Choose three from southwestern turkey, chicken salad, roast beef, curried chicken, and vegetarian Mediterranean.

🍷 (serves up to 10) \$39⁹⁹

🍷 (serves up to 18) \$65⁹⁹

appetizers

CHEESE COURSE

A classic collection of fine American and European cheeses accompanied by marcona almonds and crostini.

🍷 (serves up to 8) \$29⁹⁹

🍷 (serves up to 12) \$39⁹⁹

CRUDITÉS

Fresh cut vegetables with a choice of dips.

🍷 (serves up to 10) \$29⁹⁹

🍷 (serves up to 20) \$39⁹⁹

TRADITIONAL ANTIPASTI

Our natural charcuterie of Genoa salami, prosciutto, sopressata and pepperoni, paired with provolone, fresh mozzarella, grilled vegetables, marinated artichokes and olives. Served with crusty bread.

🍷 (serves up to 10) \$79⁹⁹

🍷 (serves up to 18) \$99⁹⁹

VEGETABLE ANTIPASTO

A kaleidoscope of delectable grilled eggplant, portobello mushrooms, artichokes, onions, squash and bell peppers, with provolone and marinated fresh mozzarella cheeses. Accompanied by tapenade and assorted crusty breads.

🍷 (serves up to 10) \$44⁹⁹

🍷 (serves up to 18) \$74⁹⁹

MEZE

Hummus, tabbouleh, baba ghanoush, dolmas, olives, feta, with toasted pita triangles.

🍷 (serves up to 10) \$29⁹⁹

🍷 (serves up to 18) \$49⁹⁹

* minimum order 10 people.

appetizers cont.

WING TRIO

Chef's choice of three kinds of signature wings made with all-natural chicken and garnished with vegetable sticks and blue cheese dip. Delicious served at room temperature, or ask to have yours packed in a foil pan for reheating.

- 🍷 (serves up to 10) \$42⁹⁹
- 🍷 (serves up to 18) \$75⁹⁹

QUESADILLA TRIO

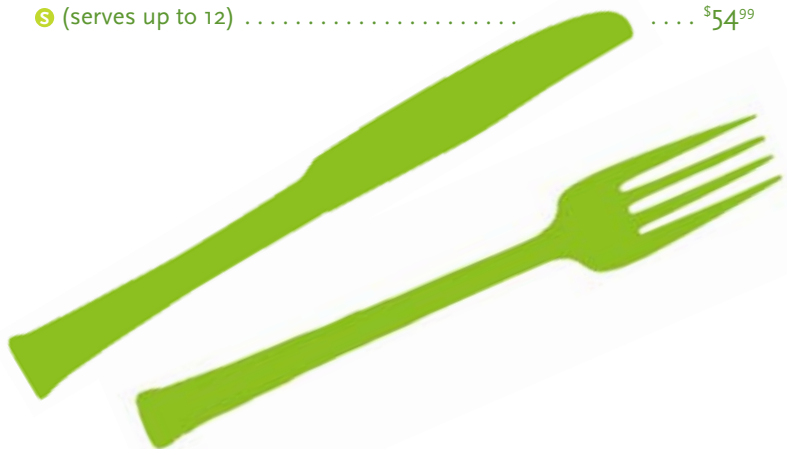
Three flavors of quesadillas displayed with salsa, guacamole and sour cream. These are delicious served at room temperature, or ask to have yours packed in a foil pan for reheating.

- 🍷 (serves up to 10) \$56⁹⁹
- 🍷 (serves up to 18) \$99⁹⁹

SHRIMP PLATTER

2 pounds of extra sweet, cooked shrimp, with one container cocktail sauce and lemon wedges.

- 🍷 (serves up to 12) \$54⁹⁹



entrée platters

LONDON BROIL

We marinate all-natural, lean beef, cook it medium-rare, then slice and artfully present it with julienne grilled onions and horseradish mayo. We include fresh, crusty bread as the finishing touch.

- (serves up to 10) \$99⁹⁹

HERB ROASTED TURKEY

After rubbing an all-natural turkey breast with fresh herbs, we roast, slice and display it with cranberry relish, curried wheat berry salad and mustard sauce. Includes fresh, crusty bread and a garnish of ripe grapes.

- (serves up to 10) \$89⁹⁹

POACHED SIDE OF SALMON

Pristinely fresh salmon with cucumber scales, garnished with hard-cooked egg and capers, accompanied by dill sauce and black bread.

- (serves up to 8) \$89⁹⁹

GRILLED OR POACHED SALMON FILLETS

Delicate Atlantic salmon garnished with a signature trio: tomato-caper relish, lemon mustard sauce, and citrus salsa.

- (serves up to 10) \$89⁹⁹

GRILLED NATURAL CHICKEN

Naturally raised chicken breast, marinated, grilled, then sliced. Served with honey mustard sauce.

- (serves up to 10) \$89⁹⁹

desserts

BROWNIES & BARS

Superb brownies and tempting bars from our bakery. Flavors include fudge, cappuccino, peppermint and cream cheese.

(serves up to 10) \$39⁹⁹

ASSORTMENT OF COOKIES

An assortment of fresh bakery mini cookies.

(serves up to 10) \$29⁹⁹

CHEESECAKES AND TARTS

An assortment of your favorite petite cheesecakes and tarts.

(serves up to 10) \$39⁹⁹

We also create special cakes for anniversaries, birthdays and other occasions. Please inquire about them.



ORDERING GUIDELINES

48 HOURS NOTICE IS RECOMMENDED FOR ALL ORDERS.

SAME-DAY ORDERS AVAILABLE ON A LIMITED BASIS.

CALL FOR SEASONAL SPECIALTIES AND CONSULTATIONS.

MENU AND PRICES ARE SUBJECT TO CHANGE.

PRICES DO NOT INCLUDE TAX.

PAPER GOODS ARE SUPPLIED FOR AN ADDITIONAL CHARGE.

CATERING CANCELLATION POLICY

Due to the time involved in the preparation of catering orders, we ask that you give us 24 HOURS NOTICE if you need to cancel your order. If you cancel the same day, there will be a minimum 25% cancellation fee (depending on the time and volume of your order).

Please visit our website at:

www.WholeFoodsMarket.com/catering



LOCATIONS

- 90 East Putnam Avenue, Greenwich, CT 203-661-0631
- 399 Post Road West, Westport, CT 203-227-6858
- 905 River Road, Edgewater, NJ 201-941-4000
- 222 Main Street, Madison, NJ 973-822-8444
- Rte 35 North Chapel Hill Road, Middletown, NJ 732-758-1688
- 2245 Springfield Avenue, Union, NJ 908-688-1455
- 701 Bloomfield Avenue, Montclair, NJ 973-746-5110
- 44 Godwin Avenue, Ridgewood, NJ 201-670-0383
- 235 Prospect Avenue, West Orange, NJ 973-669-3196
- 429 North Broadway, Jericho, NY 516-932-1733
- 2101 Northern Boulevard, Manhasset, NY 516-869-8900
- 250 Seventh Avenue, Manhattan, NY 212-924-5969
- The Shops at Columbus Circle, Manhattan, NY 212-823-9600
- 4 Union Square South, Manhattan, NY 212-673-5388
- 95 East Houston Street, Manhattan, NY 212-420-1320
- 270 Greenwich Street, Manhattan, NY 212-349-6555
- 110 Bloomingdale Road, White Plains, NY 914-288-1300