



For store locations go to: [wholefoodsmarket.com/catering](https://www.wholefoodsmarket.com/catering)

CATERING

Standards To Celebrate. We prepare our food using inspired recipes and authentic cooking techniques, and always meet strict quality standards.



BRINGING IT ALL TOGETHER

WHAT MAKES OUR CATERED FOODS SO SPECIAL? LOTS!

It's made by talented chefs who use authentic cooking techniques and the best available ingredients.

We want to delight the different tastes of all of our customers (and all of *your* guests), so we always offer vegetarian, vegan and no-added-oil options.

Like everything we sell, our catered foods meet strict standards for quality and healthfulness — standards that require meats and poultry to be raised without antibiotics and prohibit things like trans fats and artificial flavors, colors and preservatives.

ordering guidelines

48-hour 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 a 24-hour 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).

breakfast

BREAKFAST PASTRIES PLATTER

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

(serves up to 10) \$34.99

BAGEL PLATTER

Our excellent fresh bagels, served with cream cheese, preserves and sweet cream butter.

(serves up to 10) \$24.99

BAGELS & LOX PLATTER

Bagels, smoked salmon, red onion, capers and cream cheese.

(serves up to 10) \$49.99

FRESH FRUIT PLATTER

Sliced melon and sweet ripe pineapple, garnished with grapes and berries, with a sweet cream dip.

S (serves up to 8) \$29.99

M (serves up to 16) \$39.99

L (serves up to 24) \$49.99

lunch

SANDWICHES

A selection of classic and seasonal specialty sandwiches.

..... \$6.99 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 or vegetarian Mediterranean.

S (serves up to 10) \$39.99

L (serves up to 18) \$65.99

* minimum order 10 people.

appetizers

CHEESE PLATTER

A classic collection of fine American and European cheeses, served with crackers and sliced baguette, and garnished with fresh fruit.

- S (serves up to 8) \$29.99
- L (serves up to 12) \$39.99

FRESH FRUIT PLATTER

Sliced melon and sweet ripe pineapple, garnished with grapes and berries, with a sweet cream dip.

- S (serves up to 8) \$29.99
- M (serves up to 16) \$39.99
- L (serves up to 24) \$49.99

FRESH CRUDITÉS PLATTER

Celery, carrots, broccoli, cauliflower, yellow squash, sliced cucumbers, red and yellow peppers, grape tomatoes, baby carrots and a choice of creamy Gorgonzola or roasted veggie ranch dip.

- S (serves up to 8) \$29.99
- M (serves up to 16) \$34.99
- L (serves up to 24) \$39.99

TRADITIONAL ANTIPASTI PLATTER

A selection of our all-natural charcuterie (Genoa salami, prosciutto, soppressata and pepperoni), paired with provolone, fresh mozzarella, grilled vegetables, marinated artichokes and olives. Served with crusty bread.

- S (serves up to 10) \$79.99
- L (serves up to 18) \$99.99

VEGETABLE ANTIPASTI PLATTER

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.

- S (serves up to 10) \$39.99
- L (serves up to 18) \$69.99

MEZE PLATTER

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

- S (serves up to 10) \$29.99
- L (serves up to 18) \$49.99

CHICKEN WING SAMPLER

Chef's choice of three kinds of signature wings made with chicken raised on a vegetarian diet and no antibiotics. Garnished with crisp vegetable sticks and tangy blue cheese dip. Delicious served at room temperature, or ask to have yours packed in a foil pan for reheating.

- S (serves up to 10) \$39.99
- L (serves up to 18) \$74.99

QUESADILLA TRIO

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

- S (serves up to 10) \$54.99
- L (serves up to 18) \$89.99

SMOKED SALMON PLATTER

16 ounces farm-raised smoked salmon, assorted cocktail bread, containers of mustard dill sauce and horseradish sauce, cornichons, chopped red onion and capers.

- (serves up to 10) \$59.99

SHRIMP COCKTAIL PLATTER

2 pounds of large cooked shrimp with cocktail sauce and lemon wedges.
(serves up to 12) \$49.99

grain and vegetable salads

QUINOA SALAD WITH CHICKPEAS AND ZUCCHINI

Steamed quinoa, chickpeas, zucchini and watercress sprigs tossed with lemon juice and parsley.

- S (serves up to 10) \$12.99
- L (serves up to 18) \$22.99

WHEAT BERRY SALAD WITH CITRUS BEETS

A deliciously colorful mixture of wheat berries, carrots, raisins, scallions and julienne beets dressed with lemon and orange.

- S (serves up to 10) \$12.99
- L (serves up to 18) \$22.99

RAW CRUNCHY SPROUT SALAD

Crisp, fresh sprouts tossed with carrots, scallions, snow peas, sunflower seeds and lemon-mint dressing.


- S (serves up to 10) \$12.99
- L (serves up to 18) \$22.99

KALE SALAD WITH GARLICKY DRESSING

Ribbons of crisp raw kale tossed with a delectable apple cider and garlic emulsion.

- S (serves up to 10) \$12.99
- L (serves up to 18) \$22.99



Look for this icon 

We're excited to offer our catering customers some delicious new dishes, based on the nutritional principles of our Health Starts Here™ initiative. See materials in store and online for details.

entrée platters

HERB ROASTED TURKEY

We rub turkey breast with fresh herbs, then roast, slice and arrange it with cranberry relish, curried wheat berry salad and mustard sauce. Includes fresh crusty bread and a garnish of sweet grapes. All of our turkeys are raised without antibiotics.

- (serves up to 10) \$89.99

GRILLED NATURAL CHICKEN

We start with tender breast meat from chickens raised without antibiotics, then marinate, grill and hand slice it for juiciest results. Served with a sweet-and-tangy honey-mustard sauce.

- (serves up to 10) \$89.99

POACHED SIDE OF SALMON

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

- (serves up to 8) \$89.99

GRILLED OR POACHED SALMON FILLETS

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

- (serves up to 8) \$89.99

entrée platters

LONDON BROIL

We marinate lean beef — raised without antibiotics or added hormones — then cook it to a tender medium-rare, slice it and then artfully present it with julienne grilled onions and horseradish mayo. We include fresh crusty bread as the finishing touch.

(serves up to 10) \$99.99

BALSAMIC ROASTED TOFU

Roasted, marinated tofu and sweet red bell peppers tossed with a sweet-and-savory roasted garlic and balsamic vinaigrette.

S (serves up to 10) \$29.99

L (serves up to 18) \$49.99

BAKED WHOLE WHEAT PASTA WITH TOFU RICOTTA

Whole wheat penne tossed with oil-free marinara and layered with dairy-free tofu ricotta.

S (serves up to 10) \$39.99

L (serves up to 18) \$54.99

bread and dessert

HEARTH BREAD BASKET

One loaf each: San Francisco Sourdough, Whole Wheat Rustic, Fresh Rosemary Boule, a seasonal loaf and six freshly baked French rolls — sliced and beautifully arranged in a serving basket.

See a bakery team member for availability or to request substitutions.

(serves up to 10) \$19.99

BROWNIES & BARS

Superb brownies and tempting dessert bars from our bakery. A variety of bars, which may include some favorites: fudge, cappuccino, peppermint and cream cheese.

(serves up to 10) \$39.99

COOKIE ASSORTMENT

An irresistible mix of our freshly baked cookies. Something for everyone.

(serves up to 10) \$34.99

CHEESECAKES AND TARTS







An assortment of your favorite petite cheesecakes and tarts.

(serves up to 10) \$39.99

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



our quality standards

 We carefully evaluate each and every product we sell.  We feature foods that are free of artificial preservatives, colors, flavors, sweeteners and hydrogenated fats.  We are passionate about great tasting food and the pleasure of sharing it with others.  We are committed to foods that are fresh, wholesome and safe to eat.  We seek out and promote organically grown foods.  We provide food and nutritional products that support health and well-being.

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