

# Whole Foods Market CATERING MENU

## PARTY PLATTERS

### *Mediterranean Mezza Platter*

Hummus, stuffed grape leaves, tabouli, feta cheese, kalamata olives, cucumber and tomatoes. Served with pita wedges.

M (serves 10-12) \$70  
L (serves 15-20) \$100

### *Chef's Crudité's Basket*

A stunning edible centerpiece with crunchy baby vegetables nestled in a basket and served with your choice of dip. Choose from: Honey Mustard, Cowgirl Ranch and Caesar.

M (serves 10-12) \$100  
L (serves 15-20) \$150

### *Classic Deli Salad Platter*

Classic potato salad, classic tongol tuna salad, classic chunky chicken salad and cage-free egg salad.

L (serves 15-20) \$60

### *Traditional Antipasti Platter*

Assorted gourmet cold cuts garnished with fire roasted peppers, artichoke hearts and olives.

M (serves 10-12) \$90  
L (serves 15-20) \$150

### *Vegetarian Antipasti Platter*

Marinated mushrooms, assorted grilled vegetables, fire roasted peppers, fresh mozzarella, marinated artichoke hearts, marinated feta and Italian chickpea salad.

M (serves 10-12) \$70

### *Fruit & Cheese Platter*

European style cheeses complemented by seasonal fruit and berries. Served with crackers.

M (serves 10-12) \$75  
L (serves 15-20) \$150

### *Painter's Palette*

Colorful splashes of seasonal fruit garnished with fresh berries and herbs.

M (serves 10-12) \$65  
L (serves 15-20) \$110

### *Petite Sandwich Platter*

A delicious assortment of bite-size sandwiches prepared on your choice of freshly baked French baguettes, ciabatta, sliced whole wheat, sliced white or wraps. Choose from: Caprese Classico, Chunky Style Chicken Salad, Tuna Salad, Deviled Egg Salad, Brooklyn Supremo, Miami Beach Club, New Amsterdam, Roast Beef, Monterey, Turkey Waldorf, Le Provençal, Normandy Landing or Croque Monsieur.

\$7.99 per person

### *Sandwich Builder*

An assortment of artisan breads served with your choice of sliced deli meats and cheeses. Includes mustard, mayonnaise, lettuce and tomato. Choose from: Oven Roasted Turkey, Smoked Ham, Roast Beef, Swiss Cheese, Cheddar Cheese or Pepper Jack Cheese. Ask your catering specialist about additional options.

\$7.99 per person

### *Shrimp Cocktail Platter*

A party classic! Steamed and chilled shrimp arranged in an attractive ring with a cocktail sauce center.

M (2 lbs shrimp) \$40  
L (4 lbs shrimp) \$80

### *Seasoned Shrimp Platter*

Go beyond the ordinary and mix and match 3 lbs of shrimp from our available flavors: Buffalo Style, Cajun, Green Chili, Lemon Herb, Thai Curry, Tequila Lime or San Francisco Bay Seasoned.

(serves 6-8) \$50

### *Smoked Salmon Platter*

Smoked salmon thinly sliced and served with cucumber, capers, diced red onion and chopped egg.

M (24 oz salmon) \$35  
L (48 oz salmon) \$60

### *Smoked Dip Platter*

Smoked salmon dip, smoked fish dip and classic smoked whitefish dip. Served with crostini.

(serves 6-8) \$20



## SPECIALTY CHEESE PLATTERS

### *Crowd Pleaser*

½ lb Fromage d' Affinois, ½ lb Manchego 6 Months, ½ lb Parrano, ½ lb Bleu d' Auvergne, Artisan crackers, Red and White Grapes.

*Recommended Wines: Spanish Grenache, Pinot Noir, Red Zinfandel, Dry Rosé and Sauvignon Blanc.*  
\$40

### *American Artisan Cheese Platter*

½ lb Humboldt Fog, ½ lb Sweet Grass Dairy Green Hill, ½ lb Carr Valley Applewood Smoked Cheddar, ½ lb Bleu d'Auvergne, Artisan crackers, Red and White Grapes.

*Recommended Wines: Pinot Noir, Medium-bodied Cabernet Sauvignon, Crisp White Wines and Rosés.*  
\$65

### *Champagne Cheese Board*

1 Whole Brillat Savarin, 1 Le Chevrot, 1 Langa La Tur, 1 Jar Hibiscus Syrup, and Artisan crackers. *Recommended Wines: Champagne and Sparkling Wine.*  
\$60

### *Quattro Fromaggio*

½ lb Manchego Six Months, ½ lb Bufala Mozzarella, ½ lb Le Chevrot, ½ lb Parrano, Red and White Grapes, Artisan crackers. *Recommended Wines: Pinot Noir, Medium-bodied Cabernet Sauvignon, Crisp White Wines and Rosés.*

\$45

## SUSHI PLATTERS

### *Rainbow Roll Platter*

8 pieces of each: Avocado Roll, Cucumber Roll, Special Spicy Shrimp Roll, Special Spicy Tuna Roll, Special Tuna Roll and Salmon Avocado Roll.

48 Pieces \$42

### *Classic Sushi and Sashimi Platter*

• 8 pieces of each: Special Tuna Roll, Special Spicy Shrimp Roll, Cucumber Avocado Roll and Real Crab California roll.

• 16 pieces of Nigiri Sushi: Choose tuna, salmon, shrimp, unagi, white fish, octopus or squid.

24 Pieces of Sashimi  
72 Pieces \$110

### *Vegetarian Sushi Platter*

• 8 pieces of each: Avocado Roll, Cucumber Roll, Vegetarian Roll, Cucumber Avocado Roll and Sweet Red Pepper Roll.

40 Pieces \$29

### *Classic Sushi Platter*

• 8 pieces of each: Special Tuna Roll, Special Spicy Shrimp Roll, Cucumber Avocado Roll and Real Crab California roll.

• 16 pieces of Nigiri Sushi: Choose tuna, salmon, shrimp, unagi, white fish, octopus or squid.

48 Pieces \$60

### *California Roll Platter*

Traditional California Rolls with tender avocado and real crab wrapped in Nori and seasoned rice.

40 Pieces \$38

## STARTERS

### *Asian Chicken Satays*

Bangkok Peanut, BBQ, Teriyaki and Sweet Thai Chili.

12 Pieces \$34.99

### *Asian Shrimp Balls*

Asian spiced with shrimp, Thai noodles and lemon grass.

1 lb \$13.99 (3 lb minimum)

### *Chesapeake Crab Cakes*

Lump crabmeat, bell peppers, onion and tarragon.

1 lb \$18.99 (3 lb minimum)

### *Chicken Wings*

Buffalo and Honey BBQ

12 Pieces \$8.99

### *Indian Cocktail Samosas*

Potatoes and Peas

12 Pieces \$9.99

Chicken

12 Pieces \$14.99

### *Empanadas*

Beef, Chicken, Ham and Cheese, or Spinach.

12 \$23.99

### *Panko Crusted Goat Cheese Medallions*

1 lb \$23.99 (3 lb minimum)

### *Polenta Canapé à la Toscana*

1 lb \$9.99 (3 lb minimum)

### *Prosciutto Wrapped Melon*

1 lb \$11.99 (3 lb minimum)

### *Shrimp Tempura*

12 Pieces \$19.99

### *Smoked Salmon Euro Canapé*

Smoked salmon and cream cheese on top of a crostini with capers and dill.

12 Pieces \$27.99

### *Tasty Conch Poppers*

Little conch fritters, made with onions, bell peppers and spices.

1 lb \$13.99 (3 lb minimum)

### *Dipping Sauces*

Honey Mustard, Spicy Chipotle Remoulade, Sweet Thai Chili and Bangkok BBQ Peanut.

1 pt \$5.99

1 qt \$9.99

### *Assorted Chutneys*

• Cilantro Lemon Chutney: A zesty blend of cilantro, lemon, garlic and peanuts.

• Mint-Apple Chutney: A slightly sweet condiment with the freshness of apples and mint.

• Sweet n' Spicy Tomato Chutney with wild onion seeds: A sweet, spicy and crunchy take on tomatoes. Rich flavor complements any meal.

• Mango Ginger Chutney: A sweet, tangy mango chutney, made from chunks of mango and flavored with ginger.

8 oz \$4.99



## SPECIALTY SALADS

### Athenian

Cucumber, red onion, tomato, feta, stuffed grape leaves, Kalamata olives with lemon herb vinaigrette.

1 lb \$6.99 (3 lb minimum)

### Brasserie

Panko crusted Goat cheese medallions, candied pecans and sun-dried cranberries. Served with raspberry vinaigrette.

1 lb \$15.99 (3 lb minimum)

### Classic Bleu Cheese Iceberg Salad Wedge

\$7.99 (3 lb minimum)

### Classic Caesar Salad

With grilled chicken

1 lb \$9.99 (3 lb minimum)

With grilled tofu

1 lb \$8.99 (3 lb minimum)

### Caprese Classico

Fresh Mozzarella and Tomatoes with Basil Pesto.

1 lb \$11.99 (3 lb minimum)

### Mandarin Orange Goat Cheese

Panko crusted goat cheese medallions, mandarin orange segments, candied cayenne cashews and sun-dried cranberries with raspberry vinaigrette.

1 lb \$10.99 (3 lb minimum)

### Salmon Niçoise Salad

Tender pieces of pan roasted salmon with olives, capers, cucumbers, lemon herb potatoes, cherry tomatoes and cage free eggs. Served with red wine and extra virgin olive oil vinaigrette.

1 lb \$11.99 (3 lb minimum)

### Fruit De Mer Salad

Steamed shrimp, calamari, mussels (no shells), fennel and artichoke hearts in a lemon tarragon Dijon Vinaigrette.

1 lb \$18.99 (3 lb minimum)

### Shrimp Salads

Bloody Mary, Basquaise, Scandinavian and Firecracker.

S (per lb) \$13.99  
(3 lb minimum)

M (per lb) \$24.99  
(3 lb minimum)

### Chicken Salads

Sonoma, Asparagus Grilled, Apricot Almond, Cranberry Curry and Madurai.

1 lb \$13.99 (3 lb minimum)

### Israeli Couscous Primavera Salad

Roasted vegetables mixed with Israeli couscous, chickpeas, garlic confit and fresh basil.

1 lb \$7.99 (3 lb minimum)

### Signature Cold Sesame Peanut Noodles

With broccoli, carrots, red cabbage, red onion, fresh basil, cilantro and mint in a sesame peanut dressing.

1 lb \$6.99 (3 lb minimum)

### Sinful Smoked Gouda Pasta

With artichoke hearts, fire roasted peppers, fresh basil and chipotle honey dressing.

1 lb \$7.99 (3 lb minimum)

### Spicy Masala Udon Noodles

Stir-fried vegetables, ginger, garlic and cilantro in Madras curry paste.

1 lb \$6.99 (3 lb minimum)

### Tortellini Antipasto Formaggio

With chunks of provolone, Parmigiano, fire roasted red peppers, artichoke hearts, olives and fresh herbs in a lemon herb dressing.

1 lb \$10.99 (3 lb minimum)

## ENTREES

### Beef Tenderloin

Herb Crusted and topped with blue cheese and roasted garlic confit.

1 lb \$33.99 (3 lb minimum)

### Blanquette de Veau

Slow cooked cubes of veal in a traditional French mushroom cream sauce.

1 lb \$11.99 (3 lb minimum)

### Bœuf Bourguignon

Braised with vegetables in a burgundy wine sauce.

1 lb \$11.99 (3 lb minimum)

### Bone-In Split Turkey Breast

Apricot Orange or Lavender and Herb.  
1 lb \$9.99 (3 lb minimum)  
(approx weight 3 1/2 to 5 lbs)

### Braised Brisket of Beef

Moroccan Harissa: Sweet and spicy harissa paste spiced beef with an apricot eggplant, chickpea and tomato sauce.

1 lb \$12.99 (3 lb minimum)

Classic: served with root vegetables in a classic beef gravy.

1 lb \$12.99 (3 lb minimum)

Vancouver Spiced Beef Standing Rib Roast (Bone-In).

1 lb \$17.99 (3 lb minimum)

### Chicken Marbella

Chicken pieces cooked in white wine sauce with prunes, capers and olives.

1 lb \$9.99 (3 lb minimum)

### Canard Aux Olives

Roasted duck legs in a red wine sauce with whole mushrooms, stuffed green olives and red grapes.

1 lb \$12.99 (3 lb minimum)

### Duck (whole or legs)

A l'Orange, Caramelized Raspberry, Roasted with Thyme or Wild Black Cherry.

1 lb \$12.99 for legs  
(3 lb minimum)

whole \$22.99 (each)  
(3 lb minimum)

### Duck Confit

Slowly cooked French Style duck legs. (Special order, not available in all stores)

1 lb \$24.99 (3 lb minimum)

### Eggplant Napoleons

Eggplant stacks with fresh mozzarella, walnut basil pesto and marinara sauce.

1 lb \$9.99 (3 lb minimum)

### Eggplant Rollatini

Breaded eggplant slices rolled up with spinach, bleu cheese, garlic confit, red onion and ricotta cheese.

1 lb \$9.99 (3 lb minimum)

### Farm Raised Salmon

Almondine, Apricot Orange, Grilled, Pan Roasted and Sweet Thai Chili.

(Please inquire about additional flavors)  
1 lb \$28.99 (3 lb minimum)

### Grilled Chicken Breast

Citrus, Sesame Teriyaki and Rosemary Garlic.

1 lb \$14.99 (3 lb minimum)



### **Grilled Field Roast & Vegetable Napoleon**

Marinated and grilled vegetables are layered in between slices of vegetarian grain roast. Served with a stunning spinach gravy on the side.

1 lb \$14.99 (3 lb minimum)

### **Grilled Sliced Steak**

Argentinean Chimichurri, Asian spiced, Mexican Fajita and Tippy BBQ.

1 lb \$14.99 (3 lb minimum)

### **Classic Paella Andalusia**

Saffron rice slow cooked with shrimp, chicken, squid, mussels and pork chorizo sausage.

1 lb \$8.99 (3 lb minimum)

### **Pork Crown Roast**

A l'Orange or Wild Black Cherry.

1 lb \$14.99 (3 lb minimum)

### **Pork Vindaloo**

Portuguese influenced spicy Indian pork stew with potatoes, garlic, ginger, vinegar and Indian spices.

1 lb \$7.99 (3 lb minimum)

1 lb \$14.99 (with lamb)

### **Rack of Lamb**

Dijon Rosemary or Moroccan Harissa Spiced. (Sold by rack, approx. weight 12 to 14 oz per rack)

1 lb \$29.99 (3 lb minimum)

### **Shahi Lamb Korma**

Lamb simmered with Indian spices in a creamy sauce.

1 lb \$14.99 (3 lb minimum)

### **Stuffed Chicken Breast**

Classic with Spinach and Mushroom or Wild Black Cherry Apple Pinenut.

1 lb \$14.99 (3 lb minimum)

### **Turkey Burgers**

Classic BBQ, Bombay, Greek or Teriyaki.

1 lb \$14.99 (3 lb minimum)

### **Stuffed Portobello Mushrooms**

Portobello mushrooms filled with Italian herbed stuffing and topped with mozzarella cheese.

1 lb \$8.99 (3 lb minimum)

### **Tofu Steaks**

- Cilantro Pesto: extra firm tofu mixed with our cilantro ginger pesto.
  - Sweet Thai Chili: sweet and spicy Thai chili sauce baked with extra firm tofu.
  - Pecan Crusted: pan seared with a pecan curry crispy crust.
- 1 lb \$7.99 (3 lb minimum)

### **Mushroom Tofu Stroganoff**

Pieces of tofu and whole mushrooms are slowly cooked in a mushroom demi-glance.

1 lb \$6.99 (3 lb minimum)

### **Wild Caught Flounder**

- Florentine: stuffed with creamy spinach artichoke dip, topped with fire roasted peppers and grated parmigiano.
- Fire Roasted Red Pepper: baked in a red bell pepper sauce.
- Tomato Basil: stuffed with diced tomatoes, basil and capers and cooked in a lemon herb sauce.

1 lb \$18.99 (3 lb minimum)

## SPA CUISINE

### **• Lavender Steamed Wild Caught Salmon with Cucumber Ribbons**

1 lb \$21.99 (3 lb minimum)

### **• Marjoram Steamed Pork Loin in a Cabbage Purse**

1 lb \$12.99 (3 lb minimum)

### **• Sage Steamed Chicken Breast with Leeks and Lemons**

1 lb \$14.99 (3 lb minimum)

## SIDES

(pricing is subject to seasonal availability)

### **Asparagus**

- Scandinavian Salad
  - Steamed with Shiitake Mushroom Vinaigrette
- 1 lb \$10.99 (3 lb minimum)

### **Apulian Roasted Potatoes**

With tomato, onion, fresh oregano, garlic and parmigiano.

1 lb \$6.99 (3 lb minimum)

### **Broccoli with Tarragon**

### **Cashew Pesto**

1 lb \$11.99 (3 lb minimum)

### **Broccoli Rabe**

Sautéed with garlic.

1 lb \$10.99 (3 lb minimum)

### **Bhindi Masala**

Indian okra and potato stew with serrano chilies, palm oil and coriander.

1 lb \$9.99 (3 lb minimum)

### **Beingan Aloo**

Tender eggplant and potato with tamarind, black mustard seeds, fennel, turmeric and cumin.

1 lb \$7.99 (3 lb minimum)

### **Butternut Squash Risotto**

Sweet squash mixed with rice, white wine, parmesan cheese and pumpkin seeds.

1 lb \$6.99 (3 lb minimum)

### **Crackling Caramelized Whole Onions**

Sweet, slow-roasted red onions can be a great complement to many beef, pork or lamb entrees.

1 lb \$6.99 (3 lb minimum)

### **Crackling Cauliflower**

Roasted with peas, onions and seven Indian spices.

1 lb \$9.99 (3 lb minimum)

### **Cauliflower with Sun-dried**

### **Tomato Tapenade**

1 lb \$13.99 (3 lb minimum)

### **Garam Masala Beets and Sweets**

Sweet potatoes and red beets slow-roasted with ginger, garlic garam masala and topped with cilantro.

1 lb \$8.99 (3 lb minimum)

### **Goat Cheese Pomme Dauphinoise**

Sinful scalloped potatoes with goat cheese.

1 lb \$9.99 (3 lb minimum)

### **Green Beans**

Almondine with caramelized garlic.

1 lb \$9.99 (3 lb minimum)

### **Potatoes Madras**

Roasted potatoes with curry powder, curry leaves, black mustard seeds and dried red chilies.

1 lb \$6.99 (3 lb minimum)





**Our Signature Wild Rice Salad**

With toasted pecans, sun-dried cranberries, bell peppers, scallions and raspberry vinaigrette.

1 lb \$11.99 (3 lb minimum)

**Roasted Fennel with Shallot Confit**

Slow-roasted caramelized fennel and shallots.

1 lb \$12.99 (3 lb minimum)

**Roasted Pecan Sweetness**

Chunks of cinnamon roasted sweet potatoes, Granny Smith apples and caramelized fennel, all mixed together with pecans and maple syrup.

1 lb \$8.99 (3 lb minimum)

**Oven Roasted or Grilled Vegetables**

Squash, zucchini, red and green peppers, eggplant and onions.

1 lb \$8.99 (3 lb minimum)

**Vegetable Sultana**

Stewed eggplant, cauliflower, butternut squash and Turkish apricots with Moroccan spices.

1 lb \$6.99 (3 lb minimum)

**Zucchini a la Parma**

With Parmigiano, walnuts and garlic.

1 lb \$8.99 (3 lb minimum)

**CAVIAR**

(Caviar prices vary by season and are available upon request.)

For a touch of true elegance, add a course of caviar to your party or event.

**Caspian Osetra**

1, 2, 4 or 8 ounce jar.

**Caspian Osetra Prime**

1, 2, 4 or 8 ounce jar.

**Caspian Sevruga**

1, 2, 4 or 8 ounce jar.

**Caspian Classic Grey Sevruga**

1, 2, 4 or 8 ounce jar.

**American White Sturgeon**

(Transmontanous)

1, 2, 4 or 8 ounce jar.

**French Osetra "Baerii"**

1, 2, 4 or 8 ounce jar.

**Israeli Galilee "Tiberius" Osetra**

1, 2, 4 or 8 ounce jar.

**American Paddlefish Caviar**

1, 2, 4 or 8 ounce jar.

**American Hackleback Caviar**

1, 2, 4 or 8 ounce jar.

**Avruga Herring Roe**

1.9, 4.2, or 12.3 ounce jar.

**DECADENT DESSERT PLATTERS**

**Bite-Sized Cookie & Brownie**

An assortment of our miniature cookies and chocolate bite-sized brownies. Choose from: Double Chocolate Chip, Snickerdoodle, Sugar, Chocolate Chunk, Vegan Peanut Butter, Vegan Oatmeal Raisin and Vegan Chocolate Chip.

M (serves 10-12) \$20

**Brownie Abundance**

An array of our most popular brownies. Choose from: Chocolate Iced, Rocky Road, Walnut Topped, Sweet Cream Cheese Icing and Espresso.

M (serves 10-12) \$20

**Fresh Fruit Tart**

A delicate 9-inch butter square crust filled with vanilla custard and topped with an assortment of fruit. Garnished with shaved almonds.

1 (serves 6-8) \$23

**Butter Cookies**

Butter based cookies for an elegant treat. Choose from: Lemon Knots, Chocolate Dipped Shells, assorted Rugalah, Chocolate Drops, Carmelitas, Raspberry Opera, Florentines and Sugar Free Pecan Delights.

L (serves 15-20) \$23

**Elegant Tea Breads**

An assortment of our tea breads. Choose from: Banana Walnut, Blueberry Bran, All Butter, Pumpkin Chocolate Chip, Lemon Blueberry, Cranberry Orange, and Banana Chocolate Chip.

M (serves 10-12) \$23

**Chocolate Decadence**

For the true chocoholic! An abundantly rich assortment of chocolate covered strawberries, specialty artisan chocolates and chocolate covered brownie bites.

M (serves 10-12) \$30

**Signature Sweets**

For a truly special ending, choose from our artisanal 3-inch Cheese Cake, Chocolate Lava Cake, Pineapple Upside-Down Cake and Mousse-filled Chocolate Cups.

M \$4 (per person)  
(12 person minimum)

**PLACE YOUR CATERING ORDER**

When ordering a single or limited items from our menu, please go directly to the appropriate department and ask a Team Member for assistance. For large orders, events or party catering, please call our catering desk at:

**(877)417-6285**

Please allow a 48-hour notice on all catering orders.

