

our catering comes naturally.



Fresh herbs, expeller pressed oils, grain-fed meats, nothing artificial – we are sticklers for quality. Our chefs demand the choicest ingredients and the season's finest produce so you get both beautiful displays and great tasting food.

A simple vegetable or cheese tray, signature sandwiches, an antipasto display or delicious vegetarian fare... all of our catering selections are made fresh in our kitchens.

Whether it's a simple luncheon or an elegant dinner, let our catering consultant help you create a feast to satisfy your eyes, your tastebuds and your heart.

When you think of catering, think of us...naturally.

- PLACING A CATERING ORDER -

To order, simply call or visit one of the Whole Foods Market® stores listed on the back cover and ask to speak to the catering consultant.

Kindly give 48 hours notice on all orders. We accept Visa, Mastercard, Discover, American Express and personal checks with proper identification. 24 hour notice (by 5 pm) is required for all cancellations.



## Antipasto, Starters, Tapas

AN ASSORTMENT OF STAND-UP FOODS APPROPRIATE FOR ANY OCCASION.

small serves 8-10 • large serves 15-18

### Antipasto Display **SM** \$62.99 • **LG** \$89.99

An array of all natural prosciutto, sopressata, salami, provolone cheese, marinated fresh mozzarella, grilled vegetables, marinated artichokes and olives. Served with crusty bread, saffron aioli and tapenade to spread.

### Vegetable Antipasto **SM** \$42.99 • **LG** \$72.99

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

### Shrimp Platter **Market Price**

A platter piled high with plump, peeled shrimp ready to dip in our cocktail sauce. We offer a variety of shrimp platter sizes from cocktail rings for a small gathering to giant displays for a big bash.

### Crudite **SM** \$39.99 • **LG** \$59.99

A bountiful presentation of fresh garden vegetables to dip in the sauce of your choice – ranch, bleu cheese, spicy chipotle or hummus.

### Crostini **SM** \$32.99 • **LG** \$48.99

An assortment of canapé toppings on thin, crispy toasts, from tomato and mozzarella with fresh basil to London broil with balsamic onions.

### The Big Dipper **SM** \$37.99 • **LG** \$49.99

Three freshly made dips: hummus, tapenade and our signature spinach and artichoke dip surrounded by pita chips, sliced baguette and flatbread.

### Fresh Fruit Display **SM** \$39.99 • **LG** \$59.99

A luscious selection of seasonal fruit such as pineapple, melon and berries in a colorful arrangement, with a touch of the exotic.

### Cheese Display **SM** \$48.99 • **LG** \$68.99

A sextet of cheeses to delight the palate: cheddar, dill havarti, jarlsberg, brie, bleu and herb cheese served with crackers and baguette.

### Fruit and Cheese **SM** \$48.99 • **LG** \$68.99

Ripe seasonal fresh fruit arranged with brie, cheddar, jarlsberg and bleu cheeses. Served with crackers and baguette.

### Wing Trio **SM** \$42.99 • **LG** \$68.99

Chef's choice of three kinds of signature wings made with all natural chicken and garnished with crunchy fresh vegetable sticks. Delicious served at room temperature, or ask to have yours packed in a foil pan for reheating. For a delicious vegetarian option, ask for our Tofu Triangle Trio.

### Quesadilla Trio **SM** \$42.99 • **LG** \$68.99

Three flavors of quesadillas displayed with salsa, guacamole and sour cream. These are delicious served at room temperature.

### Sushi Assortment **Market Price**

Sushi is made fresh in our stores throughout the day by skilled Sushi Chefs. Please contact our Catering Consultant for assistance in selecting the perfect sushi assortment for your gathering.



# Salads, Sandwiches, Wraps

ON ITS OWN OR AS A FEAST, THE SANDWICH MAKES YOUR GATHERING COMPLETE.

## SALADS & SANDWICHES

*Each platter is garnished with fresh vegetable sticks, pickles and olives. Choose just the platter or make it a feast with your choice of two delectable side salads and an assortment of freshly baked cookies, brownies and dessert bars.*

### Entrée Salad Sampler

PRICED PER PERSON (MINIMUM 8 PEOPLE)

\$10.00 regular

\$15.99 feast

Three Signature Entrée Salads – Mediterranean Tuna, Grilled Chicken with Asparagus and Seafood Salad with Lemon Vinaigrette complete with lettuce, tomato and fresh baked bread.

### Signature Sandwiches

PRICED PER PERSON (MINIMUM 8 PEOPLE)

\$7.99 regular

\$14.49 feast

Five of our chef's favorites – Arizona Grille, Roast Beef and Bleu, Muffelatta, Spring Garden and Turkey Sesame. *Ask about customizing your platter from our seasonal sandwich list.*

### European Sandwiches

PRICED PER PERSON (MINIMUM 8 PEOPLE)

\$7.99 regular

\$14.99 feast

Sophisticated fillings stacked between slices of fresh-baked ciabatta or foccacia bread – Chicken and Gouda, Prosciutto Caprese, Grilled Vegetable with Chevre, Grilled Salmon and Asparagus, and Genoa Salami and Provolone.

### Signature Wraps

PRICED PER PERSON (MINIMUM 8 PEOPLE)

\$6.99 regular

\$13.99 feast

A tantalizing trio of our chef's choice of Signature Wraps.

### Sides for the Feast

Choose two: Couscous Salad, Cucumber Tomato Salad, Fruit Salad, Grilled Vegetables, Pasta Salad of the Day, Potato Salad, Multigrain Tabbouleh, Tailgate Slaw, Tossed Salad.

## BOX LUNCHES

\$12.49 each

*Each meal comes packed along with plastic flatware and paper napkins.*

### Signature Sandwich Box

One Signature Sandwich along with the chef's pasta salad of the day, all natural potato chips and a freshly baked cookie.

### Signature Wrap Box

One Signature Wrap with the chef's pasta salad of the day, all natural potato chips and a freshly baked cookie.



## Entrée Platters

DELECTABLE, CHEF INSPIRED ENTRÉES, DELI MEATS AND WRAPS.

### London Broil

\$142.99 • serves 15-18

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

### Herb Roasted Turkey

\$132.99 • serves 15-18

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

### Spiral Ham

\$132.99 • serves 15-18

Our all natural spiral ham is baked with a luscious glaze, then displayed with herb roasted potatoes and a garnish of pineapple, grapes and oranges, and served with a honey mustard sauce.

### Poached Salmon

\$172.99 • serves 15-18

A whole poached Atlantic salmon with cucumber scales, garnished with hard-cooked egg and capers, accompanied by cucumber onion salad, lemon dill sauce and fresh, black bread.

### Poached Salmon Medallions

SM \$92.99 • serves 8-10

LG \$152.99 • serves 15-18

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

### Fresh Roasted Deli Meat & Cheese

SM \$71.99 • serves 8-10

LG \$111.99 • serves 15-18

Create your own meal from our freshly roasted deli meats – Italian marinated roast beef, lemon dijon turkey breast, balsamic grilled chicken breast – and delectable cheeses – creamy havarti, Emmentaler Swiss and hearty cheddar. Accompanied by sandwich bread, grilled red onions, sliced tomato, leaf lettuce and a trio of tasty spreads – saffron aioli, whole grain mustard and mayonnaise.

### Wrapsody

SM \$51.99 • serves 8-10

LG \$76.99 • serves 15-18

A delicious combination of ingredients wrapped in flavorful tortillas and arranged in a tempting display. Choose three from buffalo chicken, barbeque chicken, curried chicken, turkey al fresco, smoked salmon and vegetarian mediterranean.

*For additional selections available at your local store, please visit [www.wholefoodsmarket.com/catering/index.html](http://www.wholefoodsmarket.com/catering/index.html)*



## Chef's Recommendation

### Lasagna

HALF SHEET \$79.99 • serves 12

FULL SHEET \$150.00 • serves 25

With your choice of beef, cheese or vegetable

### Add some HSH inspired sides of:

Black Quinoa Slaw

Bok Choy with Crispy Shiitake Mushroom

### Vegetarian Entrée

Tofu Platter

SM \$49.99 • serves 8-10

LG \$74.99 • serves 15-18

Buffalo Tofu, Green Beans with Lemon and Almonds

### Vegan Entrée

Platter

\$99.99 • serves 15-18

General Tso's Vegan Chicken, Asian Noodles and  
Emerald Sesame Kale