

# WHOLE FOODS MARKET® CATERING



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.



**WHOLE FOODS MARKET, TYSONS**  
7511 LEESBURG PIKE • 703-448-1600

Your Catering Liaison is:  
**Marlene Carvajal**

# PARTY STARTERS

unless otherwise noted, small platter serves 8-10 and large platter serves 15-18

## Antipasto

**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.

## 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.



## Cheese Display

**SM** \$48.99 • **LG** \$69.99

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

## Mini Crab Cakes

**SM** \$34.99 • serves 10-12  
**MD** \$64.99 • serves 20-24  
**LG** \$89.99 • serves 30-36

Our signature crab cakes come with our made-in-house cocktail or tartar sauce and fresh lemon or lime.

## 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.

## Cocktail Crab Claws

**SM** \$34.99 • serves 10-12  
**MD** \$64.99 • serves 20-24  
**LG** \$89.99 • serves 30-36

A party favorite – our cocktail crab claws come with our made-in-house cocktail or tartar sauce and fresh lemon or lime.  
*Seasonally available.*

## Crudite

**SM** \$39.99 • **LG** \$59.99

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

## Fresh Fruit

**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.

## Fresh Fruit & Cheese

**SM** \$48.99 • **LG** \$69.99

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

## 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.

## Cocktail Shrimp

**JUMBO SHRIMP**  
**SM** \$34.99 • serves 10-12  
**MD** \$64.99 • serves 20-24  
**LG** \$89.99 • serves 30-36  
**LARGE SHRIMP**  
**SM** \$26.99 • serves 10-12  
**MD** \$49.99 • serves 20-24  
**LG** \$69.99 • serves 30-36

A platter piled high with plump, peeled shrimp ready to dip in our made-in-house cocktail sauce.



## Spiced Shrimp

**MD** \$25.99 • serves 20-24  
**LG** \$49.99 • serves 30-36

Perfectly spiced and ready to peel and eat. Choose from Old Bay, Tequila Lime, Cajun or Asian seasoning.

## Sushi Assortment

Prices Vary

Sushi is made fresh daily and in-house by skilled Sushi Chefs. Let your Catering Consultant help you choose the perfect assortment for your gathering.

## 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.

## Wing Trio

**SM** \$42.99 • **LG** \$68.99

Chef's choice of three kinds of signature chicken wings garnished with crunchy fresh vegetable sticks. Serve at room temperature, or ask to have yours packed in a foil pan for reheating.

# CASUAL GATHERINGS

sandwiches • bagged lunches • breakfast • dessert

These sandwich and salad platters are garnished with fresh vegetable sticks, pickles and olives. Make it a feast and we'll include your choice of two side salads and an assortment of freshly baked cookies, brownies and dessert bars.

## Signature Sandwiches

MINIMUM 8 PEOPLE

**PLATTER ONLY** \$6.99 per person

**FEAST** \$14.49 per person

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

## European Sandwiches

MINIMUM 8 PEOPLE

**PLATTER ONLY** \$7.99 per person

**FEAST** \$14.99 per person

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

## Salad Sampler

MINIMUM 8 PEOPLE

**PLATTER ONLY** \$10.00 per person

**FEAST** \$15.99 per person

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

## Signature Wraps

MINIMUM 8 PEOPLE

**PLATTER ONLY** \$6.49 per person

**FEAST** \$13.99 per person

A delicious combination of ingredients wrapped in a flavorful tortilla and arranged in a tempting display. Choice of three: Buffalo Chicken, Barbeque Chicken, Curried Chicken, Turkey Alfresco, Smoked Salmon, and Vegetarian Mediterranean.

Side choices for the Feast option:

CUCUMBER TOMATO SALAD • FRUIT SALAD • GRILLED VEGETABLES • PASTA SALAD OF THE DAY • POTATO SALAD • MULTIGRAIN TABBOULEH • TAILGATE SLAW • TOSSED SALAD • QUINOA SALAD

## bagged lunches



### Signature Wrap Bagged Lunch

\$12.49 each

One of our Signature Wraps along with the chef's pasta salad of the day, all natural potato chips and a freshly baked cookie. Includes plastic flatware and paper napkins.

### Signature Sandwich Bagged Lunch

\$12.49 each

One of our Signature Sandwiches along with the chef's pasta salad of the day, all natural potato chips and a freshly baked cookie. Includes plastic flatware and paper napkins.

## breakfast

### Breakfast Treats

**SM** \$24.99 • serves 8-10

**LG** \$32.99 • serves 15-18

**XL** \$49.99 • serves 25-30

An assortment of our muffins, croissants and danish — guaranteed to please any crowd.

### Bagel Platter

**SM** \$36.99 • serves 8-10

**LG** \$59.99 • serves 15-18

Fresh sliced bagels served with three of our Signature Cream Cheeses.

## dessert

### Cookies, Brownies, Bars

**SM** \$23.99 • serves 8-10

**LG** \$47.99 • serves 15-18

**XL** \$64.99 • serves 25-30

Satisfy their sweet tooth!

### Elegant Desserts

**SM** \$45.99 • serves 8-10

**LG** \$75.99 • serves 15-18

**XL** \$120.99 • serves 25-30

A delightful assortment of miniature pastries including jewel-like fruit tarts, tiny chocolate cups of mousse and miniature palmiers and éclairs.

### Pound Cake

**SM** \$23.99 • serves 8-10

**LG** \$31.99 • serves 15-18

**XL** \$47.99 • serves 25-30

Four varieties of pound cake accented fresh fruit and berries.

### Special Occasion Cakes

Prices Vary

Cakes can be special ordered from our Bakery for any occasion! Ask a Catering Representative for assistance.

# ENTERTAINING MADE EASY

entrée platters fit for any occasion!

## Fresh Roasted Deli Meat & Cheese Platter

**SM** \$69.99 • serves 8-10  
**LG** \$109.99 • 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.

## 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.



## 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. Include fresh, crusty bread as the finishing touch.



## Poached Salmon

\$172.99 • serves 15-18

A whole poached Atlantic salmon with cucumber scales, garnished with hardcooked egg and capers, accompanied by cucumber onion salad, lemon dill sauce and fresh 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.

## Glazed Ham

\$132.99 • serves 15-18

Our all natural 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.

## Wrapsody

**SM** \$51.99 • serves 8-10  
**LG** \$76.99 • serves 15-18

A delicious combination of ingredients wrapped in a flavorful tortilla and arranged in a tempting display. Choice of three — Buffalo Chicken, Barbecue Chicken, Curried Chicken, Turkey Alfresco, Smoked Salmon, and Vegetarian Mediterranean.

## Lasagna

**HALF PAN** \$79.99 • serves 12  
**FULL PAN** \$150.00 • serves 25

A baked Italian classic of fresh pasta sheets layered with marinara, ricotta and Parmesan. Take your pick from our three delicious flavors — Cheese, Beef, or Vegetable.

## Tofu Platter

**SM** \$49.99 • serves 8-10  
**LG** \$74.99 • serves 15-18

Crispy fried tofu tossed in buffalo sauce and served with celery and carrot sticks.

## General Tso's Vegan Chicken

\$99.99 • serves 15-18

A vegan twist on a classic dish. Crispy vegan nuggets tossed in a sweet and spicy General Tso's sauce, served with emerald sesame kale and Asian style noodles with soy sauce and vegetables.

## Vietnamese-Style Salmon Cakes

**SM** \$49.99 • **LG** \$79.99

Pan-seared salmon cakes are made with the flavors of ginger and sesame, served with cucumber "noodles" and a side of ponzu sauce.

## Chicken Satay

**SM** \$39.99 • **LG** \$69.99

All natural strips of chicken are served with your choice of Bali barbecue sauce or Thai peanut sauce for the ultimate taste sensation.