

WHOLE FOODS MARKET  
LINCOLN PARK  
CATERING  
MENU



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## RISE AND DINE

Get off to a great start with these morning meal selections

Small (S): serves 8-10

Large (L): serves 15-20

### BREAKFAST PASTRY PLATTER

- Danishes
- Plain and filled croissants
- Muffins
- Scones

S: \$19.99

L: \$32.99

### MUFFIN ASSORTMENT

S: \$21.99

L: \$41.99

### BAGEL BOX

Savory, sweet, and plain bagels served with cream cheese, preserves and sweet butter

S: \$31.99

L: \$61.99

### SMOKED SALMON PLATTER

Our lightly smoked salmon is thinly sliced and served with traditional accompaniments. Includes cream cheese and bagel platter

S: \$79.99

L: \$149.99

### CRÈME BRÛLÉE FRENCH TOAST

This baked French toast is served with homemade whipped cream, seasonal berries and real maple syrup

S: \$59.99

L: \$119.99

### MORNING FRUIT BOWL

A medley of freshly cut seasonal fruit served with honey yogurt dressing

S: \$29.99

L: \$59.99

### SEASONAL FRUIT PLATTER

An artful display of the freshest seasonal fruit and ripe berries

S: \$49.99

L: \$99.99

### HOMEMADE QUICHE

Made with only the freshest ingredients using cage-free and antibiotic-free eggs.

- Traditional Lorraine
- Broccoli cheddar
- Tomato basil

Sold by whole quiche only; contains eight slices

\$11.99 each

### BREAKFAST BOXES

Minimum order of one dozen each served with fresh fruit salad

#### • Breakfast Sandwich Box

Large flaky croissants filled with brie, Black Forest ham and Adriatic fig spread

\$7.99 each

#### • Breakfast Lox Box

Large flaky croissants filled with smoked salmon, dill mascarpone, shaved red onion, cucumber and tomato

\$7.99 each

## SPECIALTY GREEN SALADS

Every salad is made with fresh produce, air-chilled chicken or fresh seafood, nitrate-/nitrite-free bacon and all-natural ingredients.

- Available in an individual box or a family sized bowl
- Individual boxes include a fresh fruit salad and a freshly baked cookie
- Family sized bowls serve 10-12
- Minimum order: one dozen individual boxes

### GRILLED CHICKEN OR GRILLED SALMON CAESAR SALAD

With parmesan croutons and classic Caesar dressing

Box: \$8.99

Bowl: \$26.99

### WHOLE FOODS MARKET SALAD

Field greens with toasted walnuts, crumbled blue cheese, dried cranberries and balsamic vinaigrette

Box: \$8.99

Bowl: \$26.99

### PECAN FETA SALAD

Field greens, red onions, feta and candied pecans served with citrus vinaigrette

Box: \$7.99

Bowl: \$19.99

### GRILLED CHICKEN COBB SALAD

Crisp romaine with grilled chicken breast, bacon, tomatoes, chopped eggs, blue cheese, turkey and avocado. Served with ranch dressing

Box: \$8.99

Bowl: \$26.99

#### Dressings:

- Caesar
- Ranch
- Balsamic Vinaigrette
- Citrus Vinaigrette
- Italian Herb
- Blue Cheese

## BOX LUNCHES

Box lunches are made using the freshest ingredients, meats free of added hormones or antibiotics and nitrite-/nitrate-free bacon.

- Minimum order: one dozen individual boxes

### CLASSIC BOX LUNCHES

Includes a choice of seasonal pasta or potato salad, chips, dill pickle spear and fresh fruit salad

\$10.99 each

#### Choose from:

- Tuna salad on wheat
- Vegan curry tofu salad on wheat
- Egg salad on sourdough
- Oven-roasted turkey and Swiss on wheat with yellow mustard
- Roast beef and cheddar on rye with Dijon mayo
- Smoked turkey and provolone on wheat with pesto mayo
- Sonoma chicken salad on sourdough
- Ham and Swiss on rye with Dijon mustard



## SIGNATURE BOX LUNCHES

Includes a choice of seasonal pasta or potato salad, chips, fresh fruit salad, dill pickle spear and a fresh-baked cookie. All sandwiches come with lettuce and tomato, unless noted

**\$11.99 each**

### Choose from:

- **The Bavarian:** Black Forest ham with Swiss and German mustard on a pretzel roll
- **The Roman Holiday:** Roasted turkey, Genoa salami, prosciutto and provolone with mild giardiniera on a French baguette
- **Garden Vegetarian:** Multigrain with hummus and fresh vegetables with balsamic vinaigrette
- **Turkey Cranberry:** Oven-roasted turkey, cranberry relish, brie and mixed greens on multigrain
- **Beef-n-Blue:** In-house roasted beef with caramelized onions, blue cheese and horseradish mayo on a French baguette
- **California Club:** Turkey, bacon, avocado, cheddar and Sonoma dressing on wheat

## LUNCHTIME ANYTIME SANDWICH PLATTERS

These high-quality sandwiches are made with nitrite-/nitrate-free bacon, antibiotic- and hormone-free meats and other preservative-free ingredients

### ARAM WRAP PLATTER

Lavosh flatbread with cream cheese, fresh meats, artisan cheeses and farm-fresh produce rolled tightly and cut into sections

**Serves 15-20 (15 wraps cut into 120 pieces): \$75.99**

Choose from this Aram selection: minimum 5 like choices per selection

- Garden
- Chipotle Chicken
- California Club
- Sonoma Chicken
- Grilled Vegetable
- Curry Tofu
- Rotisserie Chicken Caesar
- Roasted Turkey and Cheddar

### TRADITIONAL SANDWICH BOARD

A selection of our Classic sandwiches artfully arranged

- Ham and Swiss on rye with Dijon mustard
- Vegan curry tofu salad on multigrain
- Roast beef and cheddar on rye with Dijon mayo
- Oven-roasted turkey and Swiss on multigrain with yellow mustard

**Serves 15-20: \$99.99**

### TRADITIONAL DELI PLATTER

Beyond the ordinary deli tray, with an assortment of nitrite/nitrate-free meats, fresh produce and select cheeses. Assorted breads and condiments are included, plus a relish tray for guest customization

**Small (Serves 8-10): \$99.99 Large (Serves 15-20): \$189.99**

#### Meats:

- Black Forest ham
- Roast beef
- Smoked turkey
- Genoa salami

#### Cheeses:

- Swiss
- Cheddar
- Provolone

#### Condiments:

- Canola mayo
- Yellow or Dijon mustard
- Basil pesto mayo

#### Breads:

- Multigrain
- Sourdough
- Rye

#### Relish Tray:

- Red leaf or shredded iceberg lettuce
- Sliced tomatoes
- Shaved red onions
- Thinly sliced pickles and cornichons
- Marinated olives

## SENSATIONAL SIDE SALADS

Our most popular sides. Sold by the pound

**\$7.99/lb**

### Choose from:

- Traditional potato salad
- Tailgate coleslaw
- Seasonal chopped fruit salad
- Raw kale salad
- Penne pasta with smoked mozzarella
- Orzo pasta with spinach and feta
- Waldorf wheatberry salad

## PARTY PLATTERS

Our all-natural culinary creations prepared from scratch by our gourmet chefs

**Small (S): Serves 8-10**

**Large (L): Serves 15-20**

### ANTIPASTO PLATTER

Nitrate/nitrite-free prosciutto, salami and pepperoni, marinated bocconcini mozzarella, provolone, olives, roasted artichoke hearts, roasted peppers and marinated mushrooms

**S: \$59.99**

**L: \$119.00**

### MEDITERRANEAN PLATTER

Hummus, tabbouleh, marinated feta, roasted artichoke hearts, hand-rolled dolmas, falafel, assorted olives and grilled spiced pita triangles

**S: \$59.00**

**L: \$99.99**

### LONDON BROIL

Marinated lean beef, cooked medium rare, artfully arranged with grilled onions, portabella mushrooms, arugula, horseradish cream and grilled baguette slices.

To be served at room temperature

**S: \$65.99**

**L: \$125.99**

### PACIFIC RIM PLATTER

Chicken and vegetable pot stickers, vegetable egg rolls and chili garlic grilled shrimp skewers served with ponzu dipping sauce

**S: \$79.99**

**L: \$149.99**

### FRUIT PLATTER

A selection of the season's best fresh fruit

**S: \$49.99**

**L: \$99.99**

### CRUDITÉS PLATE

A selection of seasonal vegetables served with spinach artichoke dip

**Serves 15-20: \$49.99**

### EUROPEAN CHEESE ESCAPE

A selection of Hervé Mons Camembert, Robusto, Manchego 6 Month and Gruyère Reserve with caramelized walnuts, giant crunchy corn and seasonal fruit

**Serves 12-15: \$69.99**

### AFFINEUR'S CHEESE COLLECTION

Campo de Montalban, aged provolone, marinated mozzarella with fire-roasted tomatoes, Taleggio and Maytag Blue with caramelized walnuts, Marcona almonds and seasonal fruit

**Serves 12-15: \$129.99**

Party Platters continued. . .

## TORTILLA CHIPS AND DIPS

Blue and yellow corn tortilla chips with our authentic salsa, fresh guacamole, and Queso dip

Serves 15-20: \$39.99

## QUESADILLA PLATTER

An assortment of chicken, shrimp and grilled vegetable quesadillas with salsa, fresh guacamole and sour cream

Serves 15-20: \$89.99

## SIGNATURE SPREADS

Served in a rustic bread bowl with toasted Parmesan baguette slices and assorted flatbreads

Serves 15-20: \$39.99

Choose from: • Spinach Artichoke • Pesto Goat Cheese • Creamy Gorgonzola

## KEY WEST SHRIMP PLATTER

Lightly poached, jumbo Key West pink shrimp served with fresh lemon slices and zesty cocktail sauce

\$19.99/dozen

## A LA CARTE HOT APPETIZERS

- Reheating instructions are provided
- Minimum order: one dozen

### ASSORTED SKEWERS

Accompanied by dipping sauces

\$19.99 /dozen

Choose from:

- Teriyaki chicken
- Thai peanut chicken
- Sesame tofu
- Chili garlic shrimp
- Honey soy flank steak

### POT STICKERS

Choose from chicken or vegetable; steamed or lightly fried

\$14.99 /dozen

### CLASSIC VEGETABLE EGG ROLLS

Served with sweet-n-sour and hot mustard dipping sauces

\$21.99 /dozen

### MINI SPINACH AND FETA CAKES

Served with citrus aioli

\$14.99 /dozen

### GRUYÈRE AND SPINACH STUFFED MUSHROOMS

Tender spinach with the nutty flavor of Gruyère cheese

\$16.99 /dozen

### CHICKEN WINGS

Served with celery and carrot sticks and blue cheese or ranch dipping sauce

\$15.99 /dozen

Choose from: • Buffalo • Barbeque • Honey sesame

## COCONUT CHICKEN TENDERS

Served with mango salsa

\$21.99 /dozen

## PETITE CRAB CAKES

Served with lemon aioli

\$24.99 /dozen

## A LA CARTE COLD APPETIZERS

- Minimum order: one dozen

### CROSTINI

Small rounds of toasted baguette generously topped with choice of:

- Prosciutto with olive tapenade
- Rustica peppers
- Balsamic roasted pear and blue cheese
- Tomato bruschetta
- Sautéed wild mushrooms with fresh thyme

\$16.99 /dozen

### EGGPLANT ARUGULA ROLLS

Thinly sliced grilled eggplant stuffed with goat cheese and roasted peppers

\$19.99 /dozen

### ROAST BEEF CANAPÉS

Thinly sliced black pepper crusted roast beef atop grilled baguette with baby arugula and horseradish crème fraiche

\$19.99 /dozen

### DEVILED EGGS

Choice of: • Classic • Pesto • Curry

\$7.99

### SMOKED SALMON CANAPÉS

Rye toast points with smoked salmon and traditional garnishes

\$19.99 /dozen

### SCALLION PANCAKES WITH WASABI CRAB

Topped with wasabi spiked crab meat, sesame seeds and cilantro

\$16.99 /dozen

## BAKED GOODS

### COOKIES & BARS PLATTER

Assorted house made cookies and brownies

Small (Serves 8-10): \$19.99

Large (Serves 15-20): \$29.99

### MINI PASTRY CATERING PLATTER

Assorted mini pastries including mini tarts, éclairs and cannoli

18 pieces (one size only): \$23.99

## SUSHI

Our in-house sushi chefs create beautiful sushi platters each morning.

Please ask your catering sales person for specific platters and pricing

## FRESH FLOWERS

Fresh flowers make any occasion special and offer a splash of color and elegance to your table. Please visit our Floral department for suggestions.

## WINE & BEER

The perfect wine complements and enhances the flavor of food. Let our wine and beer specialists help you make pairing selections. Please visit our Specialty department for suggestions.

## ORDERING GUIDELINES

- At least 48-hours notice is required for all orders to avoid rush charges
- Please call ahead for seasonal specialties and consultations
- Deposit required
- Twenty-four hours notice is required to cancel orders or deposit will be forfeited
- Menu and prices are subject to change
- Prices do not include tax
- Delivery available in select areas
- Paper goods are supplied for an additional charge

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[wholefoodsmarket.com](http://wholefoodsmarket.com)

Menu applicable only at:  
1550 N. Kingsbury St.  
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(312) 202-6490

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