



Catering

MENU





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Whether it is an intimate dinner for two, an important business meeting or a friendly book club gathering, Whole Foods Market's catering menu has something for every occasion. No need to worry about compromising excellence while entertaining; everything we offer features all-natural ingredients chosen for flavour and quality, prepared fresh in our kitchens and beautifully presented. We have breakfast, lunch and dinner selections available for all your entertaining needs. We make ordering a breeze; stop by or call our Prepared Foods Department today.



◀ Smoked Salmon Platter

If you would like coffee or tea service please refer to Sweets & Beverages on page 13.

Rise & DINE

Get off to a great start with these morning selections.

Smoked Salmon Breakfast Platter

Slices of smoked salmon served with bagels, cream cheese, tomatoes, cucumber, capers, red onions and lemon wedges.

\$14.49 per person (minimum 6)

Crème Brûlée French Toast

The name says it all. This baked French toast is served with seasonal berries and real maple syrup.

\$1.99 per 100 g

Quiche

Whole Quiche from
\$12.99 each (serves 6-8)

Mini Crustless Quiche
\$1.99 per 100 g

Choose from:

- Lorraine-Bacon-Onions
- Spinach-Pinenut
- Spinach-Mushroom
- Leek-Goat Cheese
- Smoked Salmon-Leek-Goat Cheese
- Broccoli-Cheddar

Breakfast Basket

Baked fresh every morning, this bountiful basket includes a variety of fruit danishes, assorted muffins and bagels served with fresh strawberry cream cheese, butter, natural preserves and our signature almond butter spread.

Small \$34.99 (serves 8-12)

Large \$44.99 (serves 15-20)

All-in-One Brunch

Not quite breakfast, not quite lunch, but quite wonderful!

- Yogurt and Granola **OR** seasonal Fruit and Berry Salad
- Maple Baked Beans
- Mini New Potatoes with Caramelized Onions
- Sausage and Sautéed Peppers **OR** Maple and Glazed Peameal Bacon
- Cheese Blintzes with Fruit Sauce **OR** Crème Brûlée French Toast
- Crustless Quiche
- Green Salad with Balsamic Dressing

\$24.99 per person (minimum 6)



SPECIALTY salads

All salad box lunches include fresh fruit salad, freshly baked dinner roll and a tasty cookie.

Grilled Chicken or Salmon Caesar Salad

With parmesan crostini and classic Caesar dressing.

Box Lunch: \$14.99 each

Bowl: \$26.99 (serves 10-12)

Field Greens Salad

Assorted field greens tossed with toasted walnuts, sweet orange segments, gorgonzola cheese and crisp, green apples in a citrus vinaigrette.

Box Lunch: \$14.99 each

Bowl: \$26.99 (serves 10-12)

Cobb Salad

Chopped fresh field greens with turkey breast, julienne red onions, blue cheese, cheddar cheese, roma tomatoes, boiled eggs, avocado and tarragon vinaigrette.

Box Lunch: \$14.99 each

Bowl: \$26.99 (serves 10-12)

Pecan Feta Salad

Field greens, red onions, feta cheese and candied pecans. Served with a balsamic vinaigrette.

Box Lunch: \$14.99 each

Bowl: \$26.99 (serves 10-12)

Caprese Salad

Tender field greens with fresh tomatoes, mozzarella cheese and basil served with a balsamic vinaigrette.

Box Lunch: \$14.99 each

Bowl: \$26.99 (serves 10-12)

Garden Salad

A melody of mixed greens, cucumbers, shredded carrots, broccoli and cherry tomatoes. Served with your choice of ranch or balsamic vinaigrette.

Box Lunch: \$12.99 each

Bowl: \$19.99 (serves 10-12)

House Salad

Mesclun lettuce, sun-dried tomatoes, walnuts, blue cheese and balsamic vinaigrette.

Box Lunch: \$12.99 each

Bowl: \$19.99 (serves 10-12)



▲ Classic Box Lunch

BOX lunches

Made with the freshest quality ingredients our box lunches go far beyond the brown bag.

Each box lunch includes individual packet with napkin, salt and pepper, fork, spoon and knife.

Classic Box Lunch

Our version of the classic lunch served in a box. Includes choice of a sandwich, seasonal pasta **OR** potato salad, chips, dill pickle, fresh fruit and your choice of soda **OR** bottled water.

\$12.99 per person (minimum 6)

Select one of our favourite sandwiches prepared with lettuce and tomato.

Choose one:

- **Main:** Oven-Roasted Roast Beef **OR** Turkey; Virginia Ham; Tuna, Egg **OR** Chicken Salad; **OR** Grilled Vegetable
- **Spread:** Mayonnaise, Dijon **OR** Pesto
- **Cheese:** Swiss, Cheddar **OR** Provolone
- **Bread:** Wheat, White **OR** Rye

European Sandwich Box Lunch

A flavourful twist to our classic box lunch: includes a sandwich, your choice of seasonal pasta **OR** potato salad, fresh fruit salad, pickle, chips, a freshly baked cookie and your choice of soda **OR** bottled water.

\$14.99 per person (minimum 6)

Select one of these delightful sandwiches:

- Roast Beef and Gorgonzola
- Grilled Chicken with Apples and Gouda
- Prosciutto and Fresh Mozzarella with Fig Spread
- Turkey and French Brie
- Tomato Caprese: Tomato, Mozzarella and Basil
- Roast Vegetables and Goat Cheese

sandwiches

Our lunch options are made with naturally delicious ingredients that feed your family and co-workers with excellent taste and quality.



Meat & Cheese Platter ▲

Traditional Sandwich Board

A traditional selection of roast beef, grilled chicken, turkey, egg salad, tuna salad and grilled vegetable sandwiches, wraps and buns.

Medium \$69.99 (serves 10)

Large \$134.99 (serves 20)

Finger Sandwiches

An assortment of mini pita pockets, tea sandwiches and mini pinwheels. Great for nibbling!

Choose up to four varieties:

- Cucumber and Dill
- Smoked Salmon and Dill
- Turkey Cranberry with Provolone
- Grilled Vegetables
- Egg Salad
- Tuna Salad
- Ham and Swiss

Small \$19.99 (16 pieces)

Medium \$24.99 (24 pieces)

Large \$36.99 (36 pieces)

Grilled Panini

We'll custom make it just the way you want.

\$6.99 each

Petite European Sandwich Platter

A selection of our classic and specialty petite European sandwiches. Includes ham and asparagus with brie, turkey and provolone, grilled vegetables, and roast beef with gorgonzola. Served on artisan bread.

\$83.99 (serves 10-12)

Meat & Cheese Platter

Step beyond the ordinary deli tray with an assortment of nitrate-free meats (Black Forest ham, roast beef, roast turkey and salami) paired with provolone, cheddar and Swiss cheeses.

Artfully arranged with lettuce, tomatoes, cucumbers and onions; served with assorted breads, mayonnaise, pesto mayonnaise and Dijon mustard.

Small \$109.99 (serves 8-10)

Large \$209.99 (serves 15-20)



*Made fresh daily by
our in-house sushi team.*

sushi

Sushi

Perfect as an appetizer for a dinner party, a light lunch or a refreshing addition to your cocktail party.

All sushi platters come with spicy wasabi, tangy pickled ginger and soy sauce.

Brown rice sushi is available upon request.

Maki Platters

An assortment of California rolls, veggie rolls, spicy crab rolls and more. Vegetarian varieties available on request.

\$32.99 40 pieces (serves 4-6)

\$47.99 60 pieces (serves 6-8)

\$61.99 80 pieces (serves 8-10)

Deluxe Platters

An assortment of sushi rolls, spicy salmon rolls, spicy tuna and nigiri sushi (raw fish sushi) including salmon, tuna, shrimp, barbeque eel and more.

\$32.99 30 pieces (serves 3-5)

\$47.99 45 pieces (serves 5-7)

\$61.99 60 pieces (serves 7-9)

Edamame Platter

Steamed fresh soybeans. Serve them as a tasty complimentary side dish.

\$12.99 per platter

Rice Paper Wraps

Light and refreshing. Enjoy julienne vegetables and noodles or fresh shrimp and noodles rolled in rice paper.

\$24.99 12 rolls (serves 3-5)

\$37.99 18 rolls (serves 5-7)

\$49.99 24 rolls (serves 7-9)

Mix & Match

Create your own unique platter. Speak to our Catering Team Member or one of our sushi chefs for details.

Priced accordingly.

hot À LA CARTE appetizers

All appetizers are sold by the dozen,
artfully plated and ready to heat and serve.

▼ Chicken Satay



Vegetables Samosas

Served with mango-date chutney.
\$12.99 per dozen

Cocktail Mini Meatballs

Made with organic ground turkey, beef **OR** pork
(upon request).

- **Turkey** \$17.99 per dozen
- **Beef or Pork** \$18.99 per dozen

Choose from:

- Marinara Sauce
- Sweet and Sour
- Swedish Style with Sour Cream and Dill

Petite Crab Cakes

Served with lemon garlic aioli.
\$25.99 per dozen

Chicken Wings

Served with celery, carrot sticks and dipping sauce.
\$14.99 per dozen

Choose from:

- Buffalo
- Barbeque
- Honey Sesame

Sausage Rolls

Pork sausage cooked in a puff pastry.
\$19.99 per dozen

Assorted Satays

Served with assorted dipping sauces.

Choose from:

- **Teriyaki or Thai Peanut Chicken**
\$29.99 per dozen
- **Teriyaki or Spicy Shrimp** \$29.99 per dozen
- **Sesame Tofu** \$14.99 per dozen
- **Honey Soy Beef** \$29.99 per dozen

Artichoke Triangles

Artichoke, cheddar cheese and fresh oregano baked to
perfection.

\$16.99 per dozen

Gruyère & Spinach Stuffed Mushrooms

Tender spinach with the nutty flavour of Gruyère
cheese.

\$15.99 per dozen



◀ Mushroom Crostini

All appetizers are sold by the dozen, beautifully plated and ready to serve.

cold À LA CARTE appetizers

Crostinis

Small rounds of toasted French bread topped with your choice of:

Roast beef and gorgonzola spread; balsamic onions and shaved Parmesan cheese; bruschetta; balsamic roasted pear and blue cheese; and/or sautéed wild mushrooms and goat cheese.

\$19.99 per dozen

Eggplant Arugula Rolls

Thinly sliced grilled eggplant stuffed with goat cheese, arugula and roasted red peppers.

\$2.49 per 100 g

Smoked Salmon Rosettes with Pumpernickel

Pumpernickel rounds topped with a thin cucumber slice and a smoked salmon rosette. Piped with cream cheese and dill.

\$17.99 per dozen

Deviled Eggs

Choose from classic, pesto **OR** curry.

\$6.99 per dozen

Prosciutto Wrapped Asparagus

Lightly grilled asparagus, fig spread and Parmesan cheese wrapped in prosciutto.

\$19.99 per dozen

Grilled Herb Jumbo Shrimp

Succulent shrimp tossed with fresh herbs and grilled to perfection.

\$24.99 per dozen

Pinwheels

Mini pinwheel sandwiches rolled in white, spinach **OR** sun dried tomato tortillas.

Selections are:

- Roast Turkey
- Roast Beef
- Grilled Vegetables
- Grilled Chicken
- Curried Chicken Salad
- Smoked Salmon

\$14.99 per dozen

◀ Herb Chicken



All entrées are purchased per person
(minimum 6 of the same variety).

the main course

Beef Brisket

Tender braised beef brisket in its own luscious gravy. Served with classic mashed potatoes and green beans with carrots and almonds.

\$19.99 per person

Herb Chicken

Juicy garlic rosemary chicken breast served with roasted herb sweet and Yukon potatoes and lemon-thyme green beans.

\$19.99 per person

Chicken Scallopini

Breaded chicken breast accompanied by fettuccine in a savoury Parmesan rosé sauce. Served with a garden salad.

\$19.99 per person

Roast Turkey

Apricot-glazed turkey breast served with cranberry wild rice and ginger mashed yams.

\$19.99 per person

Northwest Planked Salmon

Salmon delicately seasoned and roasted, accompanied by rice pilaf and broccolini with seasonal vegetables.

Market Price per person

Sesame Tofu

Tofu cutlets baked in a sesame sauce served with garlic green beans and wasabi mashed potatoes.

\$15.99 per person

Tossed Pasta

Served with Caesar salad and garlic bread.

\$15.99 per person

Your choice of:

- Penne Pasta tossed with Grilled Chicken in Vodka Sauce.
- Classic Penne with Marinara Sauce and Meatballs.
- Tri-colour Rotini with Pesto Cream Sauce, Grilled Chicken, Tomatoes and Pine Nuts.

Our culinary creations enliven parties, corporate lunches and festive gatherings. We offer something for everyone; each dish is prepared from scratch by our outstanding chefs.

casual gatherings

Crudités

A selection of crisp seasonal vegetables served with roasted red pepper ranch dressing.

Small \$17.99 (serves up to 8)

Medium \$32.99 (serves 8-15)

Large \$49.99 (serves 15-24)

Grilled Vegetables

Balsamic-marinated seasonal vegetables grilled and served with roasted red pepper aioli.

\$69.99 (serves 15-20)

Fruit Platter

A selection of the season's best fresh fruit: hand cut at the peak of ripeness.

Small \$24.99 (serves up to 8)

Medium \$45.99 (serves 8-15)

Large \$79.99 (serves 15-24)

Signature Spreads

Three of our distinctive dips surrounded by a bountiful bread basket of flatbreads, pitas, baguettes, crackers and pumpernickel bread.

Choose three:

- Roasted Red Pepper
- Hummus
- Babaghanoush
- Chipotle Aioli
- Artichoke and Spinach dip

\$29.99 (serves 10-15)

Mediterranean Platter

Hummus, tabbouleh, marinated feta cheese, roasted artichoke hearts, hand-rolled grape leaves, falafel, a selection of olives and grilled and spiced pita triangles.

Small \$59.99 (serves 8-10)

Large \$119.99 (serves 15-20)

Mediterranean Platter ▼



Mexican Fiesta Platter

Tortilla chips with guacamole, shredded cheddar cheese, quesadillas, cumin black bean dip and pico de gallo.

Small \$59.99 (serves 8-10)

Large \$119.99 (serves 15-20)

Prosciutto Platter

Paper-thin slices of prosciutto, accompanied by grilled asparagus, marinated fresh mozzarella, roasted tomatoes, fresh melon, Adriatic fig spread and grilled French baguette slices.

\$99.99 (serves 10-12)

Antipasto Platter

Nitrate-free prosciutto, salami, ham and pepperoni, marinated bocconcini mozzarella, provolone cheese, olives, roasted artichoke hearts, roasted peppers and marinated mushrooms.

Small \$99.99 (serves 8-10)

Large \$149.99 (serves 15-20)



cheese BOARDS

Artfully arranged selections of fine cheeses chosen to complement your occasion, complete with cheese condiments and fruit garnishes.

Fromages de France

All the decadence that France has to offer: creamy, earthy Brie de Meaux; 18-month Mimolette, a vibrant, crystallized cheddar; AOC Roquefort, a slightly salty sheep's milk blue; decadent triple crème Délice de Bourgogne; all topped off by Abondance, a nutty mountain cheese.

This fabulous assortment will delight any cheese lover's palate. Paired with fresh fruit and flavoured flat breads.

\$47.99 (serves 6)

add \$7.99 per additional person

Les Plaisirs du Québec

Five delectable and varied tastes from la Belle Province, our very own Québec: Bouq' Émissaire, Bénédicтин Bleu, 5-year old Cheddar, Frère Jacques, and apple cider-washed Délice des Appalaches, all paired with seasonal fruit and fig cake.

\$47.99 (serves 6)

add \$7.99 per additional person

Fruit & Cheese, Please

Cheese platter with diced old cheddar, provolone, smoked mozzarella and Swiss with a wedge of gorgonzola and double cream brie. Paired with fresh fruit and an assorted bread basket.

Small \$39.95 (serves 6-8)

Large \$57.95 (serves 15-20)

The Mediterranean

A fusion of old world flavours converges with the aromatic plants and the creamy milks of this diverse region. Corsican Fleur de Maquis, Spanish Zamorano, piquante Mahon, nutty aged Italian Piave and Spanish Valdeon Blue wrapped in chestnut leaves. All served with seasonal fruit, flatbreads and our very own fresh baguette.

\$47.99 (serves 6)

add \$7.99 per additional person

The Finishing Touch

A sweet and savoury cheese tray. Sulfite-free dried figs, apricots, dried apples and caramelized walnuts garnish velvety Brillat Savarin, soft and lush Montbriac, raw goat's milk Valençay and Spanish Manchego.

Further enhanced by quince paste with a touch of cinnamon.

\$53.99 (serves 6)

add \$8.99 per additional person

sweets & beverages



◀ Mini Tarts

Cookies & Bars

A delicious assortment of fresh baked cookies, decadent brownies, rich date squares and pecan bars.

\$29.99 (serves 12-14)

\$44.99 (serves 20-24)

Mini Tarts & Cannoli

Hand-rolled Italian cannoli and a beautiful assortment of fruit, lemon curd, lime coconut and chocolate ganache miniature tartlets.

\$34.99 (serves 12-14)

\$59.99 (serves 20-24)

Coffee Cakes

Sour Cream Coffee Cake

\$9.99 each

Lemon Pound Cake

\$8.99 each

Banana Loaf

\$5.99 each

Miniature Cupcakes

These mini cupcakes take the cake! Frosted chocolate, orange-poppy seed, vegan chocolate and carrot.

\$24.99 (serves 12-14)

\$34.99 (serves 20-24)

Afternoon Tea

A beautiful assortment of sandwiches, elegant fruit tarts, banana and lemon loaves and miniature scones served with strawberry jam and whipped honey butter.

Orange Pekoe or Earl Gray tea. Served with milk and lemon.

\$46.99 (serves 8-10)

\$69.99 (serves 12-15)

Joe to Go

Our freshly roasted and brewed Allegro coffee is served in insulated carrier boxes with cups and all the accompaniments.

A great way to start or end your day.

\$16.99 (serves 12)

Tea to Go

A selection of black, green and herbal teas with milk, lemon and honey.

\$16.99 (serves 12)

seafood platters

Our Seafood Department is brimming with delicious options for your special occasions.

▼ Smoked Platter Deluxe



Shrimp Cocktail Platter**

Arranged in an attractive spiral display. Cooked and ready-to-enjoy.[†]

2 lbs \$29.99 (serves 7-10)

4 lbs \$54.99 (serves 14-20)

8 lbs \$99.99 (serves 28-40)

Jumbo Shrimp Cocktail Platter**

Take it up a notch with the naturally great taste of our shrimp cocktail, but jumbo-sized. Cooked and ready-to-enjoy.[†]

45 Shrimp \$54.99 (serves 7-10)

90 Shrimp \$99.99 (serves 14-20)

135 Shrimp \$149.99 (serves 20-30)

Snow Crab & Shrimp Cocktail Platter

2 lbs of succulent cocktail shrimp* and 2 lbs of meaty snow crab legs.^{††}

\$49.99 (serves 14-20)

Shrimp & Crab Claw Platter

1-1/2 lbs cocktail shrimp platter* and 1-1/2 lbs of mouth-watering snow crab cocktail claws.[†]

\$69.99 (serves 14-20)



Lobster Tail & Veggie Platter

4 delicious North Atlantic lobster tail halves flanked by an arrangement of carrots, broccoli, cucumbers and red peppers. Garnished with lemon, parsley and chives.^{††}

\$64.99 (serves 4-8)

Lobster Tail & Shrimp Cocktail Platter

4 delicious North Atlantic lobster tail halves and 2 lbs of scrumptious cocktail shrimp.* Garnished with lemon, parsley and chives.^{††}

\$79.99 (serves 14-20)

Smoked Platter Deluxe

1 lb of center-cut cold smoked salmon arranged in rosettes and 1 lb each of hot smoked mackerel and trout. Served with your choice of honey-dill mustard **OR** horseradish sauce. Garnished with Italian parsley and lemon twists.

\$39.99 (serves 12-14)

* Large Shrimp (31/40 ct)

** Jumbo Shrimp (16/20 ct)

[†] Accompanied by zesty cocktail sauce, garnished with parsley and lemon slices.

^{††} Served with cocktail **OR** remoulade sauce.

▲ Snow Crab & Shrimp Cocktail Platter

GIFT baskets

For the most discerning taste, let Whole Foods Market create an exceptional gift basket. Our baskets feature an appealing selection of all-natural and organic products. We'll include fresh-baked goodies, organic fruits and vegetables, exquisite cheeses, sweet and savoury snacks, delicious prepared foods and more.

Choose from our Basket Brochure designed for your convenience or let our Gift Basket Team design a custom basket tailored to any special occasion. In addition, we are pleased to provide custom gift baskets including organic, Kosher, gluten-free and other specialty products. We can even include a bottle of wine to make your basket extra special.

For more information please contact our Gift Basket Team through Customer Service.

To view our Gift Basket Brochure please go to www.wholefoodsmarket.com.

FRESH flowers

Fresh flowers make every occasion special and offer a splash of colour and elegance to your table.

Please see your local store's Floral Department for details and to place your order.



Selection of French Cheeses ▲

Catering MENU

Ordering Guidelines

- At least 48-hour notice is required for all orders over 8 guests.
- Please call ahead for consultations and seasonal specialties.
- Twenty-four hour notice is required to cancel orders.
- Menu and prices are subject to change.
- Prices do not include tax.
- Delivery available in select areas at an additional cost.
- Paper goods are supplied for additional charge.

Catering

Choose from our Catering Menu or let our Catering Team help you design a custom menu tailored for any special occasion.

YORKVILLE

87 Avenue Road, **Toronto**, Ontario
416-944-0500 x312

STORE HOURS:

Monday – Friday 9 am-10 pm

Saturday & Sunday 9 am-9 pm

e-mail: yorkville.catering@wholefoods.com

OAKVILLE

301 Cornwall Road, **Oakville**, Ontario
905-849-8400 x116

STORE HOURS:

Monday – Saturday 8 am-9 pm

Sunday 8 am-8 pm

e-mail: mw.oak.catering@wholefoods.com

For more information please contact our Catering Team through Customer Service or visit our Catering Brochure on-line at www.wholefoodsmarket.com/catering



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Supporting responsible
use of forest resources

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