

Whole Foods Market

925 Main Street

Village at Park Royal

West Vancouver, BC V7T 2Z3

604.678.0500

604.678.0501 fax

Catering Menu

Our catering selections are created by our talented in-store chefs.

Whatever your event, whether it's a graduation party, a business meeting, a cocktail party or a wedding, we are committed to providing you with the finest food and service.

We use the same high quality ingredients you find in our aisles and prepare each dish with the same care you would use.

We are passionate about the enjoyment of food and want to help you enjoy every moment with friends, loved ones and colleagues as you celebrate the joy of eating and living well.

Let us make your event beautiful, delicious and easy.

Ordering Information

48 hour notice required on all catering orders. 24 hour notice required to cancel catering orders. Prices subject to change. Menu items subject to seasonal availability.

Party Starters

Petite Baguette Sandwich Crate

(choose 3)

- Fresh mozzarella, basil, Roma tomatoes and balsamic vinaigrette
- Grilled chicken, pesto, mayonnaise and grilled red onion
- Black forest ham, honey mustard, mixed greens, Swiss cheese and tomatoes
- Roast beef, grilled red onions and blue cheese
- Smoked salmon, chevre and green onions
- Curried chicken and basil
- Hummus, grilled vegetables and mixed greens

Small: \$54.99 (serves 8–10)

Large: \$104.99 (serves 15–20)

Skewers

- Grilled Thai chicken or chipotle beef served with peanut dipping sauce
- Portobello mushroom marinated, baked and served with rémoulade
- Bocconcini with tomatoes and basil or bocconcini with melon and prosciutto served with extra virgin olive oil
- Sesame tofu with peanut dipping sauce
- Shrimp satay, grilled and served with lemon aioli

Small: \$49.99 (serves 8–10)

Medium: \$94.99 (serves 14–16)

Large: \$144.99 (serves 18–20)

Prosciutto

(varies by season)

- Asparagus wrapped with prosciutto, topped with lemon zest and served with a side of extra virgin olive oil
- Seasonal wedges of melon wrapped in prosciutto
- Fig and blue cheese wrapped in prosciutto

Small: \$44.99 (serves 8–10)

Medium: \$84.99 (serves 14–16)

Large: \$124.99 (serves 18–20)

Petite Crab Cakes

Our lightly breaded crab cakes are bursting with sweet crabmeat and accented by red peppers, shallots and thyme, and are served with a tangy rémoulade sauce.

Small: \$59.99 (serves 8–10)

Medium: \$109.99 (serves 14–16)

Large: \$154.99 (serves 18–20)

Roast Chicken Drumettes

A crowd pleaser. Hawaiian, Buffalo or Tandoori served with tangy dipping sauce.

Small: \$34.99 (serves 8–10)

Medium: \$59.99 (serves 14–16)

Large: \$89.99 (serves 18–20)

Tea Sandwiches

Choose from:

- Smoked salmon with dilled cream cheese
- Egg salad with roasted tomatoes
- Curry chicken with basil
- Chicken salad with mixed greens
- Cucumber and mint with cream cheese butter
- Mozzarella, prosciutto and pesto butter
- Watercress and goat cheese
- Blue cheese, grilled red onions and watercress

Small: \$44.99 (serves 8–10)

Medium: \$84.99 (serves 14–16)

Large: \$124.99 (serves 18–20)

Quesadillas

- Grilled shrimp, jack cheese, cilantro and lime
- Smoked mozzarella, onions and spinach
- Grilled chicken, jack cheese, bell peppers, onions and tomatoes
- Grilled seasonal vegetables and jack cheese

Small: \$34.99 (serves 8–10)

Medium: \$59.99 (serves 14–16)

Large: \$89.99 (serves 18–20)

Aram Sandwiches

Choose from:

- Roast beef, provolone, horseradish cream cheese, tomatoes and mixed greens
- Grilled chicken, pesto cream cheese, tomatoes, mixed greens and grilled onions
- Roast turkey, provolone, mixed greens, tomatoes, cream cheese and red onions
- Smoked salmon, dill cream cheese, red onions, tomatoes and mixed greens
- Hummus, roasted zucchini, yellow squash, roasted red peppers, red onions and mixed greens

Small: \$39.99 (serves 8–10)

Medium: \$74.99 (serves 14–16)

Large: \$104.99 (serves 18–20)

Canapes

- Onion: caramelized onions, blue cheese and candied spiced nuts
- Shrimp: sweet shrimp, roasted tomatoes and pesto butter

Small: \$44.99 (serves 8–10)

Medium: \$84.99 (serves 14–16)

Large: \$124.99 (serves 18–20)

Crostini

Toasted crispy bread rounds topped with:

- Smoked salmon, dilled cream cheese and capers
- Sweet shrimp, dill cream cheese and lemon zest
- Tender roast beef, horseradish cream cheese and scallions
- Chevre, roasted tomatoes and basil
- Antipasti: soprasata, prosciutto, roasted red peppers, artichokes, olives and basil
- Vegetable: grilled zucchini, roasted red peppers, goat cheese, tarragon and lemon
- Grilled chicken, olive tapenade, roasted red peppers and pesto cream cheese

Small: \$44.99 (serves 8–10)

Medium: \$84.99 (serves 14–16)

Large: \$124.99 (serves 18–20)

Casual Gatherings

Meat and Cheese Platter

Build sandwiches just the way you like. Includes all-natural, preservative and nitrate free turkey, black forest ham, roast beef, salami, provolone, cheddar and Swiss.

Small: \$69.99 (serves 8–10)

Large: \$119.99 (serves 15–20)

Sandwich Accompaniments

An assortment of cucumbers, red onions, lettuce, tomatoes and spreads.

Small: \$24.99 (serves 8–10)

Large: \$39.99 (serves 15–20)

Assorted Breads

Freshly baked breads to complete the meat and cheese platter.

Small: \$31.99 (serves 8–10)

Large: \$44.99 (serves 15–20)

Antipasti Platter

Nitrate free prosciutto, salami, fresh mozzarella, marinated olives, artichokes, red peppers, mushrooms, roasted tomatoes and balsamic onions with flatbreads and breadsticks.

Small: \$89.99 (serves 8–10)

Large: \$119.99 (serves 15–20)

Bruschetta Platter

Includes chopped olives, roasted tomatoes, marinated artichokes, roasted red peppers and eggplant. Served with crispy crostini.

\$39.99 (serves 8–10)

Seasonal Grilled Vegetables

Smoky grilled flavor makes our vegetables special. Beautiful on a platter and served with our house-made creamy dip.

Small: \$49.99 (serves 8–10)

Large: \$79.99 (serves 15–20)

Crudités Platter

An assortment of fresh, crisp, colorful vegetables, perfect for keeping the palate refreshed. Served with the chef's house-made dip.

Small: \$49.99 (serves 8–10)

Large: \$79.99 (serves 15–20)

Mediterranean Platter

Includes house-made hummus, roasted red peppers, tabbouleh, falafel, babaganoush, feta, dolmas, olives, pita bread and crackers.

Small: \$74.99 (serves 8–10)

Large: \$114.99 (serves 15–20)

Elegant Cheese and Fruit Platter

A classic assortment of blue cheese, chevre, triple cream brie and seasonal fresh fruit.

Includes a baguette and cracker platter.

Small: \$69.99 (serves 8–10)

Large: \$99.99 (serves 15–20)

Traditional Sandwich Board

Feed a crowd with our casual selection of favorites cut into bite-sized triangles and garnished with seasonal fresh fruit.

Small: \$79.99 (serves 8–10)

Large: \$119.99 (serves 15–20)

Traditional Cheese Platter

A variety of cheese cut into bite-sized triangles and garnished with fruit. Selection of smoked mozzarella, provolone, Swiss, cheddar and a wedge of brie. Includes a baguette and cracker platter.

Small: \$54.99 (serves 8–10)

Large: \$94.99 (serves 15–20)

The Artisan Cheese Platter

Handcrafted cheeses from around the world. Includes Gouda, Dutch, Parrano, Taleggio, Cambozola, local Chevre & Applewood Smoked Cheddar. Includes a baguette and cracker platter.

Small: \$59.99 (serves 8–10)

Large: \$99.99 (serves 15–20)

Seasonal Fruit Platter

A spectacular display of the freshest seasonal fruit served with honey yogurt dipping sauce.

Small: \$49.99 (serves 8–10)

Large: \$79.99 (serves 15–20)

Party Dip

Choose from spinach and artichoke, roasted onion or crab dip. Our favorite party classic. Includes baguettes and crackers.

\$44.99 (serves 8–10)

Smoked Salmon Platter

Our lightly smoked salmon is thinly sliced and served with herb cream cheese, tomatoes, cucumbers, capers, red onion and lemon. Includes a baguette and cracker platter.

Small: \$84.99 (serves 8–10)

Large: \$134.99 (serves 15–20)

Cheese Tortas

Choose from artichoke & olive tapenade, roasted red peppers & pesto or cipollini balsamic onions & pesto, or pesto & sun-dried tomatoes.

\$24.99 each

Serves 8–10

Salads

Minimum special order for each salad is 1 kilo.

Caesar Salad

Crisp romaine, croutons, tomatoes, Caesar dressing and Parmesan cheese.

\$ 1.99/100g

Chile Lime Basil Tofu Salad

Tender cubes of firm tofu tossed with broccoli, basil and lime chili dressing. This salad pairs well with poached salmon.

\$1.99/100g

Field Greens with Spiced Nuts

Mixed greens with cranberries, spiced nuts, blue cheese and balsamic vinaigrette.

\$1.99/100g

Cabbage Crunch

Shredded cabbage, sesame seeds, scallions and toasted almonds tossed with a tangy apple cider vinaigrette — a great accompaniment to any entrée.

\$1.99/100g

Smoked Mozzarella Pasta Salad

Penne pasta with fresh spinach, roasted red peppers, smoked mozzarella and Parmesan cheese tossed with creamy dressing. Perfect for a light luncheon.

\$2.99/100g

Classic Greek Salad

Cucumbers, tomatoes, kalamata olives, artichokes, red onions, mint and feta cheese tossed with lemon vinaigrette.

\$1.99/100g

Tailgate Coleslaw

Red and green cabbage, red onions and carrots tossed in a tangy, slightly creamy dressing.

\$1.99/100g

Spinach Salad with Crisp Shiitakes

Baby spinach, red onions, walnuts and crisp, smoky flavored shiitake mushrooms tossed in classic red wine vinaigrette.

\$2.99/100g

Chinese Chicken Salad

A great main dish salad for lunch or brunch. Shredded chicken, crispy romaine lettuce, red cabbage, almonds and carrots tossed in rice wine vinaigrette.

\$3.99/100g

Asian Noodle Salad

We toss spaghetti, carrots, scallions and sesame soy dressing to make this light and delicious pasta salad.

\$1.99/100g

Broccoli Crunch

Red onions, currants, applewood bacon and candied cashews tossed with a creamy apple cider dressing.

\$1.99/100g

Curried Chicken

Tender chicken with currants, almonds and scallions in a creamy curry dressing.

\$2.99/100g

Spinach Orzo Salad

A substantial salad, perfect for a lunch buffet. Orzo pasta with tangy feta cheese, fresh spinach, kalamata olives, red onions and pine nuts tossed in a balsamic vinaigrette.

\$2.49/100g

Tofu Shiitake

Shiitake mushrooms, roasted red peppers, scallions and crisp green cabbage in a sesame cider vinaigrette.

\$2.99/100g

Picnic Potato Salad

We make our potato salad in the classic, simple style with tender potatoes, hardboiled eggs, scallions and parsley all tossed together in a creamy dressing.

\$1.49/100g

Mixed Greens

Fresh mixed field greens with tomatoes, carrots and croutons served with a side of balsamic vinaigrette. This is a great salad to round out a buffet.

\$1.99/100g

Entrees

Vegetable Enchilada Casserole

Fresh spinach and black beans with ranchero sauce and corn tortillas served with sides of sour cream and salsa.

\$39.99 (serves 8–10)

Eggplant or Chicken Parmesan

Breaded with Parmesan, provolone cheese, herbs and marinara sauce.

Eggplant \$34.99 (serves 8–10)

Chicken \$54.99 (serves 8–10)

Macaroni and Cheese

Tender macaroni tossed with Alfredo sauce, cheddar, jack and Parmesan cheeses and then baked with breadcrumbs. \$39.99 (serves 8–10)

Herb Encrusted Beef Tenderloin

Our all-natural tenderloin is seared, then slow roasted to perfection. Served sliced or whole with horseradish crème fraîche, grilled vegetables and fresh herb garnish.

\$184.99 (serves 8–10)

Chicken Enchilada Casserole

Chile chicken verde and cheese with ranchero sauce and corn tortillas served with sides of sour cream and salsa.

\$39.99 (serves 8–10)

Traditional Lasagna

Creamy ricotta, mozzarella, natural ground beef, marinara, pasta and Parmesan.

\$49.99 (serves 8–10)

Spinach Lasagna

Creamy ricotta, mushrooms, spinach, marinara, pasta and Parmesan.

\$54.99 (serves 8–10)

Grilled Vegetable Lasagna

Seasonal grilled vegetables with cheese and marinara sauce.

\$49.99 (serves 8–10)

Poached Salmon Platter

Our perfectly poached, half side of salmon is garnished with lemons and cucumbers and served with a sour cream dill sauce.

\$84.99 (serves 8–10)

Box Lunches

Classic Box Lunch

Choose from roast turkey, roast beef or grilled vegetables. Each box is a complete lunch, including a side salad, fresh fruit, a house-made cookie and a 365 everyday value soda or water.

\$14.99 each

Kids Box Lunch

Choose from PB&J or turkey and cheese sandwich. Includes carrots, celery sticks and a 365 juice.

\$6.99 each

The Whole Feast

Choose from grilled salmon fillet or marinated grilled chicken breast, nestled on a bed of greens with tangy vinaigrette. Served with a freshly made side salad, fresh fruit, a roll and a house-made cookie.

\$16.99 each

Vegan Box Lunch

Includes a delicious tofu salad, pasta salad, fresh fruit, vegan chocolate mousse and a 365 everyday value soda or water.

\$14.99 each

3 Salad Box Lunch

Choose from chicken OR tuna salad. Also includes a mixed green salad and a mozzarella-tomato salad with balsamic vinaigrette. Served with a roll, fresh fruit, a house-made cookie, and your choice of a 365 everyday value soda or water.

\$14.99 each

Wine Box Lunch

Includes a triple cream cheese, goat cheese and blue cheese. Served with baguettes and crackers.

\$11.99 each

Wrap Box Lunch

Choose from a chicken Caesar wrap, turkey wrap, or ham wrap sandwich. Each box is a complete lunch, including a side salad, fresh fruit, a house-made cookie and a 365 everyday value soda or water.

\$14.99 each

Breakfast

Breakfast Pastry Platter

A tempting selection of croissants, sticky buns, assorted muffins and breads.

Small: \$34.99 (serves 8–10)

Large: \$54.99 (serves 15–20)

Whole Quiche

Choose from spinach and pine nut, Lorraine or leek and goat cheese.

\$15.99 each

Smoked Salmon Platter

Our lightly smoked salmon is thinly sliced and served with herb cream cheese, tomatoes, cucumbers, capers, red onion and lemon. Includes a baguette and cracker platter.

Small: \$84.99 (serves 8–10)

Large: \$134.99 (serves 15–20)

Seasonal Fruit Platter

A spectacular display of the freshest seasonal fruit served with honey yogurt dipping sauce.

Small: \$49.99 (serves 8–10)

Large: \$79.99 (serves 15–20)

Breakfast Box Lunch

A croissant filled with smoked salmon, dill mascarpone, bacon, cheddar, cucumber, and tomato. Each box includes fruit, and a choice of juice or 365 Everyday Value™ water.

\$12.99 each

Elegant Cheese and Fruit Platter

A classic assortment of blue cheese, chevre, triple cream brie and seasonal fresh fruit.

Includes a baguette and cracker platter.

Small: \$59.99 (serves 8–10)

Large: \$84.99 (serves 15–20)

Don't Forget the Coffee

Freshly brewed Allegro coffee available in regular or decaf. Allegro coffee is sourced from around the world, and specializes in supporting small farms using sustainable growing methods.

\$19.99 (serves 8–10)

Hot Tea

A selection of premium teas with sliced lemon, cream, honey and hot water.

\$19.99 (serves 8–10)

Hot Cocoa

A delicious creamy treat served with marshmallows on the side.

\$19.99 (serves 8–10)

Each order (3.8 liter) will yield approx. 10 (12oz) cups. Condiments, cups and lids are provided. Soymilk is available upon request.

Sweet Endings

Cookie Platter

An assortment of freshly baked cookies.

Small: \$34.99 (serves 8–10)

Large: \$54.99 (serves 15–20)

Deluxe Cookie Platter

Includes freshly made cookies, bars and brownies.

Small: \$44.99 (serves 8–10)

Large: \$64.99 (serves 15–20)

Afternoon Tea

An assortment of breads, cookies and scones.

Small: \$44.99 (serves 8–10)

Large: \$64.99 (serves 15–20)

Petit Sweets

An assortment of Lilliputian sweets.

5.99/100g

Please speak to a bakery team member regarding plattering charges

Sheet Cakes

Please ask a Bakery Team Member for varieties.

1/4 sheet \$55.99

1/2 sheet \$76.99

Full sheet \$132.99

Catering crates are available at an additional cost