CATERING MENU

Let us help make your event delicious, beautiful and easy.
RISE AND DINE
Get a great start with these morning meal selections.
Small (S): Serves 8–10  Large (L): Serves 15–20

JOE TO GO
Includes cups, cream, sugar, lids and stir sticks.  $16.99, Serves 8 cups

BREAKFAST PASTRY PLATTER VT
• Danishes  • Plain and filled croissants
• Muffins  • Scones
S: $29.99  L: $44.99

SMOKED SALMON PLATTER
Our lightly smoked salmon is thinly sliced and served with traditional accompaniments, including cream cheese and bagels.
S: $79.99  L: $149.99

CRÈME BRÛLÉE FRENCH TOAST VT
This baked French toast is served with homemade whipped cream, seasonal berries and real maple syrup.
S: $49.99  L: $89.99

MORNING FRUIT BOWL VT
A medley of freshly cut seasonal fruit served with honey yogurt dressing.
S: $29.99  L: $59.99

SEASONAL FRUIT PLATTER VG
An artful display of the freshest seasonal fruit and ripe berries.
S: $49.99  L: $99.99

HOMEMADE QUICHE
Made with fresh cage-free eggs. Sold by whole quiche only; contains 8 slices.
• Traditional Lorraine  • Spinach and mushroom VT
• Broccoli cheddar VT  • Leek and goat cheese VT
$15.99 each

SPECIALTY GREEN SALADS
Every salad is made with fresh ingredients that meet our incomparable quality standards.
• Available in an individual box or a family-sized bowl (serves 10–12)
• Individual boxes include a fresh fruit salad and a freshly baked roll

CAESAR SALAD
With Parmesan croutons and classic Caesar dressing.
Box: $9.99  Bowl: $29.99
Add Grilled Chicken or Salmon
Box: $12.99  Bowl: $32.99

WHOLE FOODS MARKET SALAD VT
Field greens with toasted walnuts, crumbled blue cheese, dried cranberries and balsamic vinaigrette.
Box: $9.99  Bowl: $29.99

PECAN FETA SALAD VT
Field greens, red onions, feta and candied pecans served with balsamic vinaigrette.

GRILLED CHICKEN COBB SALAD
Crisp romaine with grilled chicken breast, bacon, tomatoes, chopped eggs, blue cheese and avocado. Served with ranch dressing.
Box: $10.99  Bowl: $32.99

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.
SIGNATURE BOX LUNCHES
Includes a choice of seasonal pasta or potato salad, chips, dill pickle spear and fresh-baked cookie or choice of whole fruit: banana, orange, apple, pear or grapes.
$14.99 each
Choose from:
• The Bavarian: Black Forest ham, Swiss cheese, lettuce, tomato and German mustard on a roll
• The Roman Holiday: Roasted turkey, Genoa salami, lettuce, tomato, prosciutto and provolone with mild giardiniera on a baguette
• Garden Vegetarian: Hummus and fresh vegetables with balsamic vinaigrette on multigrain VT
• 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 baguette
• California Club: Turkey, bacon, avocado, lettuce, tomato, cheddar and Sonoma dressing on multigrain bread

CLASSIC BOX LUNCHES
Includes chips, dill pickle spear, fresh fruit salad and a choice of seasonal pasta or potato salad. Select tortilla wrap, croissant, baguette, ciabatta or whole wheat bread.
$12.99 each
Choose from:
• Oven-roasted turkey and Swiss with cranberry spread
• Sonoma chicken salad
• Tuna salad
• Curry tofu salad VG
• Roast beef and cheddar with Dijon mayo
• Ham and Swiss with Dijon mustard
• Egg salad VT
• Grilled seasonal vegetables with sprouts and red pepper hummus VG

SANDWICH PLATTERS
Our great-tasting meat and poultry comes from animals raised on vegetarian feed with no antibiotics, ever. We source as much of our produce as possible from local producers.

BITE-SIZED WRAP PLATTER
 Assorted flavoured wraps with cream cheese, fresh meats, artisan cheeses and farm-fresh produce rolled tightly and cut into sections.
Serves 10–15 (80 pieces): $75.99
Choose up to three from these selections:
• Garden VT
• Ham and Swiss
• California club
• Sonoma chicken
• Grilled vegetable VT
• Vegan “chicken” salad VG
• Rotisserie chicken Caesar
• Roasted turkey and cheddar

TRADITIONAL SANDWICH BOARD
A selection of our classic sandwiches prepared on artisanal bread and artfully arranged.
Board includes a choice of four:
• Ham and Swiss with Dijon mustard
• Vegan curry tofu salad VG
• Roast beef and cheddar with Dijon mayo
• Oven-roasted turkey and Swiss with yellow mustard
• Grilled seasonal vegetables with sprouts and red pepper hummus VG

FINGER SANDWICHES
An assortment of mini pita pockets, tea sandwiches and mini pinwheels
Choose up to four varieties:
• Cucumber and dill
• Smoked salmon and dill
• Egg salad
• Tuna salad
• Grilled vegetables VG
• Turkey cranberry with provolone

Boxed Lunches enjoy convenience without compromise. Our box lunches are made with fresh, premium ingredients that never contain synthetic nitrates.

CLASSIC BOX LUNCHES
Includes chips, dill pickle spear, fresh fruit salad and a choice of seasonal pasta or potato salad. Select tortilla wrap, croissant, baguette, ciabatta or whole wheat bread.
$12.99 each
Choose from:
• Oven-roasted turkey and Swiss with cranberry spread
• Sonoma chicken salad
• Tuna salad
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• Roast beef and cheddar with Dijon mayo
• Ham and Swiss with Dijon mustard
• Egg salad VT
• Grilled seasonal vegetables with sprouts and red pepper hummus VG

BOX LUNCHES
Includes chips, dill pickle spear, fresh fruit salad and a choice of seasonal pasta or potato salad. Select tortilla wrap, croissant, baguette, ciabatta or whole wheat bread.
$14.99 each
Choose from:
• The Bavarian: Black Forest ham, Swiss cheese, lettuce, tomato and German mustard on a roll
• The Roman Holiday: Roasted turkey, Genoa salami, lettuce, tomato, prosciutto and provolone with mild giardiniera on a baguette
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• Beef-n-Blue: In-house roasted beef with caramelized onions, blue cheese and horseradish mayo on a baguette
• California Club: Turkey, bacon, avocado, lettuce, tomato, cheddar and Sonoma dressing on multigrain bread

Serves 10-15: $99.99
Small (16 pieces): $19.99
Medium (24 pieces): $24.99
Large (36 pieces): $36.99
PARTY PLATTERS

Created from scratch with high-quality ingredients.
Small (S): Serves 8–10   Large (L): Serves 15–20

ANTIPASTO PLATTER
Nitrate-free prosciutto, salami and pepperoni, marinated bocconcini
mozzarella, provolone, olives, roasted artichoke hearts, roasted peppers and
marinated mushrooms.
S: $99.99   L: $149.99

MEDITERRANEAN PLATTER VT
Hummus, tabbouleh, marinated feta, roasted artichoke hearts, hand-rolled dolmas,
falafel, assorted olives and grilled spiced pita triangles.
S: $59.99   L: $119.99

LONDON BROIL
Marinated lean beef, cooked medium rare, artfully arranged with grilled onions,
portobello mushrooms, arugula, horseradish cream and grilled baguette slices.
Serve at room temperature.
S: $119.99   L: $189.99

CHILLED SALMON MEDALLIONS
Individual salmon medallions garnished with lemon, red onions, capers
and garlic aioli.
Choose from:
• Plain   • Sesame
• Citrus   • Herb
S: $119.99   L: $189.99

SEASONAL FRUIT PLATTER VG
An artful display of the freshest seasonal fruit and ripe berries.
S: $49.99   L: $99.99

CRUDITÉS PLATTER VT
A selection of seasonal vegetables served with dip.
Choose from:
• Plain   • Cracked peppercorn ranch
• Blue cheese   • Honey curry
S: $32.99   L: $59.99

MEXICAN FIESTA PLATTER VT
Quesadillas, tortilla chips with guacamole, shredded cheddar cheese, cumin
black bean dip and pico de gallo.
S: $69.99   L: $119.99

KEY WEST SHRIMP PLATTER
Lightly poached, jumbo Key West pink shrimp served with fresh lemon slices
and zesty cocktail sauce.
$19.99/dozen

SIGNATURE SPREADS
Served with baguette slices, assorted flatbreads and crackers.
Choose three:
• Roasted red pepper VT   • Artichoke and spinach dip VT
• Hummus VG   • Chipotle aioli VT
• Baba ghanoush VG
CHEESE BOARDS
Each board includes fresh fruit, a choice of flatbread or sliced baguette and must be ordered for a minimum of six people.

LOCAL CHEESE SELECTION
Niagara Gold, Aged Cheddar, Blue Haze and fresh Chèvre. Accompanied by seasonal fruit and nuts.
$7.99 per person

FINE CHEESE SELECTION
Délice de Bourgogne, Saint Agur, fresh Chèvre and Sir Laurier. Accompanied by fig cake, nuts and seasonal fruit.
$8.99 per person

QUÉBEC SELECTION
La Sauvagine, Bénédictin Bleu, Extra Vintage Cheddar and Québec Ashed Chèvre. Accompanied by fig cake, nuts and seasonal fruit.
$8.99 per person

CLASSIC CHEESE SELECTION
Aged cheddar, French Brie and Dutch Parrano Gouda. Accompanied by Spanish cocktail mix and seasonal fruit.
$7.99 per person

A LA CARTE HOT APPETIZERS
Appetizers are packed cold to preserve freshness. Minimum order is one dozen per selection.

ASSORTED SKEWERS
Choose from:
• Teriyaki or Thai peanut chicken
  $29.99/dozen
• Teriyaki or spicy shrimp
  $29.99/dozen
• Sesame tofu VG
  $19.99/dozen
• Honey soy marinated beef
  $29.99/dozen

PAKORAS VT
Served with mango chutney.
$14.99/dozen

MINI SAMOSAS VT
Served with mango chutney or raita (mint yogurt).
$14.99/dozen

MINI SPINACH AND FETA CAKES VT
Served with citrus aioli.
$14.99/dozen

PETITE CARROT AND PARSNIP CAKES VT
$14.99/dozen

TRADITIONAL OR COCONUT CHICKEN TENDERS
Served with chipotle barbeque sauce or ranch dip.
$22.99/dozen

PETITE CRAB CAKES
Served with lemon aioli.
$25.99/dozen

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$7.99 per person

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$8.99 per person

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$7.99 per person
A LA CARTE COLD APPETIZERS
Minimum order is one dozen per selection.

CROSTINI
Small rounds of toasted baguette generously topped with choice of
- Prosciutto with olive tapenade
- Rustica peppers VT
- Balsamic roasted pear and blue cheese VT
- Tomato bruschetta VT
- Sautéed wild mushrooms with fresh thyme and goat cheese VT
- Roast beef with horseradish crème fraîche and arugula
$19.99/dozen

Eggplant Arugula Rolls VT
Thinly sliced grilled eggplant stuffed with goat cheese, arugula and roasted peppers.
$19.99/dozen

Devilled Eggs VT
Choice of:
- Classic
- Pesto
$7.99/dozen

Smoked Salmon Canapés
Smoked salmon on roasted fingerling potato with traditional garnishes.
$19.99/dozen

Pinwheels
Mini pinwheel sandwiches rolled in white, spinach or sun dried tomato tortillas.
Choose from:
- Roast turkey
- Grilled vegetables VT
- Roast beef
- Grilled chicken
- Curried chicken salad
- Smoked salmon
$15.99/dozen

SUSHI
Please speak to your local Catering Specialist for sushi platter options.

BAKED GOODS
Small (S): Serves 8–10  Large (L): Serves 15–20

Mini Cupcake Platter
Assorted mini cupcakes.
S: $27.99  L: $39.99

Afternoon Tea Platter
Assorted mini tarts and scones.
S: $24.99  L: $34.99

Cookies and Bars Platter
Assorted house-made cookies and brownies.
S: $29.99  L: $44.99

Mini Pastry Platter
Assorted mini pastries including mini tarts and cannoli.
S: $34.99  L: $59.99
ORDERING GUIDELINES

• At least 48-hours notice is required for all orders to avoid rush charges
• Check in-store or online for our seasonal holiday menus
• Credit card required for order confirmation
• Twenty-four hours notice is required to cancel orders or a 50% charge will be applied
• 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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