CATERING MENU

WHOLEFOODSMARKET.COM
At Whole Foods Market, we put the same care and attention to detail into our catering that we do for the food we serve in our stores. In fact, even more!

We know that your special occasion is just that...special...and we promise to do our part in making your event one to remember.

All of the items in our catering menu meet the same high quality standards as everything we sell in our stores, so feel comfortable knowing that you are serving your friends, family and special guests the very best.
**Mediterranean Mezza Platter**
Hummus, stuffed grape leaves, tabouli, feta cheese, kalamata olives, cucumbers and tomatoes. Served with flatbread wedges.
Medium $70 (serves 10-12) Large $100 (serves 15-20)

**Traditional Antipasti Platter**
Assorted gourmet cold cuts, fire roasted peppers, artichoke hearts and olives.
Medium $90 (serves 10-12) Large $150 (serves 15-20)

**Vegetarian Antipasti Platter**
Marinated mushrooms, artichoke hearts, grilled vegetables, fire roasted peppers, fresh mozzarella, feta & chickpea salad.
Medium $70 (serves 10-12) Large $130 (serves 15-20)

**Bruschetta Bowl**
Fresh tomatoes, roasted peppers, olives, capers, basil, garlic and olive oil. Served with toasted ciabatta wedges.
$45 (serves 15-20)

**Decadent Dip Platter**
Choose two of our signature dips: creamy spinach & artichoke, decadent cheddar, feta & roasted garlic or Mediterranean pimento & olive.
Served with toasted ciabatta wedges.
$45 (serves 15-20)
Additional dips available a la carte for $12 each.

**Smoked Seafood Dip Platter**
A trio of smoked salmon, smoked mahi mahi, and smoked white fish dips served with crackers.
$45 (serves 10-12)

**Shrimp Cocktail Platter**
Served with cocktail sauce.
Medium $40 (serves 8-10) Large $75 (serves 15-20)

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Vegetarian

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**PARTY PLATTERS**

PLACE YOUR ORDER TODAY! 877.417.6285
Artisan Cheese Platter
Choose from our selection of domestic and imported cheeses accented with fruit chutneys and crackers.
Market Price (serves 10-12)

Fruit & Cheese Platter
Party classic cheeses complemented by seasonal fruit and berries. Served with crackers.
Medium $75 (serves 10-12)  Large $150 (serves 15-20)

Painter’s Palette
Colorful splashes of seasonal fruit garnished with fresh berries and herbs.
Medium $65 (serves 10-12)  Large $110 (serves 15-20)

Chef’s Crudité Basket
A stunning edible centerpiece with baby vegetables nestled in a basket and served with your choice of dip.
Honey Mustard  Bleu Cheese Ranch  Balsamic
Medium $100 (serves 10-12)  Large $150 (serves 15-20)

Signature Sandwich Platter
Caprese Classico, Turkey Bleu Cheese & Raspberry Preserves, Roasted Vegetables & Provolone, Ham Turkey & Brie, Roast Beef & Pepper Jack.
Served on focaccia and ciabatta.
$40 (serves 10-12)

Wrap Platter
Vegetables & Hummus, Turkey Provolone & Pesto, Roast Beef Roasted Peppers & Horseradish Mayonnaise, Curry Chicken Salad and Cranberry Tuna Salad.
$40 (serves 10-12)

Sandwich Builder
An assortment of artisan breads served with Roasted Turkey, Hand Tied Maple Ham, Rosemary Roast Beef, Swiss Cheese, Cheddar Cheese, Pepper Jack Cheese, mustard, mayonnaise, lettuce and tomato.
$60 (serves 15-20)

Classic Deli Sides Platter
Potato Salad, Cole Slaw, Macaroni Salad and Cage-Free Egg Salad.
$50 (serves 15-20)
The Corporate Lunch
Includes:
• Signature Sandwich of your choice
  Caprese Classico, Ham Turkey & Brie, Roast Beef & Pepper Jack, Roasted Vegetables & Provolone, or Turkey Bleu Cheese & Raspberry Preserves
• Natural Soda or Bottled Water
  Choice of (pick two):
  • Garden Salad
  • Bag of Potato Chips
  • Fruit Salad
  • Cookie
  $10 ea

*Extra $2.00 for all 4 side choices

The Budget Lunch
Includes:
• Small Sliced Bread Sandwich
  Classic Tuna, Turkey & Swiss, or Veggie
• Natural Soda
• Crackers
• Cookie
$5 ea

The Kids’ Lunch
Includes:
• Small Sliced Bread Sandwich
  Ham & Cheese, Peanut Butter & Jelly, or Turkey & Swiss
• Organic Milk
• Apple Sauce
• Organic Shelled Edamame
$6 ea

Vegetarian

PLACE YOUR ORDER TODAY! 877.417.6285
Basic Bagel Platter  
Sliced assorted bagels served with cream cheese. 
$15 (serves 8-10)

Continental Breakfast Treats
Apple turnovers, cinnamon buns, butter and chocolate croissants, and scones. Garnished with fresh seasonal fruit. 
$59 (serves 15-20)

Quiche
Choose from Quiche Lorraine (bacon & onion), a la Grecque (spinach & feta), or mushroom & parmigiano. 
$13 per quiche (serves 6)

Smoked Salmon Platter
Smoked salmon served with cucumbers, capers, red onions and chopped eggs. 
Medium $45 (serves 8-10) 
Large $90 (serves 15-20)

Joe to Go Allegro Coffee Service
Our disposable coffee container holds 96 oz of coffee. Available in regular, decaf or both. Served with condiments. Soy milk available upon request. 
$13 (96 oz)

Hot Tea Service
Our disposable container holds 96 oz of hot water. We include a variety of tea bags, as well as condiments. Soy milk available upon request. 
$13 (96 oz)
STARTERS

(SOLD BY THE DOZEN)

Asparagus & Prosciutto Brie Bundles
$24

Empanadas
- Beef Chicken
- Spinach ▼ $24

Satays
- Cuban Mojito
- Sweet Thai Chili
- Tandoori Tikka
- $35 (chicken)
- $24 (shrimp)

Panko Crusted Goat Cheese Medallions ▼ $24

Chesapeake Crab Cakes
$30

Polenta Canapé à la Toscana ▼ $24

Chicken Wings
- Buffalo
- Honey BBQ
$9

Italian Prosciutto Wrapped Melon $15

Indian Cocktail Samosas
- $10 (potatoes & peas) ▼
- $15 (chicken)

Smoked Salmon Euro Canapé $28

ACCOMPANIMENTS

Dipping Sauces
- Chunky French Tartar Sauce ▼
- Spicy Chipotle Remoulade ▼
- Sweet Thai Chili ▼
- Bangkok BBQ Peanut
- $6 PT / $10 QT

Assorted Chutneys ▼
- Cilantro Lemon
- Mango Ginger
- $5 (8 oz)

Vegetarian

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Athenian
Cucumbers, red onions, tomatoes, feta, stuffed grape leaves, black olives with lemon herb vinaigrette.
$8 (per person)

Brasserie
Panko crusted goat cheese medallions, candied pecans & sun-dried cranberries with raspberry vinaigrette.
$10 (per person)

Caprese Classico
Fresh mozzarella & tomato with basil pesto.
$8 (per person)

Classic Caesar Salad
$6 (per person)
$8 (per person with grilled chicken)
$10 (per person with grilled shrimp)

Mandarin Orange Goat Cheese
Panko crusted goat cheese medallions, mandarin orange segments, candied cayenne cashews & sun-dried cranberries with raspberry vinaigrette.
$10 (per person)

Spinach Gorgonzola Salad
Gorgonzola cheese, walnuts, caramelized onions and garlic confit.
$10 (per person)
Shrimp Salads
Bloody Mary • Basquaise • Firecracker
$24.99 lb (medium)
$13.99 lb (small)

Ceviche Mexicano
Shrimp & squid with lime juice, jalapeno peppers, red bell peppers, onion, cilantro and garlic.
$11.99 lb

Chicken Salads
Grilled Asparagus • Apricot Almond • Cherry Pecan Cranberry Curry • Coconut Mango Chutney
$9.99 lb

Israeli Couscous Primavera
Grilled vegetables, chickpeas, garlic confit and fresh basil.
$7.99 lb

Sinful Smoked Gouda Pasta
Artichoke hearts, fire roasted peppers, fresh basil and chipotle honey dressing.
$7.99 lb

Tortellini Antipasto Formaggio
Provolone, parmigiano, fire roasted red peppers, artichoke hearts, olives, fresh herbs and lemon herb dressing.
$10.99 lb

Quinoa Salad with Chickpeas & Grilled Zucchini
Fresh spinach and an oil-free lemon paprika dressing.
$7.99 lb

Our Signature Wild Rice Salad
Pecans, sun-dried cranberries, bell peppers, scallions and raspberry vinaigrette.
$11.99 lb

Heirloom Ruby Red Rice with Blueberries & Feta
$7.99 lb

Vegetarian
Sliced Beef Tenderloin
Herb crusted tenderloin cooked rare. Served with a creamy horseradish dressing. $85 EA (serves 10-12)

Grilled Sliced Steak
Argentinean Chimichurri • Asian Spiced Mexican Fajita • Tipsy BBQ $60 EA (serves 10-12)

Sliced Lavender & Herb de Provence Turkey Breast
Served with orange & cranberry relish. $55 EA (serves 10-12)

BY THE POUND (3 LB MINIMUM)

Baked Seasonal Fish
Fire Roasted Red Pepper Dressing Milanese • Tomato Basil $18.99 LB

Farm Raised Salmon
Apricot Orange • Grilled • Pan Roasted • Sweet Thai Chili $24.99 LB

Dijon Rosemary Rack of Lamb
$29.99 LB (approx. 12-14 oz per rack)

Vancouver Spiced Beef Standing Rib Roast (Bone-In)
$19.99 LB

Eggplant Napoleons
Eggplant stacks with fresh mozzarella, basil walnut pesto & marinara sauce. $9.99 LB

Stuffed Portobello Mushrooms
Stuffed with Italian seasoned bread cubes, peppers, onions, mozzarella, parmagiano reggiano and fresh Italian herbs. $8.99 LB

Vegetarian
Asparagus
Steamed and served with your choice of:
Caper Olive Vinaigrette • Scandinavian Cream Sauce
Shiitake Mushroom Vinaigrette
$12.99 LB

Potatoes Rustica Parmigiano
Tomatoes, onions, fresh oregano, garlic & parmigiano.
$7.99 LB

Broccoli Rabe
Sautéed with garlic.
$10.99 LB

Butternut Squash Risotto
Brown rice, white wine, parmigiano cheese and pumpkin seeds.
$7.99 LB

Goat Cheese Pomme Dauphinoise
Sinful scalloped potatoes with goat cheese.
$9.99 LB

Madras Potatoes
Roasted with curry powder, curry leaves, black mustard seeds & dried red chilies.
$7.99 LB

Oven Roasted or Grilled Vegetables
Squash, zucchini, peppers, eggplant and onions.
$8.99 LB

Roasted Pecan Sweetness
Roasted sweet potatoes, granny smith apples, fennel and cinnamon pecans with maple syrup.
$8.99 LB

Zucchini a la Parma
Baked with parmigiano, walnuts and garlic.
$8.99 LB

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Sides (3 LB Minimum)
(Pricing is Subject to Seasonal Availability)

Place your order today! 877.417.6285
Handcrafted European Cookies & Bars
$35 (serves 15-20)

Comfort Cookies
Chocolate chip, white chocolate macadamia caramel, ginger snaps, German chocolate, honey roasted peanut, sugar, and oatmeal raisin.
$45 (serves 15-20)

Le Patisserie
Delicate pastries, cakes and tarts.
$45 (serves 8-10)
$90 (serves 15-20)

Decadent Cheesecakes
6” plain or topped (serves 8-10)

Italian Style Ricotta
$18.99

No Sugar Added Vanilla
$15.99

No Sugar Added Chocolate
$15.99

Strawberry Topped
$18.99

Turtle Pecan Chocolate Caramel
$18.99

Vegetarian
With locations throughout the state of Florida, there’s sure to be one close by. Visit us online to find the Whole Foods Market® that’s closest to you.

For large orders, events or party catering, please call our catering desk at: 877.417.6285. Please allow a 48-hour notice on all catering orders.

*All images in this menu are only meant to be artistic representations, and may not accurately represent the actual product offerings. Items and pricing are subject to change without notice based on availability, seasonality of products and market pricing.