

menu

CASUAL GATHERING BUFFET

To create a customized lunch buffet, please choose two side dishes.
For a dinner buffet, please choose three side dishes. An artisan bread basket is also included.
Additional side dishes are \$2.50 per guest.
For "split entrées," please choose two entrées and add \$3.00 per guest to greatest value entrée.

All American Steak.....Lunch \$15 per guest | Dinner \$20 per guest

Beef steak marinated and grilled to perfection. Choose orange-chipotle glaze, rosemary gorgonzola butter or grilled Texas onions and mushrooms with a demi-glaze.

Braised Beef Brisket and Beer Gravy.....Lunch \$13 per guest | Dinner \$18 per guest

Beef brisket slow roasted with garlic, vegetables and spices until tender, then sliced and smothered in beer gravy.

Grilled Lemon Butter Chicken Breast.....Lunch \$13 per guest | Dinner \$18 per guest

Chicken breast marinated in rosemary and thyme, then finished with a lemon-garlic butter jus.

v It's Greek To Me!.....Lunch \$14 per guest | Dinner \$18 per guest

A complete feast of grilled rosemary chicken breast, green pea and herb falafel with tomato and parsley relish, lemon hummus, baba ghanoush, shredded Romaine, tzatziki sauce and pita bread.

Island Jerk Chicken.....Lunch \$13 per guest | Dinner \$18 per guest

Boneless chicken breast marinated in jerk seasoning and served with mango-avocado salsa.

Italian Beef and Sausage MeatloafLunch \$14 per guest | Dinner \$19 per guest

A delicious meatloaf made with our premium ground beef and Italian sausage, seasoned with fresh onions, garlic, parmesan and herbs, and topped with marinara.

Chicken Francaise.....Lunch \$13 per guest | Dinner \$18 per guest

Parsley- and egg-battered chicken breast topped with fried capers, grilled lemons and a squeeze of fresh lemon juice.

Chicken Parmesan.....Lunch \$13 per guest | Dinner \$18 per guest

Parmesan-encrusted chicken breast served with marinara sauce and topped with mozzarella cheese.

v Eggplant Parmesan.....Lunch \$12 per guest | Dinner \$17 per guest

Parmesan-encrusted eggplant slices served with marinara sauce and topped with mozzarella cheese.

Coq Au Vin.....Lunch \$10 per guest | Dinner \$15 per guest

A classic French dish made with boneless chicken thighs, red wine, bacon, pearl onions and fresh thyme.

Seared Chicken with Tomato-Caper Tapenade.....Lunch \$13 per guest | Dinner \$18 per guest

A seared, boneless, skinless chicken breast served with a flavorful tapenade made of roasted tomatoes, capers, garlic, shallots, lemon and fresh herbs.

vn Roasted Cauliflower Steaks.....Lunch \$11 per guest | Dinner \$16 per guest

Seasoned, thickly cut cauliflower roasted with olive oil and topped with balsamic-roasted cherry tomatoes, garlic and shallots.

Chicken and Dumplings.....Lunch \$13 per guest | Dinner \$15 per guest

Comfort food at its best! Tender poached chicken and all natural dumplings cooked with onions, celery, carrots, peas and fresh herbs in a sauce supreme.

Whole Foods Market Barbecue

Beef, chicken quarters and/or grilled sausage served with barbecue sauce, red onions, jalapeños and pickles.

Lunch..... 1 meat \$13 per guest | 2 meats \$15 per guest | 3 meats \$17 per guest

Dinner..... 1 meat \$19 per guest | 2 meats \$21 per guest | 3 meats \$23 per guest

continued

v Vegetarian item

vn Vegan item



Please call to order:

1-866-547-7527

Items on this menu require advance notice of 48 hours or longer. Please inquire.

All pick-up orders will be fully cooked and chilled. Reheating instructions available upon request.

Prices and ingredient availability subject to change.

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- Fajita Bar.....Lunch \$14 per guest | Dinner \$19 per guest**
Chicken breast, carne asada, grilled peppers and onions, pico de gallo, sour cream, guacamole and tortillas.
- Mexican Taco Bar.....Lunch \$11 per guest | Dinner \$16 per guest**
Tinga (shredded chicken in chipotle adobo and sour cream) and vegan rajas (grilled poblano, squash and garlic) served with corn tortillas, pico de gallo, guacamole and lime.
- Quesadilla Trio.....Lunch \$11 per guest | Dinner \$16 per guest**
Assorted entrée-size quesadillas filled with marinated grilled chicken, beef picadillo, or vegetarian spinach and mushroom. Served with salsa brodie and dragon salsa.
- Beef and Sausage Lasagna.....Lunch \$12 per guest | Dinner \$17 per guest**
Fresh pasta layered with beef and sausage bolognese, topped with blended cheeses.
- v Wild Mushroom Lasagna.....Lunch \$12 per guest | Dinner \$17 per guest**
Fresh pasta layered with béchamel, assorted wild mushrooms and parmesan cheese.
- vn Penne Primavera.....Lunch \$9 per guest | Dinner \$14 per guest**
Penne pasta cooked al dente and tossed with extra virgin olive oil, roasted tomatoes, Kalamata olives, almonds, baby spinach, garlic and zucchini. Served with vegan soy parmesan on the side (or regular parmesan by request).
- Pasta Bar.....Lunch \$10 per guest | Dinner \$15 per guest**
Penne, olive oil, cracked pepper and parmesan served with marinara, bolognese and Alfredo sauces.
- Tuscan Pork Tenderloin.....Lunch \$16 per guest | Dinner \$21 per guest**
Grilled seasoned pork tenderloin with shaved fennel and roasted red pepper cream sauce.
- Seasonal Grilled Salmon.....Lunch \$17 per guest | Dinner \$22 per guest**
Grilled salmon fillets served with sauce (ask for current preparation).
- Pecan Catfish Po Boy.....Lunch \$10 per guest | Dinner \$15 per guest**
Catfish breaded with panko and pecans, deep fried and served on a baguette with Cajun remoulade, shredded cabbage and pickles.
- Lemongrass Marinated Steak.....Lunch \$16 per guest | Dinner \$21 per guest**
Steak prepared with a lemongrass marinade and served with chopped peanuts, cilantro and lime wedges.
- vn Stuffed Eggplant Rolls.....Lunch \$11 per guest | Dinner \$16 per guest**
Roasted eggplant stuffed with fresh Swiss chard, mozzarella, parmesan, almonds, tomatoes and capers.
- v Apricot Glazed Soy Chick'n.....Lunch \$12 per guest | Dinner \$17 per guest**
Soy-based, vegan Chick'n tossed in a flavorful apricot glaze.
- vn Spicy Orange Tofu.....Lunch \$12 per guest | Dinner \$17 per guest**
Fried tofu with orange peel tossed in a spicy glaze.
- v Tofu Cutlets with Marsala.....Lunch \$12 per guest | Dinner \$17 per guest**
Salt-brined tofu cutlets seared and topped with a vegetarian marsala wine sauce.
- Chicken Tikka Masala.....Lunch \$13 per guest | Dinner \$18 per guest**
Chunks of boneless, skinless chicken stewed in a spicy Indian curry sauce.
- v Citrus Cilantro Tofu.....Lunch \$12 per guest | Dinner \$17 per guest**
Roasted tofu marinated with lemon juice, cilantro, olive oil, pineapple juice, tamari, turmeric, sugar and jalapeño.

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SALADS AND SIDE DISHES

Please select two for **lunch** buffets and three for **dinner** buffets.

Cold Selections

Broccoli Crunch Salad with Bacon

v All items below

Artisan Bread Basket with Butter
Cajun Cole Slaw
Classic Caesar Salad
Classic Garden Salad with Red Pepper Ranch
Cucumbers and Creamy Feta Dressing
Greek Garden Salad with Dolmas, Feta and Olives
Grilled Asparagus with Roasted Tomato Aioli
Grilled Fruit, Field Greens, Walnuts and Goat Cheese with Orange Vinaigrette
Pecan and Feta Salad with Balsamic Vinaigrette
Pesto Penne with Roasted Tomatoes
Smoked Mozzarella Pasta Salad
Spicy Honey-Glazed Grilled Pineapple
Traditional Potato Salad

vn All items below

Assorted Grilled Vegetables
Corn and Tomato Salad
Emerald Sesame Kale
Grilled Vegetable Salad
Kale with Apples and Onions
Lemon-Roasted Asparagus
Orecchiette Pasta Salad with Gigande Beans and Baby Arugula
Potato Salad with Asparagus and Artichokes
Quinoa with Spinach and Roasted Garlic Dressing
Roasted Edamame Salad
Sesame Noodles with Cucumbers
Sesame Sugar Snap Pea Salad
Southwestern Black Bean Salad
Three Pea Stir Fry Salad



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Hot Selections

Southern Grits with Bacon and Cheddar

v All items below

Cauliflower Gratin
Chipotle Cilantro Roasted Potatoes
Country Mashed Potatoes
Creamy Polenta
Farfalle Pasta with Peas in Gorgonzola Cream Sauce
Gingered Carrots
Macaroni and Cheese
Roasted Garlic Mashed Potatoes
Scalloped Potatoes

vn All items below

Black Beans with Green Chiles
Borracho Beans
Broccoli Sauté
Brussels Sprouts Primavera
Calabacitas
Cilantro-Lime Rice
Couscous with Currants, Almonds and Pistachios
Edamame Succotash
Green Beans with Roasted Shallots
Italian Green Beans
Oven Roasted Vegetables
Penne with Roasted Almonds, Spinach and Roasted Tomatoes
Potato and Pea Samosas
Ratatouille
Rosemary Roasted New Potatoes
Saffron Basmati Rice with Currants and Almonds
Sautéed Vegetable Medley
Spanish Rice
Sugar Snap Peas with Grape Tomatoes
Vegetable Egg Rolls with Sweet and Sour
Vegetable Fried Rice



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