

# 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.

### Whole Foods Market Barbecue

Lunch .....1 meat \$12 per guest | 2 meats \$14 per guest | 3 meats \$15 per guest

Dinner .....1 meat \$17 per guest | 2 meats \$19 per guest | 3 meats \$21 per guest

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

### Fajita Bar ..... Lunch \$12 per guest Dinner \$17 per guest

Chicken breast, carne asada, grilled peppers and onions, cilantro pesto, pico de gallo, sour cream, queso fresco, guacamole and tortillas.

### Mexican Taco Bar ..... Lunch \$9 per guest Dinner \$14 per guest

Tinga (shredded chicken in chipotle adobo and sour cream) and rajas (grilled poblano, squash and garlic) served with white corn tortillas, pico de gallo, queso fresco, lime, onions and cilantro.

### **v** Quesadilla Trio ..... Lunch \$9 per guest Dinner \$14 per guest

Assorted entrée-size quesadillas filled with marinated grilled chicken, spinach and mushrooms, or beef picadillo, served with salsa Brodie and avocado sauce.

### Beef and Sausage Lasagna ..... Lunch \$10 per guest Dinner \$15 per guest

Fresh pasta with beef and sausage Bolognese, topped with blended cheeses.

### **v** Wild Mushroom Lasagna ..... Lunch \$10 per guest Dinner \$15 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, toasted pine nuts, baby spinach, garlic and zucchini. Served with real parmesan and vegan soy parmesan on the side.

### Pasta Bar ..... Lunch \$10 per guest Dinner \$15 per guest

Penne, olive oil, cracked pepper and parmesan with marinara, Bolognese and Alfredo sauce.

### Tuscan Pork Tenderloin ..... Lunch \$15 per guest Dinner \$20 per guest

Grilled, seasoned pork tenderloin with shaved fennel and roasted red pepper cream sauce.

### Pork Scaloppini with Marsala Sauce ..... Lunch \$13 per guest Dinner \$18 per guest

Tender scaloppini sautéed in olive oil with seasonal wild mushroom medley, shallots, garlic and Marsala wine.

### Seasonal Grilled Salmon ..... Lunch \$16 per guest Dinner \$21 per guest

Salmon fillets, grilled and served with sauce (call for current preparation).

### Pecan-Encrusted Catfish ..... Lunch \$10 per guest Dinner \$15 per guest

Fried, pecan-breaded catfish fillets served with a spicy Cajun remoulade.

### Tilapia with Bagna Cauda Sauce ..... Lunch \$13 per guest Dinner \$18 per guest

Fresh sautéed tilapia fillets topped with a classic sauce from the Piedmont area of Italy, made with citrus, anchovies and garlic.

### Shrimp Creole ..... Lunch \$13 per guest Dinner \$18 per guest

Shrimp sautéed with the "Cajun trinity" (celery, green bell peppers and onions), seasoned with Creole spices and rich, brown roux.

### Jambalaya with Penne ..... Lunch \$12 per guest Dinner \$17 per guest

Pink shrimp, chicken and andouille sausage in a Cajun-spiced cream sauce, tossed with penne pasta.

### Lemongrass-Marinated Flank Steak ..... Lunch \$14 per guest Dinner \$19 per guest

Served with chopped peanuts, cilantro and lime wedges.

continued



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.

Orders cancelled with less than 48 hours notice may be charged a 50% cancellation fee.

Minimum delivery charges apply.

For a complete listing of menus, please visit us at [wholecateringaustin.com](http://wholecateringaustin.com) or [wholecateringsanantonio.com](http://wholecateringsanantonio.com)



**v** Vegetarian item

**vn** Vegan item

# menu

## CASUAL GATHERING BUFFET

- London Broil** ..... Lunch \$14 per guest      Dinner \$19 per guest  
Marinated and grilled flank steak thinly sliced and served with roasted wild mushrooms and grilled onions.
- All-American Steak** ..... Lunch \$13 per guest      Dinner \$18 per guest  
Shoulder beef fillet marinated and grilled to perfection. Choose orange-chipotle glaze, rosemary-gorgonzola butter, or grilled Texas onions and mushrooms with demi-glace.
- Braised Beef Brisket with Beer Gravy** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Slow-roasted beef brisket cooked with garlic, vegetables and spices until tender, then sliced and smothered in Guinness gravy.
- Gingered Beef Stir-Fry** ..... Lunch \$10 per guest      Dinner \$15 per guest  
Tender strips of beef stir-fried with ginger, tamari, onions, sweet potatoes, green beans and sesame seeds.
- Lamb Tagine with Toasted Almonds** ..... Lunch \$12 per guest      Dinner \$17 per guest  
A flavorful, savory lamb stew with raisins and almonds.
- Grilled Lemon-Butter Chicken Breast** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Marinated in rosemary and thyme, and finished off with a lemon-garlic butter jus.
- Grilled Ponzu Chicken** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Marinated chicken with Japanese ponzu sauce, scallions, peanuts and cilantro.
- It's Greek to Me!** ..... Lunch \$13 per guest      Dinner \$18 per guest  
Create a feast with our rosemary-grilled chicken breast, green pea herbed falafel with tomato and parsley relish, lemon hummus, baba ganoush, shredded romaine, tzatziki sauce and pita bread.
- Island Jerk Chicken** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Boneless chicken breast marinated in jerk seasoning and served with mango-avocado salsa.
- Turkey Meatloaf Florentine** ..... Lunch \$11 per guest      Dinner \$16 per guest  
Ground Diestel turkey with fresh spinach and olives, served with creamy feta sauce.
- Chicken Française** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Parsley-and-egg-battered chicken breast topped with fried capers, grilled lemons and a squeeze of fresh lemon juice.
- Chicken Parmesan** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Parmesan-encrusted chicken breast, served with marinara sauce and topped with smoked mozzarella.
- Coq Au Vin** ..... Lunch \$9 per guest      Dinner \$14 per guest  
This classic French dish consists on boneless chicken thighs, red wine, bacon, pearl onions and fresh thyme.
- Pistachio-Encrusted Fried Chicken Breast** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Chicken breast encrusted in panko and pistachio nut breading, served with orange-basil chimichurri sauce.
- vn** **Cajun Stuffed Zucchini** ..... Lunch \$11 per guest      Dinner \$16 per guest  
Fresh zucchini boats filled with a vegan Cajun dirty rice made with mushrooms, onions, celery and bell peppers, and topped with a horseradish cream.
- vn** **Italian "Sausage" Pasta** ..... Lunch \$11 per guest      Dinner \$16 per guest  
Italian-style vegan sausage grilled and tossed with penne pasta, fresh marinara, grilled peppers and onions. Served with soy parmesan on the side.
- vn** **Roasted Cauliflower Steaks** ..... Lunch \$10 per guest      Dinner \$15 per guest  
Seasoned, thick-cut cauliflower roasted with olive oil and topped with balsamic-roasted cherry tomatoes, garlic and shallots.
- vn** **Caramelized Tempeh with Chile and Tamarind** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Indonesian-style, crispy fried tempeh coated in a sweet chile and tamarind sauce.

continued



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.

Orders cancelled with less than 48 hours notice may be charged a 50% cancellation fee.

Minimum delivery charges apply.

For a complete listing of menus, please visit us at [wholecateringaustin.com](http://wholecateringaustin.com) or [wholecateringsanantonio.com](http://wholecateringsanantonio.com)



**v** Vegetarian item

**vn** Vegan item

# menu

## CASUAL GATHERING BUFFET

- vn** **Stuffed Eggplant Rolls** ..... Lunch \$11 per guest      Dinner \$16 per guest  
Roasted eggplant stuffed with fresh Swiss chard, pine nuts, tomatoes and capers.
- vn** **Apricot Glazed Soy Chick'n** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Soy-based, vegan Chick'n tossed in a flavorful apricot glaze and served on top of vegetable fried rice.
- vn** **Spicy Orange Tofu** ..... Lunch \$12 per guest      Dinner \$17 per guest  
Fried tofu with orange peel, tossed in a spicy glaze.

### SALADS AND SIDE DISHES

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

#### Cold Selections

Broccoli Crunch Salad with Bacon



All items below

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



All items below

- Asparagus and Hearts of Palm Salad
- Balsamic-Roasted Beets
- Cabbage Crunch Salad
- Corn and Tomato Salad
- Emerald-Sesame Kale
- Grilled Vegetable Salad
- Israeli Couscous Primavera
- Kale with Apples and Onions
- Lemon-Roasted Asparagus
- Marinated Mushrooms Verona
- Moroccan Artichoke and Orange Green Salad
- 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 Cucumber
- Sesame Sugar Snap Pea Salad
- Southwestern Black Bean Salad
- Three Pea Stir-Fry Salad

continued



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.

Orders cancelled with less than 48 hours notice may be charged a 50% cancellation fee.

Minimum delivery charges apply.

For a complete listing of menus, please visit us at [wholecateringaustin.com](http://wholecateringaustin.com) or [wholecateringsanantonio.com](http://wholecateringsanantonio.com)



Vegetarian item



Vegan item



# menu

## CASUAL GATHERING BUFFET

### SALADS AND SIDE DISHES

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

#### Hot Selections

Borracho Beans with Bacon



All items below

Cauliflower Gratin

Country Mashed Potatoes

Creamy Polenta

Ecuadorian Potato Cakes

Farfalle Pasta with Peas in Gorgonzola Cream Sauce

Macaroni and Cheese

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Southern Grits with Corn, Greens and Sweet Onions

Vegetable Fried Rice



All items below

Black Beans with Green Chiles

Calabacitas

Cilantro-Lime Rice

Couscous with Currants, Pine Nuts and Pistachios

Edamame Succotash

Gingered Carrots

Green Beans with Roasted Shallots

Italian Green Beans

Oven-Roasted Vegetables

Penne with Toasted Pine Nuts, Spinach and Roasted Tomatoes

Rosemary Roasted New Potatoes

Saffron Basmati Rice with Currants and Almonds

Spanish Rice

Sugar Snap Peas with Grape Tomatoes

Sautéed Vegetable Medley

Brussels Sprouts Primavera

Rapini with Roasted Garlic

Broccoli Sauté

Swiss Chard Rolls

Ratatouille

Vegan Macaroni and Cheese

Horseradish Mashed Potatoes

Penne Pasta with Olive Oil and Cracked Pepper

Vegetable Eggrolls with Sweet and Sour Sauce



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.

Orders cancelled with less than 48 hours notice may be charged a 50% cancellation fee.

Minimum delivery charges apply.

For a complete listing of menus, please visit us at [wholecateringaustin.com](http://wholecateringaustin.com) or [wholecateringsanantonio.com](http://wholecateringsanantonio.com)



Vegetarian item



Vegan item