

menu

GLOBAL TAPAS

For gatherings of 50 people or more, the following selections provide your guests a complete dining experience consisting of thematic groupings of “tapas-style” small bites. Suitable for any reception, celebration or light dining hour.

ASIAN STREET SAMPLES

Ginger-Battered Asparagus

Asparagus spears in tempura-like batter with sesame-soy dipping sauce.

Edamame and Ginger Pot Stickers

Seasoned purée of edamame, ginger, chiles and green onions with spicy, soy-ginger dipping sauce.

Thai Coconut Shrimp

Marinated in coconut milk, curry and lime, breaded and fried, served with sweet chile sauce.

Three Pea Stir-Fry Salad

Sugar snap peas, English peas and pea shoots stir-fried in sesame dressing.

Lemongrass-Marinated Flank Steak

Chopped, marinated flank steak with peanuts, sweet red pepper, cilantro and lime.

Grilled Salmon Medallions

Seasoned, grilled salmon fillets with papaya salsa.

Vegetable Fried Basmati Rice

\$24 per guest
50 guest minimum

MEDITERRANEAN ISLANDS

Dipping Station

An array of dips (baba ghanoush, roasted red pepper hummus, white bean hummus with crumbled feta and citrus-marinated olives) served with pita and flatbread.

Green Pea and Herbed Falafel

Served on a bed of tomato and parsley relish.

Stuffed Eggplant Rolls

Eggplant stuffed with Swiss chard, pine nuts, roasted tomatoes and capers.

Porcini & Pea Arancine *Vegetarian*

Saffron-flavored Arborio rice blended with porcini mushrooms, peas, Italian parsley, parmesan and mozzarella cheeses, then rolled in bread crumbs and served with spicy Arrabbiata sauce.

Israeli Couscous Primavera

Middle Eastern couscous with vegetables and dill-lemon dressing.

Grilled Rosemary Chicken Medallions

Marinated boneless breast with tomato and lemon chutney.

Lamb Tagine

Savory lamb stew with raisins and toasted almonds.

\$24 per guest
50 guest minimum



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 or wholecateringsanantonio.com



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CLASSIC ELEGANCE

Stuffed Belgian Endive

Filled with goat cheese quenelles, caramelized pecans and Turkish figs.

Smoked Trout Canapés

Smoked trout, sour cream, capers and dill salad on toasted baguette rounds.

Mushroom Gruyère Dip

Sautéed mushrooms and Gruyère in white wine and cream cheese base, served with baguette and crackers.

Orecchiette Pasta Salad

Orecchiette pasta, Gigande beans and baby arugula in lemon-garlic dressing.

Chicken Française Medallions

Parsley-and-egg-battered chicken sautéed and topped with fried capers and grilled lemons.

Petite Beef Wellingtons

Morsels of beef tenderloin with wild mushroom duxelles, wrapped in puff pastry.

Green Goddess Crudités

An assortment of vegetables, pickled red onion and citrus-marinated olives served with anchovy green goddess dressing (vegan dips available).

\$22 per guest
50 guest minimum

MOTTO ITALIANO

Classic Antipasti Display

Italian appetizer assortment of marinated and roasted vegetables, meats and cheeses with baguette and flatbread.

Caprese Skewer *Vegetarian*

Vegetarian. Fresh grape tomatoes skewered with cillengini mozzarella and drizzled with a fresh basil and extra virgin olive oil vinaigrette.

Fried Portobello Ravioli

Ravioli with a parsley, parmesan and toasted walnut crumb coating, topped with Arrabbiata sauce.

White Bean and Tuna Bruschetta

Gigande bean purée with olive oil, roasted garlic, lemon juice, capers and tuna, served with grilled baguette rounds.

Farfalle Pasta with Gorgonzola, Pea and Mushroom Cream Sauce

Pesto Grilled Chicken Medallions

Made with basil pesto, served with pine nuts and roasted tomatoes.

Mascarpone Stuffed Strawberries

With sweetened mascarpone and drizzled with a balsamic reduction.

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SOUTH AMERICA AND MEXICO

Salsa and Queso Bar

Guacamole, pico de gallo, tomatillo salsa, mango-papaya salsa and tortilla chips.

Hot Queso Blanco

A spicy blend of jalapeños, tomatoes and onions with Monterey Jack, cream cheese, sour cream, limes, green onion and tortilla chips.

Tinga, Rajas and Carne Asada Tacos

Tacos stuffed with tinga (shredded chicken cooked in chipotle adobo and sour cream); rajas (grilled poblano strips, squash strips and garlic); or carne asada.

Ecuadorian Potato Cakes

Grilled, cumin-seasoned potatoes stuffed with green chiles and Muenster.

Beef Empanadas

Beef with raisins, capers and cilantro, wrapped in flaky crust, served with chimichurri sauce.

Topolo-Style Caesar Salad

Romaine, cilantro, pumpkin seeds and queso fresco in sherry vinegar dressing.

Honey-Chipotle Grilled Pineapple

Grilled pineapple glazed with local Texas honey and chipotle peppers.

\$20 per guest
50 guest minimum

TOTALLY TEXAN

Smoky Miniature Cowboy Meatballs

Ground beef, cheddar cheese, bacon and jalapeños baked in barbecue sauce.

Cajun Barbecue Shrimp

Jumbo shrimp sautéed in buttery, spicy garlic sauce, served with baguette sticks.

Barbecue Beef Quesadillas

Smoked beef brisket with roasted red onions, barbecue sauce, jalapeño pepper jack cheese and avocado pico de gallo.

Pecan-Crusted Catfish Strips

Strips of pecan-breaded, fried catfish with spicy Cajun remoulade.

Collard Green Slaw

A variety of cabbages and collard greens tossed in creamy dressing.

Classic Macaroni and Cheese

Corn and Black Bean Salad

Dressed with green chile and cumin vinaigrette.

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VEGETARIAN BITES

Hot Artichoke Dip

Creamy artichoke, parmesan and green chile dip with baguette and flatbread.

Roasted Tomato and Thyme Pissaladiere

Seasonal roasted tomatoes atop flaky puff pastry dough with caramelized onion, garlic purée and kalamata olives.

White Bean and Parsley Tarts

Purée of seasoned Gigande beans with lemon, garlic and parsley, topped with crumbled feta and red chile flakes.

Mediterranean Risotto Cakes

Arborio rice blended with spinach, tomatoes, feta, parmesan, red peppers and herbs. Served with roasted tomato aioli.

Stuffed Swiss Chard Rolls

Stuffed with potato and lentils, served with spiced red pepper tomato jam.

Balsamic-Roasted Beets

Roasted Edamame and Olive Salad

Edamame roasted with red peppers, garlic and olives, seasoned with fresh oregano and basil.

\$17 per guest

50 guest minimum

FAR EAST VEGAN

Tofu and Green Onion Sate

Skewers of grilled tofu and spring onions marinated in sesame dressing.

Bakwan

Crispy, vegetable Indonesian fritter with bean sprouts, Chinese celery greens, scallions and cabbage. Served with sriracha (hot chile sauce) and lime.

Emerald-Sesame Kale

Kale stir-fried in tamari, garlic and sesame seeds.

Broad Rice Noodle Salad

Tossed in mirin dressing with fried tofu, vegetables, peanuts and cilantro.

Sweet Chile Fried Tofu

Chile fried tofu cakes served with leeks in coconut-lemongrass broth.

Cabbage Crunch Slaw

Green cabbage slaw in sweet sesame dressing with toasted almonds.

Ginger-Battered Asparagus

Asparagus spears in tempura-like batter, with sesame-soy dipping sauce.

\$16 per guest

50 guest minimum



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