

menu

HOLIDAY SELECTIONS

Each of these selections has a special seasonal flair and is made with the highest quality natural and organic ingredients. These items are available in addition to our year-round menus.

Small serves 10-15 guests • Medium serves 15-30 guests • Large serves 30-50 guests

- V** **Miniature Tamales** Small \$30 | Medium \$60 | Large \$100
Please call us for a list of seasonal choices, served with Pico de Gallo and Dragon Salsa.
- vn** **Gobhi Manchurian (Spicy Cauliflower Fritters)** Small \$30 | Medium \$60 | Large \$100
Fresh cauliflower florets dipped in a seasoned cornmeal batter and served with carrots, green onions and chili-garlic dipping sauce.
- Chicken and Butternut Squash Miniature Pot Pies** Small \$36 | Medium \$72 | Large \$120
Chicken breast in a creamy rosemary sauce with petite peas and butternut squash.
- Miniature Cajun Shrimp and Crawfish Bowls** Small \$42 | Medium \$84 | Large \$140
Miniature brioche buns filled with creamy Cajun-spiced shrimp and crawfish.
- Oyster Gratin with Horseradish and Parmesan** Small \$70 | Medium \$140 | Large \$220
Individual three-bite creamy gratin served in a flaky tart shell, with a whole oyster in each tart.
- Lamb “Lollipops”** Small \$70 | Medium \$140 | Large \$220
Baby lamb chops seasoned with a Mediterranean rub, roasted and served with pomegranate tabbouleh.
- vn** **Autumn Rolls** Small \$42 | Medium \$84 | Large \$140
Rice paper wrappers rolled with Swiss chard, roasted butternut squash, ginger, carrots, red pepper and fresh mint. Served with spicy peanut sauce.
- V** **Stilton and Peppercorn Spread with Drambuie** Small \$36 | Medium \$72 | Large \$120
A creamy spread of Stilton, cream cheese and pink peppercorns, served on a baguette round and topped with a slightly sweet glaze made from Drambuie liqueur.
- Smoked Turkey, Cranberry and Cream Cheese Biscuits** Small \$60 | Medium \$120 | Large \$200
Creamy biscuits filled with cream cheese, maple pecans, smoked turkey and topped with fresh cranberry relish. Makes a great cocktail sandwich.
- V** **Traditional Miniature Potato Latkes** Small \$30 | Medium \$60 | Large \$100
Freshly grated potatoes and onions formed into bite-size potato cakes and fried until crisp on the outside. Served with sour cream and candied cardamom-ginger apples.
- V** **Toasted Pecan and Squash Puffs** Small \$30 | Medium \$60 | Large \$100
Bite-size puff filled with toasted pecans, butternut squash and parmesan cheese.
- Chicken Roulade** Small \$36 | Medium \$72 | Large \$120
A twist on a traditional German dish—prosciutto-wrapped chicken breast stuffed with Swiss chard, then sliced and served on a mustard-caper sauce.
- V** **Red Onion Dip** Small \$30 | Medium \$60 | Large \$90
Sweet red onions caramelized to golden brown and pureed with seasonings and cool sour cream. Served with potato and root chips.
- V** **Holiday Spiced Pecans** \$14 per pound
Pecan halves tossed in butter, sugar and spices for the perfect, balanced sweet-hot flavor.

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 or wholecateringsanantonio.com



V Vegetarian item

vn Vegan item

menu

HOLIDAY SWEETS

Miniature Egnog Pots de Crème Small \$36 | Medium \$72 | Large \$120
Terrines of baked eggnog custard with brandy and a peppermint stick garnish.

Ricotta and Sweet Potato Beignets Small \$45 | Medium \$90 | Large \$125
Fried, donut-like holes tossed in cinnamon sugar and served with a pecan-caramel dipping sauce.

Chocolate Flourless Torte with Clementine Small \$45 | Medium \$90 | Large \$125
Bite-sized pieces of rich chocolate decadence topped with chocolate ganache and Clementine confit.

Bûche de Noël (Yule Log) \$50 each (serves 15-20 guests)
This classic French dessert is made with yellow sponge cake soaked in amaretto. Topped with chocolate Swiss butter cream and decorated with berries and meringue mushrooms.
Available in limited supply so please order early!

Dessert Empanadas Small \$45 | Medium \$90 | Large \$125
An assortment of empanadas with sweet pumpkin filling and pineapple-ginger filling, served with homemade caramel sauce.

Cake Balls Small \$42 | Medium \$84 | Large \$140
An assortment of bite-size, round cake morsels coated in frosting. Flavors include lemon drop, espresso brownie, vanilla, Italian cream, carrot walnut and pumpkin spice.



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