

menu

SPECIAL OCCASION SELECTIONS

The following entrée selections include artisan bread basket with butter and a choice of one salad and two side dishes.

ENTRÉES SELECTIONS

- Dover Sole Roulade** \$30 per guest
Dover fillet rolled with spinach and basil and stuffed with a mixture of crabmeat, parsley, lemon and panko. Served with a beurre blanc sauce.
- Seared Salmon Steak** \$29 per guest
A fresh salmon steak seared with herbs and covered in a spicy garlic butter jus.
- Shrimp Diablo** \$29 per guest
Tender shrimp sautéed with chile flakes, garlic, cumin, tomato and cilantro.
- vn Tofu Marbella** \$20 per guest
Oven-roasted, marinated tofu steaks served with a plum, olive and caper white wine sauce.
- v Vegetable Wellington** \$22 per guest
Marinated portobello mushrooms, roasted red bell peppers, spinach and goat cheese baked in a flaky puff pastry.
- Grilled Chicken Breast with Bacon Barbecue Sauce on Warm Apple Slaw** \$24 per guest
Chicken breast seasoned and grilled to perfection, basted with applewood-smoked bacon barbecue sauce. Served with spicy, warm apple and cabbage slaw.
- Chicken Marsala with Wild Mushrooms** \$24 per guest
Chicken scaloppini sautéed lightly in olive oil with garlic, shallots, fresh thyme and Marsala wine, finished with butter and topped with a sautéed medley of crimini and oyster mushrooms.
- Chicken with Fennel Seed and Almond Crust** \$24 per guest
Boneless chicken breast stuffed with roasted red pepper, goat cheese and fresh basil, crusted with a mixture of panko, toasted fennel seeds and almonds.
- Chicken Saltimboca** \$24 per guest
Lightly pounded chicken breast pocketed around fresh sage, prosciutto, provolone cheese and portobello mushrooms, served with a sherry demi-glace.
- Chorizo and Brioche Stuffed Quail** \$32 per guest
Texas farm-raised quail stuffed with a spicy stuffing made of chorizo and rich brioche bread, roasted to perfection and served with a fig and port demi-glace.
- Pepper-Seared Duck Breast** \$32 per guest
Pepper-crusted duck breast seared to medium rare and topped with apple cider chutney.
- Seared Sea Scallops with Ginger Butter Sauce** \$32 per guest
Seared jumbo sea scallops nestled on a bed of miso-braised baby bok choy and shitake mushrooms, topped with ginger butter sauce and toasted sesame seeds.
- Jumbo Garlic Shrimp on Wild Mushroom and Marsala Ragout** \$29 per guest
Large shrimp sautéed in roasted-garlic butter and placed on top of a nest of ragout made with crimini and oyster mushrooms, fresh basil and Marsala wine.
- Tuscan Roasted Salmon Fillet** \$29 per guest
Fresh Atlantic salmon seasoned with dijon mustard and covered in a pistachio and panko crust, served on a pool of tomato and balsamic sauce.
- Grouper with Champagne Butter Sauce** \$35 per guest
A lean, mild-flavored, firm-fleshed fillet sautéed to golden brown and served on a bed of wilted watercress, topped with champagne butter sauce and parmesan crisp.

continued

v Vegetarian item

vn Vegan item

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Please call to order:

512-542-2209

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.

Ten-guest minimum on all menus unless otherwise specified.

Prices and ingredient availability subject to change.

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

Minimum delivery charges apply.

For a complete listing of menus please visit us at wholecateringaustin.com



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- v** **Swiss Chard, Almonds and Ricotta Canneloni** \$22 per guest
Fresh pasta filled with Swiss chard, roasted garlic, toasted almonds and ricotta cheese, served with a watercress cream sauce.
- Baby Lamb Chops with Gremolata** \$35 per guest
Lamb chops marinated in fresh oregano, extra virgin olive oil, sea salt and crushed red peppers, grilled to medium rare and served on a white bean smash. Topped with gremolata, a blend of lemon rind, parsley and garlic.
- Parsley and Sage-Crusted Pork Loin** \$25 per guest
Boneless pork loin crusted in parsley, garlic and seasonings, then roasted and carved. Served with roasted parsnips and carrots and whole-grain-mustard-sage gravy.
- Bourbon Beef Fillet with Shoestring Onions** \$39 per guest
Tenderloin of beef rubbed in a special spice mix and roasted to perfection, cut into fillets, served with a bourbon glaze, and topped with a nest of buttermilk-soaked, shoestring, fried onions.
- Smoked Beef Tenderloin with Orange-Onion Marmalade** \$39 per guest
Mesquite-smoked tenderloin of beef, basted in parsley butter, sliced and accompanied by a caramelized onion-and-orange marmalade.
- Grilled Boneless New York Strip Steak with Gorgonzola** \$40 per guest
New York strip steaks seasoned with crushed red peppers, Italian parsley, garlic and olive oil. Served with imported gorgonzola and vodka-glazed, blistered grape tomatoes.

SALADS AND SIDE DISHES

Please choose one salad to accompany your entrée.

- v** **Baby Arugula Salad with Roasted Pears**
Baby arugula tossed with goat cheese, roasted Anjou pears and walnut vinaigrette.
- Grilled Caesar Salad**
Hearts of romaine wedges lightly grilled and served with roasted red peppers, shaved parmesan, rosemary croutons and classic Caesar dressing.
- Bistro Salad**
Frisée tossed in warm bacon dressing, served with lardons, grape tomatoes and topped with a poached egg.
- v** **Stacked Tomato and Mozzarella Salad**
Slices of ripe tomatoes, fresh mozzarella and fresh basil, drizzled with aged balsamic vinegar, extra virgin olive oil and cracked black pepper.
- vn** **Spinach and Fennel Salad with Blood Orange Vinaigrette**
Shaved fennel and baby spinach with toasted almonds, tossed in blood orange vinaigrette.
- v** **Bibb with Basil Green Goddess**
Tender bibb lettuce, roasted tomatoes, Kalamata olives and tender celery hearts, served with creamy basil green goddess dressing.

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SIDE DISHES

Please choose two side dishes to accompany your entrée.



All items below

- Carrots with Tops in Italian Sparkling Water
- Smoked Cheddar Mac 'n Cheese
- Gruyère Mac 'n Cheese
- Roasted Garlic Mashed Potatoes
- Parsley Fingerling Potatoes
- Potato and Fennel Gratin
- Gorgonzola and Chive Stuffed Yukon Gold Potatoes
- Farfalle Pasta with Peas in Gorgonzola Cream Sauce
- Penne with Baby Spinach, Roasted Tomatoes and Pine Nuts
- Asparagus and Pea Risotto with Truffle Oil



All items below

- Balsamic Roasted Mushrooms
- Potato Trio with Roasted Sea Salt
- Roasted Beets with Fennel Seed and Sea Salt
- Sea Salt Roasted New Potatoes with Rosemary
- Saffron Basmati Rice with Currants and Almonds
- Wild Mushroom Orzo
- Gingered Carrots in Italian Sparkling Water
- Green Beans with Thyme and Roasted Shallots
- Lemon-Scented Roasted Asparagus
- Green Beans with Toasted Hazelnuts
- Seasonal Vegetable Medley with Fresh Basil
- Broccoli Florets with Vodka-Soaked Grape Tomatoes
- Naked Asparagus with Extra Virgin Olive Oil and Pepper
- Tarragon and Mustard Seed French Green Beans
- Sugar Snap Peas with Grape Tomatoes



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