

# 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

- Grilled Chicken Breast with Bacon Barbecue Sauce on Warm Apple Slaw** ..... \$22 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** ..... \$22 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 Wrapped in Phyllo** ..... \$22 per guest  
Boneless chicken breast stuffed with wilted baby spinach and garlic wrapped in flaky phyllo dough. Served on top of a creamy dill and feta sauce.
- Chicken with Fennel Seed and Pine Nut Crust** ..... \$22 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 pine nuts.
- Chicken Saltimboca** ..... \$22 per guest  
Lightly pounded chicken breast pocketed around fresh sage, prosciutto, provolone cheese and portobello mushrooms, served with a sherry demi-glace.
- Honey-Ancho Chile Basted Quail** ..... \$32 per guest  
Texas farm-raised quail grilled and basted in a local honey-and-ancho-chile glaze, served on top of a masa-corn spaetzle in browned butter.
- 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** ..... \$30 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.
- Shrimp Piri Piri** ..... \$29 per guest  
Piri piri, a spicy marinade from Mozambique, is a national dish made from chiles, fresh lemon juice, cilantro and garlic. Shrimp are grilled to perfection and served on a bed of steamed rice with tomato-date jam.
- Potato-Crusted Salmon Fillet** ..... \$27 per guest  
Fresh Atlantic salmon fillet crusted with spiraled potatoes and served on a bed of fried fennel with Pernod cream.
- Tuscan Roasted Salmon Fillet** ..... \$27 per guest  
Fresh Atlantic salmon seasoned with dijon mustard and covered in a pine nut and panko crust, served on a pool of tomato and balsamic sauce.
- Applewood-Smoked Bacon Wrapped Tuna Loin** ..... \$39 per guest  
Petite tuna fillets wrapped in applewood-smoked bacon, grilled to medium rare and topped with mango-papaya relish.
- 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



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](http://wholecateringaustin.com)



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- v** **Swiss Chard, Pine Nut and Ricotta Canneloni** ..... \$20 per guest  
Fresh pasta filled with Swiss chard, roasted garlic, toasted pine nuts and ricotta cheese, served with a watercress cream sauce.
- vn** **Spicy Orange Tofu** ..... \$20 per guest  
Firm tofu medallions lightly dusted in seasoned cornstarch, then fried and tossed in a spicy orange sauce. Served on cashew, baby bok choy and green onion fried rice.
- 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.
- Veal Chop with Grilled Radicchio** ..... \$50 per guest  
Marinated and grilled veal chop served on a bed of grilled radicchio and roasted asparagus tips, topped with lemon-caper sauce.
- Parsley and Sage-Crusted Pork Loin** ..... \$23 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.
- Fillet of Beef with Warm Creole Crab Salad** ..... \$42 per guest  
Beef fillet grilled to medium rare, wrapped in applewood-smoked bacon, then topped with lump crab meat tossed in a warm creamy dressing with celery, green onions, red pepper and Creole mustard.
- Grilled Boneless Rib Eye with Gorgonzola** ..... \$40 per guest  
Rib eye 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 Sald 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.
- v** **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.
- 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

- 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
- Baked Vine Tomatoes with Basil and Parmesan
- Grilled Corn Off the Cobb with Roasted Garlic Butter



All items below

- Sea Salt Roasted New Potatoes with Rosemary
- Saffron Basmati Rice with Currants and Almonds
- Wild Mushroom Orzo
- Saffron Israeli Couscous
- Gingered Carrots in Italian Sparkling Water
- Green Beans with Thyme and Roasted Shallots
- Sautéed Brussels Sprouts with Maple Pecans
- Lemon-Scented Roasted Asparagus
- Sugar Snap Peas with Orange and Roasted Shallots
- 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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Vegetarian item



Vegan item

Printed on 100% post-consumer waste paper.

WHOLE  
FOODS  
MARKET