

menu

WINE AND BEER

REDS

- Marques de Caceres Rioja Crianza, Rioja, Spain** \$18
Refined bouquet of black cherries and blackberries with a soft touch of aromatic Mediterranean herbs. Lusciously fresh and fruity in the mouth with notes of cinnamon.
- Mark West Pinot Noir, Central Coast, California** \$12
Smooth texture with a bouquet of strawberry, raspberry, a faint hint of smokiness and undertones of watermelon and cherry.
- Cono Sur Pinot Noir, Colchagua, Chile** \$11
Voluptuous with rich fruit notes of cherry, raspberry, plum and strawberry. Enhanced by subtle smoke. Fine tannins give it a great texture and a mouth-filling structure.
- Bogle Merlot, Central Coast, California** \$13
Subtle and silky with bright summer cherries and touches of tea and rich red fruit, finishing smooth with assertive tannins and hints of toasty oak and spice.
- Bulletin Place Shiraz, Riverland, Australia** \$10
Dark color, soft spicy aromas and flavors of dark chocolate, cherries and plums. Very sweet fruit with fine-grained tannins.
- Los Cardos Malbec, Mendoza, Argentina**..... \$11
Flavors of blackberry and raspberry jam, a touch of red licorice spice and a wintergreen finish. The nose presents mixed berries and currants with touches of muted black pepper.
- Pirovano Montepulciano d'Abruzzo, Abruzzo, Italy** \$10
Dry with undertones of blackberry and a persistent finish. A balanced and elegant red that pairs well with white meats.
- Rosenblum OV Zinfandel Cuvee XXX, Alameda, California** \$15
Featuring aromas of black cherry, blackberry and raspberry, as well as spice and vanilla overtones.
- Los Vascos Special Selection Cabernet, Colchagua, Chile** \$12
Only available at Whole Foods Market!
Pleasant mature berry and plum flavors with notes of sarsaparilla. Fruity and lightly spicy with hints of black pepper, nutmeg and cloves.
- Excelsior Cabernet Sauvignon, Robertson, South Africa**..... \$12
Packed with flavors of black currant, black cherry and plum with subtle hints of dark chocolate and smoke.

WHITES

- Joel Gott Sauvignon Blanc, Napa Valley, California** \$17
Cool ocean air in Monterey allows the grapes to ripen slowly, resulting in tropical flavors and aromas, as well as flavors of melon and juicy peach.
- Echelon Pinot Grigio, Central Cost, California** \$11
Whole Foods Market exclusive!
Hints of lemon, apple, pear and peach. Dry and young, this table wine also exhibits hints of vanilla, almond and smoke.
- Kris Pinot Grigio, Trentino Alto Adige, Italy** \$17
Aromas of acacia flowers, citrus, tangerine and hints of apricot and almond. Clean and refreshing on the palate with hints of blossom and honey.
- Cave de Lugny "Les Charmes," Burgundy, France** \$11
Made entirely from French, un-oaked Chardonnay grapes. This fresh, bright, clean and well-balanced wine has a subtle lingering undertone of apples.

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



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- A by Acacia Chardonnay, Carneros, California** \$16
 Rich layers of tropical fruit, apple, pear, citrus, floral and mineral character. A bright, crisp wine that is full bodied and balanced.
- Four Vine “Naked” Chardonnay, Paso Robles, California** \$16
 The nose is bright with crisp apple and pear laced with clove, mineral and a hint of anise. Flavors of crisp apple, peach and pear finish long with hints of citrus.
- La Yunta Torrontés, Famatina Valley, Argentina**..... \$15
 Aromatic with notes of green melon, white peach and balanced citrus flavors, as well as a touch of French oak and a lingering finish.

SPARKLING

- Presto Prosecco, Veneto, Italy** \$11
 With a touch of pear and melon in the aroma, this sparkling wine is crisp and clean with nice acidity and a refreshing, dry finish.
- Segura Viudas Brut Reserva Cava, Spain** \$11
 Slightly sweet on the nose, the aromas of baked fruit, cream soda and vanilla are welcoming. A bit more tart and refined on the palate with zesty apple and pear flavors.
- Gruet Blanc De Noirs NV, Albuquerque, New Mexico** \$20
 Produced domestically according to traditional Champagne methods. Full bodied with aggressive mousse and a creamy, rich texture. Complex aromas and flavors of raspberry and cherry accented with a toastiness.
- Nicolas Feuillatte Brut, Champagne, France** \$30
 Light and delicate with citrus and floral flavors and a touch of sweetness. This bright champagne complements many foods.
- Veuve Clicquot Brut, Champagne, France** \$70
 A perfect harmony between delicacy and power—dominated by Pinot Noir, it has a firm structure; rounded by Chardonnay, which gives it elegance and finesse.

BEER

Only available by the case.

	<i>case price</i>
Shiner Bock	\$36
Dos Equis	\$40
Stella Artois	\$46
Blue Moon	\$43
Guinness	\$48
New Belgium Fat Tire	\$40
Corona/Corona Light	\$43
Newcastle	\$48
Lone Star/Lone Star Light	\$24
Amstel Light	\$43
Miller Light	\$29
Bud Light	\$29

ICE

\$4.50 PER 20-POUND BAG

BAR MIXERS

We can provide non-alcoholic mixers, including all natural sodas; specialty mixers such as peach bellinis, lemon drops, margaritas, and many others; fresh juices; and bar fruit.

Please speak with an event planner for more details and pricing.



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