



CATERING MENU

*Let us help make your event
delicious, beautiful and easy.*



RISE AND DINE

Get a great start with these morning meal selections.

Small (S): Serves 8–10 Large (L): Serves 15–20

BREAKFAST PASTRY PLATTER VT

- Danishes
- Plain and filled croissants
- Muffins
- Scones

S: \$24.99 L: \$39.99

MUFFIN ASSORTMENT VT

S: \$19.99 L: \$39.99

BAGEL BOX VT

Savory, sweet and plain bagels served with cream cheese, preserves and sweet butter.

S: (1 dozen) \$29.99 L: (2 dozen) \$59.99

SMOKED SALMON PLATTER

Our lightly smoked salmon is thinly sliced and served with cream cheese and choice of bagel or baguettes and flatbreads platter.

S: \$79.99 L: \$149.99

CRÈME BRÛLÉE FRENCH TOAST VT

This baked French toast is served with homemade whipped cream, seasonal berries and real maple syrup.

S: \$49.99 L: \$89.99

MORNING FRUIT BOWL VT

A medley of freshly cut seasonal fruit served with honey yogurt dressing.

S: \$29.99 L: \$59.99

SEASONAL FRUIT PLATTER VG

An artful display of the freshest seasonal fruit and ripe berries.

S: \$49.99 L: \$99.99

HOMEMADE QUICHE

Made with fresh cage-free eggs.

- Traditional Lorraine
- Broccoli cheddar VT
- Tomato basil VT

Sold by whole quiche only; contains eight slices
\$12.99 each

BREAKFAST SANDWICH BOXES

Served with fresh fruit salad.

- Brie, Black Forest ham and Adriatic fig spread on a flaky croissant.
- Smoked salmon, dill mascarpone, shaved red onion, cucumber and tomato on a flaky croissant.

\$9.99 each



Whatever your event, whether it's a graduation party, a business meeting, a cocktail party or a wedding, we are committed to providing you with the finest food.



SPECIALTY GREEN SALADS

Every salad is made with fresh ingredients that meet our incomparable quality standards.

- Available in an individual box or a family sized bowl (serves 10–12)
- Individual boxes include a fresh fruit salad and a freshly baked roll

CAESAR SALAD

With Parmesan croutons and classic Caesar dressing.

Box: \$8.99 Bowl: \$19.99

Add grilled chicken or grilled salmon

Box: \$9.99 Bowl: \$28.99

WHOLE FOODS MARKET SALAD VT

Field greens with toasted walnuts, crumbled blue cheese, dried cranberries and balsamic vinaigrette.

Box: \$9.99 Bowl: \$28.99

PECAN FETA SALAD VT

Field greens, red onions, feta and candied pecans served with balsamic vinaigrette.

Box: \$9.99 Bowl: \$28.99

GRILLED CHICKEN COBB SALAD

Crisp romaine with grilled chicken breast, bacon, tomatoes, chopped eggs, blue cheese and avocado. Served with ranch dressing.

Box: \$9.99 Bowl: \$31.99





BOX LUNCHES

Enjoy convenience without compromise. Our box lunches are made with fresh, premium ingredients that never contain synthetic nitrates or nitrites.

CLASSIC BOX LUNCHES

Includes a choice of seasonal pasta or potato salad, chips, dill pickle spear and fresh fruit salad.

\$12.99 each

Choose from:

- Oven-roasted turkey and Swiss on multigrain with yellow mustard
- Sonoma chicken salad on sourdough
- Grilled vegetable with hummus on multigrain **VG**
- Roast beef and cheddar on rye with Dijon mayo
- Ham and Swiss on rye with Dijon mustard
- Smoked turkey and provolone on wheat with pesto mayo
- Yellowfin tuna salad on multigrain
- Egg salad sandwich on multigrain **VT**

SIGNATURE BOX LUNCHES

Includes a choice of seasonal pasta or potato salad, chips, dill pickle spear, fresh fruit salad and a freshly baked cookie.

\$13.99 each

Choose from:

- **The Bavarian:** Black Forest ham with Swiss cheese, lettuce, tomato and German mustard on a pretzel roll
- **The Roman Holiday:** Roasted turkey, Genoa salami, lettuce, tomato, prosciutto and provolone with mild giardiniera on a baguette
- **Garden Vegetarian:** Grilled portobellos and peppers with lettuce, tomato and goat cheese on multigrain **VT**
- **Turkey Cranberry:*** Oven-roasted turkey, cranberry relish, Brie and mixed greens on multigrain
- **Beef-n-Blue:*** In-house roasted beef with caramelized onions, blue cheese and horseradish mayo on a baguette
- **California Club:** Turkey, bacon, avocado, lettuce, tomato, cheddar and Sonoma dressing on multigrain

LUNCHTIME ANYTIME SANDWICH PLATTERS

Our great-tasting meat and poultry comes from animals raised on vegetarian feed with no antibiotics, ever.

ARAM WRAP PLATTER

Lavosh with cream cheese, fresh meats, artisan cheeses and farm-fresh produce rolled tightly and cut into sections.

Small serves 8–10 (approximately 50 pieces): **\$39.99**

Large serves 15–20 (approximately 100 pieces): **\$75.99**

Choose up to three from this aram selection:

- Garden
- Yellowfin tuna
- Chipotle chicken
- California club
- Sonoma chicken
- Grilled vegetable **VG**
- Curry tofu **VG**
- Rotisserie chicken caesar
- Roasted turkey and cheddar

TRADITIONAL SANDWICH BOARD

A selection of our classic sandwiches artfully arranged. Board includes a variety of:

- Ham and Swiss on rye with Dijon mustard
- Grilled vegetable on multigrain **VG**
- Roast beef and cheddar on rye with Dijon mayo
- Oven-roasted turkey and Swiss on multigrain with yellow mustard

Serves 15–20: **\$99.99**

(Substitute options from the Signature Box Lunches for an additional \$14.99.)

TRADITIONAL DELI PLATTER

Beyond the ordinary deli tray, with an assortment of fresh produce, select cheeses and meats without synthetic nitrates or nitrites. Includes assorted breads, condiments and a relish tray.

Small (Serves 8–10): **\$99.99**

Large (Serves 15–20): **\$189.99**

Meats:

- Black Forest ham
- Roast beef
- Smoked turkey
- Genoa salami

Cheeses:

- Swiss
- Cheddar
- Provolone

Condiments:

- Canola mayo
- Yellow or Dijon mustard
- Basil pesto mayo

Breads:

- Multigrain
- Sourdough
- Rye

Relish Tray:

- Red leaf lettuce
- Sliced tomatoes
- Shaved red onions
- Pickles and cornichons
- Kalamata olives





PARTY PLATTERS

Our creative platters are crafted from the finest gourmet ingredients. All platters are sold cold; reheating pans and instructions available upon request.

Small (S): Serves 8–10 Large (L): Serves 15–20

ANTIPASTO PLATTER

Nitrate and nitrite-free prosciutto, salami and pepperoni, marinated bocconcini mozzarella, provolone, olives, roasted artichoke hearts, roasted peppers and marinated mushrooms.

S: \$59.99 L: \$119.99

MEDITERRANEAN PLATTER **VT**

Hummus, tabbouleh, marinated feta, roasted artichoke hearts, hand-rolled dolmas, falafel, assorted olives and grilled spiced pita triangles.

S: \$59.99 L: \$119.99

LONDON BROIL

Marinated lean beef, cooked medium rare, artfully arranged with grilled onions, portobello mushrooms, arugula, horseradish cream and baguette slices. Serve at room temperature.

S: \$59.99 L: \$119.99

SEASONAL FRUIT PLATTER **VG**

An artful display of the freshest seasonal fruit and ripe berries.

S: \$49.99 L: \$99.99

CRUDITÉS PLATTER **VT**

A selection of seasonal vegetables served with spinach artichoke dip.

S: \$24.99 L: \$49.99



DOMESTIC CHEESE SELECTION **VT**

Our favorite local and seasonal selections—including Salemville Blue, Landmark Creamy Gouda, Metropolitan Brie and Black Diamond Cheddar—with toasted nuts, seasonal fruit, specialty bread and crackers.**

Serves 12–15: \$69.99

EUROPEAN CHEESE ESCAPE **VT**

A premier selection of the ripest European cheeses—including Yodeling Goat Gouda, Stilton Blue, Six-Month Aged Manchego and Port Salut—with the finest seasonal fresh and dried fruits, toasted nuts, specialty bread and crackers.**

Serves 12–15: \$129.99

***Some substitutions may be made due to product availability.*

TORTILLA CHIPS AND DIPS **VT**

Blue and yellow corn tortilla chips with our authentic pico de gallo, fresh guacamole and chili con queso dip.

Serves 15–20: \$39.99

QUESADILLA PLATTER

An assortment of chicken, shrimp and grilled vegetable quesadillas with pico de gallo, fresh guacamole and sour cream.

Serves 15–20: \$89.99

SIGNATURE SPREADS **VT**

Served in a rustic bread bowl with toasted Parmesan baguette slices and assorted flatbreads.

Serves 15–20: \$39.99

Choose from:

- Spinach artichoke
- Pesto goat cheese
- Creamy Gorgonzola

KEY WEST SHRIMP PLATTER

Lightly poached, jumbo Key West pink shrimp served with fresh lemon slices and zesty cocktail sauce.

\$19.99/dozen





A LA CARTE COLD APPETIZERS

CROSTINI

Small rounds of toasted baguette generously topped with choice of:

- Prosciutto with olive tapenade
- Rustica peppers **VT**
- Balsamic roasted pear and blue cheese **VT**
- Tomato bruschetta **VT**
- Sautéed wild mushrooms with fresh thyme **VT**
- Roast beef with horseradish crème fraîche

\$16.99/dozen

EGGPLANT ARUGULA ROLLS **VT**

Thinly sliced grilled eggplant stuffed with goat cheese, arugula and roasted peppers.

\$19.99/dozen

DEVILED EGGS **VT**

Choice of:

- Classic
- Pesto
- Curry

\$7.99/dozen

SMOKED SALMON CANAPÉS

Smoked salmon on roasted fingerling potatoes with traditional garnishes.

\$19.99/dozen

A LA CARTE HOT APPETIZERS

Appetizers are packed cold to preserve freshness. Minimum order is one dozen per selection.

ASSORTED SKEWERS

Choose from:

- Teriyaki chicken
- Sesame tofu **VG**
- Honey soy marinated steak
- Thai peanut chicken
- Chili garlic shrimp
- Fruit skewers **VG** (served cold)

\$19.99 /dozen

POT STICKERS

Choose from steamed or crispy fried:

- Chicken
- Vegetable **VG**

\$14.99/dozen

CLASSIC VEGETABLE EGG ROLLS **VT**

Served with sweet-n-sour and hot mustard dipping sauces.

\$21.99/dozen

MINI SPINACH AND FETA CAKES **VT**

Served with red pepper aioli.

\$19.99/dozen

GRUYÈRE AND SPINACH STUFFED MUSHROOMS **VT**

Tender spinach with the nutty flavor of Gruyère cheese.

\$16.99/dozen

COCONUT CHICKEN TENDERS

Served with mango salsa.

\$16.99/dozen

PETITE CRAB CAKES

Served with lemon aioli.

\$24.99/dozen





BAKED GOODS

COOKIES & BARS PLATTER

Assorted house made cookies and brownies

Small (Serves 8–10): \$19.99 Large (Serves 15–20): \$31.99

MINI PASTRY CATERING PLATTER

Assorted mini pastries including mini tarts, éclairs and cannoli

18 pieces (one size only): \$23.99



SUSHI

Our in-house sushi chefs create beautiful sushi platters each morning. Please ask your catering sales person for specific platters and pricing.

FRESH FLOWERS

Fresh flowers make any occasion special and offer a splash of color and elegance to your table. Please visit our Floral department for suggestions.

WINE & BEER

The perfect wine or beer complements and enhances the flavor of food. Let our specialists help you make pairing selections. Please visit our Specialty department for suggestions. Not available in Minnesota.

ORDERING GUIDELINES

- *At least 48-hours notice is required for all orders to avoid rush charges*
- *Please call ahead for seasonal specialties and consultations*
- *Deposit required*
- *Twenty-four hours notice is required to cancel orders or deposit will be forfeited*
- *Menu and prices are subject to change*
- *Prices do not include tax*
- *Delivery available in select areas for an additional fee*
- *Paper goods are supplied for an additional charge*

ILLINOIS

CHICAGO GOLDCOAST

30 W. Huron St. (312) 932-9600

CHICAGO LINCOLN PARK

1550 N. Kingsbury St. (312) 587-0648

CHICAGO LAKEVIEW

3300 N. Ashland Ave. (773) 244-4200

CHICAGO SAUGANASH

6020 N. Cicero Ave. (773) 205-1100

CHICAGO HALSTED

3640 N. Halsted St. (773) 472-0400

CHICAGO SOUTH LOOP

1101 S. Canal St. (312) 435-4600

DEERFIELD

760 Waukegan Rd. (847) 444-1900

EVANSTON

1640 Chicago Ave. (847) 733-1600

EVANSTON

1111 Chicago Ave. (847) 475-9492

HINSDALE

500 E. Ogden Ave. (630) 986-8500

NAPERVILLE

2607 West 75th St. (630) 579-7700

NORTHBROOK

840 Willow Rd. (847) 205-5353

ORLAND PARK

15260 S. LaGrange Rd. OPENS FALL 2012

PALATINE

1331 N. Rand Rd. (847) 776-8080

RIVER FOREST

7245 W. Lake St. (708) 366-1045

WHEATON

151 Rice Lake Sq. (630) 588-1500

WILLOWBROOK

201 W. 63rd St. (630) 655-5000

SCHAUMBURG

750 North Martingale Road (847) 585-5800

INDIANA

CARMEL

14598 Clay Terrace Blvd. (317) 569-1517

INDIANAPOLIS

1300 E. 86th St. (317) 706-0900

IOWA

WEST DES MOINES

4100 University Ave. (515) 343-2600

MICHIGAN

ANN ARBOR

3135 Washtenaw Ave. (734) 975-4500

ANN ARBOR

990 West Eisenhower Pkwy. (734) 997-7500

ROCHESTER HILLS

2918 Walton Blvd. (248) 371-1400

TROY

2880 W. Maple Rd. (248) 649-9600

WEST BLOOMFIELD

7350 Orchard Lake Rd. (248) 538-4600

MINNESOTA

EDINA

7401 France Ave. S (952) 830-3500

MINNEAPOLIS

3060 Excelsior Blvd. (612) 927-8141

MINNETONKA

1001 Plymouth Rd. (952) 797-5600

ST. PAUL

30 S. Fairview Ave. (651) 690-0197

MISSOURI

TOWN & COUNTRY

1160 Town and Country Crossing
(636) 527-1160

ST. LOUIS

1601 S. Brentwood Blvd. (314) 968-7744

NEBRASKA

OMAHA

10020 Regency Cir. (402) 393-1200

WISCONSIN

MADISON

3313 University Ave. (608) 233-9566

MILWAUKEE

2305 N. Prospect Ave. (414) 223-1500





**WHOLE
FOODS**
MARKET

wholefoodsmarket.com

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