

## CUSTOM CATERING

When it's time to celebrate, Wild Oats Market delivers with expertly prepared dishes that emphasize quality ingredients, fresh tastes and local seasonal foods.

Catering for:

- Birthdays and anniversaries
- Holiday open houses
- Milestones like graduation and retirement
- Business meetings, from breakfast to buffet-style meals



We create extraordinary dishes from simple, pure ingredients. Call us at 413-458-8060 to plan the perfect menu for your next event.



## SPECIALTY CAKES

Our full-line scratch bakery creates luscious and beautiful desserts, from rich layer cakes and elegant tortes to fresh fruit pies and pastries.

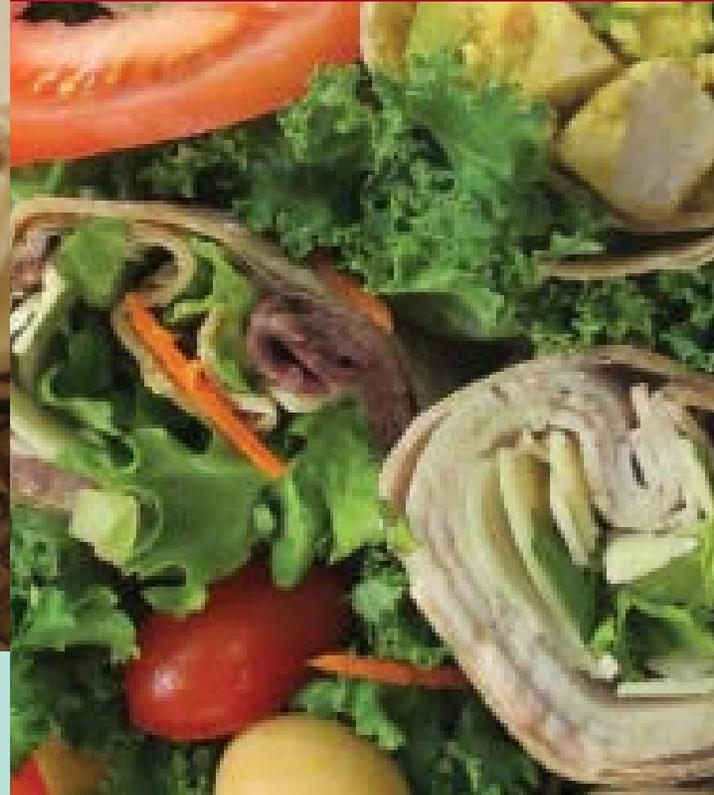


We use King Arthur flour, Callebaut chocolate, pure vanilla extract, fresh fruits and berries, and real buttercream. These and other quality ingredients go into every dessert we make. At your request, our bakers will create a wheat-free or vegan dessert for you. They can also decorate and add a message to your cake or torte.

Call 413-458-8060 to order.



## CATERING



FRESH FROM OUR  
CATERING KITCHEN

320 Main Street  
Williamstown, Massachusetts  
(413) 458-8060 • wildoats.coop



# CATERING MENU

## TASTEFUL PLATTERS

Flavorful foods to whet the appetite and complement the meal.

### ■ Antipasto

Colorful bites of marinated vegetables, traditional Italian meats and cheeses.

### ■ Chicken Wings

Five spice; traditional Buffalo; or request a flavor. Served with celery and blue cheese or ranch dip. We use hormone-free, antibiotic-free chicken that has been raised on a vegetarian diet.

### ■ Crudités

Fresh, seasonal, local and organic raw vegetables served with buttermilk dressing and balsamic vinaigrette.

### ■ Dips and Spreads

Favorite Wild Oats dips – hummus, baba ganoush and Moroccan carrot, served with raw vegetables cut for dipping.

### ■ Fruit Platter

Fresh, in-season and local whenever possible.

### ■ Regional Cheeses

A selection of our area's remarkable cheeses served with fresh and dried fruits and artisan crackers.

### ■ Mediterranean Platter

Olives, dolmas, organic and local vegetables, feta cheese and pita bread served with tabouli and hummus.

## DELICIOUSLY SIMPLE

Entrées and side dishes for everyday meals and special occasions.

### ■ Sandwich Tray

A variety of breads filled with your favorite meats, cheeses, greens and veggies. Made to order. Vegan options available.

### ■ Wrap Tray

Our most popular variety platter. Choices include tuna, chicken, turkey, ham, roast beef, hummus and more. Vegan options available.

### ■ Green Salads

Organic and local greens in season, garnished with your choice of vegetables.

### ■ Lasagna

Beef, turkey, roasted vegetable and vegan varieties. Prepared to order using naturally raised meats and organic vegetables. Serves approximately 8-10.

### ■ Quiche

Made to order using local eggs and artisan cheeses. One quiche serves approximately 8.

### ■ Poached Salmon

Naturally raised Shetland salmon lightly flavored with fresh herbs and lemon. Serves approximately 8-10.

### ■ Beef Tenderloin

Naturally raised tenderloin roasted with fresh herbs and garlic. Serves approximately 12-15.

## FRESHLY BAKED

Welcome at any gathering.

### ■ Breakfast Pastry Platter

Croissants, Danish, muffins, scones and New York-style bagels accompanied by butter and cream cheese.

### ■ Cakes, Tortes and Pies

Choose from a rich variety of flavors and styles, including wheat-free and vegan. Special occasion cakes, plain and flavored cheesecakes, seasonal and year-round pies, lavish tortes. Sheet cakes and half-sheet cakes available for large events.

### ■ Cookies and Bars

Choose your favorite cookies, brownies, fruit squares and bars from a delicious and ever-changing selection. Wheat-free and vegan cookies and bars available.

### ■ Dessert Pastries

Our phenomenal bakery creations may include mini eclairs, mini cupcakes, small wedge cake slices, cream puffs, small pie triangles, fruit tarts and other delights.

*Whether you are planning a simple business breakfast or an elaborate event, food is central to the occasion. Our Catering Kitchen uses only the finest ingredients and is accustomed to working with special dietary needs. Call us at (413) 458-8060 to order from the standard menu, or meet with our Executive Chef to create a menu as unique as your event.*

Please inform Wild Oats if a person in your party has a food allergy. 3/15 Prices subject to change. For bakery platters, minimum order of one dozen is required.