

When you place your order, please inform your server (Wild Oats Prepared Foods Staff Member) if a person in your party has a food allergy.

Let Wild Oats Cater Your Next Event

Wild Oats Market in Williamstown, Massachusetts offers a fresh spin on catering that combines healthy, high-quality and organic ingredients with attentive service and the talents of versatile, experienced chefs. We are known for our extensive selection of local foods, and we are experts at creating flavorful dishes made from fresh, local ingredients. From a business breakfast meeting to a plated full-course dinner to a party for a milestone event, Wild Oats will make your next gathering one that you and your guests will enjoy and remember. Call our Catering Department at (413) 458-8060 to plan a menu that fits your budget, your guests' dietary needs, and the occasion to a "T."



Yogurt parfait—a healthy, refreshing choice for the breakfast or snack table.

A Menu That Caters to Every Taste

Food that's good for you should taste good and make you feel great. That's our belief at



Wild Oats, and we work hard to make sure our results match these expectations. From simple comfort foods to health-conscious extravaganzas, our catering staff will handle your request with imagination and effi-

ciency. We use local, organic and seasonal ingredients whenever possible. Choose from our standard catering menu or work with our experienced chef to develop a special menu for your next event.

Call our Catering Department at **(413) 458-8060** to plan a menu suited to your gathering and budget. We appreciate 72 hours notice for all orders.



Catering Services

Creative Catering for Healthy Appetites



For Your Next Meeting • Party • Special Event

Wild Oats Market
320 Main Street (Rte. 2)
Williamstown
413-458-8060
www.wildoats.coop

**Platters, Entrees & Desserts
for Every Occasion**

Wild Oats Market Catering Menu & Price List

Finger Foods

For grazing, Wild Oats Style. Featuring locally grown and produced foods and foods in season. 12-inch platter serves 15-25. 16-inch serves 30-40.

Crudite — Fresh, seasonal vegetables served with buttermilk ranch and balsamic vinaigrette. Platters starting at \$29.99.

New England Cheeses — A selection of our region's remarkable cheeses served with fresh and dried fruits and artisan crackers. Market Cost + \$25 plating fee.

Fruit — Fresh and in-season, and local whenever possible. Platters starting at \$39.99.

Dips and Spreads — Four favorite Wild Oats dips—hummus, baba ganoush, Moroccan carrot and artichoke-sunflower. Platters starting at \$24.99.

Antipasto — Molto buona! Marinated organic vegetables and cheeses. Platters starting at \$39.99.

Mediterranean Platter — Olives, dolmas, vegetables, feta cheese, and pita bread served with tabouli and hummus. Platters starting at \$29.99.

Chicken Wings — Choose from a variety of flavors, including our popular 5-spice and traditional Buffalo. Served with celery and blue cheese or ranch dip. \$7.99 per lb. (1 lb. is approximately 8 wings).

Deli Platters



A money-saving way to satisfy a hungry crowd. 12-inch platter serves 15-25. 15-inch platter serves 30-40.

Meat and Cheese — Build your own sandwich feast with natural and preservative-free meats and a variety of sliced bakery breads and rolls. Served with a selection of sliced cheeses, lettuce, tomato, onion, Dijon mustard and Hellman's mayonnaise. Platters starting at \$49.99.

Chicken, Egg and Tuna Salad — Classic favorites, served with a variety of sliced breads and/or salad greens. Platters starting at \$39.99.

Vegetarian Green Salads — Organic greens topped with your choice of vegetable garnishes. Salads starting at \$24.99; small salad serves 8-10.

Wraps — Your favorite Wild Oats wraps, from curry chicken to hummus. Several vegan-friendly options available. \$6.99 per wrap

Sandwich Tray — Delicious sandwiches made to your order. Many vegan options available. \$6.99 per sandwich.

Or build your own deli platter, priced per selection.

Entrées

Prepared using naturally raised, preservative-free meats and poultry and organic and local ingredients. Any entrée you have tried from our store (and some that you have not) can be recreated for your event. We are happy to accommodate special requests. Most entrees are market pricing. Lasagna casseroles serve 8-10 and start at \$34.99.

Entrées and side dishes prepared to order. Please call our Chef at (413) 458-8060 to discuss menu choices and costs. For desserts and pastries, please refer to our bakery brochure or contact our Baker at (413) 458-8060.