

THE CHEESE SCHOOL

of san francisco



CHEESE 101 CLASS | \$85 per person

includes 8 cheeses per guest, 3 glasses of wine, bread, fruit, preserves, and a 2-hour guided tasting

CHEESE CATERING

Available at the venue of your choice.

ARTISAN CHEESE SERVICE | \$45 per pers.

Three artisanal cheeses served with bread, dried and fresh fruit, preserves

CHEESE FANTASY | \$75 per person

Premium artisanal cheeses and display cake served with bread, crackers, fruits, preserves

CHEESE FONDUE | \$30 per person

Served with vegetables, meat, and bread dippers

RACLETTE STATION | \$50 per person

Served with vegetables, meat, and bread

PARTY MENUS

*Package pricing offers the best value, but items are also available a la carte.
Menu are designed to be served in a reception style, mix-and-mingle setting.*

GRAZING TABLE | \$65 per person

- Selection of three artisan cheeses
- Bread, dried and fresh fruit, preserves
- Cured meats or pâté
- Seasonal vegetables
- Olives and quicos

CLASSIC DINNER | \$75 per person

- Artisan cheese, cured meat, and seasonal vegetables on arrival
- Brined roasted pork loin on gignate beans with fennel top pesto
- Seasonal vegetable side

PIZZA PARTY | \$90 per person / \$2500 min

Pizza parties only available at Stable Cafe

- Artisan cheese, cured meat, and seasonal vegetables on arrival
- Seasonal green salad
- Neapolitan-style pizzas served fresh from the oven

MENU ADD-ONS | \$250 each,

serves 20-30 people

- Mozzarella with olive tapenade on greens
- Macaroni and cheese (add bacon for \$30)
- Roasted shrimp with aioli
- Shakshuka baked egg in tomato pepper sauce
- Beef & pork meatballs on creamed kale
- Pasta salad with kale and feta

ADDITIONAL NOTES

Private parties have a \$2,000 food & beverage minimum plus: travel fee, coordinating fee, and 20% labor fee.

Pricing does not include 8.5% sales tax, 4% SF Health Security Ordinance, or a suggested 15% gratuity.

Add-ons options are available upon request