

Caesar Salad

Fresh romaine lettuce prepared with black olives, red onion, croutons and shaved parmesan Small serves 10-\$30.00 | Large -serves 15-20-\$50.00

Tomato Cucumber Salad

Freshly prepared tomatoes and crunchy cucumbers dressed with Italian dressing. Small serves 10- \$35.00 | Medium serves 15- \$60.00

Brie with Fresh Berries & Honey

Delicious, creamy brie paired with mixed berries and local honey. serves 15 - \$40.00

Venetian Cicchetti

Small, open face sandwiches inspired by Venice, Italy. These sandwiches are enjoyed standing up around the grazing table, five varieties available.

Bruschetta

Sopressata, marinated roasted peppers, shaved parm Honey mascarpone, ricotta, slivered almonds, fruit Turkey, Italian mayo, romaine, tomato & provolone Italian Prosciutto & goat cheese minimum 12 - \$4.00/each

Croissant Sandwiches

Light and Flaky, flavorful croissants with Italian inspired pairings. 3 varieties available. Fresh mozzarella, basil, Lettuce, tomato & herbed oil Turkey, Italian mayo, romaine, tomato & provolone Sopressata, Sharp Provolone, Romaine & Dressing minimum 12 - \$5.00/each

Cheese or Pepperoni Pizza
Freshly prepared pizza with red sauce, mozzarella, grated cheese. Choice of cheese or pepperoni. 20 party size slices-\$20.00

Stromboli (stuffed bread)

Deliciously warm, fresh baked stromboli. Choice of Cheese and pepperoni or buffalo chicken serves 8-10 - \$30.00

Tomato Pie

Sicilian style tomato pie with homemade red sauce and freshly grated pecorino romano Sheet - \$35.00

Artisan Wraps

Fresh made white, wheat or spinach wraps cut party size. Choice of buffalo chicken, Turkey, Ham and Roast Beef. Comes with lettuce, tomato and provolone. Mayo and mustard on the side. minimum 4 - \$8.00/wrap

Gift Cards Available

Now On Grubhub

1296 East Ridge Road, ROC, NY 14621 | Phone 585-622-9110 www.cheeseandmeatclub.com

f CheeseCharcuterieClub



Cheese & Charcuterie Bring Something New to the Table

Elegant, unique and one of a kind, our boxes, boards and grazing tables are the perfect way to celebrate something special.









Burrata Bomb

Delicious, creamy burrata infused with premium balsamic vinegar and drizzled with Italian herb extra virgin olive oil. Paired with fresh tomatoes, seasonal fruits, prosciutto, cheddar, blue cheese, honey and walnuts. Available in all sizes. See prices below.



Salami Rose

Thinly sliced salami/sopressata folded into the shape of a rose. Paired with in-season fruits, Gouda, blueberry vanilla goat cheese, fontina, olives and merlot cheese. Available in all sizes. See prices below.



Chef's Seasonal Selection

Not sure what to choose? You may have Michael handpick in-season cheese, charcuterie and accoutrements or you can curate the board yourself by choosing from a wide selection of cheese and charcuterie. Available in all sizes. See prices below.

2-6 guests	8-10 guests
\$50.00	\$70.00
Disposable box	*Disposable tro

12-15 guests	
\$90.00	
*Disposable tray	

12-15 guests

15-20 guests \$135.00 *on 30" black walnut board. \$60.00 deposit required \$60.00 deposit required \$100.00 deposit required

25-30 guests \$200.00

\$900 each

\$8.00 each

\$7.00 each

\$10.00/box

\$9.50/box

\$9.00/box

10-50

55-100

125 +

10-50

55-100

125+

*Crackers will come on the side for all boards All boards may contain nuts, please let us know of any food allergies.

For Individual Snacking



Charcuterie Cups

Individual servings of cheese and charcuterie make the perfect appetizer for the next office gathering, wedding or get together. Comes with cheddar, manchego, salami, pepperoni wrapped mozzarella, nuts, fresh fruit and crackers. Covid friendly for easy grab and go.

*Choice of black, white or kraft cups



Charcuterie **Snackable Boxes**

Individually portioned snack boxes. Comes with salami, manchego, mozzarella, fresh fruit, olives and crackers.

* Add a personal sticker for your wedding or company event.

Local Rochester Deliveries - \$15.00 | Order online or call the store. Please allow at least 24-48 hours notice. Prices subject to change.

For Gathering

Grazing tables are a stunning and impressive way to cater events of over 25 guests. Our grazing tables are bountiful with gourmet cheese selections, cured meats, dried fruits, nuts, olives, in-season local fruits, jams, artisanal crackers and freshly baked breads. Whether you're celebrating a bridal shower, wedding reception, birthday party, corporate event or anything in between, we have several options for grazing.

Grazing Tables Pricing

Served as Appetizers		Served as Main Meal	
25-50	\$13/pp	25-50	\$17/pp
55-75	\$12/pp	55-75	\$16/pp
80-125	\$11/pp	80-125	\$15/pp
150+	\$10/pp	150+	\$14/pp

Disposable dishes, napkins and eating utensils are extra. Clean up service is not provided.

Rental items must be returned by the following week. A service charge is applied to grazing tables to cover coordinating the event, appropriate arrival time, delivery, labor and set up. You may also add charcuterie cups to grazing tables. Please allow at least 48-72 hours notice. Prices subject to change.

Add-Ons

Italian rice balls inspired by Sicily, Italy. Coated with breadcrumbs, fried and stuffed Choice of Spinach & cheese or Meat & cheese \$3.50/each- minimum 12

Bread Dipping

Freshly baked bread with EVOO, balsamic vinegar and pecorino romano serves 20-25 - \$40.00 \$4.00/loaf additional

Crudite Board

Fresh, crisp vegetables prepared with house dip and hummus serves 10-12 - \$45.00

Creamy Burrata with Italian prosciutto

A soft shell mozzarella wrapped around creamy, milky stracciatella. Paired with prosciutto, fresh basil, tomatoes and drizzled extra virgin olive oil. \$7.00/burrata, minimum 6

Fresh Caprese Salad

Cherry ripened tomatoes with fresh mozzarella, basil leaves, olive oil and vinegar Small serves - 10-12 - \$35.00 | Large serves - 15-20 - \$55.00 *Caprese Skewers available at \$2.00/each, minimum 24

Add-Ons (continued on back page)