



CHEESE PLATTERS & CATERING MENU

1 / SMALL CLASSIC CHEESE PLATTER - \$110

Three cheeses, dried figs, dried apricots, nuts, mixed olives, and 34 Degrees Crackers. Serves up to 15 people.

2 / LARGE CLASSIC CHEESE PLATTER - \$135

Three cheeses, dried figs, dried apricots, nuts, mixed olives, and crackers. Serves up to 25 people.

3 / SMALL DELUXE CHEESE PLATTER - \$160

Four cheeses, dried figs, dried apricots, nuts, 34 Degrees Crackers, Jan's Farmhouse Crisps, mixed olives, Catskill Provisions honey, and fresh grapes. Serves up to 15 people.

4 / LARGE DELUXE CHEESE PLATTER - \$195

Four cheeses, dried figs, dried apricots, nuts, 34 Degrees Crackers, Jan's Farmhouse Crisps, mixed olives, Catskill Provisions honey, and fresh grapes. Serves up to 25 people.

5 / SMALL DELUXE CHEESE AND CHARCUTERIE PLATTER - \$175

Two cheeses, two varieties of charcuterie, dried figs, nuts, 34 Degrees Crackers, Jan's Farmhouse Crisps, mixed olives, and fresh fruit. Serves up to 15 people.

6 / LARGE DELUXE CHEESE AND CHARCUTERIE PLATTER - \$215

Two cheeses, two varieties of charcuterie, dried figs, nuts, 34 Degrees Crackers, Jan's Farmhouse Crisps, mixed olives, and fresh fruit. Serves up to 25 people.

7 / SMALL CHARCUTERIE PLATTER - \$120

Three varieties of charcuterie, dried figs, nuts, 34 Degrees Crackers, and mixed olives. Serves up to 15 people.

8 / LARGE CHARCUTERIE PLATTER - \$165

Four varieties of charcuterie, dried figs, nuts, 34 Degrees Crackers, mixed olives, and fresh fruit. Serves up to 25 people.

CHEESES

Choose from any of the following

Calderwood – Cow / Raw – bold, nutty aged Alpine-style cheese

Hook's Blue – Cow / Past. – bright, tangy, piquant blue

Moses Sleeper – Cow / Past. – creamy, buttery, mushroomy Brie-style cheese

Vault 5 – Cow / Past. – caramelly, nutty, creamy cave aged cheddar

Wischago – Sheep / Raw – firm, fruity, sharp Manchego-style cheese

CHARCUTERIE

Choose from any of the following

Rosette de Lyon – tangy saucisson-style salami

Chorizo Largo – firm, rich, smoky, spicy chorizo

Soppresata – richly marbled, cured with black pepper, clove, nutmeg and ginger

Sweet Coppa – a crowd pleaser seasoned with wine and spices

Substitute Casella's Prosciutto – \$30 Charge

ORDERS / DELIVERY INFO

To place an order, call our Chelsea Market shop at (646) 892-3077 or email catering@saxelbycheese.com.

We require a 48-hour notice to process catering orders. A \$25 rush fee will apply to all orders placed less than 48 hours in advance. Customization available for an additional fee. Orders are available for pickup at our Chelsea Market store, or delivered via courier for an additional fee (\$40 for 96th Street and below in Manhattan). Catering orders will be available for pickup/delivery after 11:00 am. **Saxelby Cheesemongers requires a valid credit card number to hold all catering orders.**

PURVEYORS OF FINE AMERICAN FARMSTEAD CHEESE

saxelbycheese.com