



"...staying true to our neighborhood origins and continuing to educate ourselves and customers on the pleasures of cheese." *—excerpt from mission statement*

Operating since 1940, Murray's is New York's oldest cheese shop and a Greenwich Village landmark. Murray's, originally a wholesale purveyor of butter and eggs, has evolved into New York's premier cheese shop. Proprietor Robert Kaufelt and his trusted buyers travel to the farms of Europe, and throughout the United States, seeking out rare and elusive cheeses from artisanal producers.

As a wholesale provider since 1999, and with the addition of our own maturing caves we are able to deliver perfectly ripened cheese to New York and the Country's most acclaimed restaurants, caterers, & hotels.

Unlike the typical distributor, Murray's Wholesale does not require you to purchase wheels or cases. Cheeses may be bought by the pound, and are cut to order within hours of shipment.

All cheeses are labeled with complete descriptions, including region, country and flavor profile.

We believe that forming a partnership is the most important thing to building a profitable cheese program. Our specialists are trained to listen to your needs and to guide you towards the appropriate products from our vast selection of Cheeses, Meats, and Grocery items.

Please do not hesitate to contact us with any questions.
We look forward to doing business with you!

Sincerely,
Murray's Wholesale

212-243-3289

Director
Jason Donnelly x11
jason@murrayscheese.com

Sales Manager
Elizabeth Chubock x35
Elizabeth@murrayscheese.com

Sales Manager
Chris Munsey x31
chris@murrayscheese.com

*For our general mailbox please dial x6

Office Hours & Delivery Schedule for New York Clients

<u>Office Hours</u>		<u>Delivery Windows</u>		
		AM	PM	Brooklyn
Monday	8:00 - 6:00	10:00 - 1:00	2:00 - 6:00	X
Tuesday	8:00 - 6:00	10:00 - 1:00	2:00 - 6:00	X
Wednesday	8:00 - 6:00	10:00 - 1:00	2:00 - 4:00	4:00 - 7:00
Thursday	8:00 - 6:00	10:00 - 1:00	2:00 - 6:00	X
Friday	8:00 - 6:00	10a-1p below 14 th	1:30 - 7:30	X
Saturday	Closed	8:00 - 1:00	Special Requests	X
Sunday	Closed	Closed	Closed	Closed

Order Cut Off Times

To receive cheese on the day below, place your order by:

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
NYC AM	Sunday 6pm	Monday 6pm	Tuesday 6pm	Wednesday 6pm	Thursday 6pm	Friday 3pm
NYC PM	Monday 11am	Tuesday 11am	Wednesday 11am	Thursday 11am	Friday 11am	X
FedEx	X	Monday 3pm	Tuesday 3pm	Wednesday 3pm	Thursday 3pm	Friday 3pm

Delivery Minimum's

We do have a delivery minimum of \$100, but orders can always be picked up at our store, located at 254 Bleecker Street between 6th and 7th Aves.

Pick-up's

You also may utilize our friendly retail counter 7 days a week 10am to 7pm. We highly recommend calling in advance for your cheese order and identifying yourself when you arrive.

If you do not speak directly to a sales rep about your order it will not be ready for you when you get there. If you did not call ahead, we ask that you take a number and patiently wait for your number to be called.

Weekend Procedures – "CALL BY 3pm ON FRIDAY"

Wholesale Representative's do not work on Saturday or Sunday. If you have an emergency and need to speak to someone please contact the Retail staff at "extension 8", and they will direct your situation to your wholesale rep. If the problem can be solved you will need to send someone to the store to pick-up the order if it cannot wait until our first delivery on Monday.

Shipping – (Call for details regarding our shipping rates and policies)

FedEx is our preferred carrier and we get preferential treatment for it! We will send every order as a Standard Overnight unless requested otherwise. Packages are Guaranteed* to arrive by 3pm (local time) the following business day.

Contact us About Special Programs & Staff Trainings

Not all restaurants are the same, and we would like to work with you and your staff to put together the best program for your needs. Our representatives understand that a topic like "Gourmet Cheese" can be daunting for a service staff. We have the experience and the tools to make the information needed to sell cheese easier to understand and fun to learn.