CATERING MENU

Murray's CHEESE EST. 1962

MINI PLATTERS

Serves 4-6

Classic Cravings · $65 (N) (VG) (PASS.)

You can't go wrong with the classics! This mini platter of our most delicious best sellers is guaranteed to hit the mark, no matter the occasion.

Includes: Murray's Delice de Bourgogne, Murray's 1 Year Manchego, Murray's Estate Gouda, Marcona Almonds, Blenheim Apricots, Assorted Crackers

Seasonal Sensation · $75 (N) (PASS.)

Sweet, snackable, and savory, this collection of unique bites from around the world is designed to suit every occasion.

Includes: Mimolette, Montealva, Palacios Mild Chorizo, Sundried Cranberries, Castelvetrano Olives, Walnuts, Assorted Crackers

Farm Fresh Platter · $80 (N)

Get a true taste of terroir with this roundup of rustic, artisan-made eats that make for the perfect picnic platter.

Includes: Cypress Grove Little Giant, Jasper Hill Alpha Tolman, Italian Speck, Roasted Salted Cashews, Spanish Pajarero Figs, Quicos de Chocolate, Assorted Crackers

CHEESE PLATTERS

SM. Serves 10-12 | LG. Serves 15-20

The New Classics · SM. $95 | LG. $115 (N) (VG) (PASS.)

We've put together a collection of our most beloved best sellers that's guaranteed to delight every cheese fan.

Includes: Murray's Mini Brie, Murray's 1 year Manchego, Murray's Estate Gouda, NY State Cheddar, Vermont Creamery Herbed Goat Log, Marcona Almonds, Sundried Bing Cherries, Blenheim Apricots, Assorted Crackers

Cheers to Cheese · SM. $140 | LG. $165 (N) (VG)

Pop a bottle, because this platter was designed with a toast in mind. Ideal for every celebration, these cheesy stunners and sweet sides are best with bubbles.

Includes: Piave Vecchio, Langres, Montealva, Fromager D'Affinois, Comte St. Antoine, Mitica Acacia Honey, Fig Cake with Almonds, Sundried Bing Cherries, Walnuts, Assorted Crackers

Fromage For All · SM. $150 | LG. $175 (N) (VG)

There's no doubt that the French know cheese, so we've rounded up the crème de la crème in one delightfully indulgent platter.

Includes: Valençay, Murray's 18 Month Aged Comté, Tomme de Savoie, Morbier, Bleu d'Auvergne, Walnuts, Sundried Cherries, Assorted Crackers

MURRAY'S CUPS

Minimum 12 per flavor

Murray's Cups include an array of our tastiest products beautifully arranged in individual, pre-portioned, portable cups. While they're not customizable, our experts will choose the freshest, most delicious seasonal eats. They come arranged on trays, ready for your guests to grab, snack, and mingle.

$15 Per Cup

Cheese Cup: (VG) Three cheeses, accompaniments, crackers

Charcuterie Cup: Two cheeses, two meats, accompaniments, crackers

Crudité Cup: (VG) An assortment of seasonal vegetables with tzatziki dip

Fruit Cup: (VG) An assortment of fresh, seasonal fruit

Mezze Cup: (VG) Hummus and crackers, caprese skewers, prosciutto and melon

Dessert Cup: (VG) An array of sweet bites, including chocolate-covered treats, cookies, and berries

The cups do not contain nuts, so they're perfect for those with allergies.

CHEESE & CHARCUTERIE PLATTERS

SM. Serves 10-12 | LG. Serves 15-20

The Italian Picnic · SM. $150 | LG. $180 (N) (PASS.)

Take your taste buds on a trip! This transporting Italian-inspired selection includes top cheeses, savory meats, and thoughtful accoutrements.

Includes: Weinkase Lagrein, Bianco Sardo, Piave Vecchio, Prosciutto di Parma, Murray's Hot Sopressata, Murray's La Tur, Mixed Olives, Peppadews, Walnuts, Assorted Crackers

Happy Hour · SM. $160 | LG. $185 (N)

Stock the bar cart, because these happy hour staples deserve delicious cocktails! We've put together our top selection of snackable bites in a perfect pre-party platter.

Includes: Jasper Hill Moses Sleeper, Drunken Goat, Marieke Aged Gouda, Finnochiona Salami, Jambon de Bayonne, Cornichons, Candied Walnuts, Sundried Cherries, Assorted Crackers

ENTERTAINING BOARDS

SM. Serves 10-12 | LG. Serves 15-20

Crudité · SM. $85 | LG. $110 (VG) (GF) *Can be made vegan upon request

Lighten things up with this mixed board of peppers, summer squash, carrots, celery, cauliflower, broccoli, and tomatoes—perfect to dip into our creamy tzatziki dip.

Mezze Board · SM. $95 | LG. $120 (VG) (PASS.)

Our top Mediterranean favorites on one platter, featuring hummus, tzatziki, stuffed grape leaves, marinated olives, artichoke hearts, cucumbers, tomatoes, and Greek feta. Plus, crisp flatbreads perfect for dipping and snacking.

Fresh Fruit · SM $85 | LG $110 (V) (GF)

A fresh, colorful spread of seasonal sliced fruit. Tastes of the season may include honeydew, cantaloupe, pineapple, oranges, blueberries, raspberries, blackberries, and grapes.

CHARCUTERIE PLATTERS

SM. Serves 10-12 | LG. Serves 15-20

Charcutier's Choice · SM. $150 | LG. $175 (N)

Packed with artisanal meats and classic accompaniments, this spread is savory and satisfying. Because sometimes the charcuterie's so good that there's no need for cheese.

Includes: Palacios Hot Chorizo, Principe Prosciutto di San Daniele Secolo, Murray's Finocchiona Salami, Roasted Ham With Rosemary, Fabrique Délices Duck Prosciutto, River Bear Summer Sausage, Fallot Tarragon Dijon Mustard, Cornichons, Concord Grapes, Assorted Crackers

SWEETS

Serves 8-10

The Sweet Spot · $75 (N) (VG)

A sweet addition to any event, this selection features our favorite dessert bites that'll please any palate, from chocolate lovers to pastry devotees.

Includes: Effie's Homemade Oatcakes, Carnegie Deli Cinnamon Babka, Mitica Piedras de Chocolate, Rustic Bakery Meyer Lemon Shortbread, Murray's Honey Roasted Almonds

Gourmet Fruit & Nut Platter · $55 (N) (VG) (GF)

This snackable assortment of our best selection of nuts and dried fruits is a fantastic upgrade to any of our cheese platters or a supplement to your next cocktail soiree.

INFORMATION FOR BOARDS & PLATTERS

All cheese and charcuterie platters are gluten free with the exception of the bread box. Gluten Free Crackers are available upon request to make the boards fully gluten free.

If a product included in board or platter is unavailable, it may be substituted for a product of equal value.

Cheese and charcuterie boards also include seasonal fruit and/or vegetables as garnish. Type and amount will vary according to the season and availability, but the selection will always complement the board.

(PASS.) = Pasteurized

(V) = Vegan

(VG) = Vegetarian

(GF) = Gluten Free

(N) = Contains Nuts

Available at our NYC retail locations

All platters available at our NYC retail locations must be preordered 48 hours in advance.

ELEVATED ADDITIONS

Custom Cut-Out Brie
Single Brie $30 | Platter With 3 Bries $95
A cut-out mini wheel of brie in the shape of your choice, filled with chef's selection of jam. Order on its own, or add to a platter.
*Letters, numbers, and other shapes available. Inquire for details.

Celebration Package · $12 Per Platter
Upgrade any platter with festive touches, including cut-out cheese décor, candles, and a personalized card.

Bread Box Upgrade · $40
Swap our standard assortment for an abundant array of artisanal bread, crackers, and crisps (or add to any order). Gluten-free options available.

SMALL BITES

Fig & Goat Cheese Purses · $38 (1 Dozen) (VG)
A perfect bite-size taste of fresh chèvre, Mission figs, and a touch of mascarpone, bundled into crispy phyllo.

Spinach & Goat Cheese Mini Quiches · $38 (1 Dozen) (VG)
A fresh blend of spinach and tangy chèvre, baked in a buttery pastry cup. Delicious at room temperature or warmed in your oven.

Bacon & Gruyère Mini Quiches · $38 (1 Dozen)
A bite-size taste of this classic flavor combination. Delicious at room temperature or warmed in your oven.

Mini Mushroom Risotto Bites · $38 (1 Dozen) (VG)
Ten minutes in the oven and you'll be on your way to Italy with these tasty bites. Paired with a tangy red pepper coulis.

Chicken Sesame Skewers · $40 (1 Dozen)
Tender chicken marinated in sesame oil and coated with sesame seeds, crisped up and served with a honey ginger dipping sauce.

Bacon Wrapped Dates · $40 (1 Dozen) (N)
In these sweet and savory treats, dates are stuffed with crunchy marcona almonds and bright, lactic Bûcheron cheese.

Cheese Puffs · $55 (Serves 12-14) (VG)
Insanely rich, famously addictive all-butter puff pastry laced with handfuls of grated Grana Padano.

ENTREES

Each Serves 10-12

The entrees above are sent chilled. Just warm in the oven until golden, and they're ready to serve.

Murray's Classic Mac & Cheese · $90 (VG)
A proprietary blend of cheeses melds with creamy Mornay and sauce-gripping radiatore noodles. A decadent take on the most famous comfort food.

Murray's Lasagna al Forno · $90
Dig into a hearty classic with layers upon layers of noodles, slow-cooked beef ragu, and an herbed ricotta cheese blend.

Murray's Chicken Parmesan · $90
Crispy breaded chicken cutlets are bathed in bright tomato sauce and topped with melty mozzarella.

Murray's Eggplant Parmesan · $90 (VG)
Seasoned breadcrumbs enhance this crispy and satisfying entrée, topped with our tomato ragu and gooey mozzarella.

FIND HEATING INSTRUCTIONS ON PG. 3

HARVEST BOWLS

SM. Serves 10-12 • LG. Serves 15-20

Three varieties of hearty grain bowls featuring bright flavors and seasonal veggies.

Mushroom Chèvre Bowl · SM. $100 | LG. $115 (VG) (GF)
Roasted mushrooms, sweet potato, broccolini, fresh herb chèvre, grains

Chicken Chimichurri Bowl · SM. $100 | LG. $115 (GF)
Grilled chicken breast, feta, chimichurri, roasted seasonal vegetables, grains

Steak Gremolata Bowl · SM. $115 | LG. $130 (GF)
Seared flank steak, feta, gremolata, roasted seasonal vegetables, grains

FLATBREADS

$50 • Serves 10-15

Light, perfectly crisp focaccia serves as the base for one of three uniquely delicious flavors of shareable flatbread.

Prosciutto & Fig
Fig jam, gorgonzola, prosciutto, shredded kale, balsamic glaze

Roasted Tomato & Mozzarella (VG)
Roasted tomato, mozzarella, Italian basil pesto

Truffle & Roasted Potato (VG)
Truffle, roasted potato, rosemary, Parmigiano Reggiano

LUNCH

Sandwiches · $14 Each
All sandwiches are served on local handmade bread and are cut into thirds. Sandwich orders are available Monday-Friday with 48 hours' notice.

Chicken Salad Sandwich
Creamy chicken salad, celery, red onion, butter leaf lettuce

Buffalo Chicken Sandwich
Chicken, buffalo sauce, leafy greens, white Cheddar

Classico Italiano (N)
Genoa salami, Prosciutto di Parma, pepperoni, mozzarella, basil pesto

Tompkins Square Turkey
Roasted Turkey, aioli, white Cheddar, sliced tomato, fresh greens

Al Fresco (N) (VG)
Fresh mozzarella, sliced tomato, basil pesto

Mediterranean Veggie (V)
Hummus, olives, cucumber, red onion, baby kale

Sandwich Package · $200 (Serves 12-14)
Our most popular lunchtime offering! Includes your choice of 10 assorted sandwiches cut into thirds and your choice of two sides or salads.

SIDES & SALADS

SM. $70 Serves 10-12 • LG. $85 Serves 15-20

Pesto Orecchiette (N) (VG)
Orecchiette pasta tossed with pepitas and herb pesto, oven-roasted tomatoes, fresh goat cheese, and lemon zest.

Brussel Sprout & Apple Slaw (N) (VG) (GF)
Fresh, raw, and shredded to crunchy perfection! Tossed in a creamy mustard dressing, with toasted pecans and sheepy Ossau Iraty.

Raw Kale Salad (N) (VG) (GF)
Shredded kale tossed with golden raisins, pine nuts, and grated Dutch Gouda in a lively lemon vinaigrette.

Murray's Classic Salad (N) (VG) (GF)
A crowd-pleasing combo of mixed greens, dried cranberries, sliced almonds, and aged Gouda in a creamy balsamic vinaigrette.

Greek Salad (VG) (GF)
Romaine lettuce is piled with crisp cucumbers, cherry tomatoes, kalamata olives, and feta, all topped with creamy tzatziki.

Herbed Quinoa (N) (VG) (GF)
For a fresh, hearty side, we combine organic red and white quinoa with chickpeas, feta, radicchio, pistachios, and zesty lemon.

Tunisian Cous Cous (V)
Israeli cous cous with roasted red peppers, cauliflower, raisins, almonds, and capers, all tossed in a smoky curry vinaigrette.

Grilled Veggies (V) (GF)
This seasonal selection of vegetables is grilled on the plancha until charred to perfection.

BEVERAGES

San Pellegrino · $2.75 each
Aqua Panna · $2.75 each
San Pellegrino Sparkling Sodas · $3.00 each

PLACING ORDERS

We look forward to your next catering event! Place all orders 48 hours in advance by phone or email.
Monday-Friday • 9:00 AM-5:00 PM ET. | 212-243-3289 ext. 2 • catering@murrayscheese.com

· Orders placed under 48 hours incur a 10-20% rush fee and are subject to availability.

· Orders cancelled within 24 hours incur a 50% charge.

· A catering administrative fee is applied to all orders.

· Delivery is available Monday-Saturday in Manhattan, Queens, and Brooklyn:

Monday-Friday: 9:30 AM-5:30 PM

Saturday: 9:00 AM-4:30 PM

Sunday: Closed

SCAN FOR FAQs

VISIT MURRAYSCHEESE.COM/CATERING
FOR FAQS AND MORE INFORMATION

HEATING INSTRUCTIONS

SNACKS

For all snacks: Preheat oven to 375 degrees.

Risotto Bites

Place the room temperature risotto bites in an oven safe tray, and bake, rotating halfway through, for 5-7 minutes or until warm and crispy.

Fig & Goat Cheese Purses

Place the room temperature fig and goat cheese purses in an oven safe tray, and bake, rotating halfway through, for 5-7 minutes or until warm and golden.

Mini Quiches

Place the room temperature mini quiches in an oven safe tray, and bake, rotating halfway through, for 5-7 minutes or until warm and heated through.

Sesame Chicken Skewers

Place the room temperature chicken skewers in an oven safe tray, and bake, rotating halfway through, for 5-7 minutes or until crisped up and warm.

ENTREES

For all entrees: Preheat oven to 350 degrees.

Chicken Parmesan

Heat chicken, covered, for 20 minutes, then uncover and heat for an additional 15 minutes, until a knife through the center comes out hot and the top is nicely browned.

Lasagna al Forno

Heat lasagna, covered, for 20 minutes, then uncover and heat for an additional 15 minutes, until a knife through the center comes out hot and the top is nicely browned.

Murray's Classic Mac & Cheese

Heat the mac and cheese, covered, for 20 minutes, then uncover and heat for an additional 10-20 minutes or until hot throughout.

Eggplant Parmesan

Heat eggplant parmesan, covered, for 20 minutes, then uncover and heat for an additional 15 minutes, until a knife through the center comes out hot and the top is nicely browned.