EST. 1962
Murray's
CHEESE
CATERING MENU

CHEESE BOARDS & BEYOND

INDIVIDUAL CUPS

$15 per cup | 12 cup minimum

Cheese (VG)
Cheese & Charcuterie
Crudité (VG)
Fruit (V)
Mezze
Dessert (VG)

MINI BOARDS

Serves 2

Cheese · $45 (VG)
Fromager d'Affinois, Murray's Estate Gouda, Murray's Young Manchego, Sundried Cherries, Rustic Bakery Olive Oil & Sel Gris Flatbread

Cheese & Charcuterie · $45
Brebirousse d'Argental, Murray's Young Manchego, Murray's Genoa Salami, Dried Apricots, Rustic Bakery Olive Oil & Sel Gris Flatbread

SMALL BOARDS

Serves 6

Classic Cravings · $90 (N) (VG) (P)
Murray's Delice, Murray's 1 Year Manchego, Murray's Estate Gouda, Marcona Almonds, Dried Apricots, Assorted Crackers

Seasonal Sensation · $90 (N) (P)
Mimolette, Montealva, Palacios Mild Chorizo, Sundried Cranberries, Castelvetrano Olives, Walnuts, Assorted Crackers

Seasonal specials available on page 8!

CHEESE

MD. Serves 12 | LG. Serves 20

The New Classics · $135 | $155 (N) (VG) (P)
Murray's Mini Brie, Murray's 1 Year Manchego, Murray's Estate Gouda, NY State Cheddar, Vermont Creamery Herbed Goat Log, Marcona Almonds, Sundried Cherries, Dried Apricots, Assorted Crackers

Cheers to Cheese · $165 | $195 (N) (VG)
Piave Vecchio, Langres, Montealva, Fromager D'Affinois, Comté St. Antoine, Mitica Acacia Honey, Fig Cake with Almonds, Sundried Cherries, Walnuts, Assorted Crackers

Fromage for All · $165 | $195 (N) (VG)
Valençay, Murray's 18 Month Aged Comté, Tomme de Savoie, Morbier, Bleu d'Auvergne, Walnuts, Sundried Cherries, Assorted Crackers

CHEESE & CHARCUTERIE

MD. Serves 12 | LG. Serves 20

Italian Picnic · $170 | $200 (N) (P)
Weinkase Lagrein, Bianco Sardo, Piave Vecchio, Prosciutto di Parma, Murray's Hot Soppressata, Murray's La Tur, Mixed Olives, Peppadews, Walnuts, Assorted Crackers

Happy Hour · $165 | $195 (N)
Jasper Hill Moses Sleeper, Drunken Goat, Marieke Aged Gouda, Finnochiona Salami, Prosciutto Tanara, Cornichons, Candied Walnuts, Sundried Cherries, Assorted Crackers

Antipasto · $160 | $185 (N)
Murray's Ciliegine Mozzarella, Murray's Parmigiano Reggiano, Rovagnati Mortadella, Devodier Prosciutto di Parma, Murray's Genoa Salami, Divina Long Stem Artichokes, Castelvetrano Olives, Pepperoncini, Marinated Roasted Tomatoes, Grape Tomatoes, Mitica® Taralli

BEYOND CHEESE

MD. Serves 12 | LG. Serves 20 | XL. Serves 70

Crudité · $95 | $120 | $500 (VG) (GF)
Peppers, Summer Squash, Carrots, Celery, Cauliflower, Broccoli, Tomatoes, Tzatziki Dip
*CAN BE MADE VEGAN UPON REQUEST

Mezze · $105 | $130 | $500 (VG) (P)
Hummus, Tzatziki, Stuffed Grape Leaves, Marinated Olives, Artichoke Hearts, Cucumbers, Tomatoes, Greek Feta, Crisp Flatbreads

Fresh Fruit · $100 | $125 | $500 (V) (GF)
Assorted Seasonal Fruits; May Include Honeydew, Cantaloupe, Pineapple, Oranges, Blueberries, Raspberries, Goldenberries, Grapes

Charcutier's Choice · $160 | $185 | $500
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
*DOES NOT CONTAIN CHEESE

CHEESE BOARDS & BEYOND

XL CHEESE BOARDS

Serves 70 | 28x18x3 in.

The Monger's Choice · $600 (N)

Murray's Parmigiano Reggiano, Two Sisters Isabella Aged Gouda, Jasper Hill Cabot Clothbound Cheddar, Ciliegine Mozzarella, Bulgarian Feta, Prosciutto di Parma, Palacios Mild Chorizo, Assorted Nuts, Assorted Pickles, Olives, Dried Fruit, Bread and Crackers

*UPGRADE TO ELEVATED SERVEWARE FOR $18

A Celebration of Cheese · $600 (N) (VG)

Murray's Parmigiano Reggiano, Marieke Aged Gouda, Jasper Hill Cabot Clothbound Cheddar, Mimolette 18 Month, Bulgarian Feta, Murray's French Double Crème Brie, Murray's Young Manchego, Assorted Nuts, Assorted Pickles, Dried Fruit, Jam, Bread and Crackers

*UPGRADE TO ELEVATED SERVEWARE FOR $18

Decadent Delights · $750 (N)

Murray's Cave Aged Stockinghall Cheddar, Murray's Cave Aged Annelies, Murray's Cave Aged Greensward, Sottocenere®, Stuffed Brie, Charlito's Cocina Trufa Seca, Prosciutto di Parma, Fabrique Delices Smoked Duck Breast, Truffle Honey, Assorted Nuts, Cornichons, Dried Fruit, Bread and Crackers

*INCLUDES ELEVATED SERVEWARE

ELEVATED ADD-ONS

Cheese Cutouts · Starts at $12

Upgrade any board with thoughtful touches. Can include numbers, letters, and shapes.

Custom Cut Out Brie · One for $35 | Three for $95

A cut-out mini wheel of brie in the shape, letter, or number of your choice. Filled with chef's selection of jam.

Bread & Cracker Box Upgrade · $40

An abundant array of artisanal bread, crackers, and crisps. Gluten-free options available.

Gold Finished Serveware · $18 per set

Set of gold-finished knives, tongs, and spreaders.

ADDITIONAL INFO

All cheese and charcuterie boards are gluten-free with the exception of the bread and crackers. Gluten-free crackers are available upon request.

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

Custom board requests are subject to availability and require a minimum of four business days for ordering and confirmation. Please note, availability is limited from November through December.

Ice packs are available upon request for an additional fee.

(P) = Pasteurized
(V) = Vegan
(VG) = Vegetarian
(GF) = Gluten-Free
(N) = Contains Nuts

LUNCH

SANDWICH PACKAGE

Serves 14 | 10 Sliced Sandwiches & Wraps | Choice of a Side & Salad

The Classics · $225 (N)
2 Classic Italiano, 3 Tompkins Square Turkey, 2 Al Fresco, 3 Grilled Veggie

Murray's Favorites · $250
2 Spicy Salami, 3 Smoked Turkey, 3 Chicken Salad, 2 Roast Beef

Around the World · $250 (N)
3 Prosciutto & Gruyère, 2 Smoked Turkey, 3 Al Fresco, 2 Vegan Grilled Veggie

Custom Spread · $265
Choice of any 10 wraps and sandwiches

SALADS

SM. $70 Serves 12 | LG. $90 Serves 20

Murray's Classic Salad (N) (VG) (GF)
Mixed Greens, Dried Cranberries, Sliced Almonds, Aged Gouda, Balsamic Vinaigrette

Greek Salad (VG) (GF)
Mesclun Greens, Cucumbers, Cherry Tomatoes, Kalamata Olives, Feta, Tzatziki

Brussels Sprouts & Apple Slaw (N) (VG) (GF)
Shredded Brussels Sprouts, Apples, Toasted Pecans, Ossau Iraty, Creamy Mustard Dressing

Raw Kale Salad (N) (VG) (GF)
Shredded Kale, Golden Raisins, Pine Nuts, Dutch Gouda, Lemon Vinaigrette

SIDES

SM. $70 Serves 12 | LG. $90 Serves 20

Pesto Orecchiette (N) (VG)
Orecchiette Pasta, Pepitas, Herb Pesto, Oven-Roasted Tomatoes, Goat Cheese, Lemon Zest

Herbed Quinoa (N) (VG) (GF)
Red & White Quinoa, Chickpeas, Feta, Radicchio, Pistachios, Lemon

Tunisian Cous Cous (N) (VG)
Israeli Cous Cous, Roasted Red Pepper, Cauliflower, Raisins, Almonds, Capers, Smoky Curry Vinaigrette

Grilled Veggies (V) (GF)
Assorted Seasonal Vegetables

LUNCH BOX

3/4 Sandwich or 1/2 Wrap of Choice · $18
Served with Chips. Add Grapes or Cookie for Additional $3

Save up to $75 with a Sandwich Package!

SANDWICHES

$16 Each | Cut in Thirds

Chicken Salad
Creamy Chicken Salad, Celery, Red Onion, Dill, Whole Grain Roll

Spicy Salami
Hot Soppressata, Calabrian Chile Aioli, Arugula, Grana Padano, Baguette

Classic Italiano
Soppressata Salami, Prosciutto, Prosciutto Cotto, Provolone, Roasted Red Pepper, Aged Balsamic, Semolina Roll (Cut in Half)

Roast Beef
Beef Tenderloin, NY State Cheddar, Caramelized Onion, Horseradish, Pretzel Roll (Cut in Half)

Prosciutto & Gruyère
Prosciutto San Daniele, Cave Aged Gruyère, Whole Grain Mustard, Baguette

Tompkins Square Turkey
Roasted Smoked Turkey, Double Crème Brie, Apple, Arugula, Honey Mustard, Whole Grain Roll

Al Fresco (N) (VG)
Fresh Mozzarella, Marinated Roasted Tomatoes, Arugula, Basil Pesto, Semolina Roll (Cut in Half)

*UPGRADE TO A WRAP OR GF BREAD FOR AN ADDITIONAL $2

WRAPS

$16 Each | Cut in Half

Smoked Turkey
Roasted Smoked Turkey, Double Crème Brie, Bacon, Spinach, Creamy Calabrian Chile Spread

Grilled Veggie (N) (VG)
Goat Cheese, Roasted Tomatoes, Zucchini, Eggplant, Spinach, Basil Pesto

Vegan Grilled Veggie (V)
Vegan Herb-Garlic Spread, Roasted Tomatoes, Zucchini, Eggplant, Spinach, Vegan Pesto

*UPGRADE TO GF WRAP FOR AN ADDITIONAL $2

APPETIZERS & MORE

SMALL BITES

1 dozen per serving

Fig & Goat Cheese Purses · $38 (VG)
Chèvre, Mission Figs, Mascarpone, Crispy Phyllo

Spinach & Goat Cheese Mini Quiches · $38 (VG)
Spinach, Chèvre, Buttery Pastry

Bacon & Gruyère Mini Quiches · $38
Smoked Bacon, Gruyère, Buttery Pastry

Wild Mushroom Arancini · $38 (VG)
Wild Mushrooms, Crispy Risotto, Red Pepper Coulis

Asparagus & Fontina Arancini · $40 (VG) (GF)
Asparagus, Fontina, Crispy Risotto

Chicken Sesame Skewers · $40
Sesame Seeds, Marinated Chicken, Soy Ginger Sauce

Goat Cheese Bites · $38 (N) (VG)
Chèvre, Marcona Almonds, Dried Apricots

Bacon Wrapped Dates · $40 (N) (GF)
Marcona Almonds, Bûcheron Cheese, Medjool Dates

Pimento Dip & Soft Pretzels · $38 (24 pcs) (VG)
Sharp Cheddar, Peppadew Peppers, Soft Pretzels

Pigs in a Blanket · $38
Savory Links, Puff Pastry, Dijon Mustard

Pizza Pinwheels · $38
Pepperoni, Mozzarella, Provolone, Roasted Tomatoes, Puff Pastry

Italian Sub Roll Ups · $38
Soppressata, Prosciutto, Balsamic-Roasted Tomatoes

Beef Empanadas · $42
Seasoned Beef Filling, Flaky Hand-Folded Pastry

Chicken Empanadas · $42
Spiced Chicken Filling, Flaky Hand-Folded Pastry

Spanakopitas · $42 (VG)
Spinach, Feta, Crispy Phyllo

Savory Tea Sandwiches (16 pcs) **· $45**
Egg Salad, Chicken Salad, Lox, Cucumber Cream Cheese

Cheese Puffs · $55 (Serves 14) (VG)
Grana Padano, Buttery Puff Pastry

Shrimp Cocktail Board· $85 (Serves 8)
Shrimp, Lemon, Chard, Cocktail Sauce, Ice Packs

FLATBREADS

$55 | Serves 15

Prosciutto & Fig
Fig Jam, Gorgonzola, Prosciutto, Fresh Kale, Balsamic Glaze

Roasted Tomato & Mozzarella (N) (VG)
Roasted Tomato, Mozzarella, Italian Basil Pesto

Truffle & Roasted Potato (VG)
Truffle, Roasted Potato, Rosemary, Parmigiano Reggiano

Brussels & Butternut Squash (VG)
Roasted Brussels Sprouts, Caramelized Squash, Chèvre, Kale

Mushroom & Leeks (VG)
Sautéed Wild Mushrooms, Braised Leeks, Smoked Gouda

DESSERT

Serves 10

Gourmet Fruit & Nut Platter · $65 (N) (VG) (GF)
Sundried Cherries, Medjool Dates, Marcona Almonds, Candied Walnuts, Salted Cashews, Turkish Apricots

The Sweet Spot · $75 (N) (VG)
Effie's Homemade Oatcakes, Chocolate Brownies, Mitica Piedras de Chocolate®, Rustic Bakery Meyer Lemon Shortbread, Murray's Honey Roasted Cashews

Extra Sweet Spot · $155 (Serves 20) (N) (VG)
Effie's Homemade Oatcakes, Chocolate Brownies, Mitica® Piedras De Chocolate®, Rustic Bakery Meyer Lemon Shortbread, Honey Roasted Cashews, Blondies, Chocolate Shortbread Cookies, Chocolate-Covered Macaroons, Strawberry Crinkle Cookies

Cookie Collection · $100 (VG)
Chocolate Chip Cookies, Ginger Molasses Cookies, Caramel Snickerdoodle Cookies, Dark Chocolate Sea Salt Cookies

Iconic Sweets of NYC · $165 (N) (VG)
Mini Black & White Cookies, Chocolate Chip Rugelach, Mini NY-Style Cheesecakes, Rainbow Cookies, Apple Crumb Bars

MAC & CHEESE

Serves 12 | Arrives Chilled

***Murray's Classic Mac & Cheese · $90** (VG)
Cheese Blend, Mornay, Radiatore Noodles.

***Murray's Seasonal Mac & Cheese · MP**
Inquire with our team for seasonal offerings

*WARM DELIVERY AVAILABLE FOR $15

BEVERAGES

Spindrift Sparkling Water · $3.50 Each
Grapefruit, Lemon, Raspberry-Lime, Half Lemon-Half Tea

San Pellegrino Sparkling Drink · $3.50 Each
Arianciata, Arancia Rossa, Limonata, Melograno

San Pellegrino Water · $3.50 Each | $9 Liter

Acqua Panna · $2.75 Each | $9 Liter

FEBRUARY – APRIL SEASONAL MENU

SPECIALTY BRIES

Serves 6

Chocolate Raspberry · $25 (VG) (GF)
Raspberry Jam, Dark Chocolate

SALADS

SM Serves 12 | LG Serves 20

Beet & Burrata · $70 | $95 (N) (VG) (GF)
Murray's Burrata, Pistachios, Roasted Beets, Basil, Mint, Citrus Vinaigrette

SMALL BITES

1 dozen per serving

Cheddar Pear Tartlets · $38 (VG)
New York State Cheddar, Roasted Pear, Buttery Pastry

French Onion & Thyme Pinwheels · $38 (VG)
Murray's Cave Aged Gruyere, Mozzarella, Onion Jam, Thyme, Puff Pastry

Mac & Cheese Bites · $38 (VG)
Maple Leaf Red Wax Gouda, White Cheddar, Mozzarella, Mornay Sauce

BOARDS

MD. Serves 12 | LG. Serves 20 | XL. Serves 70

Deluxe · MD. $215 (N)
Sottocenere, Cowgirl Creamery Heart's Desire, Tumbleweed Cheddar, Tete De Moine, Maestri d'Italia Spianata Piccante, Truffle Honey, Mitica® Piedras De Chocolate, Marcona Almonds, Peri Peri Mix, Carriots of Fire, Grapes, Assorted Crackers

Land of Milk & Honey · MD . $195 · LG. $215 (N) (VG)
New York State Cheddar, Truffle Honey Brie, Wooly Wooly Honey Oregano, Pecorino Fresco, Whipped Honey Goat Butter, Mitica® Acacia Honey, V Smiley Preserves Cherry Rosehip Hibiscus Honey Jam, Dried Strawberries, Honey Roasted Cashews, Dried Pears, Dried Apricots, Assorted Crackers

Women in Cheese · $185 | $200 | $625
Marieke Aged Gouda, Vermont Creamery Hooper, Castelrosso, Nettle Meadow. Honey Lavender Fromage Frais, Point Reyes Toma, Red Bear Holy Cow! Beef Salami, V Smiley Preserves Cherry Fennel Sherry Jam, Cornichons, Grapes, Assorted Crackers

*Informational Display Cards Available for $5

Seasonal Celebration Dessert · LG. $185 (N) (VG)
Pound Cake Bites, Cheesecake Bites, Chocolate Pretzels, S'mores, Mitica® Piedras De Chocolate, Murray's White Chocolate Cinnamon Almonds, Chocolate Covered Strawberries, Assorted Seasonal Chocolate Candies

*Upgrade Seasonal Celebration Dessert to a Heart-Shaped Board for $15

ADDITIONAL INFO

All cheese and charcuterie boards are gluten free with the exception of the bread and crackers. Gluten-free crackers are available upon request.

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

Custom board requests are subject to availability and require a minimum of four business days for ordering and confirmation. Please note, availability is limited from November through December.

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(N) = Contains Nuts

Inquire within about our Seasonal Celebration Packages!

ADDITIONAL INFORMATION

HEATING INSTRUCTIONS

Mac & Cheese

Preheat oven to 350 degrees. Heat the mac and cheese, covered, for 10 - 15 minutes. Uncover and heat for another 15 - 20 minutes until golden brown, bubbling around the edges, and hot throughout.

Pre-Baked Mac & Cheese

Preheat oven to 350 degrees. Heat the mac and cheese, covered, for 20 minutes, then uncover and heat for an additional 10-20 minutes or until hot throughout.

Small Bites

For all snacks: Preheat oven to 375 degrees. Place the room temperature item in an oven safe tray, and bake, rotating halfway through, for 5-7 minutes or until warm and crispy.

PLACING ORDERS

We look forward to your next catering event! Place all orders 48 hours in advance by phone or email.

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

· Orders cancelled after 10:00 AM the day before your event incur a 50% charge. If you cancel your order on the day of your event, you will be charged 100% of your food, beverage, and delivery total.

· 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: 10:00 AM-4:00 PM

Sunday: Closed

SCAN FOR FAQs

VISIT MURRAYSCHEESE.COM/CATERING
FOR FAQS AND MORE INFORMATION

MORE MURRAY'S

Corporate Gifting

Our concierge team is here to help with multi-gift ordering, so you can send incredible gifts to clients, employees, and teammates nationwide. Email gifting@murrayscheese.com or speak with a catering representative to be connected.

Private Events

Elevate your event this season with Murray's On the Move - where we come to you! We can send a Murray's Cheese expert to host a private cheese class or set up an interactive cheese station at a New York City location of your choice. Email events@murrayscheese.com or speak with a catering representative to be connected.

Weddings

Discover all the ways that Murray's Cheese can make your wedding festivities especially delicious with cheese towers, customizable events, and catering offerings. Email weddings@murrayscheese.com or speak with a catering representative to connected.

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