



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) (P)

Murray's Mini Brie, Grand Ost Havarti with Dill, Murray's Aged English Cheddar, Dried Apricots, Sundried Cranberries, Olive Oil & Sel Gris Flatbread

**Cheese & Charcuterie** • \$45 (P)

Murray's Mini Brie, Murray's Aged English Cheddar, Principe Prosciutto di San Daniele Secolo, Dried Apricots, Sundried Cranberries, 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, Bread & Crackers

**Seasonal Sensation** • \$90 (N) (P)

Mimolette, Montealva, Palacios Mild Chorizo, Sundried Cranberries, Castelvetro Olives, Walnuts, Bread & Crackers

## CHEESE

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

**The New Classics** • \$135 | \$155 | \$600 (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, Bread & Crackers

**Cheers to Cheese** • \$165 | \$195 | \$650 (N) (VG)

Piave Vecchio, Langres, Montealva, Fromager D'Affinois, Comté St. Antoine, Mitica Acacia Honey, Fig Cake with Almonds, Sundried Cherries, Walnuts, Bread & Crackers

**Fromage for All** • \$165 | \$195 | \$650 (N) (VG)

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

**Cave Aged Board** • \$195 | \$225 | \$625 (N) (VG)

Murray's Cave Aged Reserve Annelies, Murray's Cave Aged Original Buttermilk Basque, Murray's Cave Aged Reserve Cornelia, Murray's Cave Aged Reserve Hudson Flower, Murray's Cave Aged Reserve Treeline, Cornichons, Honey Roasted Cashews, Dried Apricots, Grapes, Bread & Crackers

\*XL includes Sundried Cherries, Marcona Almonds & Walnuts

## CHEESE & CHARCUTERIE

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

**Italian Picnic** • \$170 | \$200 | \$650 (N) (P)

Weinkase Lagrein, Bianco Sardo, Piave Vecchio, Prosciutto di Parma, Trois Petits Cochons Saucisson Sec, Murray's La Tur, Mixed Olives, Peppadews, Walnuts, Bread & Crackers

**\*Women in Cheese** • \$195 | \$215 | XL. \$650

Marieke Aged Gouda, Vermont Creamery Hooper, Castelrosso, Seasonal Nettle Meadow Fromage Frais, Point Reyes Toma, Red Bear Topsy Cow Beef & Brandy Salami, V Smiley Preserves Cherry Fennel Sherry Jam, Cornichons, Grapes, Bread & Crackers

\*THIS ITEM CONTAINS A BRANDY-INFUSED SALAMI

WOMEN IN CHEESE PRODUCER DISPLAY CARDS AVAILABLE FOR \$5

**Happy Hour** • \$165 | \$195 | \$600 (N)

Jasper Hill Moses Sleeper, Drunken Goat, Marieke Aged Gouda, Finnochiona Salami, Prosciutto Tanara, Cornichons, Candied Walnuts, Sundried Cherries, Bread & Crackers

**Antipasto** • \$160 | \$185 | \$650 (N)

Murray's Ciliegine Mozzarella, Murray's Parmigiano Reggiano, Rovagnati Mortadella, Devodier Prosciutto di Parma, Murray's Genoa Salami, Divina Long Stem Artichokes, Castelvetro 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 Genoa Salami, Roasted Ham With Rosemary, Fabrique Délices Smoked Duck Breast, Schaller & Weber Hickory Smoked Summer Sausage, Murray's Whole Grain Mustard, Cornichons, Concord Grapes, Assorted Crackers

\*DOES NOT CONTAIN CHEESE

*Seasonal specials available on page 10!*

# CHEESE BOARDS & BEYOND

## XL CHEESE BOARDS

Serves 70 | 28x18x3 in.

### The Monger's Choice • \$600 <sup>(N)</sup>

Murray's Parmigiano Reggiano, Two Sisters Isabella Aged Gouda, Vorderfultigen Gruyère AOP Spezial, Ciliegine Mozzarella, Bulgarian Feta, Prosciutto di Parma, Palacios Mild Chorizo, Assorted Nuts, Assorted Pickles, Olives, Dried Fruit, Bread & Crackers

**\*UPGRADE TO ELEVATED SERVEWARE FOR \$18**

### A Celebration of Cheese • \$600 <sup>(N)</sup> <sup>(VG)</sup>

Murray's Parmigiano Reggiano, Marieke Aged Gouda, Vorderfultigen Gruyère AOP Spezial, Mimolette 18 Month, Bulgarian Feta, Murray's French Double Crème Brie, Murray's Young Manchego, Assorted Nuts, Assorted Pickles, Dried Fruit, Jam, Bread & Crackers

**\*UPGRADE TO ELEVATED SERVEWARE FOR \$18**

### Decadent Delights • \$750 <sup>(N)</sup>

Murray's Cave Aged Stockinghall Cheddar, Vorderfultigen Gruyère AOP Spezial, 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 & Crackers

**\*INCLUDES ELEVATED SERVEWARE**

## ELEVATED ADD-ONS

### 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 <sup>(N)</sup>

An abundant array of artisanal bread, crackers, and crisps.

**\*GLUTEN FREE VERSION AVAILABLE FOR \$45**

### Reusable Serveware • \$18 per set

Set of silver, rose gold, or gold-finished knives, tongs, and spreaders.

### To-Go Containers

Bees Wrap Reusable Cheese Wrap • \$19.99 per 3 wraps

Cheese Paper Bags • \$6.99 per 10 bags

Guest To-Go Boxes • \$30 per 20 boxes

### Ice Packs

Inquire for pricing



# CHEESE BOARDS & BEYOND

## CELEBRATION BOARDS

SM. Serves 6 | LG. Serves 20

### Congrats • \$150 | \$175 (N) (VG) (P)

CONGRATS Spelled in NY State Cheddar Cheese Letters, 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, Bread & Crackers

### Birthday • \$150 | \$175 (N) (VG) (P)

HAPPY BDAY Spelled in NY State Cheddar Cheese Letters, 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, Bread & Crackers

### Cheers • LG. \$215 (N) (P)

CHEERS Spelled in NY State Cheddar Cheese Letters, Weinkase Lagrein, Bianco Sardo, Piave Vecchio, Prosciutto di Parma, Murray's Hot Soppressata, Murray's La Tur, Mixed Olives, Peppadews, Walnuts, Bread & Crackers

### Seasonal Celebration

Inquire with our team for current options

### Cheese Cutouts • \$12 – \$20 (P)

Upgrade any board with thoughtful touches. Can include numbers, letters, and shapes. Maximum of 9 characters.

## 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.

(P) = Pasteurized

(V) = Vegan

(VG) = Vegetarian

(GF) = Gluten-Free

(N) = Contains Nuts



# BREAKFAST

Breakfast is available all day. Our first courier delivery window is 8:00–9:00 AM—please contact us in advance to inquire about an earlier delivery window.

## BREAKFAST BOARDS

SM. Serves 6 | MD. Serves 12 | LG. Serves 20 | XL. Serves 70

### Sweet & Savory Sunrise

**SM \$95 | MD \$145 | LG \$185 | \*XL \$575**

Mini Pains au Chocolat, Mini Croissants, Mini Blueberry Scones, Ploughgate Cultured Maple Butter, Spinach and Goat Cheese Mini Quiches, Bacon and Gruyère Mini Quiches, Vermont Creamery Lightly Salted Butter, Cheddar Egg Bites, Grapes

\*XL includes Yogurt & Granola (N)

#### *Make it a Package!*

Includes Natalie's OJ and Fresh Fruit Board  
SM \$175 | MD \$250 | LG \$450 | XL \$1,125

### Bagel & Schmear (VG)

**SM \$75 | MD \$135 | LG \$185**

Assorted Mini Bagels, Whipped Cream Cheese, Vermont Creamery Lightly Salted Butter, Murray's Wild Blueberry Preserves

#### *Make it a Package!*

Includes Natalie's OJ and Fresh Fruit Board  
SM \$135 | MD \$175 | LG \$225

## YOGURT PARFAITS

### Individual Parfaits (N) (VG)

**Minimum 6 per Order | \$12 per Parfait**

Greek Yogurt, Granola, Choice of one Jam or Honey per Parfait

- Divina Greek Apricot Spread
- Blake Hill Preserves Naked Strawberry
- Mitica® Acacia Honey
- Sidehill Farm Raspberry Jam
- Murray's Wild Blueberry Preserves

#### *Make it a Package!*

12 Parfaits, Natalie's OJ & Fresh Fruit Board for \$175

### Build-Your-Own Yogurt Parfait Bar (N) (VG)

**Serves 16 | \$195**

Greek Yogurt, Granola, Divina Greek Apricot Spread, Blake Hill Preserves Naked Strawberry, Mitica® Acacia Honey, Sidehill Farm Raspberry Jam, Honey Dipper, Raspberries, Blueberries, Strawberries

#### *Make it a Package!*

Includes Natalie's OJ and Fresh Fruit Board for \$235



# 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

### Mac & Cheese Bites • \$38 (VG)

Maple Leaf Red Wax Gouda, White Cheddar, Mozzarella, Mornay Sauce

### 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

## DESSERTS

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)

Black & White Cookies, Chocolate Chip Rugelach, Mini NY-Style Cheesecakes, Rainbow Cookies, Apple Crumb Bars

## MAC & CHEESE

Serves 12

### Murray's Classic Mac & Cheese (VG)

Cheese Blend, Mornay, Radiatore Noodles

**REQUIRES REHEATING • \$90**

**DELIVERED WARM • \$105**

### Murray's Seasonal Mac & Cheese • MP

Inquire with our team for seasonal offerings

## 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

# JUNE – SEPTEMBER SEASONAL MENU

## BOARDS

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

### Rare Finds • MD. \$195 (N) *Limited Release!*

Uplands Cheese Company Pleasant Ridge Reserve Extra Aged, Vorderfultigen Gruyère AOP Spezial, Murray's Cave Aged Original Stockinghall Cheddar, Gemma di Langa, Brooklyn Cured Tuscan Red Wine Salami, Mitica® Piedras De Chocolate®, Cornichons, Marcona Almonds, Grapes, Dried Apricots, Mitica® Taralli, Bread & Crackers

### \*Wonders of Wisconsin • \$195 | \$225 | \$650 (N) (VG)

Blakesville Creamery Shabby Shoe, Marieke Aged Gouda, Sartori Sarvecchio, Murray's Cave Aged Treeline, Roelli Cheese Haus Red Rock, Dried Apricots, Dried Blueberries, Salted Cashews, Cornichons, Grapes, Bread & Crackers

XL includes Walnuts, Sundried Bing Cherries, Mitica® Piedras de Chocolate®, Peppadews, & Castelvetrano Olives

**\*INFORMATIONAL PRODUCER DISPLAY CARD AVAILABLE FOR \$5**

### Rosé All Day • MD. \$195 • LG. \$225 (N) (VG)

Murray's Alp Blossom, Vermont Creamery Coupole, Castelrosso, Murray's Estate Gouda, Pecorino Fresco, Dried Apricots, Sundried Cherries, Fresh Strawberries, Honey Roasted Cashews, Cliff Family Rosé Wine Jelly, Grapes, Bread & Crackers

### Summer in Spain • MD. \$195 • LG. \$225 (N)

Alisios, Murray's 1 Year Manchego, Drunken Goat, Malvarosa, Jamon Serrano, Palacios Mild Chorizo, Piri Piri Cocktail Mix, Melon, Pajarero Figs, Marcona Almonds, Membrillo, Bread & Crackers

### Pickle Plate • MD. \$195 • LG. \$225 (VG)

Boerenkaas Gouda, Murray's Cave Aged Gruyère, Wooly Wooly Everything Sheep's Milk Log, Cabot Clothbound Cheddar, Idiazabal, Pacific Pickleworks Carriots of Fire, Peppadews, Cornichons, Dill Pickle & Garlic Spears, Pickled Beets, Bread & Crackers

### Double Dip • MD. \$195 (N) (VG)

Vermont Creamery Strawberry Spritz Dip, Pistachio Cream, Aged Goat Gouda, Chevre D'Argental, High Plains Cheddar, Almond Biscotti, Cacao Nib Shortbread, Meyer Lemon Shortbread, Strawberries

### Campfire • MD. \$225 (N) (VG)

S'mores Bark, Vanilla Bean Marshmallows, Chocolate Chip & Marshmallow Cookies, S'mores Marshmallows, Dark & Milk Chocolate Covered Graham Crackers, S'mores Macarons, Dark Chocolate Pretzels, Strawberries

## SIDES

SM. Serves 12 | LG. Serves 20

### Very Berry Bowl • \$135 | \$100 (VG)

Strawberries, Raspberries, Blackberries, Blueberries, Mint & Honey

## SALADS

SM. Serves 12 | LG. Serves 20

### Golden Hour Farro • \$70 | \$95 (VG)

Bulgarian Feta, Farro, Grilled Peach, Watermelon, Cucumber, Basil & Gotham Greens Lemon Basil Vinaigrette

### Summer Garden • \$70 | \$95 (VG) (GF)

Quesos Navarro Queso Fresco, Grilled Corn, Zucchini, Arugula, Pickled Peppers, Chipotle Lime Vinaigrette, Cilantro

## SMALL BITES

1 dozen per serving

### Beet & Goat Cheese Tartlets • \$38 (VG)

Red and Golden Beets, Chèvre, Dill, Buttery Pastry

### Mediterranean Pinwheels • \$38 (N) (VG)

Bulgarian Feta, Marinated Roasted Tomatoes, Kalamata Olives, Pesto, Puff Pastry

## 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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## 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.

#### 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 FAQ's

VISIT [MURRAYSCHEESE.COM/CATERING](https://murrayscheese.com/catering)  
FOR FAQ'S 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](mailto: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](mailto: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](mailto:weddings@murrayscheese.com) or speak with a catering representative to be connected.



EST. 1962

# Murray's

CHEESE