
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, Murray's Aged English Cheddar, Dill Havarti, Dried Apricots, Sundried Cranberries, Olive Oil & Sel Gris Flatbread

Cheese & Charcuterie · $45 (P)
Murray's Mini Brie, Murray's Aged English Cheddar, Prosciutto di San Daniele , Dried Apricots, Sundried Cranberries, Olive Oil & Sel Gris Flatbread

SMALL BOARDS

Serves 6

Classic Cravings · $95 (N) (VG) (P)
Murray's Delice, Murray's Young Manchego, Murray's Estate Gouda, Marcona Almonds, Sundried Cranberries, Bread & Crackers

Seasonal Sensation · $95 (N) (P)
Harvest Moon, Drunken Goat, Murray's Salami Calabrese, Sundried Cranberries, Castelvetrano Olives, Walnuts, Bread & Crackers

Seasonal specials available on page 10!

CHEESE

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

The New Classics · $135 | $155 | $600 (N) (VG) (P)
Murray's Mini Brie, Pecorino Calabrese, Boerenkaas Gouda, NY State Cheddar, Vermont Creamery Herbed Goat Log, Marcona Almonds, Cornichons, Sundried Cranberries, Dried Apricots, Bread & Crackers

Cheers to Cheese · $175 | $205 | $650 (N) (VG)
Piave Vecchio, Langres, Montealva, Fromager D'Affinois, Murray's Estate Gouda, Membrillo, Cornichons, Fig Cake with Almonds, Sundried Cranberries, Walnuts, Bread & Crackers

Taste of Spain · $195 | $225 | $650 (N) (VG)
Alisios, Murray's 1 Year Manchego, Drunken Goat, Malvarosa, San Simon, Membrillo, Spanish Pajarero Figs, Marcona Almonds, Melon, Piri Piri Snack Mix, Grapes, 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 Camembertha, 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 · $180 | $210 | $650 (N) (P)
Weinkase Lagrein, Bianco Sardo, Piave Vecchio, Prosciutto di San Daniele, Trois Petits Cochons Saucisson Sec, Murray's La Tur, Mixed Olives, Cornichons, Peppadews, Walnuts, Bread & Crackers

Women in Cheese · $195 | $215 | $650
Marieke Aged Gouda, Vermont Creamery Hooper, Castelrosso, Blakesville Creamery Brebis, Point Reyes Toma, Holy Cow! Beef Salami, V Smiley Preserves Cherry Fennel Sherry Jam, Cornichons, Grapes, Bread & Crackers
WOMEN IN CHEESE PRODUCER DISPLAY CARDS AVAILABLE FOR $5

Happy Hour · $165 | $195 | $600 (N)
Jasper Hill Moses Sleeper, Drunken Goat, Marieke Aged Gouda, Genoa Salami, Prosciutto di San Daniele, Mixed Olives, Cornichons, Walnuts, Sundried Cherries, Bread & Crackers

Antipasto · $170 | $195 | $650 (N)
Murray's Ciliegine Mozzarella, Murray's Parmigiano Reggiano, Rovagnati Mortadella, Devodier Prosciutto di Parma, Murray's Genoa Salami, Giardiniera Vegetables, Castelvetrano Olives, Pepperoncini, Marinated Roasted Tomatoes, Grape Tomatoes, Mitica® Taralli

BEYOND CHEESE

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

Crudité · $110 | $135 | $500 (VG) (GF)
Peppers, Radish, Carrots, Celery, Cauliflower, Snap Peas, Tomatoes, Tzatziki Dip
***CAN BE MADE VEGAN UPON REQUEST**

Mezze · $110 | $135 | $500 (VG) (P)
Hummus, Tzatziki Dip, Stuffed Grape Leaves, Marinated Olives, Mediterranean Beets, Cucumbers, Tomatoes, Greek Feta, Crisp Flatbreads

Fresh Fruit · $110 | $135 | $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, Gran Cotto, Fabrique Délices Smoked Duck Breast, Schaller & Weber Hickory Smoked Summer Sausage, Murray's Whole Grain Mustard, Cornichons, 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 San Daniele, Palacios Hot Chorizo, Assorted Nuts, Assorted Pickles, Olives, Dried Fruit, Bread & 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 & Crackers

*UPGRADE TO ELEVATED SERVEWARE FOR $18

Decadent Delights · $750 (N)

Jasper Hill Cabot Clothbound Cheddar, Murray's Cave Aged Annelies, Murray's Cave Aged Greensward, Sottocenere®, Stuffed Brie, Chorizo Iberico, Prosciutto di San Daniele, Fabrique Delices Smoked Duck Breast, Assorted Nuts, Cornichons, Dried Fruit, Bread & Crackers

*INCLUDES ELEVATED SERVEWARE

ELEVATED ADD-ONS

Custom Cut Out Brie · One for $35 | Three for $95 (VG) (P)

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 (N)

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, Pecorino Calabrese, Boerenkaas Gouda, NY State Cheddar, Vermont Creamery Herbed Goat Log, Marcona Almonds, Sundried Cranberries, Dried Apricots, Bread & Crackers

Birthday · $150 | $175 (N) (VG) (P)

HAPPY BDAY Spelled in NY State Cheddar Cheese Letters, Murray's Mini Brie, Pecorino Calabrese, Boerenkaas Gouda, NY State Cheddar, Vermont Creamery Herbed Goat Log, Marcona Almonds, Sundried Cranberries, 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 San Daniele, Trois Petits Cochons Saucisson Sec, Murray's La Tur, Mixed Olives, Peppadews, Walnuts, Bread & Crackers

Seasonal Celebration

Inquire with our team for current options

Cheese Cutouts · $12 – $20 (VG) (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, Cherry Tomatoes, 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, Honey Roasted Cashews, 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, Pine Nuts, 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, Feta, 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, Chèvre, 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 · $65 (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, Grana Padano

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

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

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

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 Babka, Mini NY-Style Cheesecakes, Rainbow Cookies, Apple Crumb Bars

NOVEMBER - JANUARY SEASONAL MENU

BOARDS

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

The Holiday Wreath · LG. $225 (N)(VG)

Grafton Village Truffle Cheddar, Murray's Cave Aged Reserve Treeline, Vermont Creamery Herbed Goat Cheese, Murray's Mini Brie, Alisios®, Rosemary Marcona Almonds, Castelvetrano Olives, Dried Cranberries, Kiwi, Raspberries, Figs, Fresh Herbs, Bread & Crackers

Merry Morning Breakfast · LG. $225 (N)

Mushroom & Gruyère Mini Quiche, Ham & Cheddar Mini Quiche, Squash & Chèvre Mini Quiche, Cranberry Orange Coffee Cake, Mini Scones, Pumpkin Cake, Apple Turnover, Divina Cranberry Orange Spread, Cinnamon Maple Butter

Cheddar Weather · $155 | $180 | *$650 (N)(VG)

Cabot Clothbound Cheddar, Godminster Bruton Beauty Vintage Cheddar, Murray's Aged English Cheddar, Murray's Smoked Cheddar Brick, Cranberry Orange Spread, Cornichons, Three Little Figs Puddletown Pub Chutney, Salted Cashews, Trois Petits Cochons Mini Toast, Bread & Crackers

*XL Includes: Grafton Village Truffle Cheddar, Marcona Almonds, Dried Pears, Sundried Cranberries, Figs

Taste of New England · MD. $185 | LG. $215 (N)(VG)

Mystic Cheese Co. Melinda Mae, Vermont Creamery Hooper, Jasper Hill Farm Harbison, von Trapp Farmstead Mad River Blue, Blake Hill Orange & Bourbon Marmalade, Honey Roasted Cashews, Dried Pears, Effie's Homemade Gruyère Biscuits, Bread & Crackers

Yuletide Sweets & Treats · MD. $195 (N)(VG)

Peppermint Bark, Fruit Filled Gingerbread Dark Chocolates, Hot Cocoa Bites, Snowflake Yogurt Pretzels, Espresso Chocolate Chip Biscotti, Gingerbread Biscotti, Peppermint Yogurt Mini Pretzels, Murray's White Chocolate Cinnamon Almonds, Pistachio Chocolate Pretzels, Mini Stroopwafels, Strawberries

STUFFED BRIE

Bananas Foster · $25 (VG)(P)

Murray's Mini Brie Stuffed with Bananas Foster

Truffle Honey · $25 (VG)(P)

Murray's Mini Brie Stuffed with Truffle Honey

SMALL BITES

1 dozen per serving

Truffle Mac & Cheese Bites · $46 (VG)

Red Wax Gouda, White Cheddar, Black Truffle Pate, Mozzarella, Mornay Sauce

Maple Pecan Brie Pinwheels · $38 (N)(VG)

Brie, Mozzarella, Maple Sugar, Pecans, Puff Pastry

Spicy Cheese Puffs · $68 (Serves 14) (VG)

Grana Padano, Smoked Paprika, Garlic, Cayenne Pepper, Buttery Puff Pastry

SIDES & SALADS

SM. Serves 12 | LG. Serves 20

Winter Jewel Sweet Potatoes · SM. $75 (VG)

Yams, Pomegranate Seeds, Honey & Scallions

Holiday Harvest Salad · $75 | $95 (N)(VG)

Murray's Dansk Blue, Dried Cranberries, Walnuts, Mustard, Mesclun Greens, Maple Syrup, Pears

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.

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Inquire About Our Seasonal Pies!

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 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.


EST. 1962
Murray's
CHEESE