

CHEESE

CATERING MENU

CHOCOLATE



APPETIZERS

Tea Sandwiches

Choices:

Cucumber, Salmon, chicken salad, tuna salad, Ham & Boursin. Half dozen \$15.90 Dozen \$30.00

Vegetable Options

Roasted fingerling potatoes with bubbling
Raclette \$13.50 (per half lb.)

Individual Veggie Cups with choice of dressing \$24.50 dz.

Caprese Skewers, mozzarella, cherry tomato, basil & balsamic drizzle \$22.50 dz.

Meat Options

Prosciutto Wrapped Melon with goat cheese & basil Half dozen \$24.50 Dozen \$45.00

Turkey & Cheese Tortilla Roll-ups choice of plain cream cheese, chive & onion or Boursin. Half dozen \$12.50 Dozen \$20.00

Lemon Shrimp Crackers choice of plain cream cheese, chive & onion or Boursin Half Dozen \$24.50 Dozen \$45.00



QUEENS

Grazing Tablescapes
Available to groups of 10 or more.
Prices start at \$14.99 per person.

Individual Charcuterie & Cheese

Available to groups ordering five or more Individual charcuterie & cheese boxes. Prices start at \$14.99 per box

SPECIAL ADDITIONS

Quick Pickle Jars

Choices:

cucumbers, red onions or radishes.

Great addition to any order!

Adorable Jar!

Kabobs

Pick 3 for the kabobs of your choice!
Salami, Summer Sausage, prosciutto cheddar, Colby, muenster, feta, bacon gouda, smoked gouda, pickles, black olives, green olives.

Half dozen \$18.00

Dozen \$30.00

Oueens Boats

Mini organic sweet peppers, stuffed with homemade shrimp dip, wrapped in bacon and air fried to perfection Half Dozen \$24.50 Dozen \$45.00

Can be ordered cold without bacon.

DESSERTS

Truffles (6) \$18.00 Cheesecake Bites (6) \$14.00 Chocolate Chip Cookies (6) \$12.00

Ask about other seasonal options!

APPETIZERS

Bacon Brie Baked Apples
Baked apples stuffed with brie, walnuts,
bacon and maple syrup.
Half Dozen \$24.50
Dozen \$45.00

Loaded Baked Potato Cream
Cheese or Boursin Board
Bacon, crispy cheddar cheese, chives,
green onions, cream cheese or Boursin
Prices start at \$14.50

Crudite

Crudités are French appetizers consisting of sliced or whole raw vegetables which are typically dipped in a vinaigrette or other dipping sauce.

Examples of crudités include celery sticks, carrot sticks, cucumber sticks, bell pepper strips, broccoli, cauliflower, fennel, baby corn, and asparagus spears. Available to groups of five or more. Prices start at \$7.99 per person

Private Cheese & Wine Tasting The perfect pairing.

Four Cheeses Four Wines \$19.99 per person

Private Build - A - Board

Everything you need to create your own individual board!

Learn the art of playing with your food!

Great for Team Buildings and Get

Togethers!

Starts at \$45.00 per person

