MINI PLATTERS
Serves 4-6

Classic Cravings • $65
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
Sweet, snackable, and savory. This collection of unique bites from around the world is designed to suit every occasion.
Includes: Mimolette, Montalva, Palacios Mild Chorizo, Sundried Cranberries, Castelvetrano Olives, Walnuts, Assorted Crackers

Farm Fresh Platter • $80
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
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
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, Montalva, 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
There’s no doubt that the French know cheese, so we’ve rounded up the creme de la creme in one delightfully indulgent platter.
Includes: Valencay, Murray’s 18 Month Aged Comte, Tomme de Savoie, Membier, Bleu d’Auvergne, Walnuts, Sundried Cherries, Assorted Crackers

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

Charcuterie’s Choice • SM. $150 | LG. $175
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 Dèlices Duck Prosciutto, River Bear Summer Sausage, Fallot Tarragon Dijon Mustard, Cornichons, Concord Grapes, Assorted Crackers

GOURMET PLATTERS
Serves 8-10

The Sweet Spot • $75
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
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.

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

**Fig & Goat Cheese Purses • $38** (1 Dozen)
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)
A fresh blend of spinach and tangy chèvre. Baked in a buttery pastry cup.

**Mini Mushroom Risotto Bites • $38** (1 Dozen)
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)
In these sweet and savory treats, dates are stuffed with crunchy marcona almonds and bright, lactic Bûcheron cheese.

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

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**ENTREES**

Each Serves 10–12

**Murray’s Classic Mac & Cheese • $90**
A proprietary blend of cheeses melts 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**
Seasoned breadcrumbs enhance this crispy and satisfying entrée, topped with our tomato ragu and gooey mozzarella.

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**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**
Roasted mushrooms, sweet potato, broccoli, fresh herb chèvre, grains

**Chicken Chimichurri Bowl • SM. $100 | LG. $115**
Grilled chicken breast, feta, chimichurri, roasted seasonal vegetables, grains

**Steak Gremolata Bowl • SM. $115 | LG. $130**
Seared flank steak, feta, gremolata, roasted seasonal vegetables, grains

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**SIDES & SALADS**

**Sm. $70 Serves 10–12 • LG. $85 Serves 15–20**

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

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

**Raw Kale Salad**
Shredded kale tossed with golden raisins, pine nuts, and grated Dutch Gouda in a lively lemon vinaigrette.

**Murray’s Classic Salad**
A crowd-pleasing combo of mixed greens, dried cranberries, sliced almonds, and aged Gouda in a creamy balsamic vinaigrette.

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

**Herbed Quinoa**
For a fresh, hearty side, we combine organic red and white quinoa with chickpeas, feta, radicchio, pistachios, and zesty lemon.

**Tunisian Cous Cous**
Israeli couscous with roasted red peppers, cauliflower, raisins, almonds, and capers, all tossed in a smoky curry vinaigrette.

**Grilled Veggies**
This seasonal selection of vegetables is grilled on the plancha until charred to perfection.

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**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, fresh arugula, balsamic glaze

**Roasted Tomato & Mozzarella**
Roasted tomato, mozzarella, Italian basil pesto

**Truffle & Roasted Potato**
Truffle, roasted potato, rosemary, Parmigiano Reggiano

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**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**
Genoa salami, Prosciutto di Parma, pepperoni, mozzarella, basil pesto

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

**Al Fresco**
Fresh mozzarella, sliced tomato, basil pesto

**Mediterranean Veggie**
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.

**Beverages**

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

**FIND HEATING INSTRUCTIONS ON PG. 3**

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**Celebration Package • $12 per platter**
Upgrade any platter with thoughtful, festive touches.

Includes: Cheese Numbers, Candles, Personalized Card
CATERING SEASONAL SPECIALS  
NOVEMBER 2023 - JANUARY 2024

SMALL BITES

Orange & Cranberry Glazed Meatballs • $38 (1 Dozen)  
Bite-size turkey meatballs are coated in a fruity glaze and topped with scallions for a festive, flavorful appetizer.

Coconut Shrimp Skewers • $40 (1 Dozen)  
Served on skewers for easy eating, these crispy shrimp are the perfect counterpoint to our ginger yogurt dipping sauce.

COCONUT SHRIMP SKEWERS  
(Serves 10-12)

SALADS

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

Roasted Squash & Farro Salad  
Shredded kale and red cabbage are topped with squash, farro, cranberries, pepitas, Grana Padano, and maple dijon vinaigrette.

LUNCH

Sandwiches • $16 Each  
All sandwiches are served on local handmade bread and are cut into thirds. Sandwich orders are available Monday-Friday with 48 hours’ notice.

Truffle Tidings
Rosemary ham, white cheddar, truffle mayo, radicchio

Brie Merry
Oven roasted turkey, Murray’s Double Crème Brie, cranberry orange preserves, arugula

Autumn Harvest
Kale, arugula, roasted broccoli, fennel, watermelon radish, shaved Brussels sprouts, labne green goddess dressing

SEASONAL LAYERED BRIE

$25 Each  
Murray’s Mini Brie stuffed or topped with festive flavors. Order on its own or add it to a platter for a touch of luxe.

Truffle Honey
Stuffed with a layer of luxurious, savory-sweet mascarpone

Pumpkin Pie
Stuffed with a layer of smooth, spiced mascarpone

Cranberry Orange
Topped with a sweet, tart, fruit-forward spread

SWEETS

Holiday Dessert Platter • $85 (Serves 8-10)  
It’s not the holidays without dessert. This sweet celebration spotlights festive, crowd-pleasing flavors in a variety of treats.

Includes: Apple Crumb Bars, Honey Cake With Cream Cheese Frosting, Chocolate Brownies, Assorted Shortbread Cookies

INFORMATION FOR BOARDS & PLATTERS

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.

= Gluten Free  = Contains Nuts

CHEESE & CHARCUTERIE PLATTERS

Holiday Cheese Platter  
SM. $160 (Serves 10-12) • LG. $185 (Serves 15-20)  
Tis the season for celebrating with cheese. and this abundant spread of four cheeses and festive accompaniments will impress at any party.

Includes: Seasonal Layered Brie, Roomano Extra Aged Gouda, Appenzeller, Murray’s Gave Aged Buttermilk Basque, Cornichons, Dried Cranberries, Rosemary Marcona Almonds, Assorted Crackers

Deluxe Cheese & Charcuterie Platter  
$210 (Serves 8-10)  
Go all out for the holidays with this luxurious spread featuring truffle-studded delights, seasonal specialties, decadent pairings, and more.

Includes: Truffle Moliterno, Seasonal Layered Brie, FireFly Farms Mountain Top, Cossanella, Charlito’s Cocina Trufa Seca Salami, Trufflin® Truffle Honey, Mitica® Moka Peca, Pacific Pickle Works Brussizzle Sprouts, Assorted Crackers
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.