## Catering Seasonal Specials

**November 2023 - January 2024**

### Small Bites

**Orange & Cranberry Glazed Meatballs • $38 (1 Dozen)**
Bite-sized 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.

### 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

### Sweet

**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

### 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, Romano Extra Aged Gouda, Appenzeller, Murray’s Cave 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, Charito’s Coquina Trufa Seca Salami, Trufflin® Truffle Honey, Mitica® Moka Pecans, Pacific Pickle Works Brussizzle Sprouts, Assorted Crackers

### 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

### 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**
- **N = Contains Nuts**

---

### 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 Murray'sCheese.com/Catering for FAQs and more information