

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.

SALADS

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

Roasted Squash & Farro Salad ^{GF}

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 broccolini, fennel, watermelon radish, shaved Brussels sprouts, labne green goddess dressing

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

CHEESE & CHARCUTERIE PLATTERS

Holiday Cheese Platter ^N

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 Cave Aged Buttermilk Basque, Cornichons, Dried Cranberries, Rosemary Marcona Almonds, Assorted Crackers

Deluxe Cheese & Charcuterie Platter ^N

\$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 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.

^{GF} = 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 MURRAYSCHEESE.COM/CATERING
FOR FAQS AND MORE INFORMATION