



# Catering Menu

As of 1<sup>st</sup> January 2018

Name of Preparation	Description	Type	Number of People
Large French Cheese Platter	Brie, Comté, Camembert, Bleu d'Auvergne, Mimolette, Morbier, Tomme de Savoie and Goat cheese. Comes with bread, thyme & rosemary crackers, seasonal fruits, chutney and nuts.	Platter	8-12
Large British Cheese Platter	Mature Cheddar, Stilton, Red Leicester, Lancashire, Somerset Brie and Yarg Cornish, Berkswell and Caerphilly. Comes with bread, thyme & rosemary crackers, seasonal fruits, chutney and nuts.	Platter	8-12
Large Continental Cheese Platter	Manchego Curado 10months PDO, Mahon PDO, Murcia Al Vino Goat PDO, Dolcelatte Blue, Tartu Truffle Soft Italian, Gruyere 12 months PDO, Beemsteer 18months, Comté 24months PDO. Served with seasonal fruits, crackers, bread, chutney and mixed nuts	Platter	8-12
Large Vegetarian Cheese Platter (Vegetarian rennet)	Smoked Oakwood Cheddar, Irish Gruth Dhu, Cornish Brie, Red Leicester Sparkenhoe, Old Winchester, Lancashire Singletons, Italian Blue Dolcelatte, French Goat Cabrifin. Served with seasonal fruits, crackers, bread, chutney and mixed nuts	Platter	8-12
Vegan "cheese platter"	Freshly made nuts vegan cheeses platters. (Contains 4 vegans cheeses type with vegan crackers, bread, chutney and seasonal fruits): Black & Pink Peppercorns pecan & hazelnuts cheese, Mixed Herbs Cashew Nuts cheese, Almond garlic and dill spread, Almond cranberry and coriander cheese.	Platter	4-6
Build your own cheese Platter	Choose 3 cheeses from each categories (9 cheeses with crackers, bread, chutney, nuts and seasonal fruits): 1 - Brie de Meaux, Tomme de Savoie, Morbier, Vintage cheddar, Red Leicester, Stilton PDO, Mahon PDO, Cornish Brie 2 - Bleu d'Auvergne, Cornish Yarg, Lancashire, Camembert AOC, Manchego PDO, Gran Padano PDO, Saint Nectaire AOC, Mimolette, Hereford Hop, Goat buche, Caerphilly, 3 - Comté 20m AOC, Appenzeller, Berkswell, Gruyere Alpage 24m, Old Amsterdam, Beemster Gouda, Parmigiano PDO, Roquefort AOC, Neufchatel AOC, Pont L'eveque AOC, Old Winchester, Tete de Moine AOC, Selles Sur Cher AOC.	Platter	8-12
Charcuterie Large Platter	Includes a selection of fine cured meats from France, Italy, Spain and UK, e.g mortadella, salami, parma, prosciutto, serrano, chorizo, biltong, dry sausage. Served with butter, gherkins, bread	Platter	8-12



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Large Continental Cheese & Cured Meat Platter	Mix of 6 continental cheeses (e.g Soft, hard, blue) and 5 cured meats (e.g dry sausage, salami, serrano/prosciutto, biltong, chorizo, etc. ). Comes with bread, butter, crackers, chutney and olives	Platter	8-12
Cheese Canapés on a cocktail stick	Platters with variety of cheeses organised on cocktail sticks with fruits and crudités (e.g Mozzarella Cheese, Goat Cheese, Feta Cheese, Hard Cheeses, etc.). Approximately 50 - 60 cocktail sticks.	Platter	8-12
Crudités vegetables with dips	Platters with variety of crudités vegetables (e.g carrots, cucumber, radish, celery, olives, etc.) and dips (houmous, taltziki, onion soft cheese)	Platter	8-12
Sandwiches Platter - Large	Selection of 24 half sandwiches with various cheese*, salads and cured meat fillings. (e.g brie & cranberry, comté and salad, cured salami and gherkins, paté and gherkins, cured ham and hard cheese, goat cheese & figs jam) – *Vegan cheese option on request.	Platter	8-12
Crisps Platter - Large	Crisps platters approx 600g - Crisps Kettle Brand mix or unique flavours to choose from (salt & peppercorns, sea salt & balsamic vinegar, sweet chilli & sour cream, vegetables crisps)	Platter	8
Tortilla Chips + Dips	Tortilla Chips platter approx 450g with guacamole, spicy tomato, and soft cheese onions dips	Platter	8
Verrine - Mini Savoury Cup Platter x24 - 60ml	Choose 3 from the following recipes (3 per person): <ul style="list-style-type: none"> <li>• Camembert mousse with apple &amp; cinnamon</li> <li>• Blue cheese mousse with pear &amp; cinnamon</li> <li>• Mozzarella with Tomatoes, black olives &amp; basil</li> <li>• Cottage Cheese with cucumber &amp; salmon</li> <li>• Goat Cheese with Olives &amp; pine nuts</li> <li>• Alpine cheese with caramelised onion &amp; cured ham</li> </ul>	Platter	8
Verrine - Large Savoury Cup Platter x24 - 100ml	Choose 3 from the following recipes (3 per person): <ul style="list-style-type: none"> <li>• Camembert mousse with apple &amp; cinnamon</li> <li>• Blue cheese mousse with pear &amp; cinnamon</li> <li>• Mozzarella with Tomatoes, black olives &amp; basil</li> <li>• Cottage Cheese with cucumber &amp; salmon</li> <li>• Goat Cheese with Olives &amp; pine nuts</li> <li>• Alpine cheese with caramelised onion &amp; cured ham</li> </ul>	Platter	8



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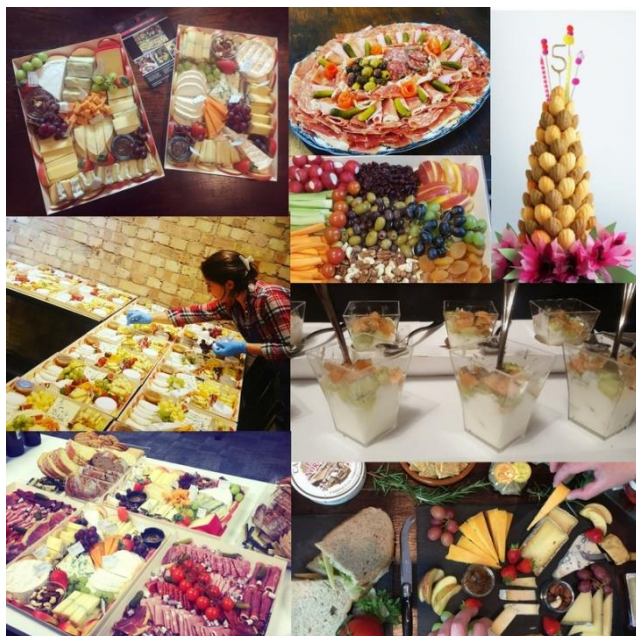
Sweets Dessert Canapés	Mix of 3 patisseries canapés and 2 macarons per person Mini cakes varies from (lemon tartlets, opera square, raspberry financiers, pistachio cake, coffee & chocolate eclairs, apple & blackcurrent square, apricots flans, chocolate tartlets).	Platter	12
Macarons Platters	Large platter of 48 macarons with different flavours (Chocolate, Lemon, Raspberry, Pistachio, Coffee and Vanilla).	Platter	8-12
Madeleine Sweet French Tower	Small tower 105 mini-madeleines, 3 exclusives flavors, (Special flavors, new recipes created for Champagne method Blanc de Blancs pairing)	Tower	NA
Fruits & Nuts Platter Large	Seasonal dry and fresh fruits with mixed nuts platters	Platter	8-12
Beers	Meantime London Lager - Glass Bottle 33cl Lefte Belgian Beer - Glass Bottle 33cl IPA Punk Brewdog 33cl - Glass Bottle 33cl	Bottle	
Beers case	Case of 12 bottle – Meantime Lager, Punk IPA or Lefte Belgian beer	Case	12
Beers case	Case of 24 – Corona bottles 33cl	Case	24
Cider Normandy	Cider Normandy – Ferme du Ponctey – Bottle 75cl	Bottle	
Cider Normandy Case x6	Case of 6 Cider Normandy – Ferme du Ponctey	Case	6
French House Wine by Case x6	Case of 6 French Red Wine or White Medium Dry Wine Bottle – 75cl – Marcel Hubert.	Case	6
Red Wine	Cote du Rhone 2016 – French Red Wine – Bottle 75cl	Bottle	
Red Wine	Malbec Pech Pouillé 2016 – French Red Wine – Bottle 75cl	Bottle	
Red Wine	Saint Emilion Marquis de Rothberg, 2016 – French Red Wine – Bottle 75cl	Bottle	
Red Wine	Chinon 2012, – French Red Wine – Bottle 75cl	Bottle	
White Wine	Sauvignon Grange Philippe – 2016 – French White Wine – Bottle 75cl	Bottle	
White Wine	Cheverny Loire Valley, 2015 French White Wine – Bottle 75cl	Bottle	
Prosecco	Prosecco Canti Millesimo DOP, Italy, Bottle 75cl	Bottle	
Sparkling Cremant	Cremant de Loire, blanc de blanc, 2014, France	Bottle	



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Soda cans / bottle	Coca cola, Diet coke, limonata san pelegriano, orange juice, appeltiser, elderflower presse	33cl / 27cl	
Water	Still / Sparkling Water – 50cl	50cl	
Water Case of 24 bottles	Case of Mineral Still Water Volvic or Case of Mineral Sparkling Water Highland Spring	Case of 24	
Champagne / Wine Plastic Glass	Pack of 25 plastic Glasses	Pack	
Plastic Cup x 100	Pack of 100 plastic cups	Pack	
Cheese & Wine Pairing Class	A fun and interactive way to learn, discover how to pair cheese and wine together. In collaboration with Wine to One, we will teach you for 2 hours the best of both world. Pairing 6 cheeses with 4 wines.	Minimum 10 persons – Max 40 persons.	



- **Contact us for Pricing**
- All our platters are disposables, napkins and disposable cutlery are included.
- Delivery – London Central - £20.00, Free of charge over £700.00 order
- Additional bespoke services / allergens requirements on demand.

## CONTACT US:

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