

# CATERING MENU

EST. 1962  
Murray's  
CHEESE

SEASONAL MENU AVAILABLE ON PAGE 4

## MINI BOARDS

Serves 4-6

### Classic Cravings • \$75 (N) (VG) (P)

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 (N) (P)

Sweet, snackable, and savory, this collection of unique bites from around the world is designed to suit every occasion.

**Includes:** Mimolette, Montealva, Palacios Mild Chorizo, Sundried Cranberries, Castelvetrano Olives, Walnuts, Assorted Crackers

### Farm Fresh Platter • \$80 (N)

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, Prosciutto di Parma, Roasted Salted Cashews, Spanish Pajarero Figs, Quiocos de Chocolate, Assorted Crackers

## CHEESE BOARDS

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

### The New Classics • SM. \$115 | LG. \$135 (N) (VG) (P)

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. \$150 | LG. \$175 (N) (VG)

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, Montealva, Fromager D'Affinois, Comte St. Antoine, Mitica Acacia Honey, Fig Cake with Almonds, Sundried Bing Cherries, Walnuts, Assorted Crackers

### Fromage For All • SM. \$160 | LG. \$185 (N) (VG)

There's no doubt that the French know cheese, so we've rounded up the crème de la crème in one delightfully indulgent platter.

**Includes:** Valençay, Murray's 18 Month Aged Comté, Tomme de Savoie, Morbier, Bleu d'Auvergne, Walnuts, Sundried Cherries, Assorted Crackers

## CHEESE & CHARCUTERIE BOARDS

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

### The Italian Picnic • SM. \$150 | LG. \$180 (N) (P)

Take your taste buds on a trip! This transporting Italian-inspired selection includes top cheeses, savory meats, and thoughtful accoutrements.

**Includes:** Weinkase Lagrein, Bianco Sardo, Piave Vecchio, Prosciutto di Parma, Murray's Hot Sopressata, Murray's La Tur, Mixed Olives, Peppadews, Walnuts, Assorted Crackers

### Happy Hour • SM. \$160 | LG. \$185 (N)

Stock the bar cart, because these happy hour staples deserve delicious cocktails! We've put together our top selection of snackable bites in a perfect pre-party platter.

**Includes:** Jasper Hill Moses Sleeper, Drunken Goat, Marieke Aged Gouda, Finnochiona Salami, Prosciutto Tanara, Cornichons, Candied Walnuts, Sundried Cherries, Assorted Crackers

## BEYOND CHEESE BOARDS

SM. Serves 10-12 | LG. 15-20 | XL. 60-70

### Crudité • SM. \$85 | LG. \$110 | XL. \$500 (VG) (GF)

Lighten things up with this mixed board of peppers, summer squash, carrots, celery, cauliflower, broccoli, and tomatoes—perfect to dip into our creamy tzatziki dip.

\*Can be made vegan upon request

### Mezze Board • SM. \$95 | LG. \$120 | XL. \$500 (VG) (P)

Our top Mediterranean favorites on one platter, featuring hummus, tzatziki, stuffed grape leaves, marinated olives, artichoke hearts, cucumbers, tomatoes, and Greek feta. Plus, crisp flatbreads perfect for dipping and snacking.

### Fresh Fruit • SM. \$85 | LG. \$110 | XL. \$500 (V) (GF)

A fresh, colorful spread of seasonal sliced fruit. Tastes of the season may include honeydew, cantaloupe, pineapple, oranges, blueberries, raspberries, blackberries, and grapes.

### Charcutier's Choice • SM. \$150 | LG. \$175 | XL. \$500

Packed with artisanal meats and classic accompaniments, this spread is savory and satisfying. Because sometimes the cured meats are so good that there's no need for cheese.

**Includes:** Palacios Hot Chorizo, Principe Prosciutto di San Daniele Secolo, Murray's Finochiona Salami, Roasted Ham With Rosemary, Fabrique Délices Duck Prosciutto, River Bear Summer Sausage, Fallot Tarragon Dijon Mustard, Cornichons, Concord Grapes, Assorted Crackers

\*This is a meat-only platter; does not contain cheese

## EXTRA LARGE GRAZING BOARDS

Serves 60-70 | 28x18x3 in.

### The Monger's Choice • \$600 (N)

This abundantly snackable, crowd-pleasing feast of artisanal cheeses, charcuterie, and pairings was hand-selected by experts and is a must-have at any large gathering.

**Includes:** Murray's Parmigiano Reggiano, Two Sisters Isabella Aged Gouda, Jasper Hill Cabot Clothbound Cheddar, Ciliegine Mozzarella, Mezze Feta, Prosciutto di Parma, Palacios Mild Chorizo, Assorted Nuts, Pickles, Olives, Dried Fruits, Bread and Crackers

\*Upgrade to elevated serveware for \$18

### Decadent Delights • \$750 (N)

Make any celebration instantly more special with a grand spread of elevated cheeses and more, from wheels aged in Murray's Caves to truffle-infused touches.

**Includes:** Murray's Cave Aged Stockinghall Cheddar, Murray's Cave Aged Annelies, Murray's Cave Aged Greensward, Sottocenere®, Stuffed Brie, Charlito's Cocina Trufa Seca, Prosciutto di Parma, Fabrique Délices Smoked Duck Breast, Truffle Honey, Assorted Nuts, Cornichons, Dried Fruits, Bread and Crackers

\*Includes elevated serveware

## ELEVATED ADD-ONS

### Slice Into Celebration Package • Starts at \$12 per platter

Upgrade any board with thoughtful touches. From cheese numbers to festive cheesy shapes

### Custom Cut Out Brie • One for \$35 | Three for \$95

A cut-out mini wheel of brie in the shape of your choice, filled with chef's selection of jam. Order on its own, or add to a board.

\*Letters, numbers, and other shapes available. Inquire for details.

### Bread & Cracker Box Upgrade • \$40

Add on or swap out our standard assortment for an abundant array of artisanal bread, crackers, and crisps. Gluten free options available.

### Gold Finished Serveware • \$18 per set

Add the finishing touch to your spreads with gold-finished knives, tongs, spoons, and spreaders.

\*FOR BOARD ALLERGEN INFORMATION, PLEASE SEE PAGE 3

## MURRAY'S CUPS

Minimum 12 per flavor

Murray's Cups include an array of our tastiest products beautifully arranged in individual, pre-portioned, portable cups. While they're not customizable, our experts will choose the freshest, most delicious seasonal eats. They come arranged on trays, ready for your guests to grab, snack, and mingle.

\$15 Per Cup

- Cheese Cup:** (VG) Three cheeses, accompaniments, crackers
- Charcuterie Cup:** Two cheeses, two meats, accompaniments, crackers
- Crudité Cup:** (VG) An assortment of seasonal vegetables with tzatziki dip
- Fruit Cup:** (VG) An assortment of fresh, seasonal fruit
- Mezze Cup:** (VG) Hummus and crackers, caprese skewers, prosciutto and melon
- Dessert Cup:** (VG) An array of sweet bites, including chocolate-covered treats, cookies, and berries

The cups do not contain nuts, so they're perfect for those with allergies.

## HARVEST BOWLS

SM. Serves 10-12 • LG. 15-20

Three varieties of hearty grain bowls featuring bright flavors and seasonal veggies. No need to reheat!

**Mushroom Chèvre Bowl - SM. \$100 | LG. \$115** (VG) (GF)

Roasted mushrooms, sweet potato, broccolini, fresh herb chèvre, grains

**Chicken Chimichurri Bowl - SM. \$100 | LG. \$115** (GF)

Grilled chicken breast, feta, chimichurri, roasted seasonal vegetables, grains

**Steak Gremolata Bowl - SM. \$115 | LG. \$130** (GF)

Seared flank steak, feta, gremolata, roasted seasonal vegetables, grains

## SANDWICHES

**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** (N)

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

**Tompkins Square Turkey**

Roasted Turkey, aioli, white Cheddar, sliced tomato, fresh greens

**Al Fresco** (N) (VG)

Fresh mozzarella, sliced tomato, basil pesto

**Mediterranean Veggie** (V)

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.

**Lunch Box - \$18 each**

A convenient option for schools, camps, events, picnics, and more. Includes ¾ sandwich of your choice and a bag of potato chips. Add grapes or a cookie for \$3.

\*Supplemental charge for seasonal sandwiches

## SIDES & SALADS

SM. \$70 Serves 10-12 | LG. \$85 Serves 15-20

**Pesto Orecchiette** (N) (VG)

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

**Brussel Sprout & Apple Slaw** (N) (VG) (GF)

Fresh, raw, and shredded to crunchy perfection! Tossed in a creamy mustard dressing, with toasted pecans and sheepy Ossau Iraty.

**Raw Kale Salad** (N) (VG) (GF)

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

**Murray's Classic Salad** (N) (VG) (GF)

A crowd-pleasing combo of mixed greens, dried cranberries, sliced almonds, and aged Gouda in a creamy balsamic vinaigrette.

**Greek Salad** (VG) (GF)

Mesclun greens piled with crisp cucumbers, cherry tomatoes, kalamata olives, and feta, all topped with creamy tzatziki.

**Herbed Quinoa** (N) (VG) (GF)

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

**Tunisian Cous Cous** (N) (VG)

Israeli cous cous with roasted red peppers, cauliflower, raisins, almonds, and capers, all tossed in a smoky curry vinaigrette.

**Grilled Veggies** (V) (GF)

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

## 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 kale, balsamic glaze

**Roasted Tomato & Mozzarella** (N) (VG)

Roasted tomato, mozzarella, Italian basil pesto

**Truffle & Roasted Potato** (VG)

Truffle, roasted potato, rosemary, Parmigiano Reggiano

## SWEETS

Serves 8-10

**The Sweet Spot - \$75** (N) (VG)

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, Chocolate Brownies, Mitica Piedras de Chocolate, Rustic Bakery Meyer Lemon Shortbread, Murray's Honey Roasted Almonds

**Gourmet Fruit & Nut Platter - \$65** (N) (VG) (GF)

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.

## BEVERAGES

**Spindrift Sparking Water - \$3.50 each**

Grapefruit, Lemon, Raspberry-Lime, Half Lemon-Half Tea

**San Pellegrino Italian Sparkling Drink - \$3.50 each**

Aranciata, Arancia Rossa, Limonata, Melograno

**San Pellegrino Water - \$2.75 each | \$9 per liter**

**Aqua Panna - \$2.75 each | \$9 per liter**

## SMALL BITES

### Fig & Goat Cheese Purses • \$38 (1 Dozen) (VG)

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) (VG)

A fresh blend of spinach and tangy chèvre, baked in a buttery pastry cup. Delicious at room temperature or warmed in your oven.

### Bacon & Gruyère Mini Quiches • \$38 (1 Dozen)

A bite-size taste of this classic flavor combination. Delicious at room temperature or warmed in your oven.

### Mini Mushroom Risotto Bites • \$38 (1 Dozen) (VG)

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) (N) (GF)

In these sweet and savory treats, dates are stuffed with crunchy marcona almonds and bright, lactic Bûcheron cheese.

### Pigs in a Blanket • \$38 (1 Dozen)

A bite-size favorite with savory sausage encased in crisp puff pastry. Served with a mustard dipping sauce.

### Pimento Dip & Soft Pretzels • \$38 (25 Pretzel Bites) (VG)

Murray's original Pimento Dip contains double the cheddar and zingy Peppadew peppers, served with snackable soft pretzel bites.

### Asparagus & Fontina Arancini • \$40 (1 Dozen) (VG) (GF)

A traditional Italian rice ball—creamy risotto studded with fresh asparagus and melty fontina, fried until crisp.

### Cheese Puffs • \$55 (Serves 12-14) (VG)

Insanely rich, famously addictive all-butter puff pastry laced with handfuls of grated Grana Padano.

**DON'T MISS OUT ON OUR SEASONAL OPTIONS!  
AVAILABLE ON PAGE 4.**

## ENTREES

\$90 | Serves 10-12

These dishes are sent chilled. Just warm in the oven until golden, and they're ready to serve.

### Murray's Classic Mac & Cheese (VG)

A proprietary blend of cheeses melds with creamy Mornay and sauce-gripping radiatore noodles. A decadent take on the most famous comfort food.

### Murray's Lasagna al Forno

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

Crispy breaded chicken cutlets are bathed in bright tomato sauce and topped with melty mozzarella.

### Murray's Eggplant Parmesan (VG)

Seasoned breadcrumbs enhance this crispy and satisfying entrée, topped with our tomato ragu and gooey mozzarella.

### ADDITIONAL INFORMATION FOR BOARDS

All cheese and charcuterie boards are gluten free with the exception of the bread and crackers. Gluten-free crackers are available upon request to make the boards fully gluten free.

If a product included in a platter is unavailable, it may be substituted for a product of equal or greater 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.

Custom board requests are subject to availability and require a minimum of four business days for ordering and confirmation. Inquire within for the starting price of any custom board. Please note, availability is limited from November through December.

(P) = Pasteurized

(V) = Vegan

(VG) = Vegetarian

(GF) = Gluten Free

(N) = Contains Nuts

## 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.

#### Chicken Sesame 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.

# CATERING SEASONAL SPECIALS

NOVEMBER - JANUARY

## BOARDS

### Deluxe Cheese & Charcuterie Board - \$210 (N)

(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

### Truffle Trio Mini Board - \$125 (Serves 4-6) (VG) (N)

Snack through the holiday season with three unique truffle cheeses and accompaniments made for a delicious pairing.

**Includes:** Marieke Truffle Gouda, Sottocenero®, Moliterno Al Tartufo, Mitica® Acacia Honey, Honey Roasted Cashews, Trois Petits Cochons Mini Toast, Mitica® Taralli Classic, Sundried Cranberries, and Dried Turkish Apricots

**Don't forget our XL boards on page 1 for your holiday events this season!**

## 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.

## 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 (VG)

Kale, arugula, roasted broccolini, fennel, watermelon radish, shaved brussels sprouts, labne green goddess dressing

## SALADS

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

#### Harvest Citrus Salad (VG) (GF) (N)

Mixed greens, orange & grapefruit segments, Roomano Gouda, cranberries, pistachios & citrus vinaigrette

#### Autumnal Wild Rice Salad (VG) (GF) (N)

Wild rice, roasted squash, radicchio, smoked cheddar & candied walnuts with a maple-dijon vinaigrette

## FLATBREADS

### \$50 (Serves 10-15)

Twist on our flatbread for the season as naan serves as the base for this shareable snack.

#### Pumpkin & Kale (VG)

Roasted Mushroom, Pumpkin, Goat Cheese & Kale

## ENTREES

### \$115 Each (Serves 10-12)

These dishes are sent chilled. Just warm in the oven until golden, and they're ready to serve.

#### Cacio e Pepe Mac & Cheese (VG)

\*Available October - December

Packed with pecorino and flecks of pepper, with an added boost of creaminess from mozzarella and cheddar.

## 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 (VG) (GF)

Stuffed with a layer of luxurious, savory-sweet mascarpone

#### Pumpkin Pie (VG) (GF)

Stuffed with a layer of smooth, spiced mascarpone

#### Cranberry Orange (VG) (GF)

Topped with a sweet, tart, fruit-forward spread

## CELEBRATION KITS

### Starts at \$12 per board

Inquire with the team for seasonal and holiday decor options

## SWEETS

### Holiday Dessert Board - \$100 (Serves 8-10) (VG)

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

### Cookie Collection - \$100 (Serves 8-10) (VG)

When in doubt, serve cookies! Especially with an array like this—crowd-pleasing yet unique, indulgent yet snackable.

**Includes:** Chocolate Chip Cookies, Ginger Molasses Cookies, Caramel Snickerdoodle Cookies, Dark Chocolate Sea Salt Cookies

### INFORMATION FOR BOARDS

If a product included in board 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

Custom board requests are subject to availability and require a minimum of four business days for ordering and confirmation. Inquire within for the starting price of any custom board. Please note, availability is limited from November through December.

(GF) = Gluten Free (N) = Contains Nuts

(VG) = Vegetarian

# SEASONAL HEATING INSTRUCTIONS

## SNACKS

For all snacks: Preheat oven to 375 degrees.

### Orange & Cranberry Glazed Meatballs

Place the room temperature meatballs in an oven safe tray, and bake, rotating halfway through, for 5-7 minutes or until warm and heated through.

### Coconut Shrimp Skewers

Place the room temperature shrimp 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.

### Cacio e Pepe 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.

## 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 after 10:00 AM the day before your event 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: 10:00 AM-4:30 PM

Sunday: Closed



**SCAN FOR FAQS**

VISIT [MURRAYSCHEESE.COM/CATERING](https://murrayscheese.com/catering)  
FOR FAQS AND MORE INFORMATION

## WANT EVEN MORE MURRAY'S?

### CORPORATE GIFTING:

Planning something outside of NYC? Our concierge team can assist you to curate a gorgeous spread that can be sent nationwide.

Email [gifting@murrayscheese.com](mailto:gifting@murrayscheese.com) or speak with a Catering representative to be connected.

### EVENTS

Elevate your holiday event the season with Murray's On the Move - where we come to you! We can send a Murray's Cheese expert to host a private cheese class or set up an interactive cheese station at a New York City location of your choice.

Email [events@murrayscheese.com](mailto:events@murrayscheese.com) or speak with a Catering representative to be connected.

### WEDDINGS:

Discover all the ways that Murray's Cheese can make your wedding festivities especially delicious with cheese towers, customizable events and catering offerings.

Email [weddings@murrayscheese.com](mailto:weddings@murrayscheese.com) or speak with a Catering representative to be connected.