

CATERING SEASONAL SPECIALS

NOVEMBER - JANUARY

BOARDS

Deluxe Cheese & Charcuterie Board (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

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, Sottocenere®, 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)

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

Autumnal Wild Rice Salad (VG) (GF)

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 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 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 or speak with a Catering representative to be connected.