

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, Castelvetro 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, Italian Speck, Roasted Salted Cashews, Spanish Pajarero Figs, Quicos 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, Jambon de Bayonne, 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. \$475 (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. \$475 (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 Finocchiona 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

NEW!

EXTRA LARGE GRAZING BOARDS

Serves 60-70 | 28x18x3 in.

The Monger's Choice • \$550 (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, Mezza 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, festive touches.

Includes: Cheese Number, Candles, Personalized Card

Custom Cut Out Brie • One for \$55 | 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)

Romaine lettuce is 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.

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.

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

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

*Smaller portion when added to Snack Platter

Snack Platter • \$115 (Serves 10-12)

Your choice of three of the small bites listed above, for a snackable spread.

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

ENTREES

Each Serves 10-12

Murray's Classic Mac & Cheese • \$90 (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 • \$90

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 • \$90

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

Murray's Eggplant Parmesan • \$90 (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.

(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

AUGUST - OCTOBER

BOARDS

Magic of the Mediterranean (N)

SM. \$165 (Serves 10-12) • **LG. \$185** (Serves 15-20)

This is your passport to the Mediterranean, with crowd-pleasing summer classics across Greece and Italy.

Includes: Dolmas, Falafel, Olive Tapenade, Hummus, Caprese Salad (Bocconcini, Marinated Roasted Tomatoes, Pesto), Prosciutto-Wrapped Cheese Sticks, Citrus & Herb Marinated Olives, Rosemary Croccantini

Afternoon Tea • \$175 (Serves 10-12) (N)

This elegant spread includes an array of tea party-inspired savory and sweet bites. Just add a pot of your favorite tea!

Includes: Assortment of Tea Sandwiches (Ham & Brie, Cucumber & Chive Cream Cheese, Smoked Salmon & Dill), Macarons, Rustic Bakery Vanilla Shortbread, Effie's Oatcakes

Cheddar Weather Mini Board • \$100 (Serves 4-6) (VG)

Snack through fall with three unique artisanal cheddars and autumnal accompaniments made to pair with hearty cheeses.

Includes: Murray's Cave Aged Stockinghall Cheddar, Neal's Yard Dairy Montgomery's Cheddar, Murray's Aged English Cheddar, Three Little Figs Puddletown Pub Chutney, Blake Hill Pumpkin Butter, Cornichons, Assorted Crackers

Crudité & Dips Board for One • \$15 each (Serves 1) (VG)

Give each of your guests a bright and healthy board with two standout dips and a variety of crunchy vegetables.

Includes: Whipped Feta, Green Goddess, Crudités

SWEETS

Trio of Tarts • \$120 (Serves 8-10) (VG)

There's something for every dessert lover on this board, with bite-size tarts ranging from citrusy to chocolatey to creamy.

Includes: Lemon Tarts, Chocolate Tarts, Mini Cheesecakes

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

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

SMALL BITES

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.

Brie & Jam Tartlets • \$38 (1 Dozen) (VG)

Crisp, buttery pie shells filled with a dollop of vibrant Sidehill Farm Raspberry Jam and rich Murray's Brie.

Chicken & Spinach Meatballs • \$40 (1 Dozen)

Savory roasted chicken meatballs packed with spinach, roasted red peppers, and fontina. Served at room temperature.

FLATBREADS

\$50 (Serves 10-15)

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

Ricotta & Summer Veg (VG)

Roasted zucchini, corn, ricotta, basil, olive oil, lemon

ENTREES

\$115 Each (Serves 10-12)

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

Spinach & Artichoke Mac & Cheese

*Available July - September

Tangy artichokes and green spinach bring a fresh touch to our rich three-cheese blend in this dip-inspired mac.

Cacio e Pepe Mac & Cheese

*Available October - December

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

Lobster Mac & Cheese

*Available October - December

Creamy lobster bisque and pieces of rich lobster meat bring twice the seafood flavor, all topped with a cheesy panko lid.

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

(VG) = Vegetarian



SCAN FOR FAQs

VISIT MURRAYSCHEESE.COM/CATERING FOR FAQs AND MORE INFORMATION