



Spring / Summer 2024 Catering Menu

Cheese Platters



Caprese Skewer Platter

Fresh mozzarella balls, grape tomatoes and basil with white balsamic vinegar and olive oil skewered for easy eating.

Small Platter \$40, 20 skewers
Large Platter \$80, 40 skewers



Main Street Cheese Shoppe

Robust cheddar, spicy pepper-jack, imported Swiss, smoked Gouda, marblejack and sliced pepperoni. A real crowd pleaser!

Small \$55, serves 12-16
Large \$75, serves 25-30



International Cheese Fair

International gourmet cheeses accented with fruits - Imported Provolone, Canadian Cheddar, Brie, Jarlsberg, Harvarti with Dill, and Margherita Pepperoni.

\$75 per platter, serves 30-35



Cosmopolitan Cheese Fair

A spectacular array of choice cheeses from around the world paired with imported Belgian dark chocolate, peppered salami, sopressata and fresh fruit garnishes.

\$120 per platter, serves 33-35



Fresh Mozzarella & Tomato Platter

Fresh mozzarella cheese with sliced seasonal tomatoes and red onions. Served with D.E Vine Honey Balsamic Vinaigrette on the side.

\$40 per platter, serves 20-25



Around the World Cheese Tray

One of Dave's newest cheese platter options - loaded with Brie, Manchego, Jarlsberg, Balsamic Cheddar, Fontina, Blue Stilton, Gouda, Peppered Salami and Fig spread.

\$80 per platter, serves 25-30



New England Cheeses Platter

We love New England! Soft flavorful Goat Cheese, Assorted Cheddar's, Salty Feta, Almonds, Mike's Hot Honey and complemented with Daniele Sopressata and a center of sweet fig spread. A local hit!

\$70 per platter, serves 15-20