



MEDITERRANEAN MEZE



PIGLET



CHEESEMONGER'S CHOICE



SANDWICH BITES

CHEESEMONGER'S CHOICE

A seasonal selection of 5 of our finest cheeses, hand selected by our cheesemongers. Includes truffle honey, nuts, fig confit, sliced baguette, and flatbread crackers.

*Includes unpasteurized cheese selections

Small \$95 Large \$175 XLarge \$225

CALIFORNIA DREAMING

A 5 cheese all-star tribute to our Golden State cheesemakers served with sweet and nutty panforte, dried fruits and nuts, sliced baguette and flatbread crackers.

*Includes unpasteurized cheese selections

Small \$80 Large \$145 XLarge \$205

CHEESE PRIMER

Simple elegance... 4 cheeses from across the globe matched with imported fig confit, dried fruits and nuts, sliced baguette and flatbread crackers.

Small \$60 Large \$95 XLarge \$130

MEDITERRANEAN MEZE

A vegetarian feast complete with grilled and marinated vegetables, our house made Mykonos feta and artichoke spread, our famous chile crunch olives, sliced pita bread and flatbread crackers.

Small \$65 Large \$100 XLarge \$140

CHARCUTERIE CE SOIR

A meat lover's dream platter loaded with cold cuts and creamy pâté, paired with cornichon pickles, grain mustard, sliced baguette, and flatbread crackers.

Small \$75 Large \$115 XLarge \$155

FLAMENCO FIESTA

An all things Iberian celebration featuring our most popular Spanish cheeses and cured meats accompanied with tangy tapas olives, peppers, marcona almonds, sliced baguette, and flatbread crackers.

Small \$75 Large \$140 XLarge \$195

PIGLET

Our finest charcuterie offerings include dry aged beef bresaola, iberico chorizo, spicy nduja prosciutto spread and more with giardiniera pickled vegetables, sliced baguette and flatbread crackers.

Small \$80 Large \$150 XLarge \$200

VIVA ITALIA

You'll be living La Dolce Vita with a selection of our most popular Italian cheeses, charcuterie, and antipasti served with sliced baguette and flatbread crackers.

*Includes unpasteurized cheese selections

Small \$80 Large \$150 XLarge \$200

BLACK TRUFFLE TRIPLE CRÈME

Decadent French triple crème Brillat Savarin layered with earthy black truffle spread, crowned with honey, hazelnuts, and served with sliced baguette and flatbread crackers.

Small \$65

FREE SAN FRANCISCO DELIVERY
48 HOUR NOTICE REQUIRED
\$150 ORDER MINIMUM

Napkins, plates, utensils available upon request.
Beverages available for an additional charge, please inquire!
All food prepared in a facility that processes nuts, gluten, dairy, shellfish and other potential allergens.
Please inform us of any allergens or special requests upon order.
All items subject to substitutions and changes and may not reflect the images shown.



a Platter for all Occasions

SANDWICH TRAYS* \$80 each

An assortment of your favorite sandwich bites.
Serves 6 - 9 people.

BOXED LUNCH* \$16 each / minimum 10 per order

You choose your favorite sandwich and we'll include fresh fruit and a cookie for dessert!

***Crissy Field** - Turkey, bacon, provolone, tomato, arugula, roasted tomato aioli on soft baguette

***Parma** - Fresh mozzarella, Italian prosciutto, tomato, basil, olive oil on soft baguette

***Monterey Bay** - Mediterranean tuna salad (peppers, olives, capers, cornichons), tomato, leaf lettuce, mayo, spicy dijon mustard on sliced wheat

***North Beach** - Smoked ham, mortadella, salami, provolone, sweet peppers, tomato, leaf lettuce, mayo, spicy dijon mustard on herb focaccia

***Caprese** - Fresh mozzarella, oven roasted tomatoes, fresh basil leaves, olive oil on soft baguette

***Cole Valley** - Chopped olive & pepper spread, double crème brie, cucumber, tomato, arugula on soft baguette

BOXED LUNCH ADD A SIDE SALAD \$3 each

Cranberry citrus cole slaw

Sicilian vegetarian pasta salad

Cheesy bacon potato salad

SUPER SALADS \$35 each

Your favorite green salad with a variety of dressings.
Serves 6 - 9 as a side salad, 3 - 5 as main course

Ft Point - Mixed mesclun salad greens with Mediterranean roast chicken breast, fresh mozzarella, oven roast tomatoes and fresh basil leaves

Nob Hill - Mixed mesclun salad greens with fresh goat cheese, dried fruits and nuts

Land's End - Arugula with our mediterranean tuna salad (peppers, olives, capers, cornichons), oven roast tomatoes

Wedge - Crisp leaf lettuce, bacon, boiled eggs, herb croutons, blue cheese crumbles

VEG OUT

A seasonal veggie crudité complete with creamy tzatziki dipping sauce.

Small \$70 Large \$100 XLarge \$125

FRUITFUL

A seasonal selection of fresh fruit and berries.

Small \$60 Large \$95 XLarge \$125

COOKIE MONSTER

An assortment of cookies, brownies, and sweet treats.

Small \$75 Large \$110 XLarge \$155

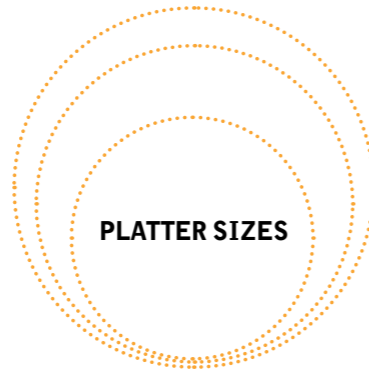
BREAD AND CRACKER BOWL \$18 each

Tender sliced baguette and crunchy sel gris and olive oil flatbread crackers.

PLATTER A LA CARTE ADDITIONS:

Have a hungry crowd? Need a little extra?
Custom platters are our specialty!

	Large	XLarge
+ Assorted Charcuterie	+ \$20	+ \$35
+ Assorted Cheese	+ \$15	+ \$25
+ Fresh Fruit	+ \$25	+ \$40



PLATTER SIZES

XLARGE 18"
serves 15 - 18

LARGE 16"
serves 12 - 15

SMALL 12"
serves 8 - 10

**SHOP
HAPPY & OFTEN**

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CATERING MENU