



CATERING MENU

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ARTISAN CHEESE GALLERY CATERING

All of our food is prepared daily using only the finest ingredients. We make our own pestos, aiolis and dressings. We feature premium domestic and imported cheeses. Our sandwiches are served with our signature pickled vegetables.

Our team can customize a catering menu for your next – executive luncheon, team building, cocktail party, employee appreciation, lunch meeting, birthday or anniversary celebration, cheese & wine party... or just a simple get together.

ORDERING

Our Catering Team is looking forward to hearing from you.
Contact us by email or phone for easy pickup or delivery options.

Visit us online www.artisancheesegallery.com/catering to download our catering and order form.

To place your order:

email us: - catering@artisancheesegallery.com or call
818-505-207

Your order is not considered confirmed until you receive a confirmation from us.

DELIVERY

Delivery is available 7 days a week (excluding major holidays). There is a \$200.00 minimum on all catering orders. There is a delivery fee based on miles from our restaurant. We can provide a delivery fee estimate when you place your order.

CANCELLATION

Cancellations need to be made a full 24-hours prior to delivery or pick-up. A 25% cancellation fee will be charged on the full amount of your order. Orders cancelled same day will be charged full amount of the order.

PRICING

A 50% deposit is required on all orders. Applicable sales tax and service charge will be added. Gratuities not included, client's discretion.

SUPPLIES

All paper products available upon request.



SANDWICHES

\$ 1 2

TURKEY CLUB

Oven roasted turkey, pancetta (Italian bacon), swiss cheese, garlic aioli, heirloom tomatoes, and mixed greens on pain de mie

PROSCIUTTO AND BRIE ON BAGUETTE

TURKEY AND BRIE ON BAGUETTE

Roasted turkey with sliced granny smith apples, pickled red onion, arugula on baguette

ITALIAN TUNA MELT

Imported Italian tuna, capers, double crème gouda, grilled artichoke hearts, housemade aioli on ciabatta

ROSEMARY CHICKEN

Grilled chicken breast and Pancetta (Italian Bacon) with aged provolone, smoked paprika aioli, and arugula on ciabatta

SPANISH TURKEY BREAST

Roasted turkey breast, Campo de Montalban Cheese, chopped Marcona almonds, roasted red peppers and aioli on ciabatta

MOZZARELLA PESTO

Local mozzarella, roasted tomatoes and housemade basil pesto on ciabatta

GARLIC ROASTED ROSEMARY LAMB PANINI

Roasted lamb with rosemary and garlic, Greek feta, caramelized shallots, tomatoes, mint aioli on baguette

DUCK CONFIT

Duck confit, Comte cheese and fig jam on ciabatta

GRILLED ITALIAN VEGETABLE

Grilled artichoke hearts, zucchini, roasted sweet peppers, caramelized shallots arugula, smoked paprika aioli and Emmenthal cheese, balsamic vinaigrette served on olive batard

BARELY BUZZED TURKEY

Roasted turkey with Barely Buzzed (Utah cheddar rubbed with espresso and lavender), garlic aioli, and romaine on baguette

Gluten free bread available upon request \$2 each sandwich



GRILLED CHEESES

\$12

SERVED WITH HOUSE MADE PICKLED VEGGIES

THE CLASSIC

Trio of Cheddars; Ballard, Deer Neck and Prairie Breeze served on brioche

THE ACG

Ballard Cheddar, Applewood bacon with sautéed apples and sage on brioche

THE FRENCH

French brie, sliced pears, toasted almonds, drizzled with honey on baguette

THE FARMSTEAD

Laura Chenel chevre, Brie, Applewood bacon, apples and fig jam on brioche

TRUFFLE GRILLED CHEESE

Truffle cheese and Ballard white cheddar (\$14.00)



CHEESE MONGER SANDWICHES

\$11

ALL SANDWICHES SERVED COLD ON BAGUETTE

Aged cheddar, fig chutney and pickles

Roasted turkey and Gouda with homemade bacon jam

Sopressata salami with provolone and house made bruschetta

Turkey, gouda, avocado, bacon, garlic aioli on 7 grain

**GREEN GODDESS - Toma, avocado, basil, pesto, cucumbers, heirloom tomatoes,
and mixed greens on 7 grain**

MUFFALETTA - Salami, capicola, serrano ham, provolone, and olive tapenade on ciabatta



SALADS

THE ACG CHOPPED SALAD

Grilled chicken breast, hearts of palm, tomatoes, romaine lettuce, garnished with avocado and pistachios with creamy lemon dressing

ITALIAN CHOPPED

Chopped sopressata, provolone, garbanzo beans, chopped romaine, and chopped tomatoes tossed in a red wine vinaigrette dressing

KILLER COBB SALAD

Grilled chicken breast, bacon, tomato, chives, seasonal blue cheese, hard boiled egg, romaine, garnished with avocado and tossed with creamy lemon dressing

AGED GOUDA SALAD

Beemster 30 month aged gouda, apples, salted Marcona Almonds on mixed greens and served with honey balsamic vinaigrette

BISTRO SALAD

Imported Italian tuna with chopped tomatoes, grilled artichoke hearts, roasted red peppers on mixed greens with balsamic vinaigrette served with our signature cheese crisp

CHINESE CHICKEN SALAD

Grilled chicken breast, carrots, Persian cucumber, Mandarin oranges, scallions, peanuts, wontons and romaine lettuce with sesame ginger dressing

FETA AND OLIVE SALAD

Manzanilla olives, imported Greek feta cheese, grilled artichoke hearts, chicken breast on mixed greens with creamy lemon dressing

SMALL – serves 4-6 \$36

LARGE – serves 8-10 \$72

ARUGULA SALAD

Arugula, Laura Chenel Chevre, dried cranberries, caramelized walnuts, served with balsamic vinaigrette

CAESAR SALAD

Romaine, croutons, shaved parmesan, and house made caesar dressing

SMALL – serves 4-6 \$30

LARGE – serves 8-10 \$60



CHEESE BOARDS

ALL SERVED WITH MARCONA ALMONDS, HOMEMADE JAM, HONEY, DRIED FRUIT AND SLICED BAGUETTE

AMERICAN MADE \$30.00

Prairie Breeze Cheddar (Iowa) with apple cider caramelized pistachios,
Mt. Tam Triple Crème (Cowgirl Creamery from California)
with orange marmalade and dark chocolate

ALEGRIA (JOY) - SPANISH CHEESES \$30.00

Idiazabal (sheep), Guindilla Peppers, Manchego (sheep), Marcona almonds
and Garroxta (goat) with Castelvetrano olives

JOIE DE VIVRE - FRENCH CHEESES \$30.00

Delice de Bourgogne (cow) with Elder Flower syrup, Jeune Autize (goat) with mixed seasonal berries
Roquefort (sheep) with lavender and honey

3 CHEESE BOARD - Monger's Choice \$20.00

5 CHEESE - Monger's Choice \$30.00

5 CHEESES - Your Choice \$35.00
(includes tasting with the cheese monger)

CHARCUTERIE BOARD - 3 meats \$25.00



CHEESE PLATTERS

CHEESE PLATTER (serves 10-12) \$100.00

Can be a mixture of cheeses and charcuterie. Charcuterie includes: Prosciutto di Parma, Speck, Serrano ham, Italian salamis.
All cheese platters are customized and come with dried and/or fresh fruits, Marcona almonds, jams, and baguette.

CHARCUTERIE PLATTER (serves 10-12) \$100.00

Includes charcuterie, house made pickled vegetables, assorted olives, and baguette

WARM BRIE PLATTER (serves 4-6) \$50.00

Melted brie, served with sliced apples, dried fruits drizzled with honey, and crostini

CAPRESE PLATTER (serves 4-6) \$50.00

Local mozzarella, basil, heirloom tomatoes, drizzled with balsamic glaze and olive oil, and baguette

BURRATA PLATTERS (serves 4-6) with baguette \$50.00

- Sweet – with fresh fruit and honey
- Savory – on arugula with heirloom tomatoes and pesto
- Italian – with salami and olives drizzled with extra virgin olive
(Choose one)

THE CHEESE LOVER'S COCKTAIL PARTY

3-5 appetizers

Cheese Display – 3 cheeses + 3 meats paired with seasonal fruits, jams, nuts, breads and crackers

First tier wine selections – at an additional cost

\$25.00 (per person)



APPETIZERS PLATTERS

CHOOSE 3 APPETIZERS PER PLATTER FROM SELECTION BELOW
(Add a 4th and add \$25.00)

Serves 10 \$120.00 3 pieces per person

Serves 20 \$200.00 3 pieces per person

MEATS

Skirt steak with soy glaze and sesame seeds
Flank steak with goat cheese and red pepper crostini
Serrano ham with figs, apples and Manchego cheese crostini

FISH

Crostini with smoked salmon and dill
Smoked salmon with chevre and fennel crostini

VEGETARIAN

Individual Caprese – buffalo mozzarella, heirloom tomatoes and basil
Chickpea bruschetta
Charred leeks with romesco sauce
Bibb lettuce cups of corn salad with cotija cheese, cranberries, cilantro and pickled onions
Herbed goat cheese crostini
Skewers of prosciutto and brie

FRENCH BREAD PIZZAS

Margherita – Fresh mozzarella cheese, roasted tomatoes, and basil
Vegetable – roasted red peppers, artichokes hearts, grilled zucchini, with Comte cheese
Feta and Olive – Manzanilla olives, imported Greek feta, chicken and artichoke hearts, with olive oil and garlic glaze



SIDES/ EXTRAS

Roasted assorted vegetables \$60 (serves 10-12)

Israeli couscous \$60 (serves 10-12)

Cold pasta salads \$60 (serves 10-12 - ask for daily special)

Potato Chips \$2

Truffle Chips \$3

Desserts –our signature chocolate chip cookie with Valhrona chocolate and fleur de sel, assorted cookies, Brownies, gluten free cookies. \$5 extra per person

Drinks – sodas, coconut waters, kombucha, iced teas, bottled water, flat and sparkling