

Wine & Cheese by TCC

## **Catering Menu**

*Hors d'oeuvres,  
Specialty Foods, Cheese Trays, and Sweets  
for cocktail parties, banquets, and special events.*

*All made fresh to order by our resident Chef.*

**Please ask us about our full  
service catering options**

### ***Build Your Own Party Cheese Tray***

*TCC's artisanal cheeses served with crusty French baguette and red grapes. Price varies given cheeses selected.*

### ***Antipasto Tray***

*Salametti, Grana Padano cheese, mixed olives, Peppadew peppers, cherry tomatoes, and roasted zucchini tossed with fresh oregano and extra virgin olive oil. Served with crusty French baguette.*

*10-15 People            \$35.00*

### ***Smoked Salmon Tray***

*Smoked salmon served with capers, crème fraîche, fresh dill, red onion, and fresh lemon. Served with crusty French Baguette.*

*10-15 People            \$52.00*

### ***Hummus Tray***

*House made hummus topped with French feta, Peppadew peppers and red onion. Drizzled with extra virgin olive oil and served with fennel Croccantini.*

*10-15 People            \$33.00*

### ***Caprese***

*Fresh Heirloom tomatoes, fresh Mozzarella, and basil drizzled with Cream of Balsamic and Grecian Malva First Cold Pressed Olive Oil.*

*Served with crusty French baguette.*

*10-15 People            \$44.00*

### ***Chardonnay Shrimp***

*Wild Caught U-10 shrimp braised in Chardonnay. Served with both a Chardonnay lemon cream sauce and a Chardonnay-infused cocktail sauce with freshly grated horseradish, lemon, and avocado.*

*10-15 People            \$95.00*

### **Charcuterie**

*A generous portion of premium cured meats and salami including Prosciutto aged 210 days, cured Copa, Frá Mani Salametto, smoked duck breast, and aged Chorizo. Served with shaved Parmesan, whole grain mustard, and crusty French baguette.*

10-15 People      \$95.00

### **Spring Greens Salad**

*Fresh spring greens with tomatoes, dried cranberries, St. Peter's blue cheese, walnuts and red onions tossed with our housemade vinaigrette.*

10-15 People      \$36.00

### **Chef's Terrine**

*Mascarpone, Basil, Grana Padano, and Sun Dried Tomatoes layered in an attractive terrine and served with fresh Pretzel Bread.*

15-25 People      \$22.00

***French Feta with Sweet Peppadew Peppers topped with Lemon Olive Oil***  
*Served with crusty French Baguette.*

15-25 People      \$28.00

### **Meat & Cheese Tray**

*Sliced Salametti, sliced Prosciutto, Aged Provolone, 4 year Cheddar and aged Parmesan. Served with water crackers.*

15-25 People      \$36.00

25-50 People      \$70.00

### **Everyone's Favorite Cheese Tray**

*Manchego, Hickory Smoked Gouda, Wild Garlic Havarti, 4-Year Aged Cheddar, Ewephoria, and Cranberry Goat Cheese Torte.*

*Served with Water Crackers*

15- 25 People      \$35.00

25-50 People      \$70.00

***Imported Cheese and Relish Tray***

*French Mousse Truffee, French Provence Brie, Italian black, green, and red Cerignola Olives, Austrian Cheese Stuffed Peppadew Peppers, Italian Gorgonzola, and Swiss Gruyere. Served with Water Crackers.*

*15-25 People            \$44.00*

*25-50 People           \$81.00*

***Please ask about our custom trays and substitutions***

***Soups***

***Ask about our daily selections.***

*Served with crusty French Baguette.*

*1 Quart                \$11.00*

*1/2 Gallon            \$20.00*

*1 Gallon               \$39.00*

***Sweets***

***Dark Chocolate Raspberry Mousse Cups with Fresh Mint***

*8 pieces                \$7.00*

***Fruit Layered Brie***

***with New England Cranberry Relish or Strawberry Rhubarb Filling***

*15-25 People           \$28.00*

*25-50 People           \$48.00*